

TRADITIONAL & AUTHENTIC TURKISH CUISINE



HOT MEZE

Sigara Boregi ✓	4.95
Feta cheese mixed with spinach and dill, wrapped in filo pastry and fried	
Avcı Boregi	5.95
Filo pastry parcels filled with marinated ground chicken	
Grilled Hellim ✓	6.95
Cypriot origin halloumi cheese traditionally made from goat and sheep's milk	
Mucver ✓	5.95
Deep fried vegetable fritters made from courgettes, feta cheese and dill	
Sucuk Chargrilled Turkish sausage (spicy)	6.95
Kalamar	6.95
Deep fried calamari served with tartar sauce	
Falafel ✓	5.95
Chickpeas and bread beans minced with garlic, parsley, bell peppers, onions, cumin, coriander and sesame seeds – sprinkled with red chili flakes and served with hummus.	
King Prawns	6.95
Cooked in butter with garlic and herbs served with Turkish bread	
Midye	6.95
Pan fried mussels cooked in white wine and served with tomato sauce	
Garlic Mushroom (with Cheese or Hellim) Served with special herbs	5.95
Hot Meze - Selection of small plates	14.95
Sigara Boregi, Hellim, Mucver, Sucuk, Faldel	

COLD MEZE

Olives ✓	4.45
Marinated green olives	
Humus ✓	4.95
Pureed chickpeas, tahini, garlic, olive oil and lemon juice	
Cacik ✓	4.95
Cucumber, garlic, fresh mint, dill and olive in strained yoghurt	
Ezme ✓	5.95
Finely chopped tomatoes, onions, peppers and parsley with herbs	
Bakla ✓	4.95
Broad beans with dill, lemon juice and olive oil	
Yaprak Sarma ✓	5.95
Homemade stuffed vine leaves	
Babagannus ✓	5.95
Smoked aubergine, tahini, strained yoghurt, garlic and herbs	
Turkish Saksuka ✓	5.95
Aubergine, green peppers, onion and garlic in chef's tomato sauce	
Cold Meze - Selection of small plates	13.95
Hummus, Saksuka, Cacik, Bakla, Ezme and Yaprak Sarma	

SALADS

Feta Cheese Salad ✓	8.95
Turkish Feta with tomatoes, cucumber, red onion, green peppers, olive oil dressing and fresh parsley	
Caesar Salad with Chicken	8.95
Mixed leaves, croutons, shaved parmesan, topped with grilled chicken cubes and Caesar dressing	
Grilled Hellim Salad ✓	8.95
With mixed leaves, tomatoes, olive oil dressing	

CHARCOAL GRILLS

All served with rice, salad, grilled tomatoes and peppers.

£

Mixed Grill Chicken shish, lamb shish, Adana kebab, lamb chops	17.95
Chicken Wings	12.95
Chicken Shish	14.95
Lamb Shish	15.95
Mixed Shish	15.95
Pizzola Lamb Chops	17.95
Kaburga Lamb Ribs	15.45
Adana Kebab	14.95
Minced and marinated lamb kofte	
Chicken Kofte	12.95
Minced and marinated chicken	
Chicken Iskender - Chicken shish topped with chef's special tomato sauce over pieces of pitta bread served with yoghurt, butter sauce and salad	15.45
Adana Iskender - Minced lamb kebab topped with chef's special tomato sauce over pieces of pitta bread served with yoghurt, butter sauce and salad	16.95
Grilled Veg Kebab ✓	12.95
Chargrilled aubergine, onions, courgettes, red peppers and mushroom served with tomato sauce	

PLATTERS

£

Grilled Mix for Two lamb shish, Chicken Shish, Adana Kebab, Lamb Ribs, Chicken Wings served with flat bread, salad, rice and bulgur	36.95
Grilled Mix for Four lamb chops, Lamb Ribs, Chicken Beyti, Chicken Shish, Chicken Wings, Adana Kebab served with flat bread, salad, rice and bulgur	66.95

SIDES

Turkish Bread £2 Rice £2.45 Bulgur £2.95 Chips £2.95	
Mexsin Salad ✓ - Seasonal side salad with olive and fresh lemon dressing £5.95	
Grilled Onions - Cooked in the chef's signature sauce £2	

SEA FOOD

£

Grilled Sea Bass Served with sautéed potatoes, spinach, salad and lemon dressing	15.75
Grilled Salmon Served with sautéed potatoes, spinach, salad and lemon dressing	15.95
King Prawn Casserole Served with tomato sauce, butter, garlic, green & red peppers, onions served with rice and salad	16.95

MOIRRA SPECIALS

Lamb Beyti Kebab 15.45	Charcoal grilled and seasoned minced lamb wrapped in a flat bread topped with yoghurt/tomato sauce and drizzled with butter
Chicken Beyti Kebab with Garlic 14.95	Charcoal grilled and seasoned minced chicken wrapped in flat bread topped with yoghurt, tomato sauce and drizzled with butter
Moussaka 14.95	Layered minced meat, aubergines, peppers, courgettes, tomatoes and onions cooked in the oven with special sauce
Firin Kebab (Lamb Kleftiko) 16.95	Slow cooked lamb shank in chef's special tomato sauce served with seasonal vegetables, mashed potato and salad
Inam Bayildi ✓ 13.95	Slow roasted aubergines stuffed with sautéed onions, garlic, mixed peppers & tomatoes, topped with a rich tomato sauce and served with yoghurt, garlic sauce and salad
Alli Nozik 16.95	Charcoal grilled aubergine with garlic, red peppers & yoghurt sauce topped with lamb shish
Veggie Moussaka ✓ 13.95	Layered aubergine, courgette, onion, spinach, peppers, potatoes, chickpeas, carrots in béchamel sauce and tomato sauce dressing, served with salad
Falafel ✓ 12.95	Chickpeas and broad beans minced with garlic, peppers, celery, carrots, cumin, coriander and sesame seeds – served with Humus and salad.

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