



Paasha

LUNCH MENU



MEALS

❖ Light Meals ❖

Yaprak Dolma	Vine leaves stuffed with rice & spices, served with pita bread, salad garnish & a minted yoghurt sauce.	\$12.00
Hummus	Chickpea & tahini paste, infused with lemon juice, garlic & olive oil, served with pita bread.	\$13.00
Bread & Dips	A selection of the Chef's specially prepared dips served with garlic pita bread.	1-2 people: \$12.00 4 people: \$17.00
Muska Boregi	Filo pastry pies filled with feta cheese, parsley & spices, served with a salad garnish.	3 pieces: \$12.00 5 pieces: \$19.50
Mititi Kofta	Spiced minced lamb medallions with finely chopped bell peppers, onions & parsley. Chargrilled & served with a salad garnish & a minted garlic yoghurt sauce.	4 pieces: \$12.00 6 pieces: \$16.00

❖ Vegetarian Selection ❖

Mixed Salad Plate	Paasha's salad selection served with hummus, cacik, olives, dolma & pita bread.	\$12.00
Mezze Platter	Turkish style antipasto of vegetarian delights.	\$18.00
Falafel Kebab	Chickpea & lentil medallions. Served inside pita bread with salad & sauce. Or served plated with pita bread, sauce & salad.	\$11.00

❖ Mains ❖

Chicken Doner	Marinated chicken cooked on the spit, sliced. Served inside pita bread with salad & sauce. Or served plated with pita bread, sauce & salad.	\$11.00
Lamb Doner	Spiced minced lamb cooked on the spit, sliced. Served inside pita bread with salad & sauce. Or served plated with pita bread, sauce & salad.	\$11.00
Combination Doner	A combination of chicken & lamb doner. Served inside pita bread with salad & sauce. Or served plated with pita bread, sauce & salad.	\$11.00
Chicken Shish	Cubes of marinated chicken chargrilled, plated & served with pita bread, sauce & salad.	Sm: \$11.00 Lg: \$16.00
Lamb Shish	Cubes of marinated lamb chargrilled, plated & served with pita bread, sauce & salad.	Sm: \$11.00 Lg: \$17.00
Kofta Shish	Skewered minced lamb seasoned with herbs, onions & parsley & charcoal grilled, plated & served with pita bread, sauce & salad.	Sm: \$11.00 Lg: \$17.00
Combination Shish	A combination of two shish, selected from lamb, chicken or kofta, plated & served with pita bread, sauce & salad.	Lg: \$17.00
Shaslik Kebab	Cubes of marinated lamb with onions & bell peppers chargrilled, plated & served with pita bread, sauce & salad.	Sm: \$14.00 Lg: \$18.50
Pilic Kebab	Cubes of marinated chicken with onions & bell peppers chargrilled, plated & served with pita bread, sauce & salad.	Sm: \$14.00 Lg: \$17.50
Turkish Mixed Grill	A combination of lamb shish, chicken shish & kofta shish, plated & served with salad, sauce & pita bread.	\$21.00

SAUCES & DRINKS

❖ Side Orders ❖

Bread Basket	\$4.00	Hummus	\$4.00
Side Salad	\$6.50	Courgette fritters (each)	\$2.00
Fries	\$4.00	Falafel medallion (each)	\$2.00
Rice	\$4.00		
Mushroom Shish	Chargrilled mushrooms.		\$5.00
Extra skewer			
Chicken shish	\$10.00	Lamb shish	\$11.00
Kofta shish	\$11.00	Pilic	\$13.00
Shaslik	\$14.00		

❖ Sauce Selection ❖

Paasha's Special Sauce: Our own twist on Thousand Island dressing, made from a mayonnaise base, infused with Turkish spices & lemon juice.

Garlic Sauce: Unsweetened yoghurt infused with dried mint & garlic.

Halep Sauce: Sautéed onions, bell peppers & mushrooms in a tomato & red wine sauce.

Tahini Sauce: Sesame seed paste infused with lemon juice, garlic & chopped parsley.

Turkish Chilli Sauce: Fresh seasonal vegetables pureed & mixed with Turkish tomato paste, oil & hot chilies.

❖ Beers ❖

Efes Pilsener Premium Lager (Imported Turkish Beer)	\$8.00	Heineken	\$7.00
Monteith's Golden	\$6.50	Amstel Light (low-alcohol)	\$6.50
Monteith's Pilsener	\$6.50	Speight's	\$6.50
Monteith's Black	\$6.50	Stella Artois	\$7.00
Steinlager	\$7.00	Corona Extra	\$7.00
Steinlager Pure	\$7.00		

❖ Spirits ❖

Wide selection available – all pours are double shots.

Yeni Raki (Turkish Liqueur)	\$7.50	Jose Cuervo Tequila	\$7.50
Coruba Black Rum	\$7.50	Glenfiddich	\$7.50
Chatelle Brandy	\$7.50	Baileys	\$7.50
Absolut Vodka	\$7.50	Malibu	\$7.50
Jim Beam Bourbon	\$7.50	Midori	\$7.50
Bombay Sapphire Gin	\$7.50	Cointreau	\$7.50
Barcardi White Rum	\$7.50	Tawny Port	\$7.50
Kahlua	\$7.50	Drambuie	\$7.50

❖ Chilled Drinks ❖

Phoenix Organic Fruit Juices

Feijoa & Apple; Orange Mango & Apple; Pomegranate & Apple; Apple; Guava & Apple; Black Currant & Apple.

\$4.00

Phoenix Organic Sparkling Mineral Waters

Cranberry & Lime; Feijoa; Sparkling Mineral Water; Apple Mango Passion. Organic: Honey Ginger Beer, Honey Cola and Lemonade.

\$4.00

Charlie's Honest

Berry Smoothie; Orange Juice.

\$4.00

Benger Range

Apple & Raspberry; Apple & Boysenberry; Apricot; Nectarine.

\$4.00

100% Orange Juice

\$4.00

Soft Drinks

Coke; Diet Coke; Coke Zero; Fanta; L&P; Lemonade; Sparkling Duet.

\$4.00

Red Bull & 'V' – Energy Drinks

\$4.00

WINE

❖❖ Bubbly ❖❖

	Glass	Bottle
Lindauer Brut Choose either the classic Brut or strawberry Fraise		\$8.00 (200ml)
Deutz Méthode Traditionnelle A fresh & bright Champagne with hints of strawberry & lemon		\$50.00 (750ml)

❖❖ Sauvignon Blanc ❖❖

Villa Maria Sauvignon Blanc Alive with an array of flavours, gooseberry & passionfruit	\$8.50	\$32.00
Vidal Sauvignon Blanc Brimming with passion fruit & tropical flavours	\$8.50	\$32.00
Thornbury Marlborough Sauvignon Blanc Vibrant fresh blend form Marlborough with crisp acidity	\$9.00	\$36.00

❖❖ Chardonnay ❖❖

Esk Valley Chardonnay Full bodied from the Hawke's Bay, ripe fruit with hints of butter & grapefruit	\$9.00	\$36.00
--	---------------	----------------

❖❖ Aromatics ❖❖

Private Bin Gewürztraminer A classic Ga-verts-tra-mee-ner, rose petals & turkish delight	\$8.50	\$32.00
Cellar Selection Pinot Gris Full & rich styled with a fresh lively finish	\$9.00	\$36.00
Vidal Riesling Floral & lime aromas with citrus & lime flavours, an elegant dry style	\$8.50	\$32.00

❖❖ Red Wine ❖❖

Private Bin Merlot / Cabernet Sauvignon Ripe cherry fruits with biscuity oak undertones	\$8.50	\$32.00
Thornbury Merlot Ripe plum & black fruit aromas. A fruity & textured wine	\$9.00	\$36.00
Villa Maria Syrah The Kiwi Shiraz — silky smooth & rich with pepper, plum fruit & spice	\$9.50	\$38.00

❖❖ Pinot Noir ❖❖

Private Bin Central Otago Pinot Noir Complex savoury oak & spice elements, soft & silky	\$10.00	\$40.00
Chard Farm River Run Central Otago Pinot Noir Aromatic spices & fresh red fruits, with a savoury finish	\$13.00	\$50.00

*BYO wine only \$7.50 corkage (per bottle).
All wine is subject to availability.*