

## COLD STARTERS

<b>HUMMUS</b> Chickpea puree, tahini, lemon and garlic.	5
<b>TARAMASALATA</b> Fresh cod roe dip beaten with olive oil and lemon.	5
<b>CACIK</b> Creamy yoghurt, cucumber, mint, dill and garlic.	5
<b>STUFFED VINE LEAVES</b> Filling of rice, pine kernels, sweet spices and fresh herbs.	5
<b>BABA GANOUSH</b> Smoked aubergine, garlic, tahini, strained yoghurt and olive oil topped with fresh pomegranate.	5
<b>BEETROOT</b> Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and walnut.	5
<b>PATLICAN SOSLU</b> Pieces of deep-fried aubergine, in a fresh garlic tomato sauce.	5
<b>KISIR</b> Bulgur wheat, spring onions, tomato sauce and fresh celery seasoned with pomegranate molasses and fresh herbs.	5
<b>EZME SALAD</b> Freshly chopped tomato salad with onions & herbs.	5
<b>AVOCADO AND PRAWN COCKTAIL</b> Avocado, prawns, mixed leaves and our classic Marie Rose sauce.	7
<b>MIXED OLIVES</b> A bowl of marinated mixed jumbo olives.	3
<b>THE PIVAZ MIXED MEZE</b> Hummus, Kisir, Beetroot Tarator, Stuffed Vine Leaves, Patlican Soslu and Cacik.	S 10 – L 18

## SALADS

<b>TRADITIONAL GREEK SALAD</b> With mixed herbs, cucumber, cherry tomatoes, peppers, red onion topped with feta cheese, marinated olives & fresh lemon.	7.5
<b>PRAWN AVOCADO SALAD</b> Marinated prawns, mixed leaves, rockets, cherry tomatoes, cucumber and onions with olive oil and dressing.	8
<b>CHICKEN &amp; AVOCADO SALAD</b> Marinated chicken, mixed leaves, rockets, cherry tomatoes, peppers with pomegranate dressing.	8
<b>FRUITY GOAT CHEESE SALAD</b> Mixed leaves, roasted beet, avocado, dry cranberry, dry apricot, orange, tossed walnut, and pomegranate sauce.	7.5
<b>GRILLED HELLIM SALAD</b> Mixed leaves with cherry tomatoes, cucumber, red onion, balsamic glaze, olive oil and pomegranate sauce.	8

## HOT STARTERS

<b>SPICY STIR-FRIED OCTOPUS</b> Sauté octopus, garlic, chilli, cherry tomatoes, peppers, onion and fresh mango.	7.5
<b>ROASTED GOAT'S CHEESE WITH WALNUT</b> Honey glazed goat cheese, oven roasted beetroot, walnuts, and a balsamic reduction.	7
<b>GRILLED KING PRAWNS</b> Headless Pacific king prawns with garlic butter sauce.	7.95
<b>TIGER PRAWNS AU GRATIN</b> Tiger prawns in a mornay sauce topped with melted gruyere cheese.	7.95
<b>FILO PARCELS</b> Feta cheese and spinach wrapped in filo pastry.	5.95
<b>CRISPY BATTERED KING PRAWNS</b> With sweet chilli sauce.	7.95
<b>DEEP-FRIED CALAMARI</b> With tartar sauce.	7.5
<b>GRILLED HELLIM CHEESE</b> With mixed leaves, cherry tomatoes and a basil oil dressing.	6.75
<b>ESCARGOT DE BOURGOGNE</b> Burgundy snails in a garlic butter sauce.	7
<b>SOUP OF THE DAY</b> Ask your server please.	6

## VEGETARIAN DISHES

<b>MEDITERRANEAN VEGETABLES WITH GOAT'S CHEESE</b> Roasted aubergine, courgette, bell peppers, marinated with olive oil, fresh tomato, garlic and herbs. Topped with roasted goats cheese.	12
<b>HALLOUMI &amp; VEG</b> Grilled halloumi, aubergine, courgette, tomato, asparagus, mushroom, peppers with tomato sauce.	12
<b>VEGETABLE MOUSSAKA</b> Layers of potatoes, aubergine, courgette, bell peppers, topped with light béchamel sauce.	12
<b>RICOTTA AND SPINACH STUFFED AUBERGINE</b> Marinated grilled aubergine slices, stuffed with ricotta, spinach and basil. Served with roasted tomatoes.	13
<b>MIXED VEGETABLE STEW</b> Aubergine, courgette, bell peppers, fresh beans, okra cooked with onion and fresh tomato, served with rice.	12

## SIDE DISHES

<b>SAUTÉ SPINACH WITH PINE KERNELS</b>	3.5
<b>STEAMED MIXED VEGETABLES</b>	3.5
<b>PAN-FRIED GARLIC MUSHROOMS</b>	3.5
<b>BASMATI RICE</b>	3.5
<b>SAUTÉED NEW POTATOES</b>	4
<b>BULLET CHILLI</b>	3.5
<b>VEG STICKS</b>	2.5
<b>STEAK CUT CHIPS</b>	4

## GRILLS

All grills are served with rice and side salad

<b>ADANA</b> Seasoned minced lamb, bell peppers, grilled to delight on a skewer.	12.95
<b>CHICKEN AND LAMB SHISH</b> Marinated chicken and lamb, grilled to delight on a skewer.	14.95
<b>LAMB SHISH</b> Marinated chunks of lamb grilled to delight on a skewer.	15.95
<b>LAMB CHOPS</b> Tender marinated and char-grilled.	15.95
<b>CORN - FED CHICKEN SHISH</b> Marinated chunk of chicken breast, grilled to delight on a skewer.	13.5
<b>CHICKEN BEYTI</b> Minced chicken, flavoured with garlic, hot pepper, parsley and pistachio, grilled to delight on a skewer.	13.5
<b>CHICKEN WINGS</b> Marinated chicken wings.	12.5
<b>PIVAZ MIXED KEBAB</b> An assortment of chicken shish, lamb shish, Adana, chicken wings, and a lamb chop.	19

## SCOTCH BEEF STEAKS

Our steaks are Prime Scotch Beef aged for 30 days

<b>FILLET MIGNON 8oz</b> This steak cut from the center of the fillet and trimmed of all fat, this is the most tender steak. Served with steak cut chips, portobello mushroom and cherry tomatoes.	24
<b>RIB EYE 10oz</b> This steak cut from the rib of beef, this marbling fat produces intense flavour. Served with steak cut chips, portobello mushroom and cherry tomatoes.	19
<b>SIRLOIN 10oz</b> This steak cut from the short loin and consistently produces great flavour. Served with steak cut chips, portobello mushroom and cherry tomatoes.	18
<b>FILLET AU POIVRE 8oz</b> Fillet steak pan – fried with crushed peppercorns, cream and flamed with brandy. Served with mash potato, portobello mushroom and cherry tomatoes.	25
<b>CHOICE OF SAUCE</b> Peppercorn Sauce / Béarnaise Sauce / Diane Sauce.	2

Please ask staff for allergens.

## SPECIALS

- BEEF STROGANOFF** 15  
Stripes of beef fillet, sliced mushroom flamed with brandy and creamy red wine sauce, served with basmati rice.
- KLEFTIKO** 16.5  
Slow roasted lamb shank, served on a bed of mash potato, cooked mushrooms and tomato and red wine sauce.
- DUCK BREAST WITH ORANGE SAUCE** 15  
Crispy pan-fried Barbary Duck Breast. Served with orange sauce, mash potato and steamed fresh asparagus.
- ISKENDER** 18  
Minced lamb, lamb cubes, chicken cubes, tomato sauce, yogurt, toasted bread and black butter.
- CHICKEN CASSEROLE** 11  
Corn-fed chicken casserole with peppers, onion, mushroom in tomato sauce.
- LAMB CASSEROLE** 11  
Lamb casserole with peppers, onion, mushroom in tomato sauce.

## SEAFOOD

- LOBSTER THERMIDOR (whole)** 38  
Freshly prepared Lobster, flamed in brandy with creamy white wine sauce, herbs and mushroom.
- SALMON FILLET WITH ASPARAGUS** 18.5  
Served with mash potato, grilled asparagus and lemon butter parsley sauce.
- LOBSTER IN GARLIC BUTTER** 36  
Freshly prepared lobster cooked with garlic butter, mushroom, parsley, lemon, white wine sauce.
- KING PRAWNS GARLIC BUTTER** 19.5  
Large king prawns cooked with garlic butter sauce. Served with on a bed of basmati rice.
- GRILLED HALIBUT FILLET** 22  
Served with warm mash potato, roasted cherry tomatoes and lobster pepper jus.
- ASSORTED SEAFOOD CASSEROLE** 19  
King prawns, squid, octopus and sole fillet. Cooked in a fresh spicy garlic tomato sauce.
- CHAR-GRILLED WHOLE SEA BASS** 19.5  
Char-grilled sea bass served with mixed leaves salad and chips.

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# PIVAZ

EPHING



Takeaway Menu  
COLLECTION ONLY

TEL: 01992 571 440  
238 – 240 Epping High Street, Epping, Essex CMI6 4AP