

 **BUZZ KITCHEN**

Unit 12, Festival Leisure Park
Festival Way
Basildon, Essex
SS14 3WB

TEL: 01268 522 554

  @Buzzkitchenbasildon

www.buzzkitchenbasildon.co.uk

 **BUZZ KITCHEN**

A LA CARTE MENU

COLD APPETIZERS

Mixed Olives (v) Green and black olives marinated in olive oil, lemon zest, thyme and chilli flakes	4
Hummus (v) A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil	5
Cacik (v) Finely grated cucumber dressed with yoghurt, mint, dill, garlic and olive oil	5
Tarama The famous pink sauce made from puréed cod roe, olive oil and lemon juice	5
Tricolore Avocado, buffalo mozzarella, tomatoes, basil leaf and pesto	6
Patlican Soslu (v) A mixture of aubergine, peppers and onions stewed in tomato sauce	6
Stuffed Vine Leaves (v) Served on a bed of thick Turkish yoghurt	6.5

COLD APPETIZER PLATTER

Mixed Olives • Tarama • Patlican Soslu
Hummus • Cacik • Stuffed Vine Leaves

18

HOT APPETIZERS

Halloumi (v) Grilled Cypriot halloumi cheese	7.5
Sucuk Grilled Turkish spiced beef sausage	7.5
Falafel (v) Deep fried chickpeas and fava bean balls spiced with cumin, paprika and fresh herbs served with hummus	7.5
Sigara Boregi (v) Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and onion	8
Creamy Garlic Mushrooms (v) Baby button mushrooms sautéed in a creamy garlic and cheese sauce	8
Golden Halloumi (v) Mixed together breadcrumbs and deep fried served with cranberry sauce	8.5
Hummus Kavurma Pan-fried diced lamb served on a bed of hummus with sizzling sautéed peanuts	8.5
Chicken Liver (Spicy Option Available) Sautéed chicken livers in a spiced cumin and red wine glaze served with fresh red onion	8.5

HOT APPETIZER PLATTER

Halloumi • Sucuk • Falafel
Sigara Boregi • Calamari • Golden Halloumi

For 2 People **20** For 4 People **30**

MAIN COURSES

All served with rice and salad

Chicken Wings Marinated chicken wings, grilled over charcoal	19
Adana Kofte Minced lamb kofte mixed with herbs, onions and peppers	20
Beyti (Chicken or Lamb) Grilled minced chicken or lamb, seasoned with garlic cooked over charcoal	20
Chicken Shish Skewered chunks of marinated chicken breast	21
Lamb Ribs Grilled seasoned lamb ribs	22
Chicken Special Lean chunks of chicken breast skewered with peppers and mushrooms	22
Mixed Shish A combination of 2: Lamb Shish, Chicken Shish or Adana Kofte	22
Lamb Shish Skewered chunks of marinated lamb fillet	23
Lamb Chops Grilled seasoned lamb chops	27
Mixed Grill Lamb shish, chicken shish and adana kofte, grilled over hot charcoal	26
Buzz Royale Cutlets Grilled seasoned tender lamb cutlets	27
Beef Shish Served with chips and salad	29

BUZZ SPECIAL (FOR 4 PEOPLE)

Mixed Cold Appetizers
Chicken Shish • Lamb Shish • Lamb Ribs
Chicken Wings • Adana Kofte • Chicken Beyti
Served with rice, bulgur, salad and bread

120

YOGHURT DISHES

All served with rice and salad

Served on a bed of crispy bread, topped with yoghurt, tomato sauce and drizzled with hot butter	
A CHOICE OF:	
Adana Kofte	22
Chicken Shish	24
Lamb Shish	24
Sarma Beyti	24

Chargrilled minced lamb or chicken, mixed with cheese, peppers, garlic and spices, wrapped in thin homemade bread, topped with yoghurt, tomato sauce and drizzled with hot butter

STEAKS & FILLETS

All served with chips, grilled cherry tomatoes, Portobello mushrooms and asparagus

Fillet Steak (8oz)	36
Rib Eye (12oz)	34
Sauces Peppercorn / Mushrooms	4.5

CREATIONS

Chicken Asparagus Grilled chicken breast with asparagus in a creamy white wine sauce served with rice and salad	20
Meat Moussaka Layers of minced lamb, aubergine, potatoes, mushrooms, courgettes topped with béchamel and tomato sauce, served with rice and salad	20
Kleftico Lamb Shank Slow roasted lamb shank cooked in a rich tomato sauce with carrots, onions and celery, served on a bed of mashed potato	22
Chicken A La Crème Tender pieces of chicken in a creamy sauce with mushrooms, shallots, garlic and parmesan cheese, served with sautéed vegetables and baby potatoes	22

PASTAS

Spicy Seafood Linguine White wine, red chilli, baby and butterfly king prawns with fresh tomato sauce	21
Penne Calamari Pan fried calamari, spinach and fresh garlic butter, with creamy sauce	21
Penne Vegetarian Mixed peppers, mushroom, shallots, spinach, cherry tomatoes with cream and tomato sauce	18
Spaghetti Pasta Fresh cream, homemade pesto sauce, mushroom and sun dried tomato	18

SEAFOOD

Fillet of Sea Bass Pan seared sea bass fillet served with mixed vegetables, turmeric and lemon in a creamy sauce	22
Prawn Casserole Prawns cooked in a rich tomato and white wine sauce served with rice and salad	22
Whole Grilled Sea Bass Grilled sea bass, served with salad	24
Salmon Fillet Grilled marinated salmon fillet with seasonal vegetables and mash potato	24
Mixed Seafood Skewered marinated tiger prawns, salmon and monk fish, served with salad	24

KIDS

All served with chips

Chicken Nuggets	8	Chicken Shish	11
Cheese Burger	9	Chicken Wings	11
Chicken Burger	9	Adana Kofte	11

SOFT DRINKS

Coke 330ml Bottle	3.5
Diet Coke 330ml Bottle	3.5
Coke Zero 330ml Bottle	3.5
Sprite 330ml Bottle	3.5
Fanta 330ml Bottle	3.5
Still Water	Small 3.5 Large 4.5
Sparkling Water	Small 3.5 Large 4.5
Tonic Water	3
Soda Water	3
Juices Apple / Orange / Cranberry / Pineapple	3.5
J20 Apple & Raspberry / Orange & Passion Fruit	3.5

FISH APPETIZERS

Butterfly Prawns Sautéed in butter, garlic, white wine and herbs	8
Crayfish & Avocado Cocktail Fresh crayfish served with watercress salad and marie rose sauce	8
Pan Fried Prawns Sautéed peeled king prawns served in a rich tomatoes, garlic and white wine sauce	8
Crispy Calamari Fried crispy squid served with fresh lemon and homemade tartar sauce	8
Grilled Octopus Marinated tender octopus in oregano, olive oil and lemon juice	9
Seared Scallops Pan seared Atlantic scallops cooked in butter, served with avocado paste	10
Cheesy Prawns Roll Homemade deep-fried pastry cigars filled with prawns, cheese and chilli pepper	10

FISH APPETIZER PLATTER

Crispy Calamari • Grilled Octopus
Butterfly Prawns • Cheesy Prawns Roll
Crayfish & Avocado Cocktail

For 2 People **22** For 4 People **35**

VEGETARIAN DISHES

All served with rice and salad

Vegetarian Grill (v) Skewered chunks of courgette, aubergine, peppers, mushrooms and onions, served with tomato sauce	19
Vegetarian Moussaka (v) Layers of potato, aubergine, courgettes, mixed peppers and carrots with béchamel and tomato sauce	19
Portobello Mushroom (v) Stuffed with spinach, halloumi and tomato sauce, topped with melted cheese	19

SALADS

Greek Salad (v) Cucumber, tomato, onion, parsley, olives, feta and oregano	6
Green Salad (v) Rocket, green olives, cucumber, avocado, served with salad dressing	6
Spicy Ezme Salad (v) Finely chopped tomato, onion, red and green pepper, parsley, garlic seasoned with red chilli flakes and pomegranate molasses	6

SIDES

Chips	3.5	Sautéed Potatoes	4
Rice	3.5	Creamy Spinach	4
Couscous (Bulgur)	3.5	Mixed Vegetables	6
Creamy Mash	4	Asparagus	6
Mushrooms	4	Padron Peppers	6

(v) = Vegetarian dishes. **FOOD ALLERGIES & INTOLERANCES:** Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our fish and meat dishes contain bones. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.