

# 020 8444 7172 www.thecilicia.com

440 Muswell Hill Broadway London N10 1BS

#### BREAKEAST

#### All Served With Bread

Basic Breakfast bacon, sausage, fried egg and beans	4.95
English Breakfast bacon, sausage, fried egg, grilled tomatoes, baked beans, mushrooms & a hash brown	6.95
Vegetarian English Breakfast (V) vege sausage, baked beans, poached egg, grilled tomatoes, mushrooms & a hash brown	6.95
Cilician Breakfast spicy garlic sausage, fried hallumi cheese, mushroom, tomato, cucumber, olives, fried egg & a hash brown	6.95
Vegetarian Cilician Breakfast (V) vege sausage, fried hallumi cheese, mushroom, tomato, cucumber, olives, poached egg & a hash brown	6.95
Eggs Benedict (served with melon) poached egg with hollandaise sauce on a muffin with a choice of either smoked salmon / prawns / smoked ham /spinach with diced shallots	6.45
Turkish Breakfast	7.90



	SANDWICHES		
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		CILICIAN	BROWN
		BREAD	BREAD
Tricolor	Avocado, mozzarella, tomato & fresh basil (V)	4.95	4.95
Anatolian	Grilled vegetables, salad & hummus with chips (V)	5.50	5.50
Pesto Chicken	Grilled chicken, roast peppers, lettuce with chips	6.50	6.50
Pesto Tuna	Tuna, roast peppers, lettuce & pesto with chips	6.50	6.50
	WRAPS, SERVED WITH SALAD		
Chicken Wrap	Served with chips and salad		6.50
Minced Lamp Wrap	Served with chips and salad		6.50
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Falafel Wrap (V)	Served with chips and salad		6.50
Hallumi Wrap (V)	Served with chips and salad		6.50
	PANINI		
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Halicarnassus	Tuna, mozzarella, tomato & sundried tomato paste		5.50
Ephesus	Chicken, mozzarella, tomato & pesto		5.50
Mediterranean	Mozzarella, tomato, spinach with caramelized diced onion	& pesto	5.50
Cilicia	Spicy garlic sausage, mozzarella, mushrooms & sundried to	omato paste	5.50
	SALADS, SERVED WITH CILICIAN BREAD		
Chefs Special Meat	Chicken, avocado & salad garnish		6.50
Chefs Special (V)	Halloumi, avocado & salad garnish		6.50
Avocado Salad (N)	Avocado, onion, tomato & cucumber with special salad dre	essing	6.50
Mango Salad (V)	Mango, tomato & red onion salad with shaved parmesan		6.50
Fresh Tuna Salad	Tuna fillet leaves on mixed salad with a touch of soy sauce		6.50
Grilled Chicked Salad	Served with a mixed salad with a tomato-herb sauce		6.50
Half and Half	Half potato salad, half chicken salad		6.75





# JACKETPOTATO

# **OMELETTES**

#### Served with bread

Plain with butter 3.95 3 egg omelette served with freshly made chips 4.00 Filling Options **Filling Options** Cheese Sweetcorn Mushrooms 1.00 **Baked Beans** Cheese 1.00 Tuna & Mayonnaise Ham 1.00 Chilli Con Carne Prawns 1.00 **Smoked Salmon** 1.00 Any filling add £1.50 Spinach 1.00 to the price above

# HOMEMADE BURGERS

# add cheese + 50p

Lamb Burger	served with chips & salad	6.00
Veggie Burger (V)	served with chips & salad	6.00
Chicken Fillet Burger	served with chips & salad	6.00

# **CASSOULETS**

cubes of chicken casseroled with tomato, mushroom, garlic & white wine, served with rice	8.45
Calf Liver pan fried slice of calf liver with sage flavoured butter sauce served with sauteed potato, onion & mushroom	10.00
Trojan Lamb cubes of lamb casseroled with tomato, capsicum, mushroom & red wine, served with rice	10.00
Meat Mousakka baked layers of aubergine, potatoes and minced lamb, topped with bechamel sauce served with salad	10.00

# PASTA

Vege Pasta	penne with mixed vegetables in a tomato & basil sauce	6.25
Spaghetti Bolognese	minced lamb and tomato sauce	6.50
Spaghetti Napolitano (V)	tomato-herb sauce	6.50
Chicken Penne	pasta with chicken and tomato sauce	7.25







#### MF77F

Soup of the day 4.50 COLDMEZZE **HOT MEZZE** 15 Mushrooms & Halloumi (V) Tzatziki (V) 4.25 5.50 voghurt dip with cucumber. lightly pan fried mushrooms and halloumi mint & a touch of garlic chesse cooked with garlic and spices Broad Beans (V) 4.25 16 Mitite Kofte 5.75 served with fresh herbs, capsicum & grilled minced lamb meatballs prepared with olive oil on a bed of strained yoghurt fresh herbs Aubergine Caviar (V) 4.50 17 Spiced Salami 5.50 grilled aubergine purée, peppers olive oil. grilled spicy garlic salami with salad yogurt, a touch of garlic & melted butter 18 Grilled Hallumi (V) 5.50 Stuffed Vine Leaves (V) 4.50 charcoal grilled goats cheese vine leaves, filled with onion, spices, 19 Feta Triangles (V) 5.50 dried blackcurrant and rice filo pastry filled with feta cheese, spinach & herbs Hummus (V) 4 50 20 Calamari 5.50 chickpea purée, tahini, olive oil & garlic fried rings of squid with tartar sauce Tarama Salad 4 50 21 Cilician Hummus (N) 5.50 cod roe, olive oil & lemon juice with diced lamb & pine kernals fried in olive oil Shak-Shuka (V) 4.50 22 Courgette Cake (V 5.50 mediterranean vegetables & aubergine fried rounds of grated courgette, herb & cheese cooked with tomato & olive oil mix served with garlic yoghurt & tomato sauce Mango Salad (V) 4.50 23 Felafel (V) 5.50 mango, cucumber, tomato, onion, broad bean, chickpea, mixed vegetable olive oil & parmesan shavings with hummus 10 Cilician Tabbouleh (V) 4.50 24 Lambs Liver 5.50 diced mixed vegetables & shallots, tomato, flour coated & pan fried with onions cracked wheat, olive oil, walnuts & pomegranite juice Aubergine Boat (V) 4 50 25 Garlic Tiger Prawns 6.50 aubergine stuffed with shallots, tomatoes, cooked with wine, tomato, olive oil, vegetables currants, pine kernals & capsicum & herbs 12 Avocado Tricolor (V) 4 75 Whitebait 5.50 avocado, tomato, mozarella & olive oil whitebait in flour, deep fried 13 Avocado & Prawns 5.50 prawns on avocado with prawn cocktail sauce

CO	I D N	1EZZEPI	ATTER

- 4 SMALL: Hummus, Tzatziki, Shak-Shuka, 10.45 26 SMALL: Feta Triangles, Grilled Hallumi, Tabbouleh (n), Broad Beans with herbs Squid Rings, Spicy Salami & Falafel
  - LARGE: Tabbouleh (n), Hummus, Tzatziki, 12.00 LARGE: Mitite Kofte, Feta Triangles, Calamari, 14.00 Spinach Caviar, Broad Beans, Shak-Shuka Grilled Hallumi, Spicy Salami & Falafel

HOT MEZZE PLATTER



# VEGETARIAN

10.95
11.50
11.50
11.50
12.00

#### CASSOULET

Mousakka	12.50
baked layers of aubergine, potatoes and minced lamb, topped with bechamel sauce served with salad	
Trojan Lamb	13.00
cubes of lamb casseroled with tomato, capsicum, mushroom $\&$ red wine, served with rice	
Calf Liver	13.00
pan fried slice of calf liver with sage flavoured butter sauce served with sauteed potatoes, onion & mushroom	
Sauteed Chicken	12.50
cubes of chicken casseroled with tomato, mushroom, garlic & wine, served with rice	

# SEAFOOD (Grills are on charcoal)

Calamari fried rings of squid with tartar sauce and mixed salad	13.00
Grilled Salmon served with mediterranean vegetables, mashed potato & a creamy wine & herb sauce	14.00
Grilled Mixed Seafood swordfish, salmon, tiger prawns & breaded crab claws with cream sauce with mashed potatoes	16.50
Garlic Tiger Prawns cooked with mixed vegetables & herbs in tomato, olive oil & wine sauce, served with rice	15.50
Tuna Pepper Steak brandy flamed with peppercorns, lemon, oregano served with mixed salad	14.00
Swordfish grilled swordfish served with vegetables, mashed potatoes & wine sauce	15.50
Whole Grilled Sea Bass or Sea Bream grilled & served with mixed salad & new potatoes	15.00

SERVED ALL DAY

seafood

16.00

16.00

grilled & served on spincah with mushroom & topped with creamy white sauce

Tiger or Sword Fish

grilled & served with rice and vegetables



VEGETARIAN		SEAFOOD	
Felafel in Pitta (N) broad beans, chickpeas, mixed vegetable & herb fritter with tahini sauce, served with tabbouleh &	6.75	Squid fried rings of squid served with mixed leaf salad & tartar sauce	9.00
salad Aubergine Delight thick aubergine slices fried & served with tomato &	6.75	Garlic Tiger Prawns cooked with mixed vegetables & herbs in tomato, olive oil & wine sauce, served with rice	12.00
garlic yoghurt sauce Courgette Cake (V) shallow fried rounds of grated courgette, herbs &	7.25	Swordfish grilled swordfish served with vegetables, mashed potatoes & white wine sauce	12.00
cheese served with yoghurt, tomato sauce & salad  Stuffed Pepper (Capsicum)  peppers stuffed with spinach, rice, pine nuts, raisins	8.00	Tuna Pepper Steak brandy flamed with peppercorns, lemon, oregano served with chips	11.50
and herbs, served with salad & yoghurt  Musakka sweet pepper, aubergine, carrot, courgette, green	8.25	Grilled Salmon served with mediterranean vegetables, potatoes & a creamy white wine & herb sauce	11.95
lentils, potato topped with bechamel sauce, cheddar & tomato sauce served with rice		Sea Bream or Sea Bass grilled & served with mixed salad & new potatoes	12.00

# GRILL ETC

Chicken in Pitta

grilled chicken cubes in warm pitta bread served with chips & salad

knuckle of lamb, marinated & cooked in a slow oven with herbs

& vegetables, served on mashed potatoes

Lamb Kofte mildly spiced grilled rounds of minced lamb with white bean- herb salad & rice	8.25
Minced Lamb in Pitta minced lamb combined with peppers & herbs, grilled & served with chips & salad	8.25
Chicken Breast grilled & served with chips & salad	8.75
Lamb in Pitta grilled lamb cubes in warm pitta bread served with chips & salad	11.50
Chicken Ala Turca grilled pieces of chicken topped with creamy mushroom & wine sauce	9.50
Chicken Harem grilled diced chicken on a bed of bread cubes, served with yoghurt & Cilician sauce	10.00
Chicken Cilicia chicken breast stuffed with mozzarella & spinach, served with mashed potatoes & mushroom sauce	11.50
Trojan Horse Chicken or Lamb diced chicken or lamb, herbs & diced shallots cooked with olive oil & wrapped with grilled aubergine slices on a bed of aubergine sauce & tomato sauce, served with rice	10.00
Kleftico	11.50



8.75



#### DRINKS

Coke	1.50
Ginger ale	1.50
Lemonade	1.50
Mineral water 750ml	3.00





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# MAIN COURSES

# **GRILLS & MORE ON CHARCOAL**

GRIEES & MORE ON CHARGOAL	
Cilician Skewer lightly spiced minced lamb combined with peppers & herbs, served with vegetables & rice	13.00
Chicken Cubes marinated in olive oil with herbs then grilled & served with vegetables & rice	13.00
Trojan Horse Chicken chicken chicken cubes, herbs & diced shallots, wrapped with grilled aubergine slices, served on a bed of aubergine sauce & tomato sauce & rice	12.50
Lamb Cubes marinated in olive oil, rosemary & oregano then grilled & served with vegetables & rice	14.50
Chicken Breast with thyme-mushroom sauce, served with vegetables & chips	13.00
Cilicia Special grilled cubes of lamb, chicken & kofte placed on a nest of matchstick cut potatoes, topped with yohgurt sauce with a hint of garlc, garnished with grilled tomatoes and peppers	15.00
Chicken Gordion Knot pieces of chicken breast on a bed of bread cubes, yoghurt & Cilician sauce, topped with butter	13.00
Trojan Horse Lamb lamb cubes, herbs & diced shallots, wrapped with grilled aubergine slices served on a bed of aubergine sauce & tomato sauce & rice	13.00
Lamb Parcel skewer with a touch of garlic, wrapped in a special thin bread with tomato sauce & herbs, served on a bed of yoghurt & dressed with butter sauce (midly spiced) served with rice	13.50
Lamb Gordion Knot grilled pieces of lamb on a bed of bread cubes, yoghurt & Cilician sauce, topped with butter	15.00
Lycian Chicken grilled chicken breast stuffed with mozzarella & spinach, topped with mushroom sauce & parmesan cheese, served with mashed potatoes	14.50
Kleftico knuckle of lamb, marinated & cooked in a slow oven with herbs & mixed peppers, celery & onion, served on mashed potatoes	14.00
Oregano Lamb marinated slices of lamb with fresh oregano, served with vegetables & rice	15.50
Lamb Cutlets marinated with fresh oregano & grilled, served with vegetables & rice	15.50
Mix Grill a selection of marinated lamb cubes, chicken cubes, Cilician skewer & lamb cutlet, served with vegetables & rice	18.00
Sirloin Steak grilled & served with caramelized onions, with vegetables & chips	18.00

