

Cold Starters

Hummus Puréed chickpeas with olive oil, garlic, tahini, and lemon juice	7.50
Cacik Yogurt with chopped cucumbers and fresh mint with garlic	7.50
Tabule Finely chopped parsley, crushed wheat, tomatoes, fresh onions, mint, and olive oil	7.50
Aubergine Purée Aubergine purée mixed with garlic and yogurt	7.50
Ezme Crushed chillies, red onions, tomatoes, mixed herbs, Pomegranate syrup, and olive oil	7.50
Tarama Salad Smoked Cod Roe Pate	7.50
Spinach Yogurt Strained yogurt, spinach, olive oil, and garlic	7.50
Mixed Olives	7.50
Vine Leaves Spiced Rice, Onions, Vegetable oil, Herbs & Salt	7.50
Feta Cheese	7.50

Cold Mixed Meze Spinach with Yogurt, Hummus, Cacik, Tabule, Aubergine Purée, Ezme Salad	17.95
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Vegetarians

Musakka Oven baked. Layers of aubergine, potatoes, courgettes, onions and tomatoes with béchamel sauce, topped with cheese served with rice and bulgur wheat.	17.95
Fried Mixed Vegetable Fried aubergine, peppers, potatoes, carrot, and courgettes with yogurt & chef's tomato sauce served with rice and bulgur wheat	17.95
Vegetable Kebab Fried aubergines, green & red peppers, mushrooms, onion, and chef's tomato sauce served with rice and bulgur wheat.	17.95
Falafel Chickpeas, broad beans, and fresh herbs and blended together and fried topped chef's tomato sauce served with hummus, rice, and bulgur wheat.	17.95

Swapping your rice for the chips will be charged £2.00 extra.

Salad

Greek Salad Cubes of tomato, cucumber, onion, and feta cheese, dressed with extra virgin olive oil	7.90
Dem Special Salad Cucumber, Tomatoes, onions, carrot, cabbage and mixed olives	7.90
Shepherd Salad Cucumber, Tomato, Lettuce, Carrots, and red cabbage	7.90
Greek Salad with Chicken Shish Cubes of tomato, cucumber, onion, and feta cheese, dressed with extra virgin olive oil, with a skewer of chicken shish.	16.95

Menu items may vary according to seasonal produce. Our food may contain trace nuts or other allergens, if you are unsure please ask a member of staff before ordering.

Food allergies and intolerances: Before ordering your food and drinks, PLEASE speak to a member of staff if you want to know more about our ingredients. Fish and poultry dishes may contain bones.

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some of our menu items contain Gluten ingredients.

Hot Starters

Calamari Fried squid and Tartar sauce	9.50
Falafel Mashed chickpeas, broad beans, fresh vegetable fritter, and chef's tomato sauce	8.50
Sigara Borek Filo pastry filled with feta cheese and parsley	8.50
Fried Aubergine & Pepper Fried aubergine and peppers with yogurt and chef's tomato sauce	8.50
Halloumi Fried halloumi	9.95
Grilled Turkish Sausage Fried Turkish Sausage	8.50

Hot Mixed Mezze Calamari(2), Falafel (2), Sigara Borek(2), Halloumi,(2) Grilled Sausage(2)	18.95
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Platters

Dem Jumbo Platter 1 Lamb Adana (1 Skewer), Chicken Wings, Chicken (1 Skewer) & Lamb Shish (1 Skewer), Chips, Rice & Bulgur Wheat	55.00
Dem Jumbo Platter 2 Lamb Adana (1 Skewer), Chicken Beyti (1 Skewer), Chicken (1 Skewer) & Lamb Shish (1 Skewer), Chicken Wings (8), Lamb Ribs (8), Chips (2), Rice & Bulgur Wheat	85.00
Dem Jumbo Platter 3 Lamb Adana (1 Skewer), Chicken Beyti (1 Skewer), Chicken (1 Skewer) & Lamb Shish (1 Skewer), Lamb Ribs (8), Lamb Chops (4), Chicken Wings (8), Hummus, Cacik, 2 Chips, Rice & Bulgur Wheat	115.00
Dem Chicken Platter Chicken Wings (8), Chicken Shish (1 Skewer), Chicken-in-Bone, Chicken Kofta, Chips, Rice & Bulgur Wheat	55.00
Dem Fish Platter Salmon (1 Skewer), SeaBass(1 Skewer), Calamari(5) & King Prawn(5), and Chips	80.00

Sides

White Rice	4.00
Chips	4.95
Bread	3.50
Grilled Onion	4.00
Yoghurt	4.00

Charcoal Grill Dishes

Lamb Shish Lean and tender cubes of lamb skewered and grilled over charcoal served with white rice and bulgur wheat.	21.95
Lamb Shaslik Lean and tender cubes of lamb(7), mushrooms, onions, and green & red peppers skewered and grilled over charcoal served with rice and bulgur wheat.	22.95
Adana Kofta Lean minced lamb skewered and grilled over charcoal served with rice and bulgur wheat.	20.95
Lamb Beyti Spicy minced lamb seasoned with garlic & parsley served with rice and bulgur wheat.	19.95
Ribs Succulent lamb ribs(8) grilled over charcoal served with rice and bulgur wheat.	23.95
Lamb Chops Lamb chops(4) seasoned and grilled served with rice and bulgur wheat.	27.95
Chicken & Lamb Shish 1 skewer of Chicken, 1 skewer of lamb served with rice and bulgur wheat.	22.95
Chicken & Adana Kofta 1 skewer of Chicken, 1 skewer of Adana kofta served with rice and bulgur wheat.	21.95
Adana Kofta & Lamb Shish 1 skewer of Adana Kofta, 1 skewer of lamb served with rice and bulgur wheat.	22.95
Mixed Grill 1 skewer of Chicken, 1 skewer of lamb, 1 skewer of kofta served with rice and bulgur wheat.	25.95
Dem Special Mixed Kebab 2 pc of Chicken Wings, 1 pc of Lambchop, 1 pc of Lamb Rib, 1 skewer of lamb shish, 1 skewer of Adana & Quail served with rice and bulgur wheat.	29.95
Chicken Shish Lean and tender cubes of chicken skewered and grilled over charcoal served with rice and bulgur wheat.	20.95
Chicken Beyti Spicy minced chicken seasoned with garlic & parsley served with rice and bulgur wheat.	20.95
Chicken Shaslik Lean and tender cubes of chicken(7), mushrooms, onions, and green & red peppers skewered and grilled over charcoal served with rice and bulgur wheat.	21.95
Chicken Wings Marinated chicken wings (8) served with rice and bulgur wheat.	18.95
Chicken Kofta Minced chicken breast, seasoned with garlic & parsley served with rice and bulgur wheat.	19.95
Chicken-in-Bone Marinated chicken skewer served with rice and bulgur wheat.	19.95
Chicken Kofta & Chicken Shish 1 skewer of Chicken kofta & 1 skewer of Chicken served with rice and bulgur wheat.	19.95
Quail Fresh Quails grilled over charcoal served with rice and bulgur wheat.	19.95
Meat Musakka Oven-cooked layers of aubergine, Minced lamb, potatoes, courgettes, onions, and tomatoes with béchamel sauce, topped with cheese served with rice and bulgur wheat.	18.95

Swapping your rice for the chips will be charged £2.00 extra.

Yogurt Charcoal Grill Dishes

Yoghurt Lamb Shish Grilled lamb shish kebab prepared with yoghurt & chef's tomato sauce. Served on a bed of crispy homemade Turkish pide bread cubes served with rice and bulgur wheat.	22.95
Yoghurt Chicken Shish Grilled chicken breast prepared with yoghurt & chef's tomato sauce served on a bed of crispy homemade Turkish pide bread cubes served with rice and bulgur wheat.	22.95
Yoghurt Lamb Beyti Grilled spicy minced lamb seasoned with garlic & parsley prepared with yoghurt & chef's tomato sauce served on a bed of crispy homemade Turkish pide bread cubes served with rice and bulgur wheat.	22.95
Yoghurt Chicken Beyti Grilled spicy minced chicken beyti seasoned with garlic & parsley prepared with yoghurt & chef's tomato sauce served on a bed of crispy homemade Turkish pide bread cubes served with rice and bulgur wheat.	22.95
Iskender Grilled Adana kofta with yoghurt and chef's tomato sauce served on a bed of crispy homemade Turkish pide bread cubes served with rice and bulgur wheat.	22.95
Lamb Beyti Sarma Grilled minced kofta seasoned with garlic & parsley wrapped in lavash flat-bread, with a generous topping of yoghurt, fried mixed peppers, butter & chef's special sauce served with rice and bulgur wheat.	22.95
Chicken Beyti Sarma Grilled minced chicken seasoned with garlic & parsley wrapped in lavash flat-bread, with Parsley and a generous topping of yoghurt, fried mixed peppers, butter & chef's special sauce served with rice and bulgur wheat.	22.95
Ali Nazik Grilled lean and tender lamb cubes served on a bed of aubergine puree, garlic & yoghurt served with rice and bulgur wheat.	22.95
Halep Kebab Grilled spicy minced kebab placed on a bed of diced bread with a generous topping of peppers, chef's tomato & butter sauce served with rice and bulgur wheat.	22.95

Seafood

Calamari Fried squid and Tartar sauce with chips	20.95
Grilled Salmon Grilled salmon with salad and chips	22.95
Grilled Sea-bass One of whole sea bass with salad and chips	22.95
Grilled King Prawn Grilled king prawns served with salad and chips	23.95

Enjoy your meal!

We serve with our heart.
NO COMPULSORY SERVICE CHARGE.

SPIRITS

	S-25ml	D-50ml	Bottle
<u>Gins</u>			
Gordon's Pink	6.00	8.50	65.00
Gordon's Original	6.00	8.50	65.00
Mixer	1.80		
Mixed with coke/coke zero /diet coke/ apple juice/cranberry juice/ orange juice/penapple juice/cherry juice			

<u>Vodkas</u>			
Smirnoff	6.00	8.50	65.00
Grey Goose	6.50	8.50	70.00
Belvedere	6.50	8.50	70.00
Mixer	1.80		
Mixed with coke/coke zero /diet coke/ apple juice/cranberry juice/ orange juice/penapple juice/cherry juice			

<u>Cognacs</u>			
Hennessy	6.50	8.50	70.00
Courvoisier	6.00	8.50	65.00
Martell	6.00	8.50	65.00
Mixer	1.80		
Mixed with coke/coke zero /diet coke/ apple juice/cranberry juice/ orange juice/penapple juice/cherry juice			

<u>Whiskey</u>			
Jack Daniels	6.50	8.50	65.00
Mixer	1.80		
Mixed with coke/coke zero /diet coke/ apple juice/cranberry juice/ orange juice/penapple juice/cherry juice			

<u>Rums</u>			
Captain Morgan Spiced	6.00	8.50	65.00
Captain Morgan Dark Rum	6.00	8.50	65.00
Bacardi	6.00	8.50	65.00
Mixer	1.80		
Mixed with coke/coke zero /diet coke/ apple juice/cranberry juice/ orange juice/penapple juice/cherry juice			

<u>Liqueurs</u>			
Malibu	6.00	8.50	65.00
Baileys	6.50	8.50	65.00

Martini	6.50	8.50	65.00
Mixer	1.80		
Mixed with coke/coke zero /diet coke/ apple juice/cranberry juice/ orange juice/penapple juice/cherry juice			

White Wine Spritzer	8.50		
Turkish Raki	6.50	8.50	55.00

RED WINES	(175ml)	BOTTLE
House Wine	7.45	
Yakut (Turkey)		26.50
Villa Dolluca (Turkey)		26.50
Merlot (Italy)		26.50
Casillero del Diablo (Chile)		26.50
Chianti (Italia)		26.50
Rioja		26.50
Côtes du Rhône (France)		28.00

ROSE WINES	(175ml)	BOTTLE
Rosé	7.45	25.50
Kayra - Blanc De Noir		28.90

WHITE WINES	(175ml)	BOTTLE
House Wine	7.45	
Cankaya (Turkey)		25.50
Pinot Grigio (Italy)		25.50
Villa Dolluca (Turkey)		25.50
Casillero del Diablo (Chile)		25.50
Sauvignon Blanc (Chile)		25.50
Chardonnay (Australia)		25.50
Prosecco Gran Cuvée	(S)9.95	25.50
Sauvignon Blanc (New Zealand)		28.50
Chablis - Domaine Servin (France)		28.50
Pouilly Fumé		36.00

ALL COCKTAILS 9.50

We carefully select the finest ingredients including real fruit, ethically sourced coffee, and award-winning spirits. Gluten Free, vegan and free from any artificial flavours and preservatives.

RUM COCKTAILS

Sangria
Red wine, vodka and mixed fruit with craft distillery rum.

Mojito
Fresh garden mint expertly infused with craft distillery rum

Pina Colada
Real pineapple & vegan coconut cream gently blended with craft distillery rum

VODKA COCKTAILS

Espresso Martini
Fresh arabica cold-brew & vanilla passionately blended with award-winning craft distillery vodka.

Pornstar Martini
Real passion fruit & vanilla are passionately blended with award-winning craft distillery vodka.

Sex on the Beach
Peach schnapps orange & cranberry are perfectly blended with award-winning craft distillery vodka.

Cosmo
Real cranberry perfectly blended with award-winning craft distillery vodka.

French Martini
Real pineapple & vegan coconut cream gently blended with craft distillery rum

CHAMPAGNES

Bollinger NV	67.00
G.H. Mumm Brut Cordon Rouge	56.00
Belaire Luxe Rose	35.00
Brut Rose	38.50

BEERS	Bottle
Efes Draft (Turkish Beer)	7.50
Efes (Turkish Beer)	(S)6.95
Peroni	6.80
Beck's Blue Alcohol-Free	6.50
Bulmers Cider	6.50

Shandy	7.50
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SOFT DRINKS

Still / Sparkling Water	3.50	(L)5.70
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Appletiser	3.70
Cans	3.50
Coke / Diet Coke / Coke Zero /Fanta / 7 up	
Juices	3.50
Orange / Cherry / Cranberry / Apple / Pineapple	
Ayran (Yoghurt Drink)	3.50

HOT DRINKS

Turkish Coffee	3.00
Americano	3.45
Espresso	3.45
Double Espresso	3.75
Cappuccino	3.45
Cafe Latte	3.45
Mint Tea	3.00
English Tea	3.00
Turkish Tea	2.00

Welcome to Dem Restaurant

Over 26 years' experience as restaurateurs has helped us to create and shape Dem, where we serve the favourite dishes of Mediterranean and Turkish cuisine.

Dem Restaurant aims to bring traditional Turkish cuisine to both its residents and visitors to London. We want to share our passion for food by offering a unique combination of flavours and Turkish hospitality.

By embracing these values, we know that every guest stepping into our restaurant will receive exceptional service and outstanding food, and feel like they are a part of our family.

We hope to see you soon.

