

MEZES



ALL MEZE DISHES ARE R29.50 EACH

CIGER - Marinated lamb liver fried in olive oil, served with onions and parsley

EZME - Finely chopped onion, tomato, red pepper, cucumber and mint - **Hot**

ALINAZIK - Grilled Aubergine, served with cultured yoghurt and garlic

KURDISH KEBAB - Grilled chicken breast with green pepper, ginger and parsley

HUMUS - Chickpeas, garlic, olive oil and tahini

ISPANAK TARAMA - Spinach, cultured yoghurt, garlic and spices

GEZEV - Chicken liver with tahini and rosemary

ROJDA - Lentils, ginger and spice

LAHANA - Cabbage stuffed with mussels, spicy rice, nuts, currants and cinnamon

JAGIK - Home-made yoghurt with cucumber, garlic and herbs

DOLMADES - Vine leaves stuffed with spicy rice, nuts and currants

GURCHUK - Lamb kidneys with feta cheese, tomato paste, chilli and garlic - **Hot**

KIZARTMA - Fried bringel with green pepper, baby marrow and garlic yoghurt

LOR - Crumbled goats milk cheese with butter, parsley and cucumber

ZEY TIN SALATA - Imported black olives, garlic and fried vegetables

ZOZAN - Sweet and sour chicken with herbs

KINDER - Pumpkin with tahini and garlic yoghurt

PUREE - Potato with chicken fillet breast, spring onion and parsley

ISOT KEBAB - Small pieces of lamb with grilled red pepper chilli - **Hot**

EXTRAS

NAN BREAD - Plain	R10.00
With garlic and cheese	R12.00
Olive garlic	R14.00

MAIN COURSE



ISKENDER

R90.00

Small pieces of roasted leg of lamb on a small bed of Nan bread, garlic yoghurt and tomato sauce

HARAN (Hot)

R90.00

Lamb cooked with spiced chilli and spinach, served in a clay pot with garlic yogurt

SEROK

R90.00

Spicy lamb with green pepper and onion in a tomato and garlic yoghurt sauce wrapped in Nan bread

SHISH KEBAB

R90.00

Specially marinated char-grilled lamb, served with vegetables

YAGNI

R84.00

Spicy lamb chops cooked with pickled onions

CHICKEN GUVESH

R75.00

Oven baked chicken fillet breast with mushrooms, green peppers and cheese in a clay pot

TIGRIS CHICKEN

R68.00

Fried then slow cooked with vegetables in a sweet and sour sauce

CHICKEN KEBAB

R75.00

Char grilled chicken fillet served with vegetables

CHICKEN BEYTI

R80.00

Char grilled minced chicken rolled in Nan bread and served with garlic Yoghurt

GUVESH (V)

R64.00

Oven baked vegetables in clay pots with cheese

BADILJANE TIJIKIRI (V)

R64.00

Aubergines stuffed with vegetables, served with garlic yoghurt and salad

SET MENU - PLEASE ASK FOR DETAILS

R175.00

(PLEASE ASK ABOUT THE DAILY SPECIALS)

all main courses are served with rice

(V) VEGETARIAN DISH

ALL COOKING IS DONE ON A TRADITIONAL TANDURI WOOD FIRE.

DESSERT



NON ALCOHOLIC

BAKLAWA

R29.50

Specially made phyllo pastry with imported pistachio and walnuts, served with ice cream or yoghurt

KAYSI DOLMA

R29.50

Apricots stuffed with cream and almonds in a special syrup

SUTLATCH

R29.50

Oven baked creamy rice pudding with cinnamon sprinkled on top

ALCOHOLIC

DOM PEDRO

R30.00

IRISH COFFEE

R30.00

PLEASE ASK ABOUT OUR DAILY DESSERT SPECIALS

Belly dancing on most evenings – Please Note a R10
Per Head Cover will be added to your bill

You can hire **MESOPOTAMIA RESTAURANT** for your Wedding Reception, Birthday Party, Function or Business Meeting - Please enquire for further information.

PLEASE NOTE THAT A 10% SERVICE CHARGE WILL BE ADDED
TO YOUR BILL.

HOUSE WINE

HOUSE DRY WHITE GLASS R18.00 BOTTLE R60.00

HOUSE DRY RED GLASS R20.00 BOTTLE R70.00

CHAMPAGNE & SPARKLING WINE

Champagne was perfected by a Benedictine Monk from Hautvilliers, Dom Perignon, some 300 years ago and needs no introduction. In South Africa we produce Sparkling Wines using the traditional French methods, we refer to them as "Methode Cap Classique" or "MCC". These are wines to enjoy anytime and with any different dishes – the perfect aperitif!

MOËT & CHANDON CHAMPAGNE NV France **R850.00**
Champagne

MÔRESON BLANC DE BLANCS Franschhoek **R145.00**
MCC – 100% Chardonnay with flavours of baked apple and biscuity aromas

PONGRAÇZ Stellenbosch **R140.00**
MCC – Pinpoint bubbles with fine aromas and yeastiness on the nose

BEYERSKLOOF PINOTAGE BRUT ROSÉ Stellenbosch **R115.00**
Sparkling Rosé with a lively mousse and sweet red berry

CHARDONNAY

The world just loves this variety! South Africa, a relative newcomer in this sector now produces some outstanding examples. The flavours are often bold and expansive and range from light peach, pineapple, melon and limes in the Unwooded styles to ripe summer fruit, nut, butterscotch, vanilla and fresh toast in the barrel matured styles

DURBANVILLE HILLS RHINOFIELDS Durbanville **R145.00**
Oaked and well-balanced with melon and soft honey tones

KAAPZICHT Stellenbosch **R140.00**
Oaked with caramelized apples on the nose and a nutty palate

NEETHLINGSHOF (UNWOODED) Stellenbosch **R70.00**
An immensely food-friendly, ready to drink wine with a fresh taste, vibrant with rich layers of fruit and a crisp and lingering aftertaste

SAUVIGNON BLANC

The name derives from Sauvage, "wild", which could well describe it's grassy, gooseberry flavours. These are very distinctive dry white wines that vary in style from light to quite full-bodied, from crisp grassy, flinty; asparagus through to more tropical tones with hints of ripe figs. A perfect aperitif to stimulate the palate, wonderful with fish and light meals

NEDERBURG MANOR HOUSE

Paarl R150.00

It is a melange of passion fruit, gooseberry and grassy flavours with a vibrant acidity

HARTENBERG

Stellenbosch R110.00

This white wine has a lot of asparagus and is bone dry

GROOTE POST

Darling R105.00

Beautifully balanced with fresh lingering nettle flavours

KAAPZICHT

Stellenbosch R90.00

Gooseberry introduction with a flavourful grassy finish

DURBANVILLE HILLS

Durbanville R85.00

Full and dazzling with grassy tropical fruit and gooseberry flavours

CHENIN BLANC

South Africa has more Chenin Blanc vineyards than even France's Loire Valley ... the Home of Chenin Blanc. This is a very diverse variety that possesses an inbuilt balance of strength and acidity that makes it capable of many styles; from light fresh and crisp to more typical guava flavours often with touches of winter melon and peach.

KEN FORRESTER

Stellenbosch R110.00

Well integrated oak with dried apricot, pineapple and a hint of honey

KAAPZICHT

Paarl R60.00

Taut reined in fruit followed by crisp, racy and dry finish

WHITE BLENDS

GROOTE POST "THE OLD MAN'S BLENDS" Darling R70.00

A smooth, easy drinking blend of Sauvignon Blanc and Chenin Blanc ... a real darling from Darling!

PIERRE JOURDAN TRANQUILLE

Franschhoek R60.00

A soft blush pink blend of Pinot Noir & Chardonnay

SEMI-SWEET / OFF-DRY

CEDERBERG BUKETTRAUBE

Cederberg **R110.00**

Perfect with spicy food. Floral litchi notes with lovely honey on the palate

NEDERBURG RHINE RIESLING

Paarl **R75.00**

Crisp and off-dry with aromatic floral aromas boosted by fleshy quince

ROSÉ

BEYERSKLOOF ROSÉ

Stellenbosch **R80.00**

A brilliant red colour. Raspberry jelly and sweet red berry flavours on the nose

NEDERBURG ROSÉ

Paarl **R60.00**

A semi-sweet offering delicate sweetness

CABERNET SAUVIGNON

The King of red cultivars! This is most recognizable and versatile of all red varieties. Cabernet Sauvignon always shows great character, the underlying style is cassis fruit interwoven with spice. Sometimes herbaceous, sometimes mocha or coffee beans, but always a generous helping of tannin for added structure.

ALTO

Stellenbosch **R220.00**

Elegant with a cedar and violet bouquet

MORGENHOF

Stellenbosch **R170.00**

Medium-bodied with well-integrated flavours of mocha and cigar box

KAAPZICHT

Stellenbosch **R150.00**

Very elegant with layers of cassis, mulberry and cedar spice

DURBANVILLE HILLS

Durbanville **R115.00**

Full-bodied that displays characteristics of wild berries and plums

ZONNEBLOEM

Stellenbosch **R95.00**

A full-bodied, well-balanced wine with blackcurrant, a touch of spiciness and oakiness

PINOTAGE

South Africa's "national grape" was developed in the 1920's and is a cross of Pinot Noir and Cinsaut. Made in a range of different styles from simple fruity to ambitious well-oaked examples where the base flavours are damson, plum fruit with good mineral support structure along with hints of cinnamon and clove. Some even show a touch of banana and this wine is great with any red meat, especially Game!

BEYERSKLOOF RESERVE

Stellenbosch **R195.00**

Full-bodied and a classic! Refined and well-matured

NITIDA

Durbanville **R160.00**

Warm and mouth-filling with typical eucalyptus notes

KAAPZICHT

Stellenbosch **R150.00**

A rich and juicy wine with vibrant finish. It has a complex combination of strawberry, dark cherry and a herbal touch.

NEDERBURG

Paarl **R100.00**

Very well-balanced and displays complex fresh fruit flavours

DE WAAL

Stellenbosch **R90.00**

Smooth and well-balanced with cherry and bananas tones.

RED BLENDS

Majority of South Africa's red blends are based around the "Bordeaux formula" namely Merlot, Cabernet Sauvignon and Cabernet Franc, however there are a growing number that are bringing in Shiraz. Pinotage combinations are referred to as "Cape Blends". The style in general all lend themselves to partnering the spectrum of our wonderful red meats.

RUPERT & ROTHSCHILD CLASSIQUE

Paarl **R175.00**

A smooth, elegant blend of Merlot & Cabernet Sauvignon

CEDERBERG CEDERBERGER

Cederberg **R105.00**

A ripe, smoky well-integrated Cape blend of Merlot, Pinotage and Shiraz

HARTENBERG CABERNET / SHIRAZ

Stellenbosch **R100.00**

Juicy, full-flavoured berry richness

GROOTE POST "THE OLD MAN'S BLEND"

Darling **R80.00**

Blend of Merlot, Cabernet Sauvignon & Cabernet Franc

MERLOT

Merlot is the “Juliet” to Cabernet Sauvignon’s “Romeo”. The feminine lines deliver plum and mulberry fruit, often with a delicious helping of chocolate, if not chocolate, it leans more to the herbaceous and mineral style, but still supported by those delicious red fruits. Perfectly suited to meats of the “feathered” variety!

RUST EN VREDE

Stellenbosch R250.00

Chocolate on the nose with a cherry and herbaceous palate

MORGENHOF

Stellenbosch R160.00

Very accessible with flavours of cranberries and raspberries

GROOTE POST

Darling R125.00

Mulberries, cases and plums with underlying spice & vanilla

NEDERBURG

Paarl R105.00

Subtle red berry flavours underlines by smoky elegance

ZONNEBLOEM

Stellenbosch R85.00

Berry fruit with cherry and raspberry on rounded tannins and oak flavours

SHIRAZ

Shiraz alias Syrah, the wine for wine lovers! Its inherent spiciness is surrounded by a combination of red and black summer berries, and then laced with seductive smoky tones and touches of leather, often with that subtle hint of “garrique” as the French would say, but we prefer to say “fynbos”. Excellent with Lamb!

CEDERBERG

Cederberg R230.00

Intense spicy fruit with dark chocolate, coffee and berry

HARTENBERG

Stellenbosch R180.00

A highly polished & juicy wine with mulberry flavours

KAAPZICHT

Stellenbosch R155.00

Rich and complex with ripe black cherry and smoky spice

GROOTE POST

Darling R145.00

Full-bodied with ripe fruit and hints of violets and cinnamon

ZONNEBLOEM

Stellenbosch R95.00

Toasted oak, espresso & subtle red fruit flavours