



MILA

BAR & GRILL

MILAESSEX.CO.UK

MILAESSEX_



COLD STARTERS

GREEN OLIVES (GF) (VF) (V)	3.9
HUMUS (GF) (VF) (V) Mashed chickpeas, tahini finished with an aged olive oil, lemon juice & garlic	4.9
SMOKED AUBERGINE & MISO YOGURT (V)	4.9
CACIK (V) Chopped cucumbers, yogurt, mint, dill, garlic	4.9
SMASHED BEETROOT TARATOR Oven roasted fresh beetroot's mixed with strained yogurt, mayonnaise, feta cheese, dill, spring onions, and crushed walnuts	4.9
TOMATO BURATTA (V)	6.9
MIXED COLD MEZE Selection of 4 meze	15.9

BURGER & STEAK

ALL SERVED WITH CHIPS. SAUCES: PEPPERCORN / MUSHROOM

CHICKEN BURGER	16
BEEF BURGER	17
SIRLOIN STEAK 350gr	28
RIBEYE STEAK 350gr	28
FILLET STEAK 210gr	34

CHARCOAL GRILL

ALL KEBABS SERVED WITH RICE AND SALAD

CHICKEN WINGS	18
CHICKEN BEYTI	19
LAMB BEYTI	19
ADANA KOFTE SHISH	19
CHICKEN SHISH	20
CHICKEN SPECIAL	21
LAMB RIBS	22
LAMB SHISH	23
RIBS AND CHOPS MIX	24
MIXED SHISH	23
LAMB CHOPS	26
MIXED GRILL	27

YOGURT KEBABS

ALL KEBABS SERVED WITH RICE AND SALAD

ADANA YOGURT KEBAB	20
CHICKEN YOGURT KEBAB	21
CHICKEN SARMA BEYTI	22
LAMB SARMA BEYTI	22

SEA

PAN SEARED SALMON (GF) Grilled fillet of salmon served with a creamy mash potato, French beans and a seafood veloute sauce	20
WHOLE SEABASS Grilled whole seabass, served with mixed salad	20
MONKFISH (GF) Cubes of monkfish marinated in a special blend of herbs and spices, served with a side salad	24
MIXED FISH KEBAB (GF) Skewered salmon, monkfish and shelled prawns with mushrooms and mixed peppers cooked over charcoal	25
GARLIC PRAWNS (GF) Grilled fresh jumbo prawns cooked in a garlic butter and white wine sauce, served with a side salad	28

PLATTERS

CHEF SPECIAL SHARING PLATTER Serves up to 2-3 people Lamb Doner, Chicken Doner, Adana, Chicken Beyti, Lamb Shish, Chicken Shish, Chicken Wings, Served with Rice and Salad	69.9
MILA SHARING PLATTER Serves up to 5 people Lamb Doner, Chicken Doner, Adana, Lamb Shish, Chicken Shish, Chicken beyti, Chicken wings, Lamb ribs, Lamb chops. Served with rice and salad	99.9

HOT STARTERS

CREAMY GARLIC MUSHROOM (D) (V)	7.9
SWEET CHILLI CHICKEN WINGS (BBQ OPTION AVAILABLE) Boneless chicken wings marinated in a special blend of herbs and spices	7.9
GOLDEN CHEESE PASTRY (G) (V) Light & crispy fried filo pastry filled with cheese & spinach with a sweet chilli dip	7.9
HALLOUMI FRIES (V) Deep fried Cypriot halloumi sticks crispy on the outside & soft inside	7.9
GRILLED HALLOUMI WITH JAM (V) Mixed leaves & cherry tomatoes drizzled with aged olive oil	7.9
IZGARA KOFTE	7.9
SUCUK (G)	7.9
BUFFALO WINGS Chargrilled spicy wings, dressed in homemade buffalo sauce, topped with spring onions and sesame seeds	7.9
CRISPY CALAMARI Tender, lightly battered fried squid served with a lime aioli.	9.9
DYNAMITE PRAWNS Lightly Battered crispy fried prawns topped with house made spicy sauce	9.9
WAGYU BEFF BURGER 3 SLIDERS	11.9
SCALLOPS Golden brown seared scallops served with a butternut squash & sage butter sauce	11.9
CHARCOAL PRAWNS (G) (D) Deep fried prawns served on a bed of mash with bang bang sauce	11.9
PAN FRIED PRAWNS (G) (D) Fresh pan fried jumbo prawns cooked with cherry tomatoes in a white wine and garlic butter sauce	14.9

MIX HOT MEZE 1 2 pcs halloumi, 2 pcs sucuk, 1 pc sigara boregi, 2 pcs sweet chilli wings, 2 crispy calamari	19.5
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MIX HOT MEZE 2 4 pcs halloumi, 4 pcs sucuk, 2 pcs sigara boregi, 4 pcs sweet chilli wings, 4 crispy calamari	30.5
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PASTA

SEASONAL VEGETABLE PASTA Penne pasta in a rich house made tomato sauce with mixed seasonal veg	17
CHICKEN AND MUSHROOM TAGLIATELLE Ribbon style pasta cooked with chicken & mushrooms in a creamy sauce	17
FRUTTI DE MARE LINGUINE Linguine with prawns, squid, salmon and lobster cooked in a tomato sauce with a hint of garlic	18
WAGYU BEEF BOLOGNESE Ribbon style pasta served with minced wagyu beef cooked with onions, aubergine and carrots	19

SALAD & VEGETARIAN

AVOCADO SALAD Tomato, cucumber, onion, lettuce with olive oil and pomegranate sauce	15
CHICKEN SALAD Grilled chicken fillet mixed leaves dressed with homemade sauce	17
HALLOUMI SALAD Grilled halloumi, mixed leaves salad dressed with homemade sauce	15
MIXED VEGETABLE SKEWER Grilled vegetables with homemade tomato sauce	17

SIDES

CHIPS	4	CREAMY MASH POTATO	5
RICE	4	MAC AND CHEESE	5
FRENCH BEANS	5	ASPARAGUS	5
PADRON PEPPER	5	EZME	6
BROCCOLI	5		

KIDS MENU ALL SERVED WITH HOMEMADE CHIPS

KIDS CHICKEN SHISH	8
KIDS 3 MINI BEEF BURGER (G) (D)	8
KIDS MAC & CHEESE (D)	8
KIDS BBQ CHICKEN WINGS	8
KIDS CHICKEN NUGGETS	8

Food allergies & intolerance

Before ordering your food and drinks, please speak to a member of staff if you have any allergies or would like to know more about the ingredients. We can not guarantee that all our dishes are 100% free from nuts or their derivatives. Some items may contain gluten.

V Vegetarian | VF Vegan Friendly | GF Gluten Free | N Nuts | C Crustacean | D Dairy | G Gluten

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to the total bill