Lahmacun & Pide

Turkish style pizza

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Lahmacun • Thin based dough topped with minced lamb with onions, peppers, tomatoes and parsley.			
Peynirli Pide • Cheddar cheese and	tomatoes.		10.95
Vegetable Supreme Pide • Spina topped with cheese.	ch, mushrooms, oni	ons, peppers and tomatoes,	12.45
Kıymalı Pide • Minced lamb with on	ions, peppers, toma	toes and parsley.	14.45
Sucuklu Yumurtalı Pide • Turkish	garlic sausage with	eggs.	14.95
Chicken Pide • Cubed chicken with s	seasonings, onions,	peppers and tomatoes.	15.95
Cyprus Pide • Halloumi, tomatoes, o	olives and spinach.		13.95
Kusḥasılı Pide • Cubed lamb with se	asonings, onions, p	peppers and tomatoes.	16.95
Mixed Meat Pide • Cubed lamb, cl peppers and tomatoes.	nicken and minced l	amb with seasonings, onions,	17.45
Ve	getariar	n & Vegan	
Hellim Salad • Grilled halloumi chee olives, topped with hummus.	se with fresh crispy s	salad, grilled peppers,	13.45
Homemade Vegetable Moussaka topped with a bechamel sauce and chees		gine, potatoes, onion, pepper and mushroom n.	15.95
Vegetable Kebab • Grilled mixed ve (Cooking time will take up to 30 mins.)	getables served with	n tomato and butter sauce.	14.95
Imam bayıldı • Stuffed aubergines w with melted mozzarella and served with o			15.45
Mushroom Guvec • Mushrooms wi the oven with or without cheese. (Please			14.95
	Side C	orders	
Extra Bread	1.75	Chips	3.95
/oohurt	2.25	Cobao Salad	6 1-

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1.75	Chips	3.95
3.25	Çoban Salad	6.45
3.25	Finely chopped salad of tomato, cucumber, onions,	10.1
3.25	Feta Cheese Salad	7.45
3.25	Greek style salad topped with fetta cheese and olives.	, 15
4.45		L. Ke
	3.25 3.25 3.25 3.25	3.25 Çoban Salad Finely chopped salad of tomato, cucumber, onions, peppers, parsley. 3.25 Feta Cheese Salad 3.25 Greek style salad topped with fetta cheese and olives.

Soft Drinks

Soft Drinks • Coca Cola • Diet Cola	a • Fanta • Le	monade • Appletiser (Bottle - 330ml)	3.50
Fruit Juices • Apple juice • Mango juice • Pineapple juice • Sour Cherry Juice • Cranberry Juice • Orange Juice			3.50
Ayran • Turkish refreshing yoghurt drin	k.		3.25
Small mineral water • Still or Spark	kling		2.95
Large mineral water • Still or Spark	kling		4.95
	Tea &	Coffee	
Fresh mint tea •	2.95	Filter Coffee •	2.95
English tea •	2.75	Cappuccino •	3.25
Herbal tea • Camomile, Green, Berry	2.75	Latte •	3.25
Apple tea •	2.75	Espresso • Turkish Coffee •	2.75
Turkish tea •	1.50	Liqueur Coffee • Irish, Tia-Maria, French etc	7.45
	Des	serts	
Baklava • Layers of filo with walnuts, pistachios soaked in syrup (home-made)	7-45	Lemon / Almond Cheesecake • Contains animal gelatine	6.9
Sütlaç • Creamy rice pudding (home-made)	5.95	Ice Cream • Flavours to choose from:	5.25
Chocolate Fudge Cake	6.95	Vanilla, Chocolate, Strawberry or Toffee	



PLEASE ENTER YOUR
VEHICLE REGISTRATION
NUMBER FOR FREE
PARKING



A taste of the Meditteranean



RESTAURANT









www.turkuazrestaurant.com www.turkuaz-restaurant.co.uk

Starters

All served with fresh home-made bread

Cold Meze

Hummus • A puree of chick peas blended with olive oil, tahini and garlic (may contain nuts).	4.9
Cacık • Thick creamy yoghurt with cucumber, mint and a hint of garlic.	5.4
Patlican Ezme • Smoked aubergine and peppers with garlic yoghurt.	5.9
KISIT • Finely chopped tomatoes, onions, green peppers and parsley tossed with cracked bulgur wheat and dressed with olive oil and lemon juice.	5-4
Tarama Salad • A creamy delicate blend of smoked fish roe and a hint of garlic.	5.4
Ispanak Tarator • Blanched spinach leaves with thick creamy yoghurt, mayonnaise and a hint of garlic.	5.4
Acili Ezme • Finely chopped tomatoes, onions, green and red peppers with garlic and a touch of chilli.	6.4
Patlican Soslu • Fried Aubergine baked with tomatoes, onions, green peppers, garlic and olive oil.	6.4
Honey Melon with Fetta Cheese •	7.9
Prawn Cocktail •	7.9
Mixed Meze for two • A selection of cold mezes (for two people to share).	18.00
Hot Meze	
Garlic Bread • With cheese.	4.4
Lahmacun • Thin based dough topped with minced lamb with onions, peppers, tomatoes and parsley.	5.5
Soup of the Day • Red lentils cooked with onion, garlic, celery, carrots and butter.	6.4
Cheese Spinach Borek • Filo pastry with cheese and Spinach, red pepper flecks and dry mint seasoning.	5.9
Hellim Izgara • Grilled Halloumi goats cheese	6.9
Falafel Deep fried fava beans, chick peas, tahini, flour, onions, parsley, celery, sesame seeds and spices. Served with hummus.	6.4
Kalamar • Marinated squid deep fried in a beer batter accompanied with tartar or garlic sauce.	8.9
Honey glazed goats cheese • Served with beetroot, walnut, caramelised onions and pomegranate dressing.	8.9
Arnavut Cigeri • Pan fried lamb's livers with onion in a butter sauce.	8.4
Imam Bayıldı • Aubergine stuffed with tomatoes, onions, pepper and mushrooms with our special tomato sauce.	7.9
Sucuk • Grilled beef garlic sausage.	6.9
Hummus Kavurma • Hummus with diced lamb, pine nuts and butter sauce.	8.4
Garlic Mushrooms • Pan fried in garlic butter, white wine sauce.	6.4
King Prawns • Pan fried in king prawns with onions and peppers in a garlic butter, white wine sauce.	9.4

Mixed Hot Meze for two • Includes borek, halloumi, falafel, beef sucuk and calamar.

Main Course

Served with a choice of rice, chips, potato wedges or bulgur (bulgur - cracked wheat pilaf) and salad

Doner Kebab • Thinly sliced spit roasted lamb and beef.	15.95
Adana Kebab • Spicy minced lamb with onions, peppers, and seasonings on a skewer and cooked over charcoals.	16.95
Yogurtlu Adana • Adana kebab wrapped in homemade durum bread, sliced and topped with a tomato sauce, yoghurt and melted butter.	19.95
Ali Nazik • A layer of smoked aubergine with yoghurt, topped with adana kebab and butter sauce.	20.95
Iskender • Doner or Adana kebab served on fresh bread with a special tomato sauce and topped with yoghurt and melted butter.	20.95
Lamb Shish • Marinated cubed lamb on skewers cooked over charcoal.	18.95
Chicken Shish • Marinated cubed chicken on skewers cooked over charcoal.	17.95
Chicken Wings • Marinated chicken wings on cooked over charcoal.	14.95
Kulbastı • Boneless, seasoned leg of chicken, cooked over charcoals.	17.95
Ribs • Marinated lamb ribs cooked over charcoal.	18.95
Lamb Cutlets • 3 pieces bestend of lamb cooked over charcoal. (Add 1 piece £5.00).	20.95
Grilled Combo • Combination of lamb, chicken, adana kebab.	21.95
Mixed Kebab • Selection of lamb cutlet, chicken and lamb shish, adana, doner kebab and chicken wings.	23.95
Sirloin Steak • Cooked over charcoal to your preference, including tomato, onions, mushrooms, chips and salad served with peppercorn sauce. (add Surf and Turf extra £5.95)	23.95
Rib Eye Steak • Cooked over charcoal to your preference, including tomato, onions, mushrooms, chips and salad served with peppercorn sauce.	23.95
Sharing Platters	
Sharing Platter for 2-3 people • Starters: Hummus, Cacik and Acili Ezme. Main: (1 skewer each) Adana kebab, lamb shish, chicken shish and doner kebab (1 portion). Served with rice or bulgur and salad.	62.00
Sharing Platter for 4-5 people Starters: Hummus, Cacik and Acili Ezme.	84.00

Main: (1 large skewer each) Adana kebab, lamb shish, chicken shish, chicken wings and

doner kebab (1 portion).

18.00

Served with rice or bulgur and salad.

◆ Food allergies and intolerances ◆



As we use share equiment in a busy environment, some products may not be suitable for those with severe allergies. If you have any allergies please ask to speak to the management about the ingredients in your meal when making your order.

Specials

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Ottoman Special (Casserole) • Cubes of lamb and chicken pan fried with onions, mushrooms, peppers, garlic, cooked in our special tomato sauce and topped with cheese, finally finished off in the oven.	19.95
Lamb fillets Shish • Marinated fillet lamb cubes cooked over charcoal with onion.	22.95
Turkuaz Garlic Chicken • Chicken fillet marinated in garlic and cooked with white wine, in a creamy spinach and mushroom sauce. Served with rice and salad.	19.95
Kleftiko • Knuckels of lamb, oven baked with mashed potatoes, carrots and a special tomato and herb sauce.	21.95
Turkuaz Iskender • Lamb, chicken, lamb kofte and doner served on toasted bread with a special tomato sauce and topped with yoghurt and melted butter.	21.95
Seafood	
Grilled Salmon • Salmon steak baked in the oven, served with roast potatoes, kisir and salad.	18.45
Whole Sea Bass • Sea bass marinated, grilled on charcoals then baked in a wood fire oven. Served with roast potatoes and salad.	18.95
Sea Bass Supreme • Fillet of sea bass oven baked, topped with prawns, garlic, creamy white wine sauce. Served with mashed potatoes and salad.	19.95
Fish Kebab • Succulent Scottish salmon, king prawns and seabass, served with a white wine creamy butter sauce and steamed mixed seasonal vegetables on the side.	20.95
Mediterranean Prawns • Pan fried king prawns cooked with garlic, onions, peppers, mushrooms and a special tomato, butter sauce and white wine sauce. Served with rice and salad.	19.95
Turkuaz Tiger Prawns • Grilled with pepper, courgette and served with homemade potato wedges and salad and (chipotle sauce smoked chile pepper).	20.95
Spicy King Prawns • King prawns cooked in garlic butter, cherry tomatoes and spicy red chilli pepper, baked in the oven. Served with rice and salad.	19.95
Sea Food Sharing Platter • Whole sea bass, salmon steak, fried calamari and king prawn in garlic butter sauce. Served with roast potato or rice.	49.95
Guvec / Casseroles	
Chicken Güveç • A traditional Turkish dish with onions, peppers, aubergine, mushroom, tomatoes and a secret blend of spices, cooked together and served in a clay pot.	18.45
Lamb Güveç • A traditional Turkish dish with onions, peppers, aubergine, mushrooms, tomatoes and a secret blend of spices, cooked together and served in a clay pot.	19.95
Homemade Moussaka • Layers of aubergine, mince beef, potatoes nutmeg and butter, topped with bechamel sauce and cheese, baked in the oven. Served with rice and salad.	18.95