

SMALL SHARES

OLIVES AND FETA	15
SIGARA BOREK	18
Filo pastry filled with feta and potatoes, served with tzatziki	
FALAFEL HUMMUS	18
Hummus, falafel, salsa with pumpkin seeds	
HALLOUMI CHIPS	22
Crispy battered halloumi with apricot honey drizzle	
FRIED CALAMARI	20
With spicy aioli	
GRILLED OCTOPUS	24
Served with garlic, herbs, chilli and olive oil drizzle	
IZGARA KABAK	22
Grilled courgette served with muhammara and roasted walnuts	

MEZZE PLATTER 46

Hummus, tzatziki, babaganoush, tabouli salad, dolmades, feta and olives, olive oil with balsamic, flat bread, turkish pide, falafel and sigara borek

Add a side for 16

Slow cooked lamb | Roasted chicken | Halloumi

ADANA SHISH 28

Lamb mince skewer, Sangak bread, sumac onion, jalapenos, tomatoes, herbs and babaganoush

MAINS

SLOW COOKED LAMB	36	LAHAMAJUN	26
Hummus, tomato salsa, roasted almonds, feta crumb and sangak bread		Turkish street pizza with spiced lamb mince and salsa	
TAGINE CHICKEN	34	Add cheese 4	
Traditional moroccan dish of braised meat with spices, garlic, onion, olives, tzatziki served with aromatic rice		DOLMA VEGAN ON REQ	24
MEDITERRANEAN CAULIFLOWER	26	Stuffed capsicum with herbs, currants, spiced rice, pesto roasted pine nuts and tzatziki	
Dukkah spiced cauliflower with cherry tomatoes, crumb feta, crispy kale on a bed of hummus		Add a side of: Chicken Lamb Halloumi	16
FERIZA'S SALMON	36	SIZZLING HALLOUMI GUYECH	32
Crispy skin salmon served with squid Ink aioli, babycos lettuce, Spiced roasted baby potatoes, caper berry finished with a balsamic glaze		Slow cooked seasonal vegetables with homemade tomato sauce, served with aromatic pilaf, basil pesto, tatziki and parmesan	
LEMON HERB AND GARLIC PRAWNS	30	FEAST	36
Served with baby cos lettuce, quinoa, Crutomato, parmesan cheese and zatar crisp		Two grilled skewers served with chop salad, hummus, tzatziki, flat bread and rice pilaf	
ALI NAZIK	38	Choice of:	
Turkish style braised small diced wagyu beef brisket, served with grilled eggplant, tatziki and crispy kale		Beef kebab Chicken skewer Grilled Halloumi	
		GREEK MEATBALLS	30
		Roasted mediterranean vegetables, tomato, oregano sauce and labneh	

DESSERT

BAKLAVA 18

Traditional baklava with pistachio coated ice cream topped with pashmak

TIRAMISU 18

Layers of coffee and macaporne deliciousness

KUNEFE 20

Kadaifi cooked with cheese, soaked in lemon syrup, served with pistachio coated ice cream

EXPRESSO MARTINI 20

Shot of espresso with the sweetness of baileys

LOVE BLOC SWEET MOSCATO

Glass **14**
Bottle **55**

SIDES

Rice	6	Greek salad	18	Adana	18	Straight cut fries	10
Turkish pide	7	Extra skewer chicken	16	Curly fries	13.5	Flat bread	6
						Chef's spicy sauce	6

FERIZA'S

KITCHEN, GOZLEME & BAR

TURKISH DRINKS

SALEP 7

Creamy, cinnamon chai latte style drink

AYRAN 8.5

Refreshing yoghurt drink

LIMONATA 8

Zesty homemade lemon drink

POMEGRANATE ICED TEA 8

Homemade iced tea with the
sweetness of pomegranate

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@FERIZASKITCHEN | 09 600 2088

COFFEE

	Small	Large
Espresso Long or Short	4	
Piccolo	4.5	
Macchiato Long or Short	4	
Flat White	5	5.5
Cappuccino	5	5.5
Latte		5.5
Chai Latte Sweet or Spicy		5.5
Hot Chocolate	7.5	
With Whittaker's Milk chocolate bar		
Turkish Coffee & Turkish Delight	7.5	

TEA

LOOSE LEAF SELECTION

Earl Grey Superior	6	8.5
English Breakfast Organic		
Turkish Pomegranate		
Turkish Apple		
Turkish Black		
Fruit Roseberry		
Ginger & Lemon		
Moroccan Mint Green		
Japanese Green Sencha		