



DRINKS

BEER AND CIDER

Heineken Light	9.0
Heineken Zero	9.0
Sol	10.0
Export Gold	10.0
Monteith's Black Beer	10.0

Ask our staff about our selection of tap beers and cider

SPARKLING WINE AND CHAMPAGNE

	Bottle
Prosecco 200ml	12.5
Brancott Estate Brut Cuvée <i>Marlborough, NZ</i>	49.0
GH Mumm Grand Cordon Champagne <i>Reims, France</i>	98.0

HOUSE WINES

	Glass	Bottle
Sauvignon Blanc	9.5	33.0
Chardonnay	9.5	33.0
Riesling	9.5	33.0
Pinot Noir	9.5	33.0

WHITE WINES

	Glass	Bottle
Makers Anonymous Rosé <i>Marlborough, NZ</i>	11.0	43.0
Makers Anonymous Pinot Gris <i>Marlborough, NZ</i>	11.0	43.0
Makers Anonymous Sauvignon Blanc <i>Marlborough NZ</i>	12.0	45.0
Stoneleigh Riesling <i>Marlborough, NZ</i>	12.5	49.0

RED WINES

	Glass	Bottle
Stoneleigh Latitude Merlot <i>Marlborough, NZ</i>	12.0	48.0
George Wyndham Bin 555 Shiraz <i>South Australia</i>	12.5	49.0
Last Shepherd Pinot Noir <i>Central Otago, NZ</i>	14.5	59.0





COCKTAILS

Pomegranate Moscow Mule	18.5
<i>Vodka, lime juice, grenadine, pomegranate juice, ginger beer</i>	
Strawberry Mojito	17.5
<i>Your choice of Gordon's pink gin or vodka, sugar syrup, wild strawberry, raspberry, lime wedges and fresh mint topped with soda</i>	
Frozen Paradise Daiquiri	17.0
<i>Bacardi, Malibu, vanilla, pineapple juice, frozen berry and mango blended and layered!</i>	
Espresso Martini	16.5
<i>Vodka, Kahlua, Frangelico, Espresso</i>	
Amaretto Sour	16.5
<i>Galliano amaretto, lemon juice, sugar syrup</i>	
Money Shot	9.5
<i>You need to try this at least once in your lifetime!</i>	

FISHBOWL AND 3 LITRE TOWER

Large 39.5	Small 19.5	3 litre Tower 79.0
Holy Water Cider Berry Harvest Punch Tropical		

TEAPOT COCKTAILS

Blue Angel	19.5
<i>Gin, Blue Curacao, Triple Sec, Lemonade</i>	
Chic Island Ice Tea	23.0
<i>Vodka, Gin, Bacardi, Tequila, Blue Curacao, Mother</i>	
The Scarlet Dream	21.5
<i>Amaretto, Peach, Pinot Noir, Cranberry</i>	
The White Lady	19.0
<i>Gin, Cointreau, White Wine, Lemonade</i>	
Jager Bomb with a Twist	20.5
<i>Jägermeister, Vodka, Mother</i>	

HOT AND COLD DRINKS

Soft drinks	4.0
Juice	4.5
Selection of tea	5.0
Turkish coffee	5.0
Energy drink	6.0

*BYO wine \$8.5 standard 750ml bottle
only when ordering a main meal*





STARTERS

Ask one of our friendly staff for gluten free options

Hummus Dip	13.5
<i>Combination of chickpeas and tahini paste infused with lemon juice, garlic and olive oil, served with toasted house bread</i>	
Eggplant Dip	15.5
<i>Eggplant sliced and stewed with tangy tomato and green bell pepper, served with toasted house bread</i>	
Falafel Entrée	15.5
<i>Ground chickpeas, spring onion, celery, parsley, garlic, house herbs and spices, topped with sautéed eggplant</i>	
Chargrilled Chicken Nibbles	18.5
<i>Chicken nibbles marinated overnight in our chef's secret blend of herbs and spices including the famous Persian spice 'saffron' in preparation for the red hot charcoals, served with pomegranate sauce</i>	
Crumbed Butterflied Prawn Tails	19.5
<i>Prawn tails in a light crispy crumb served with garlic aioli and a sweet n sour drizzle</i>	
Chic Platter	39.0
<i>Skewers of mixed grill chicken and lamb, chargrilled chicken nibbles, crumbed butterflied prawn tails, marinated olives, stuffed vine leaves, selection of cheeses and dips, veggie sticks, served with crackers and toasted house bread</i>	

SALADS AND SIDES

Chic Salad	9.0
<i>Cucumber, tomato, lettuce, olives, walnuts, with virgin olive oil and a fresh lime juice dressing</i>	
Tabbouleh Salad	9.0
<i>Cucumber, tomato, parsley, onion mixed with bulgur, virgin olive oil and a fresh lime juice dressing</i>	
Pita Bread	3.0
Garlic Bread	4.5
Steamed vegetables	8.0
Mashed potato	8.0
Chips	9.5
Kumara fries	9.5
Chips, Cheese and Gravy	14.5
Wedges	14.5





MAINS

\$20 OR UNDER

Add chips or cheese to your kebab for an extra \$3.00

Falafel pita pocket kebab **14.5**

Served inside pita bread with fresh seasonal salad, homemade garlic yoghurt & tomato sauce

Chicken pita pocket kebab **15.5**

Served inside pita bread with fresh seasonal salad, homemade garlic yoghurt & tomato sauce

Lamb pita pocket kebab **15.5**

Served inside pita bread with fresh seasonal salad, homemade garlic yoghurt & tomato sauce

Beef pita pocket kebab **15.5**

Homemade juicy strip of ground beef, skewered and cooked over charcoal, served inside pita bread with fresh seasonal salad, homemade garlic yoghurt & tomato sauce

Meat on Chips **17.5**

served on golden fries with fresh seasonal salad, homemade garlic yoghurt, tomato sauce and aioli

Mixed pita pocket kebab **18.5**

Served inside pita bread with fresh seasonal salad, homemade garlic yoghurt & tomato sauce

Chicken Iskander **20.0**

Cubed marinated chicken tenderloin cooked on the hot plate, served with fluffy rice, fresh seasonal salad, homemade garlic yoghurt and tomato sauce

Lamb Iskander **20.0**

Cubed marinated lamb cooked on the hot plate, served with fluffy rice, fresh seasonal salad, homemade garlic yoghurt and tomato sauce

Falafel Iskander **20.0**

A blend of chickpeas, spring onion, celery, parsley and spices, topped with sautéed eggplant, served with fluffy rice, fresh seasonal salad, homemade garlic yoghurt and tomato sauce

Dolma Iskander **20.0**

Vine leaves stuffed with rice and aromatic herbs, served with fluffy rice, fresh seasonal salad, homemade garlic yoghurt and tomato sauce

Eggplant Iskander **20.0**

Eggplant cooked with tomato and green pepper, served with fluffy rice, fresh seasonal salad, homemade garlic yoghurt and tomato sauce

Mixed Iskander **20.0**

Your choice of any two options, served with fluffy rice, fresh seasonal salad, homemade garlic yoghurt and tomato sauce





Chargrilled Chicken (Joojeh) 20.0

Skewer of succulent tenderloin chicken flame broiled to perfection served with fluffy rice, fresh seasonal salad and homemade garlic yoghurt

Bulgari 20.0

Marinated cubed chicken, lamb, capsicum and onion cooked over charcoal, served with fluffy rice, fresh seasonal salad and homemade garlic yoghurt

Lamb Shank (Mahicheh) 20.0

Slow cooked succulent lamb shank cooked on a bed of caramelized onions and cinnamon sticks, served with your choice of fluffy rice and fresh seasonal salad or creamy mash and steamed vegetables

Koobideh 20.0

Homemade juicy strip of ground beef, skewered and cooked over charcoal served with fluffy rice, fresh seasonal salad and homemade garlic yoghurt

LARGE PLATES FROM THE SEA

Grilled Salmon 26.5

Lemon and herb salmon fillet, served with fluffy rice, fresh seasonal salad and homemade garlic yoghurt

Beer Battered Snapper 26.5

Served with salad, crumbed butterflied prawn tails, fries and aioli

FARMER'S CHOICE

Mix Grill Bowl (Kaseh kebab) 26.5

Combination of charcoal chicken, lamb and juicy strip of beef, served with fluffy rice, fresh seasonal salad and homemade garlic yoghurt

Mum's Best Braised Duck Leg (Fesenjan) 26.5

Persian style braised duck leg slow cooked in finely ground walnuts with a tangy homemade pomegranate and plum sauce served with fluffy rice. A firm favourite from our childhood

Ribeye Steak (250 gram) 29.5

*The steak lover's choice! Prime Canterbury Angus steak hand cut here at Chic, cooked to your preference on our charcoal grill served **with your choice of:***

*Creamy mash and steamed vegetables
or golden fries and fresh seasonal salad*

Choose one sauce from the list:

- Rich gravy
- Creamy mushroom
- Garlic butter

Lamb Cutlets on fire (Shishlik) 30.0

Our most famous dish. Tenderised New Zealand lamb cutlets marinated in our chef's secret blend of spices cooked to perfection over fiery charcoals, served with fluffy rice, fresh seasonal salad and homemade garlic yoghurt





SHARING PLATTERS

Surf 'n' Turf (Sharing with 2)

58.5

Skewers of mouth-watering cubed lamb, succulent tenderloin chicken, tasty lemon and herb salmon fillets, crumbed butterflied prawn tails, served with fluffy rice, fresh seasonal salad and homemade garlic yoghurt

Charcoal Feast (Sharing with 2-3)

62.5

You will love the combination of our chargrilled tenderloin chicken, 250 gram sliced ribeye steak and our mouth-watering lamb cutlets on fire sitting on creamy mash, served with fluffy rice and fresh seasonal salad

Royal Feast (6-8 people)

198.0

You want to try some of our all-time favourites in one dish? This is a perfect sharing feast for you! The royal feast includes skewers of mouth-watering cubed lamb, succulent tenderloin chicken, chargrilled chicken nibbles, ribeye steak, lamb cutlets, salmon, beer battered snapper, served with fluffy rice and fresh seasonal salad

DESSERTS

Baklava

14.0

Sweet pastry dessert made of flaky and crispy layers of filo filled with chopped mixed nuts and drenched in honey syrup, served with assorted ice cream

Chocolate Mud Cake

14.0

A chocolate lover's dream. A beautifully gooey chocolate cake slice with a warm and rich taste that will leave you tempted for more! Served with assorted ice cream and a home-made raspberry drizzle

Special occasion?

Ask our friendly staff for celebratory candles to add a finishing touch



Chic Restaurant
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For booking enquiries contact us on
Tel: 03 379 4447
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