



SHEGO



Middle Eastern Restaurant



MENEM

BREAKFAST

Menemen

Turkish one-pan eggs.

Eggs, tomato, onion, green peppers and spices cooked to perfection. Served with fresh bread.

R55

SHEGO Breakfast

A traditional Middle Eastern feast.

Eggs to your liking, cheese selection, sausage, cucumber, tomato, olives, Muhammara, borek (feta cheese pastry), honey and jams, cream and fresh bread.

R75

Omelette

A choice of fillings & served with toast.

R40

Mushroom

R15

Spinach

R10

Cheddar Cheese

R15

Royale Breakfast

2 eggs baked with spinach, feta & cheddar cheese. Served with toast.

R65

SHEGO Breakfast Sandwich

Scrambled eggs, Muhammara and cheese.

R60

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MEZZE

A selection of Middle Eastern dips and bites. Order a selection for your table to share.

6 meze platter

R160

8 meze platter

R200

14 meze platter

R360

Hummus (v)

R30

Yoghurt Dip (v)

R30

With garlic, cucumber, mint and olive oil.

Falafel Balls (v)

R45

Served with hummus.

Muhammara Dip (v)

R45

A blend of tomato paste, garlic, chilli and coriander.

Vegetable Fritters (v)

R40

Ask your waiter for the veg of the day. Served with a garlic yoghurt dip.

Prawns

R60

De-shelled prawns cooked in butter, tomato, garlic and lemon.

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MEZZE

Lentil Kofte (v)

Red lentil balls served with lettuce wraps.

R50

Borek (v)

Phyllo pastry cigars filled with feta cheese & parsley.

R45

SHEGO Dolma (v)

A selection of stuffed green peppers and vine leaves with spiced rice & currants. Served cold.

R60

SHEGO Kibbeh

Mince lamb balls, coated in bulgur wheat and deep fried.

R55

Spicy Middle Eastern potatoes (v)

R40

Baba Ganoush (v)

Dip made from mashed roasted eggplant, red pepper and garlic.

R40

Vegetable & cream cheese roses

R40

Grilled Halloumi (v)

R60

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MEZES

MAINS

Imam Bayildi (v)

Whole roasted eggplant stuffed with tomato, onion & garlic. Served with rice.

R75

Manti

Minced Turkish beef ravioli served with a garlic & mint yoghurt sauce.

R95

Islim Kebab

Lamb meatballs wrapped in fried eggplant, served with rice.

R90

Pan-Fried Lamb

Spicy lamb pieces cooked with tomato & green pepper. Served with rice.

R105

Middle Eastern Lamb Shank

500g lamb shank served with mashed eggplant & rice.

R165

Stuffed Chicken Breasts

Chicken breasts stuffed with white cheddar cheese and served with mushroom sauce & rice.

R100

Lahmacun

Two Turkish flat breads with spicy mince. Served with onion, rocket and fresh lemon.

R60

Maqlube

Lamb cooked with rice and layered with eggplant. Served with salad & yoghurt.

R110

Chicken Drumsticks

Wrapped in pastry and baked to perfection. Served with salad and a dill & garlic yoghurt dip.

R105

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GRILLS

Shish Kebab

Marinated, skewered and grilled meat.

Chicken

R95

Lamb

R110

Eggplant & Lamb Kebab

Eggplant packed with minced lamb, skewered and grilled.

R95

Middle Eastern Lamb Chops

400g lamb chops marinated in middle eastern spices and grilled.

R125

Chicken Wings

Chicken wings marinated in middle eastern spices and grilled.

R95

Extra

SHEGO Speciality Bread

R20

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SALADS

Pomegranate and pistachio salad

Mixed salad leaves, mint, dill, spring onion, pomegranate & pistachios. Orange dressing.

R70

Goats cheese fattoush salad

Served with warm flat bread.

R70

Tabouleh

A middle eastern classic salad with crushed bulgur wheat and parsley.

R55

Tomato and walnut salad

Tomato, cucumber, onion, green pepper and walnut. Olive oil, lemon and balsamic vinegar dressing.

R60

DESSERT

Baklava

R45

Muhallebi

Vanilla custard layered with biscuit and seasonal fruit.

R55

Sweet pumpkin

Sweet pumpkin served with fresh cream and walnuts.

R60

Semolina Halvah

Warm dessert, served with ice-cream.

R65

HOT DRINKS

Espresso Single	R16	Middle Eastern coffee	R25
Espresso Double	R18	Hot chocolate	R24
Americano	R18	Ceylon tea	R15
Macchiato	R20	Rooibos tea	R15
Flat white	R22	Green tea	R15
Café Latte	R24	Mint tea	R15

COLD DRINKS

Soft drinks	R18
Limonata – Homemade lemonade	R25
Ayran, a salty yoghurt drink	R20
Still or sparkling water	
500 ml	R15
750 ml	R23
Milkshake	R30
Strawberry	
Vanilla	
Chocolate	
Juices	R25
Non-Alcoholic Cocktails	R30

