

BRAND STORY

Moira is where tradition meets flavour. Inspired by the dishes we grew up with, our menu celebrates bold, honest Turkish cooking—smoky grilled meats, vibrant meze, and slow-cooked classics made with fresh ingredients and time-honoured techniques.

Rooted in Anatolian heritage, every plate is crafted to be shared, savoured, and enjoyed in good company. This is food made with generosity, shaped by culture, and full of unforgettable taste.

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moirarestaurant



moira.canarywharf

Moira

MAIN MENU

COLD STARTERS

HUMMUS (vg) (gf)	7.50	CACIK (v) (gf)	7.50	EZME (vg) (gf) (s)	7.50
Puréed chickpeas, tahini, garlic, and lemon juice		Cucumber, garlic, fresh mint, dill in yoghurt		Finely chopped tomatoes, onions, peppers, and parsley with herbs	
TURKISH SHAKSHUKA (vg) (gf)	9.00	STUFFED VINE LEAVES (vg) (gf)	8.00	TRADITIONAL FETA CHEESE (v) (gf)	7.50
Aubergine, green and red bell peppers, onions, courgettes, and garlic in tomato sauce		Rice, onion & herbs wrapped in vine leaves		Sliced feta cheese drizzled with extra virgin olive oil, sprinkled with aromatic herbs and served with fresh ripe tomatoes	
MIXED OLIVES (vg) (gf)	4.50	BABAGANOUSH (v) (gf)	8.50	COLD MEZE SELECTION (v)	21.50
		Smoked aubergine yoghurt, tahini, garlic and herbs		Hummus, Shakshuka, Cacik, Ezme, Stuffed Vine Leaves, Baba Ganoush	

HOT STARTERS

SOUP (vg)	8.50	MUCVER (v)	8.50	SUCUK (gf)	8.50
Traditional Turkish red lentil soup		Deep-fried vegetable fritters made with grated courgettes, carrot, feta cheese and dill, served with yoghurt		Chargrilled Turkish garlic beef sausage	
FALAFEL (vg) (gf)	8.50	CALAMARI	10.00	KARIDES (gf)	10.00
Fava bean and chickpea vegetable fritters served with hummus		Deep-fried calamari served with tartar sauce		Pan-fried garlic butter king prawns with garlic and herbs	
GRILLED HELLIM (v) (gf)	8.50	FETA CHEESE BOREK (v)	8.00	HOT MEZE SELECTION	23.50
Cypriot-origin white cheese		Feta cheese mixed with spinach and dill, wrapped in filo pastry and fried		Feta cheese borek, Hellim, Mucver, Sucuk, Falafel	
GARLIC MUSHROOMS (vg) (gf)	7.50	HUMMUS KAVURMA (gf) (n)	11.50		
Sautéed with butter and herbs		Creamy hummus topped with tender, pan-fried lamb cutlets			

SALAD

COBAN SALAD (vg) (gf)	12.00	FETA CHEESE SALAD (v) (gf)	14.00	GRILLED HELLIM SALAD (v) (gf)	15.00	CHICKEN CAESAR SALAD	16.50
Finely chopped cucumber, tomatoes, red onions, parsley, and peppers, drizzled with pomegranate sauce and olive oil		Feta cheese with tomatoes, cucumber, red onions, olives, olive oil dressing, and parsley		Hellim cheese on a bed of mixed salad, lettuce, tomatoes, and olive oil dressing		Chargrilled chicken cubes with lettuce, croutons, shaved parmesan cheese, and Caesar dressing	

SEAFOOD

CHAR-GRILLED SEA BASS	24.00	CALAMARI	22.00	CHAR-GRILLED SALMON	25.00	KING PRAWN CASSEROLE	24.00
Tender fillets served with sautéed baby potatoes, spinach and herbs		Deep-fried calamari served with tartar sauce and salad		Served with sautéed baby potatoes and spinach		Pan-cooked juicy king prawns with fresh peppers, onion, garlic and Anatolian (tomato) sauce	

PASTA

CREAMY CHICKEN & VEG PENNE	18.00	SPAGHETTI BOLOGNESE	17.00	PENNE ARRABIATA (vg) (s)	16.00	SEAFOOD LINGUINE	20.00
Sautéed chicken breast with broccoli & mushrooms, finished in a creamy garlic, parmesan and seasoned double cream sauce		A hearty twist on a classic: succulent lamb mince simmered in a deeply savoury tomato sauce, served over spaghetti		Penne pasta in a rich tomato sauce with extra virgin oil, green olives, chillies & garlic, topped with parmesan		Linguine tossed with mussels, prawns, salmon & calamari in a light garlic sauce	

MOIRA SPECIALS

ADANA ISKENDER	25.00	CHICKEN ISKENDER	24.00
Minced lamb kebab topped with chef’s special Anatolian sauce over pieces of pitta bread, served with yoghurt		Chicken shish topped with chef’s special Anatolian sauce over pieces of pitta bread, served with yoghurt	
MOUSSAKA	21.00	VEGGIE MOUSSAKA (v)	19.00
Slow-cooked layers of aubergines, courgettes, and potatoes with minced lamb, onions, and mixed bell peppers; layers of béchamel sauce with grated mozzarella and matured cheddar cheese, topped with rich Anatolian sauce		Slow-cooked layers of aubergines, courgette, onion, spinach, peppers, potato, chickpeas, carrots, garlic, béchamel sauce, topped with rich Anatolian sauce	
LAMB BEYTI	25.00	CHICKEN BEYTI	24.00
Charcoal-grilled and seasoned minced lamb wrapped in flatbread, on a bed of yoghurt, topped with Anatolian sauce and served with rice		Charcoal-grilled chicken wrapped in flatbread, on a bed of yoghurt, topped with Anatolian sauce and served with rice	
FALAFEL (vg) (gf)	18.00	GUVEC (v) (gf)	19.00
Chickpeas and broad beans minced with garlic, parsley, bell pepper, onions, and herbs, fried and served with hummus		Slow-roasted aubergines, courgettes, onions, garlic, mixed bell peppers, tomatoes, served with rice or bulgur pilav	

MOIRA PLATTERS

GRILLED MIX FOR TWO	58.00	GRILLED MIX FOR FOUR	104.50
Lamb shish, chicken shish, Adana kebab, lamb ribs, chicken wings. Served with rice and bulgur pilav		Lamb shish, chicken shish, Adana kebab, lamb ribs, lamb chops, chicken kofte, chicken wings. Served with rice and bulgur pilav	
MOIRA’S OCEAN PLATTER FOR TWO	58.00		
Grilled salmon, sea bass, pan-fried king prawns, and fried calamari. Served with baby potatoes and spinach			

CHARCOAL GRILLS

All Served with Rice or Bulgur

LAMB SHISH	25.00	LAMB RIBS	24.50
Marinated tender lamb pieces, cooked to perfection over a charcoal grill		Succulent lamb ribs, seasoned with herbs	
CHICKEN SHISH	21.00	CHICKEN WINGS	20.00
Marinated pieces of chicken, cooked to perfection over a charcoal grill		Marinated chicken wings, cooked to perfection over a charcoal grill	
MIXED SHISH	24.00	LAMB CHOPS	28.00
Mixture of chicken and lamb shish, cooked to perfection over a charcoal grill		Tender lamb cutlets, cooked to perfection over a charcoal grill	
CHICKEN KOFTE	20.00	GRILLED VEG KEBAB (v)	18.00
Seasoned minced chicken fused with red peppers, garlic, parsley, and mixed spices		Aubergine, onions, courgettes, red pepper, and mushroom, topped with Anatolian sauce	
ADANA KEBAB	22.00	MIXED GRILL	27.00
Seasoned minced lamb fused with red peppers, onions, parsley, and mixed spices		Chicken shish, lamb shish, and Adana kebab	
MIXED KOFTE	22.00	KOFTE	20.00
Adana Kebab & Chicken Kofte		Ground lamb seasoned with herbs & spices grilled to perfection	

SIDES

TURKISH BREAD (v)	3.00	BULGUR PILAV (v)	4.50
Plain or seasoned		Turkish red bulgur wheat	
PLAIN YOGHURT (v)	4.50	PILAV (v)	4.50
Strained, creamy yoghurt		Turkish style white rice	
GRILLED ONIONS (vg)	4.50	SIDE SALAD (vg)	5.00
Seasoned and served with pomegranate and beetroot juice		CHIPS (vg)	5.00

(v) vegetarian (vg) vegan (gf) Gluten Free (s) spicy (n) contains nuts

At Moira Restaurant, we take allergies and intolerances seriously. Please inform a member of our team if you have any dietary requirements.

Please note – a discretionary 12.5% service charge will be added to your total bill.