



MEZE
Grill

FOOD &
DRINKS MENU

MEZE GRILL
48 SOUTHSIDE STREET
PLYMOUTH PL1 2LD
INFO@THEMEZEGRILL.COM



MEZE

Starters

Garlic & Chilli Mushrooms (v)	£6.50	Tzatziki (v)	£5.00
Panfried with garlic, chilli, white wine & cream, served with toasted ciabatta. (can be made vegan)		Greek yogurt with cucumber & fresh mint, served with pitta.	
King Prawns (4)	£8.00	Bruchetta Greek Style (v)	£6.00
Panfried with garlic, chilli, parsley & white wine.		Toasted bread with feta cheese, roasted red peppers, tomatoes, oregano & olive oil.	
Taramasalata	£5.00	Dolmades	£6.50
Rich, creamy and made fresh with smoked cod roe, served with pitta.		Stuffed vine leaves, with minced meat, rice & herbs, served with tzatziki.	
Grilled Halloumi (v)	£7.50	Calamari	£7.00
		Lightly battered squid.	
Houmous (vegan)	£5.00	Greek Salad (v)	£6.00
Our own blend, rich in tahini & delicately spiced with cumin, served with pitta.		With feta cheese & olives.	
Keftedes	£6.50		
Greek style meatballs, made with mince meat, mint & cinnamon, served with tzatziki.			

Mains

Mousakka	£16.00
Layers of savoury mince, sliced aubergines, courgettes & potatoes topped with a creamy béchamel sauce served with Greek salad.	
Vegetarian Mousakka (v)	£14.00
Served with Greek salad.	
Vegetarian Stuffed Peppers (vegan)	£13.00
Filled with rice, vegetables and herbs, served with Greek salad.	
Stifado	£17.00
Tender pieces of beef slow cooked in red wine, tomatoes, herbs & onions served with rice and Greek salad.	
Kleftico	£17.00
A large piece of lamb on the bone oven cooked in a wine, herb & tomato sauce served with rice and Greek salad.	

SIDES

Chips.....£3.00	Mixed Olives....£4.00 (may contain pits)	Pitta Bread£1.00	Mixed breads with oil £3.00
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Meze

Contemporary Greek food made for sharing
Grande Mixed Meze (for 2 or more people) - £27.00 PP
In traditional Greek style, all Meze dishes come out fresh as they are cooked

(All Meze dishes are subject to availability, some dishes may vary)

Taramasalata
Houmous
Tzatziki
Greek Salad
Pitta bread

Greek olives
Battered calamari
Greek style rice
Dolmades
Keftedes

Souvlaki
Mousakka
Stifado
King prawns
Fish dish of the day

Skewers

Chicken Souvlaki £17.00
Skewered with courgettes, mushrooms and tzatziki.

Lamb Souvlaki £18.00
Skewered with peppers, onions and tzatziki.

Vegetable Souvlaki (vegan) £13.00
A selection of skewered vegetables.

ALL ABOVE SERVED WITH GREEK STYLE RICE AND GREEK SALAD
(Add hand cut chips for £3.00)
(All red meats will be cooked medium unless you state otherwise).

Fish

King Prawns (7) £19.00
Panfried with chilli, cherry tomatoes, garlic, parsley and a splash of white wine, served with Greek style rice & salad.

Calamari £17.00
Lightly battered squid, spiced with chilli flakes & sea salt served with hand cut chips and Greek salad.

Fish Dish Of The Day £POA
Please see black board or ask a member of staff.

Grills

Lamb Cutlets (3) £17.00
Sweet and succulent grilled lamb.

Meze Grill £26.00
Steak, lamb cutlet, skewered chicken, fried egg, mushrooms, tomato, onion rings & hand cut chips.

Meze Burger £14.00
Homemade burger, served in pitta with diced salsa salad.

Chargrilled Halloumi Burger (v) £14.00
Halloumi served in pitta with diced salsa salad.

Sirloin Steak 9oz £18.00
Porterhouse Steak 13oz £25.00

SURF & TURF
All the above grills served with
King Prawns (3) for £6.00 extra
All above served with grilled tomatoes, mushrooms, onion rings & hand cut chips.

CHICKEN HOW HUNGRY ARE YOU?

Chicken from our spit with a choice of 2 sides
Halloumi – Chips – Tzatziki – Houmous- Mediterranean Rice
Any additional sides £3.00 each

Whole £18.00
Half £14.00
Quarter £11.00

Please ask a member of staff if you have any dietary requirements

DESSERTS

£5.50

Profiteroles

Choux pastry filled with fresh double cream and coated in rich chocolate sauce.

Tiramisu

Biscuits soaked in strong espresso coffee and coffee liqueur with mascarpone cheese and chocolate.

Cheesecake Of The Day

Please ask a member of staff.

Meze Mess

Fresh fruit, crushed meringue and double cream.

Lemon Tart

Served with ice cream or double cream.

Baklava

(traditional homemade Greek dessert)

Filo pastry layered with nuts and honey syrup.

Chocolate Brownie

Served with ice cream or double cream.

Sticky Toffee Pudding

Served with ice cream or double cream.

Ice Creams £4.50

Hot Drinks

Cappuccino	£2.60
Latte	£2.60
Black Coffee	£2.30
White Coffee	£2.50
Americano	£2.50
Espresso	£2.00
Double Espresso	£2.20
Mocha	£2.60
Hot Chocolate	£2.50
Extra Shot of Coffee	£0.80
Liqueur Coffee	£5.50
Teas	£2.50
Selection of herbal teas available	

WINE BY THE GLASS

125ML AVAILABLE ON REQUEST / 175ML / 250ML

White

Las Ondas Sauvignon Blanc	£4.90/£6.50
Anakena Birdman Sauvignon Blanc	£4.90/£6.50
Stellar Running Duck	
Chenin Blanc/Sauvignon Blanc (Organic)	£4.90/£6.50
Marqués de Alfamén	
Chardonnay Macabeo	£4.90/£6.50
Pinot Grigio Ponte di Piave	£4.90/£6.50

Red

Las Ondas Cabernet Sauvignon	£4.90/£6.50
Anakena Bird, Merlot	£4.90/£6.50
Clockwork Raven Merlot	£4.90/£6.50
Stellar Running Duck Shiraz (Organic)	£4.90/£6.50
19 Crimes Red	£5.80/£7.70

Rosé

Jack and Gina Zinfandel Rosé	£4.50/£5.80
Ponte Pinot Grigio Rosato	£4.50/£5.80
Marques de Alfamen Garnacha Rosado	£4.70/£6.00

Prosecco

Ponte Prosecco	£5.90
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DRINKS

Soft Drinks

	Half Pint	Pint		
Apple Juice	£2.00	£3.00	J20	£2.50
Pineapple Juice	£2.00	£3.00	Orange and Passion Fruit/Apple and Mango/Apple and Raspberry	
Orange Juice	£2.00	£3.00		
Cranberry Juice	£2.00	£3.00	Luscombe	£3.00
Coke	£2.00	£3.00	Sicilian Lemonade	
Diet Coke	£2.00	£3.00	Mostly Devon Apple Juice	
Lemonade	£2.00	£3.00	St Clements	
Soda	£2.00	£3.00	Wild Elderflower	
Red Bull		£2.50	Fever-Tree Tonics	£2.50
Still Water		£2.00	Lemon, Elderflower, Mediterranean	
Sparkling Water		£2.00		
Lime / Blackcurrant Cordial				
Dash		0.90		

Draught Beers & Ciders

	Pint	Half Pint
San Miguel	£4.80	£2.50
Guinness	£4.80	£2.45
Shed Head	£4.50	£2.30
Thatchers	£4.50	£2.30
Carlsberg Export	£4.50	£2.45

Bottled Beers & Ciders

Peroni	£4.50
Mythos	£4.50
Sol	£4.50
Desperados	£4.50
Kopparberg (Various Flavours)	£4.80
Doom Bar	£4.80

Shooters

All Standard Shooters	£3.50
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Normal

25ml	50ml
£3.80	£5.00

Premium Spirits

25ml	50ml
£4.80	£6.00

WINE BY THE BOTTLE

White

Las Ondas Sauvignon Blanc CHILE £17.00
A fresh clean and spritz dry white wine with no shortage of lively fruit.

Anakena Birdman Sauvignon Blanc CHILE £18.00
Crisp with concentrated tropical fruit flavours with a zesty acidity giving the wine a juicy and refreshing finish.

Marqués de Alfamén Chardonnay Macabeo SPAIN £18.00
Fresh, light white with lots of juicy melon and pineapple fruit.

Stellar Running Duck Chenin Blanc/ Sauvignon Blanc (Organic) SOUTH AFRICA £19.00
Refreshing white, combating the grassiness of Sauvignon with ripe guava fruit of Chenin.

Pinot Grigio Ponte di Piave ITALY £18.00
Very light and neutral, revealing just a hint of green fruit.

Monopole, Rioja SPAIN £24.00
A crisp zesty dry white wine that is light-bodied and underpinned by lemony fruit.

Box of Budgies Sauvignon Blanc, Marlborough NEW ZEALAND £24.00
A palate that is light and lively follows a youthful aroma of fruit and herbs.

Château Thieuley Blanc, Entre-deux-Mers FRANCE £28.00
A superb example of a crisp, immediately fruity 'new wave' white Bordeaux.

Sancerre Bougrier FRANCE £33.00
A well-structured dry white wine, with a stony, leafy, green fruit aroma.

Rosé

Jack and Gina Zinfandel Rosé CALIFORNIA £17.00
Medium-sweet with delicious red fruit flavours and plenty of lively acidity.

Ponte Pinot Grigio Rosato ITALY £17.50
A fresh and youthful off dry wine that has a lovely rose petal pink colour.

Marques de Alfamen Garnacha Rosado SPAIN £18.50
A pure light and fresh rosé that is dry whilst being almost peachy on the nose.

Red

Las Ondas Cabernet Sauvignon CHILE £17.00
Ripe black fruit and oak make up the aroma of this mid bodied wine.

Anakena Bird, Merlot CHILE £18.00
Fruit-driven with blackberry flavours, a smooth texture and a pleasing finish.

Stellar Running Duck Shiraz (Organic) SOUTH AFRICA £19.00
Medium bodied red, soft and spicy with plenty of berry fruit and a hint of white pepper.

Dead Man's Dice Malbec, Mendoza ARGENTINA £20.00
Deep and vibrant Malbec with an intense nose of plum, damson and dark chocolate aromas.

Clockwork Raven Merlot CHILE £18.00
Smooth and approachable with classic dark plummy Merlot fruit.

19 Crimes Red AUSTRALIA £23.00
Blackberry jam and pepper aromas are followed by a palate that is full bodied and quite sweet.

Cune Gran Reserva Rioja 2012 SPAIN £25.00
Complex and elegant on the palate with fine tannins and a good length.

Fleurie Pigeonnier du Chapitre FRANCE £28.00
Pale pink colour. The nose is youthful and light in intensity with just a touch of dark fruit. The palate is also light and delicately tannic.

Domaine du Pere Pape, Chateauneuf-du-pape FRANCE £31.00
A deep, rich concentrated wine with a fine flavour and a warm satisfying finish.

Prosecco

Ponte ITALY £26.00
A pleasantly attractive Prosecco that is off dry and has ripe yellow fruit aromas.

Champagne

Taittinger Brut Reserve FRANCE £55.00
Toasty and biscuit on the nose with a good weight of fruit in the mouth.

Taittinger Prestige Rosé Brut FRANCE £65.00
Palish pink in colour with a powerful mousse. Good fruit on the palate.

Moët & Chandon Brut Impérial FRANCE £70.00
This Champagne has a slight appley, yeasty nose and long, rich flavours of biscuity, toasty fruit.

GIN SPECIALS

£7.90

Rives Pink Gin

A pink gin from Spanish producers, made using their gin and strawberries from Huelva. Rather sweet with juicy strawberry notes front and centre. Served with fresh strawberry halves, paired with Fever-Tree Mediterranean tonic.

Warner Edwards Rhubarb

The rhubarb juice is extracted using a traditional fruit press and blended with our Harrington Dry gin to produce an alluring pink with a sweet and tangy royal rhubarb explosion. Served with a wheel of lemon and lime paired with Fever-Tree Lemon tonic.

Hendrick's

They make their pot-still distilled gin using cucumber as one of the primary botanicals. This makes for a unique, tasty and incredibly refreshing gin. Served with cucumber and mint paired with Fever-Tree Mediterranean tonic.

Bloom

Enriched with a bespoke blend of honeysuckle, chamomile and pomelo botanicals, Bloom gin is refreshingly light and delicate. Served with fresh raspberries and paired with Fever-Tree Elderflower tonic.

Tarquin's Cornish Dry Gin

A contemporary take on a classic London dry, we use fragrant handpicked Devon violets and fresh orange zest to deliver an aromatic sensation unlike any other. Served with a wheel of orange and paired with Fever-Tree Mediterranean tonic.

Please see the bar for our full selection of gins.

Classic Cocktails

£8.00

Mojito

Bacardi Carta Blanca rum with fresh limes and mint and a touch of sugar syrup.

Cosmopolitan

Smirnoff vodka with triple sec, lime and cranberry juice.

Frozen Strawberry Daiquiri

Havana Club rum shaken with lime juice and sugar syrup served ice cold. (Fruit variants available)

Premium Cocktails

£8.50

Greek Brandy Sour or Amaretto Sour

Metaxa brandy or amaretto shaken with lemon juice and sugar syrup topped with lemonade or soda to taste.

Espresso Martini

Smirnoff vodka with double espresso and Tia Maria.

Chambord Royale

Chambord black raspberry liqueur topped with Prosecco and garnished with a fresh raspberry.

French 75

Gin, Prosecco, lemon juice and sugar garnished with lemon rind.

Virgin Cocktails £4.50

Made on request.

Sippers and abv may vary.

We're available for hire

Birthdays/engagements/christenings. Full buffet menu available and canapé options.

**Hire price is £99 t&c's apply,
DJ available at extra cost.**

**You can now also book your wedding meal
at Bar Rakuda and your after party upstairs
at Bar Uzo, offering a dance floor private
bar and a DJ if required.**

**For more information on wedding
packages please email
info@rakudabar.com**

