

## TO START

### BOREK ROLL (V/G)

Rolled pastry filled with feta cheese and spinach served with sweet chilli sauce

8.5

### SUCUK

Chargrilled mild spicy sausage from Turkey

8.5

### STICKY BBQ WINGS

Bbq sauce marinated charcoal grilled chicken wings

9.5

### CREAMY MUSHROOM (V)

Freshly cooked button mushrooms in garlic cream topped with a sprinkle of cheddar cheese

8.5

### STICKY BBQ RIBS

Bbq sauce marinated charcoal grilled lamb ribs

10

### PAN FRIED PRAWNS

Pan fried prawns, garlic butter, lemon, fresh tomato

9.5

### FALAFEL (V/G)

Chickpeas, bread peas, vegetable fritters served with hummus

9

### SWEET PRAWNS

Pan fried prawns, marinated in sweet chili sauce

9.5

### HALLOUMI (V/G)

Made with goat and sheep milk, grilled reducing its saltiness, empowering its creamy texture

8.5

### SLIDERS

Mini chargrilled lamb mince slider burgers with cheese

12

### CALAMARI

Squid lightly flavoured and seasoned, served with tartar sauce & lemon

9.5

### MIXED HOT MEZE

Sucuk, Halloumi, Falafel, Calamari, Borek roll with 2 sauces

23

### CHICKEN LIVER

Herb infused sautéed diced chicken liver

9.5

## COLD BITES

### HUMMUS (V)

Chickpeas in tahini

7

### TARAMA (G)

Smoked cod roe mousse, onion, bread, lemon, olive oil

7

### CACIK (V)

Grated cucumber, thick yoghurt, garlic, fresh mint

7

### KISIR (G/N)

Bulgur wheat mixed with crushed walnuts and hazelnuts, spring onions and tomato sauce.

8

### PATLICAN SOSLU (V)

Fried aubergine, onion, red and green peppers, garlic, tomato sauce

8.5

### MIXED COLD BITES (N)

A selection of hummus, cacik, tarama, patlican soslu, kisir

17.5

## SEA

### SEA BASS FILLET

Seasoned & chargrilled sea bass fillet served with baby potatoes and seasonal vegetables

21

### TURQUOISE KING PRAWNS

Seasoned & chargrilled king prawns, marinated in chef's special garlic butter served with baby potatoes and seasonal vegetables

25

### SALMON

Fillet of salmon cooked on charcoal marinated in chef's special garlic butter served with creamy mash and seasonal vegetables

21

### TURQUOISE SEA

Salmon, sea bass & king prawns, marinated in chef's special garlic butter served with baby potatoes and seasonal vegetables

32

## FIRE

### LAMB SHISH

Chargrilled lean tender lamb skewers

### CHICKEN SHISH

Chargrilled lean chunks of chicken breast skewers

### MIX SHISH

Special marinated, chargrilled lamb & chicken skewers

### ADANA KOFTE

Chargrilled lean tender minced lamb skewers flavoured with red chilli flakes

### CHICKEN WINGS

Chargrilled chicken wings

### 24 CHICKEN BEYTI

Grilled minced breast of chicken seasoned with garlic mint and parsley

21

### LAMB CHOPS

Chargrilled tender lamb chops

20.5

26.5

### LAMB RIBS

Chargrilled tender lamb ribs

21

### MIX GRILL

A mix of lamb and chicken skewers, adana kofte, chicken wings & lamb chops

28

## SIGNATURES

### CHICKEN A LA CREAM

Chicken breast, mushroom, mixed peppers, white wine, cream sauce, chunky chips, asparagus

21

### LAMB CASSEROLE

Lamb casserole with mushrooms, onion, tomato, peppers, fresh garlic served with rice

21

### MEAT MUSSAKA (G)

Minced meat, aubergine, mixed peppers, potatoes, courgette, tomatoes, garlic onions, plain rice, cooked in the oven with béchamel sauce

22

### HUNKAR BEGENDI

From the sultan's kitchen to turquoise kitchen. A classic slow cooked lamb stew on a bed of creamy smoked aubergine sauce blended with cheddar cheese

23

### LAMB SHANK

Slow cooked lamb shank with tomatoes, creamy mash and seasonal vegetables

22

### CHICKEN WITH SPINACH

Chicken breast, onion, peppers, tomato and spinach served with rice

20

### AL FREDO PENNE (G)

Chicken breast, dried oregano, dried basil, fresh garlic, parmesan cheese creamy penne

19.5

### CHICKEN CASSEROLE

Chicken casserole with mushrooms, onion, tomato, fresh garlic, ginger and fresh coriander served with rice

19.5

### TOMATO & BASIL PENNE (V/G)

Sun-dried tomatoes, minced fresh basil, parmesan cheese penne

17

## LAND

We age our steak for 28 days, cook them to perfection in white wine, chef's special garlic butter, served with chunky chips, mushroom, onions, pepper corn sauce

### SIRLOIN STEAK

250 GRAM

### 33 RIB EYE STEAK

38

## YOGURT SPECIALS

### SARMA CHICKEN BEYTI (G)

Chargrilled minced chicken on a skewer, wrapped in toasted bread topped with chef's special tomato sauce & melted butter

23

### SARMA ADANA BEYTI (G)

Chargrilled lean tender minced lamb on a skewer, wrapped in toasted bread topped with chef's special tomato sauce & melted butter

23



## VEGGIE

### VEGGIE CASSEROLE (V)

Mixed vegetables sauté of aubergines, courgettes, mushrooms, carrots, tomatoes, green and red peppers, celery and garlic

18

### VEGGIE KEBAB (V)

Char-grilled mix vegetable skewer, served with mixed cabbage

18.5

### VEGGIE MUSSAKA (V/G)

Layers of aubergine, potato, courgettes, peas, chick peas, carrots, garlic, onion & tomato topped with béchamel sauce served with couscous

18.5

### HALLOUMI BROCCOLI (V/G)

Broccoli sautéed with halloumi cheese, mushrooms, sun-dried tomatoes and onions

16

### FALAFEL HEAVEN (V/G)

Chickpeas, broad peas, vegetable fritters, served with hummus

18

## SALADS

### FETA SALAD (V)

Tomato, cucumber, parsley, onions, feta cheese, black olives, olive oil, pomegranate dressing

7.5

### SPICY EZME SALAD (V)

Chopped tomatoes, onions, peppers, mint, parsley, olive oil, pomegranate dressing

8

### AVOCADO SALAD (V)

Avocado, cucumber, tomato, onions, peppers, parsley, salad dressing, pomegranate dressing

8

### KING PRAWN SALAD

Pan fried prawns, onions, mix leaf, tomato, cucumber, peppers, olive oil, pomegranate dressing

14.5

### CHICKEN CAESAR SALAD (V)

Chicken breast, lettuce, tomatoes, peppers, bread crumbs, parmesan cheese & dressing

10

## BIT ON THE SIDE

### CHUNKY CHIPS (V)

6.5

### RICE (V/G)

5.5

### ASPARAGUS (V)

8

### CREAMY MASH (V/G)

6.5

### HOT BULLET CHILLIE (V)

5

### BABY POTATOES (V)

7

### SEASONAL VEG MIX (V)

6.5

## KIDS

### CHEESE BURGER (G)

10

### CHICKEN BURGER (G)

10

### CHICKEN NUGGETS (G)

10

### FISH FINGERS (G)

10

### CHICKEN SHISH

10

### CHICKEN WINGS

10

**FOOD ALLERGIES & INTOLERANCES: PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN MAKING YOUR ORDER.**

**(V) – VEGETERIAN**

**(G) – CONTAINS GLUTEN**

**(N) – CONTAINS NUTS**