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2 Mastmaker Rd, Canary Wharf, London E14 9AW

Authentic Turkish Cuisine

Moir

RESTAURANT

Soft Drinks

COCA COLA/COCA COLA ZERO DIET COKE/FANTA/SPRITE	2.50
AYRAN	2.00
FRESH ORANGE JUICE	4.75
ORANGE JUICE	2.50
APPLE JUICE	2.50
CRANBERRY JUICE	2.50
PINEAPPLE JUICE	2.50
MANGO JUICE	2.50
SCHWEPES SODA TONIC / SLIM TONIC	2.25
ICE TEA/ lemon or peach	2.95
SMALL STILL WATER 33CL	2.00
LARGE STILL WATER 75CL	3.50
SMALL SPARKLING WATER 33CL	2.00
LARGE SPARKLING WATER 75CL	3.50

Coffees

ESPRESSO	1.95
DOUBLE ESPRESSO	2.20
AMERICANO	2.50
LATTE	2.70
FLAT WHITE	2.80
CAPPUCCINO	2.70
MACCHIATO	2.30
MOCHA	2.80
TURKISH COFFEE	2.35
HOT CHOCOLATE	3.00
EXTRA SHOT / SYRUP	0.50
NON-DAIRY MILK	0.40

Teas

TURKISH TEA	1.50 / 2.25
ENGLISH BREAKFAST TEA	2.25
EARL GREY	2.25
GREEN TEA	2.25
CHAMOMILE TEA	2.25
FRESH MINT TEA	2.45
APPLE TEA	2.25

Private Hire and Corporate Events

At Moira Restaurant we provide an exclusive private hire service for those looking to plan cosy private parties and events

Enquires: +44 (0) 207 538 9001 | +44 (0) 7745 180 963 | info@moirarestaurant.com

At Moira Restaurant we pay great care and attention to allergies and intolerances. Kindly let the staff know if you have any dietary requirements.

A discretionary 12.5% of gratuity will be added to the bill.

Meira's 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, Adana kebab, chicken kofte, lamb shish, chicken shish, chicken wings served with flat bread, salad rice and bulgur.
£66.95

Seafood

GRILLED SEA BASS

Served with creamy mash and a zesty lemon and garlic dressing.
£14.95

GRILLED SALMON

Served with sautéed potatoes, spinach, salad and lemon dressing
£15.95

KING PRAWN CASSEROLE

Pan cooked juicy king prawns with peppers, onions and Anatolian sauce.
£16.95

KALAMAR

Deep fried calamari served with tartar sauce and salad.
(also available as a starter)
£15.95

MOIRA'S OCEAN PLATTER (FOR TWO)

Charcoal grilled salmon & sea bass, pan fried king prawns and fried calamari.
Served with baby potatoes & spinach.
£39.95

Sides

TURKISH BREAD

Plain or seasoned
£2.00

MARINATED MIXED OLIVES

£3.45

PILAV

Turkish style white rice
£2.45

BULGUR PILAV

Turkish red bulgur wheat
£2.95

CHIPS

£2.95

GRILLED ONIONS

Served with pomegranate juice and beetroot juice.
£2.45

MEVSIM SALAD

Seasonal side salad with olives and fresh lemon dressing
£5.95

Starters

Hot

SOUP

Traditional Turkish red lentil soup.
£5.45

FETA CHEESE BOREK

Feta cheese mixed with spinach and dill, wrapped in filo pastry and fried.
£5.95

AVCI BOREK

Filo pastry parcel filled with marinated ground chicken and onions.
£5.95

GRILLED HELLIM

Cypriot origin white cheese.
£6.95

MUCVER

Deep fried vegetable fritters made with grated courgettes, carrot, feta cheese and dill.
£5.95

SUCUK

Chargrilled Turkish garlic beef sausage (spicy)
£6.95

FALAFEL

Fava beans and chickpeas vegetable fritters, fried and served with hummus. £5.95

KARIDES

Pan fried garlic butter king prawns with garlic and herbs.
£6.95

GARLIC MUSHROOMS

Sauteed with butter and herbs.
£5.95

HOT MEZE SELECTION

Feta Cheese Borek, Hellim, Mucver, Sucuk, Falafel.
£15.95

Cold

HUMUS

Pureed chickpeas, tahini, garlic and lemon juice.
£5.25

CACIK

Cucumber, garlic, fresh mint, dill in yoghurt.
£5.25

EZME

Finely chopped tomatoes, onions, peppers and parsley with herbs.
£5.25

KISIR

Traditional fine bulgur wheat salad. with dill, fresh mint, spring onions, parsley, olive oil, herbs and lemon dressing
£4.95

YAPRAK SARMA

Homemade stuffed vine leaves.
£5.95

BABAGANNUSH

Grilled aubergine, yoghurt, tahini, garlic and herbs.
£5.95

TURKISH SAKSUKA

Aubergine, green & red bell peppers, courgettes onions and garlic in tomato sauce.
£6.95

TRADITIONAL FETA CHEESE

Marinated cubes of feta cheese with sun dried tomatoes, red peppers and olives.
£4.95

COLD MEZE SELECTION

Humus, Saksuka, Cacik, Kisir, Ezme, Yaprak Sarma.
£14.95

Salad

FETA CHEESE SALAD

Feta cheese, with tomatoes, cucumber, red onions, olives, olive oil dressing and parsley.
£9.95

CHICKEN CAESAR SALAD

Chargrilled chicken cubes with mixed leaves, croutons, shaved parmesan cheese and Caesar dressing.
£9.95

GRILLED HELLIM SALAD

Hellim cheese on a bed of mixed leaves, tomatoes, olive oil dressing
£9.95

COBAN SALAD

Rough cut cucumber, tomatoes, red onions, parsley and peppers.
Drizzled with pomegranate sauce and olive oil.
£9.95

Charcoal Grills

LAMB SHISH

Marinated tender lamb pieces, cooked to perfection over charcoal grill. Served with rice.
£15.95

CHICKEN SHISH

Marinated pieces of chicken cooked to perfection over charcoal grill. Served with rice.
£14.95

MIXED SHISH

Mixture of chicken and lamb shish. Served with rice.
£15.95

ADANA KEBAB

Hand minced lamb fused with red peppers, onions, parsley and mixed spices. Served with rice.
£14.95

CHICKEN KOFTE

Hand minced chicken fused with red peppers, garlic and parsley and mixed spices. Served with rice.
£12.95

LAMB RIBS

Succulent lamb ribs seasoned with herbs.
Served with rice.
£15.45

CHICKEN WINGS

Marinated chicken wings, cooked on charcoal grill served with rice.
£12.95

LAMB CHOPS

Tender lamb cutlets. Served with rice.
£18.95

MIXED GRILL

Chicken shish, lamb shish, Adana kebab, lamb chop.
Served with rice.
£18.95

GRILLED VEG KEBAB

Aubergine, onions, courgettes, red pepper and mushroom topped with Anatolian sauce. Served with rice.
£12.95

ALL MEAT DISHES ARE COOKED MEDIUM TO PERFECTION
PLEASE TELL YOUR WAITER IF YOU WOULD LIKE RARE OR WELL DONE

Moira's Specials

ADANA ISKENDER

Minced lamb kebab topped with chef's special Anatolian sauce over pieces of pitta bread served with yoghurt and butter sauce.
£16.95

CHICKEN ISKENDER

Chicken shish topped with chef's special tomato sauce over pieces of pitta bread served with yoghurt and butter sauce.
£15.45

LAMB BEYTI KEBAB

Charcoal grilled and seasoned minced lamb wrapped in a flat bread, on a bed of yoghurt topped with Anatolian sauce and drizzled with butter, served with rice.
£15.45

CHICKEN BEYTI KEBAB

Charcoal grilled and seasoned minced chicken wrapped in a flat bread, on a bed of yoghurt topped with Anatolian sauce and drizzled with butter, served with rice.
£14.95

ALI NAZIK

Grilled aubergine with garlic, red peppers with finely chopped lamb shish & topped with yoghurt dressing.
£16.95

MOUSSAKA

Slow cooked layers of aubergines, courgettes and potatoes with minced beef, onions and mixed bell peppers, layers of béchamel sauce with grated mozzarella and mature cheddar cheese, topped with rich Anatolian sauce.
£14.95

VEGGIE MOUSSAKA

With aubergine, courgette, onion, spinach, peppers, potato, chickpeas, carrots, garlic, béchamel sauce, topped with rich Anatolian sauce.
£13.95

FALAFEL

Chickpeas and broad beans minced with garlic, parsley, bell peppers, onions and herbs – fried and served with humus.
£12.95

GUVEC

Slow roasted aubergines, courgettes, onions, garlic, mix bell peppers, tomatoes, topped with a rich Anatolian sauce and served with rice and yoghurt.
£13.95

ALL SERVED WITH COMPLIMENTARY SALAD,
GARLIC & CHILLI SAUCE AND TURKISH BREAD