MESOPOTAMIA™

Kurdish Restaurant
Food & Drinks Menu

ROJ BASH

– that's 'good day and welcome' in the Kurdish language.

And with that greeting we warmly welcome you – our valued guest – to Mesopotamia Restaurant where you can enjoy Kurdish food and culture.

Our menu originates from ancient Kurdistan, which means 'land of the Kurds', founded centuries ago in West Asia. Kurds are an Indo-European ethnic group.

After the collapse of the Ottoman Empire in the early 1920s, Kurdistan was divided into four regions and Kurds presently live in southeastern Turkey, northern Iraq, northwestern Iran, and northern Syria.

This land division resulted in conflict, displacing many Kurds and leading to a global diaspora. While most Kurds live in Turkey, it is estimated that a total 45 million Kurds are scattered worldwide. Kurds remain the world's largest population without a land of their own.

Despite hardships, Kurds have held steadfastly on to their language and culture. Mesopotamia Restaurant offers insight into this, showcasing traditional cooking utensils, musical instruments, art pieces and rugs.

Delve into our menu for the cultural tastes of the Kurds. One of our standout dishes is Iskender, a mix of lamb, yoghurt and bread. Its namesake is Alexander the Great – Iskender is his Kurdish name – who loved this meal when served it in Mesopotamia, the ancient home of indigenous Kurds.

Another traditional favourite is Guvech, a slow-cooked vegetable stew which can include either chicken or lamb. Finish off your meal with our Kurdish coffee and a sweet treat Kunafa, made of shredded pastry and unsalted cheese.

Mesopotamia Restaurant has been serving these delicious meals since 1996 when its owner Baran Kalay first offered his country's cuisine at his Bo-Kaap home to new friends and family. In 1999 he opened the restaurant's doors on Long Street and then in 2017 moved to its current location overlooking the popular Greenmarket Square.

Mesopotamia Restaurant has maintained its friendly hospitality and delicious meals over years. We trust you will enjoy your experience with us.

Do tell your friends and family about us and come back any time!

WINE LIST

HOUSE WINES

Baran's House White *per glass*	50
Baran's House Red *per glass*	50

SPARKLING WINE

Pieter Cruythoff Brut	240
Alvi's Drift Brut Rosé	260
Pongracz	420

SAUVIGNON BLANC

Wildekrans	220
Alvi's Drift	180
Durbanville Hills	200

CHARDONNAY

Riebeek Cellars (Unwooded)	160
Alvi's Drift Reserve (Wooded)	280

CHENIN BLANC

22 Families Old Vine	220
Wildekrans	200
Alvi's Drift	180

BLUSH & OTHER

Riebeek Pinotage Rosé	160
Canetsfontein Organic Rosé	200
Nederburg Semi-Sweet	180

CABERNET SAUVIGNON

Riebeek	180
Groenland	200
Canetsfontein	380

MERLOT

Wildekrans	220
Alvi's Drift	180
Durbanville Hills	200

SHIRAZ

Groenland	200
Alvi's Drift	180
Wildekrans	220

PINOTAGE

Wildekrans	200
Alvi's Drift 221	220
Riebeek Cellars	180

RED BLENDS

Riebeek Cellars Two Towns	180
Groenland Antoinette Marie	185
Canetsfontein 1781	240
Nederburg Baronne	190

BEER & CIDERS

Castle Castle Lite Black Label	35
Amstel	40
Windhoek Lager Windhoek Draft	45
Heineken	35
Corona	35
Small Draught Large Draught	45 50
Hunter's Dry Hunter's Gold	40
Savanna Dry Savanna Light	40
Savanna Alcohol Free	40
Brutal Fruit Smirnoff Spin Smirnoff Storm	40
Flying Fish Breezer	40

SPIRITS

BRANDY

Klipdrift Premium	40
Klipdrift Export I Richelieu	35

VODKA

Cruz	50
Smirnoff	40

GIN

Gordon's	40

RUM

Bacardi I Captain Morgan Red Heart I Malibu	40
Spiced Gold	40

COGNAC

Bisquit	70
Hennessy	70

LIQUEUR

Amarula Cream	40

WHISKEY

Bain's I Bell's	40
Jameson	50
J&B I Famous Grouse	50
Jack Daniels Johnnie Walker Red	55
Johnnie Walker Black	60
Chivas Regal	65

SHOOTERS

Jägermeister	40
Tequila	40
Blow Job	50
Springbokkie	50
Jägerbomb	60

COCKTAILS

VIRGIN

THE MESOPOTAMIA 45
Yogurt & Lemonade

FRUIT COCKTAIL 45
Tropical Punch

VIRGIN STRAWBERRY DAIQUIRI 55
Strawberries & Grenadine

VIRGIN MOJITO 55
Lime, Fresh Mint & Brown Sugar

VIRGIN PINA COLADA 55
Pineapple juice, Coconut Cream & Cream

ALCOHOLIC

STRAWBERRY DAIQUIRI 95
Strawberry Liqueur, Strawberries, Strawberry Grenadine

MOJITO 90
Rum, Cane, Lime, Fresh Mint & Brown Sugar

PINA COLADA 90
Malibu, Pineapple Juice, Coconut Cream, Cream

MARGARITA 90
Tequila, Sour Mix, Lime or Lemon, Cointreau & Triple Sec

COSMOPOLITAN 90
Vodka, Triple Sec, Cranberry Juice & Lime

BLOODY MARY 95
Vodka, Tomato Juice, Worcestershire Sauce, Tabasco Sauce, Pepper

CAFÉ TITANIC 90
Expresso, Sambuca & Scoop of Ice Cream

LONG ISLAND ICE TEA 100
Rum, Gin, Vodka, Cane, Triple Sec, Lemon & Coke

THAT TURKISH THING 95
Gin, Vodka, Stroh Rum, Mango Juice & Orange Juice

MAI TAI 90
Bacardi, Blue Curacao, Burlers, Orange Juice & Grenadine

ZULU LETO 95
Vodka, Red Bull & Citroen-Ice

SOFT DRINKS

Coke I Coke Zero I Fanta I Sprite I Soda Water I Tonic Water I Lemonade I Ginger Ale	30
Appletiser I Grapetiser	40
Red Bull	45
Still Water (500 ml)	30
Sparkling Water (500 ml)	30
Still Water (1 liter)	45
Sparkling Water (1 liter)	45

JUICE

Orange I Mango I Strawberry I Cranberry	35

HOT DRINKS

Espresso	30
Filter Coffee I Cuppacino	35
Café Latte I Hot Chocolate I Café Mocha	40
Turkish Coffee	40
Kurdish Coffee	40
Iced Coffee	45
Amarula Coffee I Irish Coffee	45
Turkish Tea I Rooibos Tea I Mint Tea I Ceylon Tea	20
Turkish Tea Pot	80

MILKSHAKES

Vanilla	45
Strawberry	45
Chocolate	45

BREAKFAST

OMELETTE

Plain	100
Veggie I Cheese	110
Sausage	115

All served with fresh baked bread, fresh salad, feta cheese and chips.

SHAKSHUKA 120

Middle east dish of poached eggs with spicy tomato, green pepper, red pepper, served with our homemade pita bread.

FRIED EGGS WITH SPINACH OR MUSHROOMS 110

Served with chips, fresh baked bread & green salad with feta cheese.

KURDISH BREAKFAST FOR 2 180

2 Boiled eggs, 2 Dhania sausage, chips , fresh salad - olives, cherry tomatoes, cucumber, hummus, feta cheese, falafel & fresh baked bread.

SIDES

Small Chips I Yoghurt I Egg I Parmesan Cheese	25
Rice I Naan bread I Garlic bread I Pita bread Medium Chips I Salad	45

Please note that a 10% service charged will be added to your bills. If you are not satisfied with the service you may request your waiter to cancel it.

STARTERS

CORBA 75

Traditional lentil soup of the day with freshly baked pita bread.

BOREGI 100

Baked pastry filled with cheese.

CALAMARI GRILLED OR FRIED 135

Calamari served with tartar sauce.

FALAFEL PLATE 105

Homemade falafel served on a bed of hummus with salad.

MEZE PLATTER 165

Hummus, Ezme, Tatziki, Shaksuka, Dolmades & Kizartma served with Baloon bread, Pita bread and piece of taco.

CHOICE OF MEZE DIPS each 65

Hummus, Esme, Tatziki, Shaksuka, Dolmades & Kizartma

CHICKEN LIVER 125

Creamy chicken livers (250g) cooked in green pepper, red pepper, onion with prego sauce served with pita bread.

KURDISH PIDE (PIZZA)

LAMB PIDE 165
Slow cooked spicy lamb with cheese and spinach.

CHICKEN PIDE 160
Chicken prepared with red pepper, green pepper & cheese.

VEGGIE PIDE 150
Fresh seasonal vegetables with carrot, mushroom, green pepper, red pepper & cheese.

CHEESE & EGG PIDE 150
Cheese & egg

BURGERS

MESOPOTAMIA SPECIAL BURGER

SINGLE: **125** *DOUBLE:* **170**

130g Chefs special mixed Spicy Lamb mince with cheese, tomatoes, lettuce & onions in our home made pita bread served with chips.

CHICKEN BURGER

SINGLE: **125** *DOUBLE:* **160**

150g Chefs special chicken fillet with cheese, lettuce, tomatoes & onion in our home made pita bread served with chips.

PASTA

CHICKEN PASTA 150
150g Slice chicken, penne pasta, green & red sliced peppers with cream, basil sauce and parmesan cheese.

SEAFOOD PASTA 210
250g Spaghetti pasta with 3 Pieces grilled prawns, seafood mix and cream.

SPAGHETTI BOLOGNAISE 155
300g Spaghetti cooked in Mesopotamia sauce
250g Bolognaise with parmesan cheese.

SPAGHETTI NAPOLITANA 145
300g Spaghetti cooked in Mesopotamia tomatoes sauce.

VEGGIE PASTA 140
250g Penne pasta with fresh mixed vegetables.



SALADS

TABLE MOUNTAIN SALAD 110
Fresh tomatoes, cucumber, red onion, feta cheese, walnuts, salad dressing topped with parsley.

CEASAR SALAD 140
200g Grilled chicken fillets, lettuce, whole kernel corn, capers, cherry tomatoes served with special salad sauce & parmason cheese.

GREEK SALAD 120
Lettuce, cucumbers, cherry tomatoes, red onion and feta cheese.

SMOKE SALMON SALAD 145
Lettuce, sweet corn, cherry tomatoes, avocado, salad dressing and smoke salmon fillet served with sliced lemon.

WRAPS

LAMB WRAPS 145
160g lamb meat, whole kernel corn, green pepper, red pepper, white onions cooked in special Mesopotamia sauce, mozzarella cheese & hummus wrapped in naan bread served with a basket of chips.

CHICKEN WRAP 125
160g Chicken sliced fillet, green pepper, red pepper, whole kernel corn, white onions cooked in special Mesopotamia sauce, Hummus & Mozzarella cheese wrapped in naan bread served with a basket of chips.

FALAFEL WRAP 110
Homemade falafel prepared with Fresh vegetable salad , hummus, jacik (Tatsiki) wrapped in naan bread served with a basket of chips





MAINS

BILDIRJANI 150
Aubergine filled with roasted vegetables and garlic yoghurt served with rice and salad.

LAMB CHOPS GRILLED 275
4 pieces grilled lamb chops, fresh vegetable season salad, slices of grilled tomatoes & onion served with special Mesopotamia sauce, chips and fresh lavish bread.

LAMB WOK KEBAB 245
300g Lamb kavurma (specially slow cooked lamb cubes) cooked in special Mesopotamia sauces, green pepper, red pepper, red onion , mushrooms served with rice and fresh lavish bread.

LAMB GUVECH 245
Slow cooked lamb with spicy chili, spinach & garlic yoghurt and served with rice and salad.

LAMB SHANK 320
500g slow cooked lamb shank served with special Mesopotamia puree (mash potato) and Mesopotamia spicy shakshuka.

BEEF FILLET 310
350g Grilled beef fillet served with roast vegetables and potato wedges with mushroom sauce and rice.

LAMB SHISH KEBAB 260
250g lamb meat, red onion salad, slice lemon, rice, chili pepper served with chips, Mesopotamia sauce and fresh lavish bread.

MIXED GRILL 310
Lamb chop, chicken kebab, lamb kebab, chicken wing, mince meat ball served with rice, grilled vegetables, chips, Mesopotamia sauce & lavish bread.

HUMMUS KEBAB 225
300g Cooked beef served on homemade hummus, homemade pita bread and Mesopotamia sauce.

CHICKEN SPECIALS

CHICKEN KEBAB 170

250g Chicken fillet, grilled vegetables served with rice, chips, Mesopotamia sauce & fresh salad.

CHICKEN CASSEROLE 200

Spicy chicken fillet cooked in chef's tomato sauce with seasonal vegetables, served in a clay pot topped with melted cheese.

CHICKEN WINGS 190

6 pieces grilled chicken wings, fresh salad served with rice , chips and Lavish bread with grilled tomato & onion & Mesopotamia sauce.

CASHMERE CHICKEN 190

250g chicken breast cooked in cream and yoghurt with baby marrow served with rice and salad.

DRUMSTICKS 190

4 Chicken drumsticks grilled to perfection, served with lavash bread, seasonal fresh salad, rice and chips.

SEAFOOD

FISH & CALAMARI 185

A piece of hake grilled/ fried and calamari served with salad & chips, tartar sauce and sliced lemon.

KING KLIP FILLET 220

Grilled fillet served with roasted vegetables & potato wedges with tartar sauce and sliced lemon.

KING PRAWNS 250

6 Prawns in lemon butter with garlic sauce served with chips and salad.



MESOPOTAMIA SIGNATURE

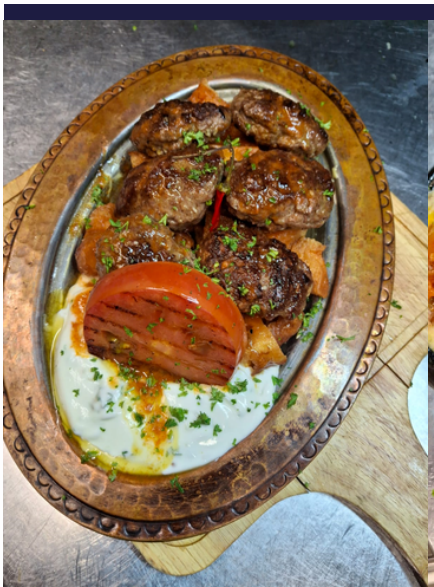
ALINAZIK 240
Spicy Beef served on top of aubergine purée and garlic yoghurt.

CHICKEN NAZIK 220
200g Chicken Slow cooked in Mesopotamia special sauce based on egg plant puree (mash) & garlic yoghurt, tomato sauce & pita bread.

TESTI KEBAB FOR 2 PEOPLE 900
600g Lamb Or Chicken in testi claypot with fresh vegetables, green & red peppers, Mesopotamia sauce, mushroom, cherry tomatoes served with mash potatoes, rice & Mesopotamia ballon bread.

ISKENDER 240
250g leg of lamb slow cooked in Mesopotamia special sauce on naan bread topped with garlic yoghurt served with rice & salad.

PIDELI KOFTE 250
Traditional Turkish Meatballs served on top of fried garlic bread topped with chef's tomato sauce.





PLATTERS

	FOR 2	FOR 4
SEAFOOD PLATTER	**R750**	**R1500**

STARTER

Small tapas / Meze platter
(served with homemade baked bread)
Humus, Cacik & Ezme

MAIN

Hake
Calamari
Prawns & Shrimps
Mussels
(Served with tartar sauce, chips & salad)

DESSERT

Baklava with ice cream

	FOR 2	FOR 4
KURDISH PLATTER	**R700**	**R1400**

STARTER

Small tapas / Meze platter
(served with homemade baked bread)
Humus, Dolmades, Cacik, Ezme, Shashuka

MAIN

Lamb Guvech
Kasmirie Chicken
Vegetable Guvech
Iskender
(Served with rice & roasted vegetables)

DESSERT

Baklava with ice cream

	FOR 2	FOR 4
SAFARI MIXED PLATTER	**R900**	**R1800**

STARTER

Small tapas / Meze platter
(served with homemade baked bread)
Humus, Dolmades, Cacik,
Ezme, Shashuka

MAIN

Kudu Fillet
Ostrich Fillet
Springbok Fillet
(Served with roasted veggies &
potato wedges)

DESSERT
Baklava with ice cream

	FOR 2	FOR 4
MIX GRILL PLATTER	**R800**	**R1600**

STARTER

Small tapas / Meze platter
(served with homemade baked bread)
Humus, Cacik & Ezme

MAIN

Lamb chops
Chicken Shish
Lamb Shish
Meatballs
Chicken Wings
(Served with rice, chips & salad)

DESSERT
Baklava with ice cream

AFRICAN GAME MEAT

OSTRICH FILLET 275
250g Ostrich fillet grilled to perfection served with roasted vegetables, rice, potato wedges & mushroom sauce.

KUDU FILLET 275
250g Grilled Kudu fillet served with roasted potato wedges, grilled vegetables, rice & mushroom sauce.

SPRINGBOK 275
250g Grilled Springbok fillet served with roasted potato wedges, grilled vegetables, rice & mushroom sauce.



TATLILER
DESSERT

BAKLAVA 110
Homemade layered pastry dessert made of filo pastry, filled with chopped nuts, and sweetened with syrup served with ice cream.

KÜNEFE 110
Traditional dessert made from cheese which is arranged between two layers of shredded pastry.

ICE CREAM 50
Two scoops of ice cream.

Bookings:
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