

VEYSI TANGUL, who has been a restaurateur since 1996 has opened VEYSOS BRASSERIE at HERTFORD in September 2016!

VEYSOS BRASSERIE, with its distinctive menu, caring service, special interior decorations, is a leading trademark in the industry.

With its rich menu, distinguished concepts and professional service mentality VEYSOS BRASSERIE is here to provide a genuine eating experience.

VEYSOS BRASSERIE sees it as its mission to provide a comfortable experience for its guests as they enjoy the tasty food.

Its insistence on meeting high quality standards of all the foods and ingredients, the hygiene of its kitchens and preparation areas are all contributors to its unconditional quality standards.

VEYSOS BRASSERIE has gained recognition not only for its quality standards at its front of house but also for its kitchens.

We put all the effort towards a hygienic, high quality and tasteful meal to ensure that you'll be leaving VEYSOS BRASSERIE with a pleasant experience.

SINCERELY YOURS,
VEYSOS BRASSERIE MANAGEMENT

01992 550 055

97-101 Fore Street, SG14 1AS Hertford, Hertfordshire



menu



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veyso's

COLD APPETISER

HUMUS V	4.5
A blend of chickpeas, a hint of garlic, lemon juice and extra virgin olive oil.	
CACIK V	4.5
Traditional homemade strained yoghurt dip, with grated cucumber, garlic and extra virgin olive oil	
KISIR V	4.5
A blend of crushed wheat, celery, parsley, peppers, mint and herbs in a tomato sauce	
TARAMA SALAD	4.5
Fresh cod roe dip beaten with olive oil and lemon	
FETA CHEESE V	4.5
Special Turkish feta cheese served with cherry tomato and cucumber slices	
MIXED OLIVES V	4.5
A mix of Turkish jumbo olives	
PEMBE SULTAN (PINK SULTAN) V	4.5
Beautifully roasted beetroot with strained yoghurt infused with garlic and herbs	
BABA GANOUSH V	5
A puree of charcoal grilled aubergine, a hint of garlic tahini, lemon juice, olive oil and traditional homemade strained yoghurt	
SPINACH TARATOR V	4.5
Spinach with traditional homemade strained yoghurt dip, a hint of garlic and olive oil (v)	
AVOCADO PRAWN COCKTAIL	5.9
Avocado, Prawns, crispy lettuce and our classic Marie Rose sauce	
EZME SALAD V	7
Finely chopped tomatoes, onion, parsley, lemon finished with olive oil and pomegranate dressing	

COLD MIXED PLATTER

SMALL: 14 (for 2 people) LARGE: 19 (for 3 to 4 people)
A selection of Humus, Baba Ganaosh, Kisir, Ispanak Tarator, Cacik, Pembe Sultan and Tarama Salata

SALADS

CHICKEN CAESAR SALAD	14.5
Grilled prime chicken cubes, croutons, salad leaves dressed in a caesar sauce and parmesan cheese	
FETA CHEESE SALAD V	6
Feta cheese, tomato, cucumber, onion, olives finished with olive oil and pomegranate dressing	
GOAT'S CHEESE	
BETROOT SALAD V	8
With rocket, spinach, avocado, grilled spring onions, peppers and cucumbers dressed in balsamic vinegar and cold press olive oil	
AVOCADO SALAD V	7
Avocado, mixed lettuce, radish, cherry tomato, cucumber finished with olive oil	

Restaurant Policy:

- ◆ If you have any allergies please get information from our Food & Health Inspection Team first. We may provide you an optional menu according to your preferences.
- ◆ All prices include 20% VAT.
- ◆ A discretionary service charge of %10 will be added for 6 people and over.

V Vegetarian N Nuts

HOT APPETISER

SOUP OF THE DAY	5
CRISPY BATTERED KING PRAWNS	6.5
Served with tartar sauce	
SUCUK (Turkish Beef Sausage)	5.95
Marinated beef sausage. Served with cherry tomato and fresh mint	
LAHMACUN (Turkish Pizza)	5.95
Mixture of minced lamb served on very thin base. Served with tomato, parsley and fresh lemon	
IZGARA KOFTE (Grilled Meat Balls)	6.5
Cumin seasoned lamb meatballs, grilled and served with mixed leaves	
GRILLED HALLOUMI CHEESE V	6.5
Served with tomatoes and parsley	
HUMUS KAVURMA N	6.5
Pan fried prime lamb pieces with peanuts, served on a bed of hummus	
MUSHROOM & HALLOUMI V	6.5
Lightly pan fried mushrooms and original Cypriot halloumi cheese cooked with garlic and Turkish spices	
SIGARA BOREGI V	6.5
Pastry rolled and filled with feta cheese, parsley, fresh mint, dill and red pepper herb, fried golden brown	
ARNAVUT CIGERI (Lamb Liver)	6.95
Lightly pan fried diced lamb's liver served with marinated herbs and red onions	
CALAMARI	7.5
Deep fried fresh calamari with homemade tartar sauce and fresh lemon	
MIDYE (Mussels)	7.5
Steam cooked black shell mussels with garlic sauce and parsley	
FALAFEL V	5.95
Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters. Served with hummus	
GRILLED OCTOPUS	8.5
Marinated fresh grilled octopus leg. Served with green salad, fresh lemon and asparagus	
DEEP FRIED GOAT CHEESE V N	8.5
Goat cheese covered with bread crumbs. Served with walnut and honey on top	
TIGER PRAWNS (SAUTÉED)	8.5
Pan fried tiger prawns with hint of garlic, tomato sauce, wine and lemon	

HOT MIXED PLATTER

SMALL: 16 (for 2 people) LARGE: 22 (for 3 to 4 people)
A selection Falafel, Calamari, Sucuk Izgara (Beef Sausage), Grilled halloumi Cheese, Grilled Meat Balls and Sigara Boregi

SIDE DISHES

CHIPS V	4
SAUTÉED POTATOES V	4
SAUTÉED MUSHROOMS V	4
MASHED POTATO V	4
RICE V	2.5
SPICY COUS COUS V	2.5
GRILLED ONION V	4
GRILLED ASPARAGUS V	6
BREAD V	2.5
CHILLI PEPPER V	4
STICK V	4
Carrot, Cucumber	

CHARCOAL GRILL

All served with salad

CHICKEN WINGS	15.5
Chicken wings marinated our signature sauce, grilled on a skewer	
LAMB RIBS	16.5
Seasoned, succulent lamb spare ribs grilled on a skewer	
ADANA KOFTE	16.5
Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer	
LAMB SHISH	21.95
Prime cuts of marinated lean and tender cubes of lamb, grilled on a skewer	
CHICKEN SHISH	17.5
Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer	
LAMB & CHICKEN COMBINATION	21.95
Combination of both Prime Lamb & Chicken Shish	
LAMB CHOPS	20.5
Tender, lean lamb cubes seasoned with crystal sea salt & oregano	
LAMB SHISH & CHICKEN SHISH & ADANA KOFTE	25.95
A selection of prime lamb sheesh, chicken sheesh, adana kofte combinations	
LAMB BEYTI	17.5
Spicy marinated minced prime lamb, seasoned with garlic, grilled on a skewer	
CHICKEN BEYTI	16.5
Spicy marinated minced prime chicken, seasoned with garlic, grilled on a skewer	

YOGHURT DISHES

All yoghurt dishes served with mixed salad

LAMB SHISH WITH YOGHURT	22.95
Grilled prime lamb shish on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce and flavoured with Hayta butter sauce.	
CHICKEN SHISH WITH YOGHURT	18.5
Grilled prime chicken shish on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce and flavoured with Hayta butter sauce.	
ADANA KOFTE WITH YOGHURT	17.5
Grilled spicy minced lamb on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce.	
SARMA LAMB BEYTI	20.5
Grilled lamb beyti wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce	
SARMA CHICKEN BEYTI	19.5
Grilled Chicken Beyti wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce	
VEYSO'S NAZIK	19.5
Charcoal grilled smoky flavoured pureed aubergine with yoghurt and garlic, topped with chopped prime lamb shish, homemade tomato sauce, flavoured with Veyso's butter sauce	

STEAKS

PRIME CORN FED SIRLOIN (12oz)	27
Served with chips and portobello mushroom or peppercorn sauce	
PRIME CORN FED RIB EYE STEAK (12oz)	29
Served with chips and portobello mushroom or peppercorn sauce	

CHEF'S SPECIAL DISHES

LAMB CASSEROLE	16
Slow oven cooked diced prime lamb with portobello mushrooms, onions and peppers in an authentic tomato sauce. Served with rice or cous cous	
CHICKEN CASSEROLE	15
Slow oven cooked diced prime chicken with portobello mushrooms, onions and peppers in an authentic tomato sauce. Served with rice or cous cous.	
KLEFTIKO	16
Slowly roasted lamb shank in a homemade gravy sauce served on a bed of mashed potato with mixed vegetables. Served with salad	
MEAT MOUSSAKKA	16
Layers of meat, aubergine, potatoes, courgettes, peas, peppers and béchamel sauce topped with mozzarella cheese and homemade tomato sauce. Served with salad	
VEYSO'S SPICY MEAT BALLS	17
Prime lamb meat balls topped with Turkish special cheese served with mix salad & chips	
CHICKEN A LA CREMA	16
Finely diced chicken with portobello mushroom, double cream and vegetables. Served with mix salad	
COBAN KAVURMA	18
An authentic Turkish dish featuring marinated prime lamb meat, green bell pepper, baby onion, mushrooms and tomato. Served with rice	

FISH & SHELL FISH

GRILLED SALMON (FILLET)	18.5
Seasoned and marinated salmon grilled over charcoal. Served with mashed potato and salad	
SEA BASS (FILLET)	18
Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with chips and mix salad.	
MONK FISH	20
Seasoned and marinated with crystal sea salt, olive oil and lemon, grilled over charcoal. Served with hand cut chips and mix salad	
CHEF SPECIAL KING PRAWNS	22
Pan fried king prawns in a white wine, garlic, butter and lemon sauce. Served with hand cut chips, salad & asparagus	
GRILLED OCTOPUS	20
Marinated octopus legs, seasoned with oregano, olive oil and dressed with lemon. Served with chips and mix salad	
FRIED FRESH CALAMARI	17.5
Served with hand cut chips and homemade tartar sauce	

VEGETARIAN DISHES

STUFFED PORTOBELLO MUSHROOM V	14
Stuffed flat portobello mushroom with onion, garlic, pepper, topped with melted special Turkish cheese and served with tomato sauce, crispy mixed leaves and hand cut chips	
VEGETARIAN MOUSAKA V	14
Layers of aubergine, potatoes, courgettes, peas, peppers, mushroom and béchamel sauce topped with mozzarella cheese and homemade tomato sauce, served with salad	
FALAFEL V	16
Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters and served with hummus and salad	
VEGETARIAN KEBAB V	17.5
(Slowly cooked, allow 20 minutes) Grilled aubergine, portobello mushrooms, courgette, onions, red peppers, original Cypriot halloumi cheese mixed with herbs and a touch of cold press olive oil and pomegranate sauce, served with mixed salad.	