

Mosaic

Grill-Meze-Bar

TURKISH & MEDITERRANEAN
RESTAURANT

À LA CARTE MENU



The Gypsy Girl mosaic was discovered beneath a fallen column in 1998 during rescue excavations of the second-century Roman settlement, Zeugma, on the banks of the Euphrates River, when the site was about to be flooded with the construction of the Birecik Dam in southeastern Turkey.

The mosaics found in the Roman houses at Zeugma date to the 2nd and 3rd centuries CE, and depict scenes from Greek and Greco-Roman mythologies and popular novels, some with captions in Greek.

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STARTERS

COLD

- 4.9 **MIXED OLIVES V / VG / GF**
Marinated mixed jumbo olives
- 5.75 **HUMMUS V / VG**
Puree of chickpeas, tahini, fresh lemon juice, olive oil and garlic
- 5.95 **TARAMA SALAD GF**
Pate of smoked cod roe, extra virgin olive oil & lemon juice
- 5.9 **CACIK (TZATZIKI) V / GF**
Creamy strained yogurt with cucumber, mint, dill and garlic
- 5.9 **SAKSUKA V / VG**
A blend of fried aubergines, potato, and mixed pepper, served with our special house sauce
- 5.9 **BABAGANUSH V / GF**
A smoky flavoured puree of aubergine, garlic, yogurt and tahini, sharpened with lemon
- 5.75 **PEMBE SULTAN V / CN**
Roasted beetroot, hung yogurt, a hint of garlic and olive oil, topped with crushed walnuts
- 7.9 **AVOCADO AND PRAWN SALAD GF**
Served with prawns, avocado, mixed herb leaves, and Marie rose sauce
- 7.9 **MIXED SEAFOOD SALAD GF**
King prawns, squid, mussels, octopus, served with garnish salad
- 16.5 **MIXED COLD MEZE**
Hummus - Tarama - Cacik - Saksuka - Pembe Sultan - Babaganoush

HOT

- 5.5 **SOUP OF THE DAY** (Please Ask Your Server)
Served with home made warm bread
- 6.75 **LAHMACUN (TURKISH PIZZA)**
Thin crust topped with minced meat, onion and various spices, cooked in a wood-fired oven
- 8.75 **HUMMUS WITH LAMB**
Hummus topped with lamb and butter, cooked in a clay bowl in a wood-fired oven
- 6.9 **PAN FRIED HALLOUMI CHEESE V / GF**
Served with garnish salad
- 6.5 **PAN FRIED LAMB LIVER GF**
Fried lamb liver with chilli and paprika pan fried with onion
- 6.5 **SUCUK GF**
Grilled traditional spicy Turkish sausage served with garnish salad
- 6.5 **CREAMY MUSHROOM V / GF**
Freshly cooked mushrooms in garlic cream
- 6.5 **SIGARA BOREK V**
Feta cheese, fresh dill, parsley, wrapped with filo pasty
- 6.5 **FALAFEL WITH HUMMUS V**
Chickpeas, broad beans, garlic, spices, fresh herbs and tahini sauce
- 7.75 **DEEP FRIED CALAMARI**
Served with garnish salad and tartar sauce
- 7.9 **KING PRAWNS & MUSHROOM AU GRATINE GF**
Cooked in a creamy cheese sauce & topped with melted gruyere cheese
- 6.5 **MEAT BALLS**
Served with tomato sauce and cheese
- 9.5 **GRILLED OCTOPUS GF**
Served with garnish salad
- 9.9 **GRILLED JUMBO KING PRAWNS GF**
With Garlic Butter
Grilled Pacific headless King prawns served with garlic butter sauce
- 17.5 **MIXED HOT MEZE**
Sucuk - Halloumi - Falafel - Sigara Borek - Calamari

CHARCOAL GRILL MAIN DISHES

CHICKEN DISHES

- All served with rice, salad & bread
- CHICKEN WINGS** 14.9
Marinated chicken wings cooked on charcoal grill
- CHICKEN DRUMSTICKS** 14.9
Marinated chicken drumsticks cooked on charcoal grill
- CHICKEN BREAST SHISH** 16.9
Chicken breast marinated with blend of herbs and spices
- CHICKEN THIGH SHISH** 16.9
Chicken thigh marinated with blend of herbs and spices
- CHICKEN BEYTI** 16.9
Charcoal grilled, largely minced chicken mixed with peppers, garlic, parsley and herbs

LAMB DISHES

- All served with rice, salad & bread
- ADANA KEBAB** 16.9
Skewered minced lamb seasoned with pepper, thyme & chilli
- LAMB BEYTI** 16.9
Charcoal grilled, minced lamb mixed with peppers, garlic, parsley and herbs
- LAMB SHISH KEBAB** 18.9
Marinated fillet of lamb grilled to delight on a skewer
- LAMB RIBS** 18.9
Seasoned spare lamb ribs on skewer & cooked on charcoal grill
- LAMB CHOPS** 20.9
Tender lamb chops seasoned and grilled over charcoal barbecue

MOSAIC GRILLED SPECIALS

- All served with rice, salad & bread
- AUBERGINE KEBAB**
CHICKEN 19.9 **LAMB** 19.9
Finely chopped greasy chicken or lamb meat kneaded and roasted on hot coals between rings of aubergine
- HALEP KEBAB**
CHICKEN 17.9 **LAMB** 17.9
Minced tender chicken or lamb seasoned with parsley and marinated with herbs grilled over hot charcoal then diced & placed on a bed of diced bread topped with a special rich chef's sauce
- SARMA BEYTI**
CHICKEN 17.9 **LAMB** 17.9
Char-grilled tender minced chicken or lamb, marinated with herbs wrapped in our thin bread yogurt, topped with chefs special butter sauce
- ISKENDER KEBAB**
CHICKEN 18.9 **LAMB** 19.9
Served with special tomato sauce, croutons & creamy strained yogurt
- ALI NAZIK**
CHICKEN 18.9 **LAMB** 19.9
Char-grilled minced chicken or lamb with garlic yoghurt sauce served with an aubergine puree

COMBINATION

- All served with rice, salad & bread
- MIXED SHISH KEBAB** 18.9
(Lamb & Chicken)
Half lamb shish half chicken shish mix
- MOSAIC MIXED GRILL** 21.5
Lamb shish, chicken shish, adana, chicken wings & lamb ribs
- MIXED BEYTI KEBAB** 17.9
(Lamb & Chicken Beyti)
Charcoal grilled, minced lamb & chicken, mixed with peppers, garlic, parsley and herbs

SCOTCH BEEF STEAKS

All our steaks are days dry aged from prime Scotch beef
All dishes are served with chips and vegetables

- 24.9 **SIRLOIN STEAK 10oz GF**
Cut from the short loin and consistently produces great flavour
- 25.9 **PEPPER STEAK 10oz**
Scotch sirloin steak with brandy mix peppercorn sauce
- 25.9 **GRILLED RIB EYE STEAK 10oz GF**
Cut from the rib of beef, this marbling fat produces intense flavour
- 26.9 **DIANA STEAK 10oz GF**
Scotch sirloin steak with sauce made from seasonal pan fried onions and mushrooms flambéed, finished with a touch of cream

MOSAIC CHEF'S SPECIALS

All dishes are served with rice

- 17.9 **LAMB CASSEROLE GF**
Onion bell peppers, mushroom, garlic, basil, parsley and tomato sauce
- 17.9 **CHICKEN CASSEROLE GF**
Onion bell peppers, mushroom, garlic, basil, parsley and tomato sauce
- 17.9 **KLEFTIKO GF**
(Slow Roasted Shank Of Lamb)
- 17.9 **CHICKEN PRINCESS With Asparagus GF**
Pan seared supreme chicken breast served with creamy mushroom and white wine sauce
- 17.9 **MEAT MUSAKKA**
Minced lamb covered with a creamy cheese sauce, laid on a bed of aubergine, courgettes, red bell peppers, onion and herbs with chefs special sauce and served with rice
- 17.9 **LAHMACUN (TURKISH PIZZA - 2 PIECES)**
Thin crust topped with minced meat, onion and various spices, cooked in a wood-fired oven, served with chips and salad

SEAFOOD & FISH DISHES

All our fish & seafood dishes are served with chips and salad

- 19.5 **PAN FRIED SWORDFISH** With King Prawn GF
Seasoned and served with garlic butter sauce
- 18.9 **GRILLED WHOLE SEA BASS GF**
Served with garlic butter sauce
- 17.9 **GRILLED SALMON FILLET MEUNIERE**
Boneless salmon fillet served with lemon butter parsley sauce
- 20.9 **GRILLED KING PRAWNS** With Garlic Butter GF
Six large Pacific headless king Prawns. Served with garlic butter sauce
- 19.9 **GRILLED OCTOPUS GF**
Served with slow roasted cherry tomatoes and Piquillo pepper coulis
- 17.9 **MIXED SEAFOOD CASSEROLE GF**
King prawns, squid, mussels, salmon, sea bass & stone bass
- 20.9 **PRAWN CASSEROLE GF**
with pepper, tomato and garlic, served with rice and salad
- 17.5 **DEEP FRIED CALAMARI**
Served with mixed leaves salad & tartar sauce
- 17.9 **MIXED SEAFOOD AU GRATIN**
King prawns, squid, mussels, salmon, sea bass & stone bass and creamy white wine sauce

PASTA DISHES

- PENNE LEGUME V/VG** 12.9
Aubergine, courgette, peppers, onion, garlic, basil & fresh tomato
- MIXED SEAFOOD PENNE** 17.9
King prawns, squid, octopus, mussels and tomato sauce
- PENNE** 13.9
With Chicken And Mushroom
Chicken, mushroom, creamy white wine sauce parmesan
- SPAGHETTI** 12.9
Alla Bolognese
Traditional slow cooked Italian beef in a fresh tomato sauce
- NEAPOLITAN PENNE OR SPAGHETTI V/VG** 11.9
Traditional fresh tomato sauce with herbs and seasoning

VEGETARIAN DISHES

- VEGETARIAN MUSAKKA V** 15.9
Slices of aubergine, courgettes, carrot, potato, red bell peppers, onion, herbs covered with béchamel sauce, served with tomato sauce and rice
- FALAFEL AND HUMMUS V** 13.9
Broad beans, chick peas and vegetable fritters served with salad
- VEGETARIAN SAUTE V** 14.9
Courgette, aubergine, green peppers, red peppers, tomato covered with mozzarella cheese and served with rice

SALADS

- TURKISH SALAD WITH FETA CHEESE V/GF** 6.75
Feta cheese, tomato, cucumber, pepper, herbs, red onion, olive, olive oil & lemon
- EZME SALAD V/VG/GF** 5.75
Fresh onions, tomatoes, chilli peppers chopped as tiny as possible. It is a very juicy and delicious salad that is considered as a meze
- COBAN SALAD Shepherd's salad V/VG/GF** 5.5
Chopped tomatoes, onions, cucumber, parsley dressed with lemon & pomegranate juice and olive oil

EXTRAS

- | | | | |
|-----------------------|------|-------------------------|------|
| SIDE SALAD | 2.9 | MIXED VEGETABLES | 3.25 |
| CHIPS | 3.25 | PEPPERCORN SAUCE | 2.9 |
| YOGHURT | 2.0 | DIANE SAUCE | 2.9 |
| RICE | 2.9 | BASKET OF BREAD | 2.0 |
| SAUTÉ POTATOES | 3.25 | | |



Gluten Free



Contains Nuts



Vegetarian



Vegan

FOOD ALLERGY WARNING

Our food may contain peanut, dairy, egg or shellfish products.
Please ask a server if you have any concerns

MOSAIC SHARING PLATTERS

All served with mixed cold meze, including Hummus, Tarama Cacik, Saksuka, Babaganoush, Pembe Sultan, plus Rice, Salad, Bread, Chilli & Garlic Sauce

49.0

CHICKEN FEAST (for 2-3 people)

Chicken shish, chicken beyti, chicken drumsticks(2), chicken wings(4), served with rice & salad

89.0

FAMILY PLATTER (for 4-5 people)

Lamb shish, lamb beyti, lamb ribs(4), chicken shish, chicken beyti, chicken wings(8), chicken drumsticks(4), served with rice & salad

69.0

LAMB FEAST (for 2-3 people)

Lamb shish, lamb beyti, lamb ribs(4) & lamb chops(2), served with rice & salad

CHILDRENS' MENU

£7.90

CHICKEN WINGS

Marinated chicken wings cooked on charcoal grill

CHICKEN NUGGETS

Deep fried panko coated chicken fillet
served with home made chips

CHICKEN SHISH

Chicken breast marinated with blend of herbs and spices,
served with chips and salad

ADANA KEBAB

Skewered minced lamb seasoned with pepper, thyme & chilli,
served with chips and salad

SPAGHETTI

Alla Bolognese.

Traditional slow cooked Italian beef in a fresh tomato sauce

NEAPOLITAN PENNE OR SPAGHETTI

Traditional slow cooked Italian beef in a fresh tomato sauce

THIS MENU HAS BEEN DESIGNED FOR
CHILDREN UP TO AGE OF 12

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