

SIDE DISHES

GRILLED MIXED VEGETABLES Grilled aubergine, courgette, mushrooms, onions, red and green peppers, served with a touch of pomegranate juice	3.95
FRIES	2.50
CREAMY MASH POTATO	2.95
SEHRIYELI PILAV	2.25
SPECIAL TURKISH VILLAGE RICE	
BULGUR PILAVI Crushed wheat with onions, tomatoes and peppers	2.25
COBAN SALATA Tomatoes, onions, parsley and cucumber	4.45
FETA CHEESE SALAD Tomatoes, onions, cucumber, parsley and feta cheese	5.95

SET MENU 1

SELECTION OF COLD MEZE

Humus, kisir, cacik, saksuka, cali fasulye, ispanak tarator

MEDUSA SPECIAL MIX GRILL

SALAD & RICE

(Vegetarian or Fish options available)

Please ask a member of staff for further details

This offer is only valid for when 2 people to order

PER PERSON PRICE

£24.95

SET MENU 2

SELECTION OF COLD & HOT MEZE

Humus, kisir, cacik, saksuka, cali fasulye, ispanak tarator, Hellim, sucuk, kabak mücver, sigara böregi, falafel, kalamar

MEDUSA SPECIAL MIX GRILL

SALAD, RICE & DESSERT

(Vegetarian or Fish options available)

Please ask a member of staff for further details

This offer is only valid for when 2 people to order

PER PERSON PRICE

£27.95



MEDUSA

The three Gorgon sisters -Medusa, Stheno, and Euryale- were all children of the ancient marine deities Phorcys (or "Phorkys") and his sister Ceto (or "Keto"), chthonic monsters from an archaic world. Their genealogy is shared with other sisters, the Graeae, as in Aeschylus's Prometheus Bound, which places both trinitities of sisters far off "on Kisthene's dreadful plain":

Near them their sisters three, the Gorgons, winged with snakes for hair - hatred of mortal man - while ancient Greek vase-painters and relief carvers imagined Medusa and her sisters as beings born of monstrous form, sculptors and vase-painters of the fifth century began to envisage her as being beautiful as well as terrifying. In an ode written in 490 BC Pindar already speaks of "fair-cheeked Medusa".

In a late version of the Medusa myth, related by the Roman poet Ovid (Metamorphoses 4.770), Medusa was originally a ravishingly beautiful maiden, "the jealous aspiration of many suitors," but because Poseidon had raped her in Athena's temple, the enraged Athena transformed Medusa's beautiful hair to serpents and made her face so terrible to behold that the mere sight of it would turn onlookers to stone. In Ovid's telling, Perseus describes Medusa's punishment by Minerva (Athena) as just and well earned.

In most versions of the story, she was beheaded by the hero Perseus, who was sent to fetch her head by King Polydectes of Seriphus because Polydectes wanted to marry his mother. The gods were well aware of this, and Perseus received help. He received a mirrored shield from Athena, gold, winged sandals from Hermes, a sword from Hephaestus and Hades's helm of invisibility. Since Medusa was the only one of the three Gorgons who was mortal, Perseus was able to slay her while looking at the reflection from the mirrored shield he received from Athena. During that time, Medusa was pregnant by Poseidon. When Perseus beheaded her, Pegasus, a winged horse, and Chrysaor, a golden sword-wielding giant, sprang from her body.

MEDUSA

MEDITERRANEAN RESTAURANT

• TAKE AWAY MENU •

OPENING HOURS

Tuesday to Sunday 12 noon - 11 pm
Monday Closed

112 Wellingborough Road NN1 4DR

Tel: 01604 628 583

www.medusarestaurant.co.uk

COLD STARTERS

ZEYTIN (OLIVES) Marinated black Turkish olives	3.25
HUMUS (HUMMUS) Puréed chick peas, tahini, lemon juice & garlic	3.25
TARAMA (TARAMA) Fresh cod roe	3.25
CACIK (TZATZIKI) Chilled yoghurt with cucumber, fresh mint, olive oil & a hint of garlic	3.25
SAKSUKA (SHAKSUKA) Grilled, skinned and chopped aubergine with green & red peppers, in a special tomato sauce	3.95
YAPRAK SARMA (STUFFED VINE LEAVES) Vine leaves stuffed with rice, onions, parsley in a lemon juice & olive oil dressing	3.45
KISIR (KISIR) A blend of crushed wheat, celery, parsley, peppers, mint & herbs in a dry tomato sauce	3.95
EZME SALATA (EZME SALAD) Finely chopped tomato salad with peppers, onions, spices & herbs	3.95
ISPANAK TARATOR (SPINACH TARATOR) A blend of crushed wheat, celery, parsley, peppers, mint & herbs in a dry tomato sauce	3.95
BEETROOT TARATOR Oven roasted beetroot, natural strained yoghurt, a hint of garlic, extra virgin olive oil and walnut	3.95
AVOCADO HUMUS Avocado, mashed chickpeas, tahini, lemon and garlic	3.95
MIXED COLD MEZE FOR 2 A selection of cold mezés above humus, kisir, cacik, saksuka, cali fasulye, ispanak tarator	12.95

HOT STARTERS

CORBA (SOUP) Soup of the day (Please ask a member of staff for today's special)	3.95
CRISPY BATTERED KING PRAWNS with sweet chilli sauce	6.50
FALAFEL Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander served with humus	6.50
GRILLED HALLOUMI Grilled Turkish cheese served with salad	4.25
SUCUK IZGARA (GRILLED SPICY SAUSAGE) Char-grilled spicy Turkish sausage	4.25
SIGARA BOREGI (FILO PASTRY) Crispy filo pastry filled with feta cheese & finely chopped spinach	3.95
KALAMAR (CALAMARI) Fresh squid prepared & fried in batter	4.95
KARIDES (KING PRAWN) Grilled king prawn layered on chickpeas with spicy harissa	4.25
TAVUK KANAT (CHICKEN WINGS) Specially marinated & charcoal grilled chicken wings served with garnish	4.75
MANTAR (MUSHROOM) Mushrooms cooked in garlic & spices	3.75
HUMMUS KAVURMA (FRIED HUMMUS) Pureed chick peas with tahini, garlic & lemon topped with diced lamb	4.45
MITITE KOFTE (MEATBALLS) Minced lamb meatballs prepared with fresh herbs	3.95
MIXED HOT MEZE FOR 2 Selection of hot mezés, sucuk, halloumi, falafel, sigara boregi & 2 mini kofte	13.95

MAINS

All grill dishes are served with salad & rice

ADANA KOFTE (ADANA KEBAB) Marinated spicy mince lamb, charcoal grilled on skewers	13.95
KUZU SIS (LAMB SHISH) Marinated large cubes of diced lamb, charcoal grilled on skewers	15.95
TAVUK SIS (CHICKEN SHISH) Diced breast of chicken seasoned & charcoal grilled on skewers	13.95
COMBO SHISH Marinated prime cuts of chicken and lamb cooked over charcoal	14.95
COP SHISH Marinated small cubes of diced lamb, charcoal grilled skewers	14.95
PIRZOLA (LAMB CHOPS) Tenders lamb chops seasoned & charcoal grilled	16.95
KABURGA (LAMB RIBS) Charcoal grilled lamb spare ribs	14.95
TAVUK KANAT (MARINATED CHICKEN WINGS) Charcoal grilled chicken wings	13.95
SPICY CHICKEN SHISH Strips of premium chicken breast marinated in garlic sausage	13.95
CHICKEN THIGH SHISH Chicken thighs, filleted and marinated in garlic and mild chilli, cubed and cooked on charcoal with the skin left on to retain moisture	13.95
MIX GRILL Charcoal grilled chicken shish, lamb shish, adana kofte and lamb chops (1pc)	17.95

HOMEMADE HOUSE SPECIAL

KLEFTIKO (LAMB SHANK) Tender lamb on the bone oven cooked infused with garlic, new potatoes, celery, carrots & onions, served with mash potatoes	15.95
KUZU ALI NAZIK (LAMB ALI NAZIK) Sautéed fillet of lamb with aubergine, red peppers, yoghurt, herbs & garlic, served with rice	16.95
ET SOTE (SAUTÉED LAMB) Lamb cubes pan fried with onions, chilli pepper & tomato	14.95
TAVUK SOTE (SAUTÉED CHICKEN) Chicken cubes cooked with onions, chilli pepper & tomato	14.95
SAC KAVURMA One of the speciality of South East Region of Turkey, finely diced lamb in a smoky flavour cooked with peppers, tomato, garlic blended with spices. Served in a traditional pot	14.95
ETLI MUSAKKA (MEAT MOUSSAKA) Minced lamb, potato, pepper, carrot, courgette, aubergine, onion covered with a bechamel sauce & topped with melted cheddar cheese, served with salad	13.95
CHICKEN BREAST Plain breast of chicken charcoal grilled	14.95
KREMALI TAVUK (CHICKEN A LA CREME) Tender chicken with oyster mushroom, spinach and garlic served with rice	15.95
CHICKEN GORGONZOLA Gorgonzola, brandy and cream sauce	15.95
SARMA KUZU BEYTI (LAMB BEYTI) Spicy ground lamb seasoned with garlic & parsley wrapped in tortilla served with yoghurt & homemade tomato sauce	14.95
SARMA TAVUK BEYTI (CHICKEN BEYTI) Spicy ground chicken seasoned with garlic & parsley wrapped in tortilla served with yoghurt & homemade tomato sauce	13.95

YOGHURT DISHES

All grill dishes are served with rice

ISKENDER ADANA Marinated spicy mince lamb charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce	14.95
ISKENDER LAMB Marinated spicy lamb cubes charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce	15.95
ISKENDER CHICKEN Marinated spicy chicken cubes charcoal grilled on skewers & croutons topped with yoghurt, fresh tomato & butter sauce	15.95

VEGETARIAN DISHES

MANTAR DOLMA (STUFFED MUSHROOM) Flat mushrooms stuffed with spinach, tomato, onion topped with cheddar cheese, cooked in the oven & served with salad	13.95
VEJETARYEN MUSAKKA (VEGETARIAN MOUSSAKA) Aubergine, potatoes, carrot, courgette, peppers, onions, chick peas, peas topped with vegetarian sauce & cheddar cheese, served with salad	13.95
KARISIK VEJETARYEN IZGARA (MIX VEGETARIAN GRILL) Charcoal grilled aubergine, halloumi cheese, mushrooms, onions, courgettes & peppers	13.95
KABAK MUCVER (ZUCCHINI FRITTERS) Courgette, feta cheese, onions, eggs, flour, carrots, mixed & fried served with yoghurt & spinach tarator	12.95
FALAFEL (FALAFEL) Shaped and lightly fried balls of chick peas, parsley, onions, garlic & coriander served with humus	12.95
BEYKOZ Mushroom, onion, peppers, parsley, tomato, wrapped in slices of aubergine topped with tomato sauce	12.95
HELLIM SEBZE (VEGGIE HALLOUMI) Grilled halloumi, aubergine, courgette, tomato, asparagus, mushroom, peppers with tomato sauce	12.95

SEA FOOD DISHES

IZGARA LEVREK (GRILLED SEA BASS) Grilled sea bass served with mixed leaves salad	15.95
TAVA LEVREK (PAN FRIED SEA BASS) Fried pan fried sea bass fillet served with crushed potatoes	15.95
SALMON (SALMON) Charcoal grilled fillet of salmon served with sautéed potatoes	14.95
KARIDES (KING PRAWNS) Crevette king prawns, chilli, garlic butter, served with hand cut fries	14.95
CAMARONES ALA CREME Tiger prawns, cooked with white wine, mushrooms, garlic, red pepper, onion, cheese and served with rice	14.95
BALIK KEBAB (FISH KEBAB) A selection of tuna, salmon, swordfish, king prawn cubes charcoal grilled on skewers served with handmade hand cut chips	16.95

SALADS

Freshly chopped, seasoned & dressed

COBAN SALATA (SHEPHERD SALAD) Tomatoes, onions, parsley and cucumber	4.45
BEYAZ PEYNIR SALATASI (FETA CHEESE SALAD) Tomatoes, onions, cucumber, parsley and feta cheese	5.95
TAVUKLU SEZAR SALATA (CHICKEN CAESAR SALAD) Warm chicken breast with mixed leaves, mixed peppers, garlic croutons & caesar dressing	11.95
AVOCADO SALATASI (AVOCADO SALAD) Mixed leaves, mixed peppers, avocado, tomato & caesar dressing	11.95

If you have any allergy or intolerances please let a member of staff to know