

MOJEN

4 Jerome Place
Charter Quay, London KT1 1HX
020 8013 7001
www.mojen.London

OPENING HOURS
Tuesday - Sunday
11AM - 11 PM

NIBBLES

Bowl of mixed Olives £3.95(vg)

Tarama £5
Smoked cod roe caviar

Garlic Bread £3.95(v)

STARTERS

COLD

Hummus £5(vg)

Classic middle eastern blend of chickpeas, tahini and a hint of garlic, drizzled with olive oil

Cacik £5.00(v)

Yoghurt, cucumber, dill, fresh mint and garlic

Acili Ezme (Spicy Chilli Dip) £5(vg)

Red onion, tomato, parsley and chilli peppers

Atom £5.95(v)

Yoghurt, garlic, olive oil and spices ezine cheese

Patlican Soslu £5.95(vg)

Aubergine, peppers, onion, tomato sauce, and garlic.

Fava £5.50(vg)

Broad beans, onion, garlic, lemon juice

Tabbouleh £5.95(vg)

Parsley, tomato, bulgur, onion, olive oil and lemon juice

Feta Cheese (Beyaz Peynir) £5.00(v)

Turkish feta cheese.

Patlican Rulo (Grilled aubergine rolls) £7.50(v)

Labne cheese, olive oil and walnuts

HOT

Soup of the Day £5.95

served with Turkish bread.

Halloumi £6.95(v)

Garnished with cherry and sundried tomatoes

Portobello Mushroom £6.95(v)

with stilton and cream.

Calamari £6.95

with tartar sauce.

King Prawn £7.95

mixed peppers onion in tomato sauce

Chicken Wings £7.50

Chargrilled flat chicken wings with spicy sauce

Lamb liver £7.50

pan fried liver with fried onions and peppers

Borek £6.50(v)

light filo pastry filled with mix cheese and parsley

Hummus Kavurma £7.95

Hummus with diced lamb fillet with olive oil

Grilled Goats Cheese £7.50(v)

with Honey and Peanuts

Sucuk £6.50

Grilled Spicy Turkish sausages

Mix Platter 2 £18.50
(choice of any 5 cold starters)

Hummus, Acili ezme, Tabbouleh, Cacik, Patlican Soslu
Feta Cheese

Mix Platte 4 £24.50

Hummus, Acili Ezme, Fava, Tabbouleh
Halloumi, Borek, Sucuk

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GRILLS

Mojen Beef Burger £15.95

Cheddar cheese, halloumi, sucuk, caramelized onion, served with triple cooked chips and salad.

Grilled Chicken Fillet £16.50

served with creamy mushroom sauce and triple cooked chips.

Chicken Shish £17.50

Marinated chicken cubes served with rice and salad

Lamb Shish £18.95

Marinated prime-cut lamb cubes served with rice and salad

Lamb Kofte £17.50

Minced lamb with finely chopped peppers and herbs, served with salad and rice.

Lamb Ribs £17.00

Marinated grilled lamb ribs served with rice and salad

Lamb Beyti £18.50

Minced lamb wrapped in tortilla with tomato sauce, yoghurt and butter

Lamb Cutlets £18.95

Marinated prime-cut lamb chops served with rice and salad

Mix Kebabs £23.50

Selection of Lamb shish, chicken shish, lamb kofte, lamb chop, served with rice and side salad

Rib-Eye Steak £24.95

Triple cooked chips, French beans, carrots, peppercorn or rosemary sauce

SET 1 £19.50

(choice of one starter and one main)

Hummus, Acili ezme, Halloumi, Borek
Salmon. Lamb kofte. Lamb ribs.

SET 2 £22.50

(choice of one starter and one main)

Atom, Fava, Acili ezme, Patlican soslu, Borek
Chicken shish. Seabass. Lamb shish. Lamb Shank.

MAINS

Penne with Chicken, Mushroom and cream £14.50

Spaghetti King Prawns £15.95

Chilli, parsley in tomato sauce and parmesan

Mushroom Spinach, broccoli, and parmesan Risotto £14.50

Seafood Risotto £16.50

Calamari, prawn, salmon, seabass, parmesan, and tomato sauce

Pan Fried Seabass £18.50

Sautéed potatoes, mixed vegetables, shellfish sauce.

Grilled Salmon £18.50

Sautéed potatoes, creamy spinach.

Seafood Stew £17.95

Seabass, salmon, prawn, calamari with potatoes, mixed vegetables, and shellfish sauce

Lamb Shank £19.50

Onion, potato, carrot, garlic and herbs

Meat Moussaka £16.95

Oven cooked layers of aubergine, vegetables and minced meat, topped with cheese and bechamel sauce, served with rice and salad

Vegetarian Moussaka £16.00

Oven cooked layers of aubergine, courgettes, red potato, peppers and bechamel sauce, served with tomato sauce, rice and salad

SIDES

Spinach £3.95

Triple cooked chips £3.95

Side Salad £3.95

Broccoli £5.00

Mushroom £3.95

Sautéed Potatoes £3.95

Mediterranean Salad £5.50

Yoghurt £2.95

Mojen Special salad £7.50

Rice £3.95

Smoked salmon salad £6.95

*Discretionary 10% service charge will be added to your bill

For any allergens or intolerances, please make your server aware

WHITE

- Cullinan View Chenin Blanc** £5.95 £21.95
Western Cape South Africa
Deliciously fresh and creamy with peachy fruit character. A classic South African style.
- San Floriano Pinot Grigio delle Venezie** Italy £6.95 £25.95
Delicate flavours of apples and pears on a refreshingly dry palate.
- La Campagne Sauvignon Blanc Vin de France** France £6.95 £26.50
Typical gooseberry aromas and fresh, zingy acidity, an excellent example of this classic grape.
- Rare Vineyards Marsanne-Viognier Pays d'Oc** France £28.50
Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish.
- Waipara Hills Sauvignon Blanc, Marlborough** New Zealand £30.95
Showing powerful aromas of melon, nettle and snow pea, the palate bursts with fresh citrus, grapefruit and melon.
- Red Knot Chardonnay, McLaren Vale** Australia £32.95
A medium-bodied wine with flavours of peach and lime, a deliciously textured palate and a long, fresh, zesty finish.
- Leefield Station, Pinot Gris, Marlborough, New Zealand** £34.95
Fragrant aromas of yellow apples and grapefruit with green tropical fruits and a lifted spiciness, all delivered on a weighty yet tautly structured palate possessing a brightness and freshness.
- Chablis, Louis Jadot** France £36.95
A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours.

ROSÉ

- Wicked Lady White Zinfandel** USA £6.50 £21.50
Medium-sweet rosé made using Zinfandel grapes from warm Californian vineyards.
- La Campagne Rosé de Cinsault Pays d'Oc** France £6.95 £24.50
Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer fruit are retained.

- Dry, refreshing, delicate, light white
- Zesty, herbaceous or aromatic white
- Juicy, fruit-driven, ripe white
- Full-flavoured, nutty, oaked white
- Light, bright, fresh red
- Juicy, medium-bodied, fruit-led red
- Spicy, peppery, warming red
- Sophisticated, polished, complex red
- Dry, elegant rosé
- Rich, fruity rosé
- Champagne and sparkling wine

BEER

Tuborg 500ml - Mojen Choice	5.0%	6.50
Stella Artois, Belgium	5.2%	4.70
Peroni	5.0%	4.80
Amstel	4.0%	4.80
Orchard Pig, Reveller cider, 500ml	4.5%	6.50
Curious Session IPA	4.4%	4.80

APÉRITIF

	ABV	35ml	50ml
Dry Martini	15.0%	4.40	5.40
Martini Rosso	15.0%	4.40	5.40
Campari	25.0%	4.60	5.60
Aperol	11.0%	4.60	5.60

WHISKIES

	ABV	35ml	50ml
The Glenlivet	40.0%	4.95	5.60
Chivas Regal	40.0%	5.50	6.50
Johnnie Walker Black	40.0%	4.95	5.60
Jameson, Irish	40.0%	4.95	5.60
Singleton	40.0%	5.60	6.60
Ardberg	40.0%	6.50	7.70
Chivas Regal 25 Years	40.0%	18.00	22.00

BOURBON

	ABV	35ml	50ml
Jack Daniel's	40.0%	4.95	5.95
Woodford Reserve	43.2%	5.95	6.95
Gentleman Jack	40.0%	6.50	7.75

RUM

	ABV	35ml	50ml
Bacardi	40.0%	4.80	5.60
Lamb's Navy	40.0%	4.80	5.60
Havana Club, Especial	40.0%	4.80	5.60

TEQUILA

	ABV	35ml	50ml
Silver	38.0%	4.80	5.40
Cazabel	40.0%	4.80	5.50
Herradura	40.0%	4.80	£5.50

RED

- Mureva Organic Tempranillo** Castilla, Spain £5.95 £21.95
This organic Tempranillo is deep cherry red in colour with aromas of strawberries and fruits of the forest. This is a smooth, well-balanced with a long finish.
- Granfort Merlot, Pays d'Oc** France £6.95 £25.95
A rich, juicy southern French wine using this popular variety which originated from Bordeaux.
- Lunaris by Callia Malbec San Juan** Argentina £7.50 £28.50
Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.
- Rare Vineyards Pinot Noir, Vin de France** France £29.50
The Syrah grape thrives in the sunny Languedoc region and produces a rich, juicy wine with soft tannins and a spicy palate.
- Veramonte Cabernet Sauvignon Colchagua Valley** Chile £29.95
Rich blackcurrants with a dash of spice. Very smooth and pronounced with a super balance and long lingering finish.
- Don Jacobo Rioja Crianza Bodegas Corral** Spain £34.50
Silky, smooth raspberry and cream. Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.
- Barbera d'Asti, Enrico Serafino** Italy £36.50
Barbera harvested from the hills, in the central region of Piemonte, around the town of Asti is employed to make this ruby-red, fresh and red-fruited wine.
- Château des Bardes, Saint-Émilion Grand Cru** France £38.50
The wine has rich, fruit aromas: juicy, sweet tannins backed by soft touches of vanilla-toastiness from time spent in oak.

SPARKLING

- Da Luca Prosecco, Italy** 200ml Bottle £8.50 £25.50
Pear and peach fruit on a lively, yet soft and generous palate.
- Da Luca Prosecco Rosé, Italy** £25.50
Fruity scent of pears and apples with overtones of blackberries. Delicate in colour and intense in flavour.
- Bouché Père et Fils Cuvée Réserve Brut** France £49.50
Family passion takes all three grapes from south of Epernay and results in bubbles of baked apple deliciousness

125ml measure available upon request

GIN

	ABV	35ml	50ml
Gordon's	37.5%	4.80	5.60
Bombay Sapphire	40.0%	5.50	6.50
Hendrick's	41.4%	5.95	6.50
Tanqueray		6.00	6.50

VODKA

	ABV	35ml	50ml
Russian Standard	40.0%	4.95	5.75
Finlandia	40.0%	5.20	5.75
Tito's Handmade Vodka	40.0%	5.30	5.75
Ciroc	40.0%	5.50	6.50

BRANDIES

	ABV	35ml	50ml
Three Barrels			4.50
Calvados Grand	40.0%		5.20
Armagnac VSOP	40.0%		5.80
Martell VS***	40.0%		5.95
Remy Martin VSOP	40.0%		6.75
Courvoisier Napoleon	40.0%		5.95
Hennessy	40.0%		5.95

LIQUEURS

	ABV	35ml	50ml
Amaretto	28.0%		4.95
Baileys	17.0%		4.95
Cointreau	40.0%		4.95
Drambuie	40.0%		4.95
Grand Marnier	40.0%		4.95
Grappa	40.0%		4.95
Malibu	21.0%		4.95
Sambuca	30.0%		4.95
Southern Comfort	35.0%		4.95
Tia Maria	26.5%		4.95
Limoncello	27.0%		4.95
Kahlua	20.0%		4.95

PORT

	ABV	50ml
Cockburn's Fine Ruby	20.0%	5.95

SOFT DRINKS

Coke, Diet Coke, Lemonade, Fanta £2.95

Apple, Cranberry, Orange Juice £2.95

Ginger Ale £2.95

Bitter Lemon £2.95

Tonic Water £2.95

Soda Water £2.95

Elderflower £2.95

Large Sparkling Water £4.40

Small Sparkling Water £2.95

Large Still Water £4.40

Small Still Water £2.90

100% FRUIT Smoothies

Berry go Round

Strawberry, blackberry, raspberry

Pash 'n' Shoot

Pineapple puree, mango, passion fruit

Big 5

Pineapple, kiwi, mango, strawberry

Melon Refresher

Melon, mango, strawberry

Strawberry Split

Strawberry, banana

£4.50

Milkshakes

Double Trouble

Oreo, whipped cream and Oreo top

Golden Balls

Ferrero Rocher whipped cream top

Strawbana

Strawberry, banana, whipped cream and caramel sauce top

Mixed Berry

Blackberry, raspberry, strawberry, whipped cream and strawberry sauce top

£4.50

HOT DRINKS

Espresso £2.50

Americano

Latte

Cappuccino

Mocha

£3.50

Macchiato

Hot Chocolate

Cortado

Flat White

Iced Latte

Liqueur Coffee £6.75

English Breakfast Tea £2.50

Earl Grey Tea £2.80

Fresh Mint Tea £2.80

Camomile £2.80

Lemon and Ginger £2.80

Peppermint £2.80

Green Tea £2.80

Apple and Cinnamon £2.80

Super Fruit Tea £2.80

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