

SMALL BITES

SIGARA BOREK	18
Filo pastry filled with feta and potatoes, served with tzatziki	
FRIED CALAMARI	20
With spicy aioli	
TEMPURA HALLOUMI CHIPS	22
Battered halloumi with honey apricot drizzle	
IZGARA KABAK	22
Grilled courgette served with muhammara and roasted walnuts	

DESSERT

BAKLAVA 18
Traditional baklava with pistachio coated ice cream topped with pashmak
TIRAMISU 18
layers of coffee and rich mascarpone deliciousness
KUNEFE 20
Kadaifi cooked with cheese, soaked in lemon syrup, served with pistachio coated ice cream
Extra scoop of ice cream \$6

ADANA SHISH 28

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

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

BURGER

PULLED LAMB BURGER	26
Feta, greens and Siracha aioli with hand cut fries	

FRIES

STRAIGHT CUT FRIES	10
Aioli, tomato sauce	
CURLY FRIES	13
Aioli, tomato sauce	

LUNCH

SOUVLAKI WRAP	24
Salad, tzatziki, hummus, fries in Greek flat bread	
Choice of:	
Pulled lamb Roasted chicken Halloumi Falafel	
GOZELEME	26
Traditional Turkish hand rolled yufka dough, sealed and cooked over the grill, served with tzatziki and red pickle	
Choice of: Spinach & feta Lamb mince & cheese	
SLOW COOKED LAMB	36
Hummus, tomato salsa, roasted almonds, feta crumb and sangak bread	
LUNCH PLATE	28
Aromatic rice, red pickle, salad, tzatziki, crispy bread and homemade tomato sauce	
Choice of: Roasted chicken Falafel	
DOLMA VEGAN ON REQ	24
Stuffed capsicum with herbs, currants, and spiced rice, pesto, roasted pine nuts and tzatziki	
Add a side of: Chicken Lamb Halloumi	
FATTOUSH SALAD	28
Garden leaves, tomato, cucumber, radish, croutons, pomegranate vinaigrette, candied walnuts	
Choice of: Slow cooked lamb Roasted chicken Falafel	
FISH AND CHIPS	28
Crispy battered tempura fish, fries, mixed greens and lemon wedge	
LEMON HERB AND GARLIC PRAWNS	30
Served with baby cos lettuce, quinoa, Crutomato, parmesan cheese and zatar crisp	
FEAST	36
Two grilled skewers served with chop salad, saffron rice, hummus, tzatziki, flat bread	
Choice of: Beef kebab Chicken skewer Grilled Halloumi	

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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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		