

TURK CUIŠINE

TURKISH MEDITERRANEAN
RESTAURANT & LOUNGE

À la carte menu

TURKISH PIDES

Cheese Pide (V, D)	13
Mozzarella, tomato, green pepper & black olives	
Chicken & Cheese Pide (G, D)	14
Diced chicken, mozzarella, tomato, red & green peppers with parsley	
DICED LAMB & CHEESE PIDE(G, D)	14
Diced lamb, Mozzarella, Red & green peppers, mozzarella, Parsley & tomato	
Mixed Pide (G, D)	14
Minced lamb, Turkish beef sausage, green peppers, mozzarella & tomato	

KIDS MENU

Chicken Wings & Chips	10
Chicken Nuggets & Chips	10
Fish Finger & Chips	10
Napolitano Pasta	10

SHARING PLATTERS

Grand Platter for 4 - 5 People (G, D)	119
Mixed cold meze to start. (D,N) Chicken Shish, Lamb Shish, Adana Kofte, Chicken Beyti, Chicken Wings, Lamb ribs & Lamb Chops. Served with rice, bulgur & salad	
Turk's Platter for 2 People (G, D)	55
Mixed cold meze to start. (D,N) Chicken Shish, Lamb Shish, Adana Kofte, Chicken Beyti, Chicken Wings, Lamb ribs, Served with rice, bulgur & salad	
Seafood Platter for one person (F,CR)	31
Grilled Salmon, Grilled Fillet Seabass, 2pcs Grilled King Prawns, served with mashed potato, seasonal vegetables, spinach, garlic butter dressing	

FRESH SALADS

Ezme Salad (V)	8
Chopped tomato, red onion, peppers, parsley, lemon juice with pomegranate dressing	
Shepherd's (Çoban) Salad (V)	8
Diced tomato, cucumber, onion, parsley with olive oil dressing	
Greek Salad (V,D)	9
Tomato, cucumber, bell peppers, fresh parsley, Greek feta cheese, olives, extra virgin olive oil & lemon	
Chicken Caesar Salad with Avocado (D)	15
Cos lettuce, cucumber pickle, beetroot, cherry tomatoes, croutons, parmesan and Caesar dressing	

SIDES

Rice, Bulgur or Chips.	5
Sautéed baby Potatoes or Sautéed Spinach, Mashed Potatoes.	6
Sautéed Asparagus.	7

"Please let your server know if you have any allergies. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or meat or fish do not contain bones."

**VG: Vegan – GF: GLUTEN FREE – D: Dairy – N: Nuts – F: Fish – S: Soya – C: Celery
M: Molluscs – CR: Crustaceans**

COLD STARTERS

- Mixed Olives (VG)** 7
Marinated Mediterranean Olives
- Hummus (VG)** 7
Chickpea purée with tahini, lemon juice, garlic and olive oil
- Shakshuka (VG)** 7
Sliced aubergine, mixed peppers and onion in a special tomato sauce
- Kisir (VG)** 7
Sliced aubergine, mixed peppers and onion in a special tomato sauce.
- Cacik (V)** 7
Fresh mint and cucumber blended with yoghurt and a touch of garlic
- Baba Ganoush (V, GF)** 7
Smoked aubergine with pomegranate, garlic, tahini, parsley, lemon juice, olive oil and yoghurt
- Stuffed Vine Leaves (V, GF, N)** 7
Stuffed vine leaves with rice and pine kernels, served with yoghurt
- Prawn Cocktail (CR, E, M, SU)** 9
Succulent prawns served on a bed of crisp lettuce with a rich, creamy Marie Rose sauce, finished with a hint of lemon
- Mixed Cold Meze (V, GF, VG)** 20
Selection of cold mezes

HOT STARTERS

- Grilled Halloumi (V, GF)** 7
Charcoal grilled halloumi cheese served with mixed leaves, finished with extra virgin olive oil
- Crispy Calamari (M,G)** 8
Deep fried fresh Calamari served with TARTAR sauce
- Grilled Halloumi & Sucuk (GF)** 8
Charcoal grilled halloumi paired with grilled Turkish sucuk sausage, served with mixed leaves
- Hummus Kavrma** 10
Diced pan-fried lamb served on a bed of hummus with herbs.
- Falafel with Hummus (VG, N)** 7
Chickpeas, broad beans, garlic, spices, fresh herbs and tahini
- Phyllo Pastry (Sigara Borek) (V)** 8
Halloumi, feta and fresh herbs in Turkish pastry, served with sweet chilli sauce
- Lahmacun** 7
Crispy flatbread topped with minced meat, herbs, and peppers.
- Grilled Turkish Sausage (Sucuk)** 7
Sizzling, garlic-spiced Turkish beef sausage, flame-grilled for a smoky, crisp finish.
- Garlic Mushroom (V,D, GF)** 8
Pan-fried mushrooms in rich garlic butter, finished with herbs and melted mozzarella
- Crispy Buttered King Prawn (CR)** 8
Deep-fried panko-coated king prawns served with sweet chilli sauce
- Crispy Chicken Wings** 8
Marinated and deep-fried chicken wings served with sweet chilli sauce
- Grilled Octopus (GF)** 11
Grilled octopus served with freekeh salad and burnt lime
- Pan Fried Prawns (CR)** 9.5
Pan-fried prawns with tomato sauce and garlic

À la carte menu

- Mixed Hot Meze** 24
Falafel, Calamari, Sucuk, Halloumi & Sigara
- Whitebait with tartar Sauce** 7
- Deep Fried Fresh Calamari** 7
Crispy squid rings served with tartar sauce
- Sautéed Chicken Liver** 8.5
Pan-fried chicken liver with onions, peppers and herbs, finished in a garlic butter sauce

FROM THE CHARCOAL

- All kebabs served with bulgur, rice & salad
- Lamb Shish** 22
Marinated lamb cubes, skewered and charcoal grilled for a smoky finish
- Chicken Shish** 19
Chicken breast marinated with blend of herbs and Turkish spices
- Chicken Wings** 18
Marinated chicken wings cooked on charcoal grill
- Lamb Ribs** 22
Marinated spare lamb ribs on charcoal grill

- Adana Kebab** 19
Skewered minced lamb seasoned with pepper & thyme
- Mix Shish (Lamb & Chicken)** 23
Half portion lamb shish, half portion chicken shish
- Lamb Chops** 24
Tender lamb chops seasoned and grilled over charcoal
- Chicken Beyti (N)** 18
Minced chicken, fresh herbs, garlic
- Mixed Kebab** 26
Lamb shish, chicken shish & lamb kofte
- Mix Koftes** 19
One skewer Adana & one skewer Chicken Beyti
- Mixed Grill for One Person** 29
Lamb shish, chicken shish, 2 pcs lamb ribs & Adana shish
- Australian Rib-eye Steak (12oz)** 33
Served with cherry tomato, asparagus, portobello mushroom, butter and chips

KEBABS WITH YOGHURT

- Lamb or Chicken Sarma Beyti (D)** 23
Minced well seasoned lamb or chicken char grilled, wrapped in thin bread, cheddar cheese, served with butter, yoghurt & tomato sauce.
- Fistik Kebab / Pistachio Kebab (D)** 24
Char-grilled minced chicken or lamb wrapped in thin homemade bread with cheddar cheese. Then cooked in oven to perfection and topped with yoghurt, tomato - butter sauce, pistachio
- Kebabs with Yoghurt Sauce (D N)** 24
Lamb / Chicken / Adana
Choice of your shish skewer chopped on a bed of bread, topped with tomato sauce, and yoghurt then drizzled with butter
- Ali Nazik Lamb OR Chicken (D)** 22
Char grilled aubergines with garlic and yoghurt, topped with your choice of meat and butter & special tomato sauce

HOUSE SPECIALS

- Lamb or Chicken Ottoman Sauté** 19
Sautéed diced lamb or chicken, onion, peppers, garlic, tomato, mushroom and home made sauce, served with bulgur & rice
- Kleftico (D)** 21
Slow cooked lamb shank with Mediterranean aromatic spices, seasonal vegetables, & mash potato
- Meat Mousakka (D)** 19
Oven cooked layer of aubergine, minced lamb, potatoes, onion, garlic and béchamel sauce, coated with cheese, served with rice

FROM THE SEA

- Sea Bass Fillet (F,D)** 22
Served with mashed potato, seasonal vegetables, spinach & garlic butter dressing
- Grilled King Prawns (F, CR, D)** 25
Served with chips, seasonal vegetables, & garlic butter.
- Sautéed King Prawn (F, CR, D)** 25
Tomato paste, mushroom, green, red peppers, onion, garlic, cooked in & garlic butter
- Pan-fried Salmon (F, D)** 22
Served with mashed potato, seasonal vegetables, spinach, garlic butter dressing
- Mixed Fish Kebab (F, CR,)** 26
Charcoal-grilled skewers of succulent prawns, salmon, and whitefish, layered with crisp onions and peppers for a smoky, fire-kissed finish.
- Crispy Calamari (F, D)** 19
Deep fried fresh Calamari served with chips & TARTAR sauce

BURGERS

- Chicken Burger (D)** 14
Chicken fillet with lettuce, tomato, cheese, mayonnaise served with chips
- Beef Burger (D)** 16
Beef burger, roasted onion, cheese, lettuce, tomato, burger sauce, served with chips

WRAPS

- (Chicken Shish, LAMB Shish, Adana)** 17
- Falafel and Hummus** 13

VEGETARIAN DISHES

- Veggie Moussaka (V, D)** 18
Aubergine, potatoes, courgette, green peppers & onion baked with bechamel sauce
- Veggie & Halloumi Kebab (V)** 18
Aubergine, potatoes, courgette, green peppers & onion baked with bechamel sauce
- Veggie Casserole (VG)** 18
Aubergine, courgette, peppers, mushroom, potato & green peas cooked in a tomato sauce
- Falafel with Humus Main (V,G,N)** 17
Chickpeas, broad beans, garlic, spices, fresh herbs, tahini. Served with salad and mix rice

PASTAS

- CHICKEN PENNE (D,G,)** 18
With mushrooms and creamy Sauce