

## YOGURT SPECIALS

**SARMA ADANA BEYTI (G)** 24  
Wrapped adana beyti with tomato sauce and melted butter

## VEGGIE

**VEGGIE CASSEROLE (V)** 19  
Mixed vegetables sauté of aubergines, courgettes, mushrooms, carrots, tomatoes, green and red peppers, celery and garlic

**FALAFEL HEAVEN (V/G)** 18  
Chickpeas, broad peas, vegetable fritters served with hummus

## SALADS

**FETA SALAD (V)** 7.5  
Tomato, cucumber, parsley, onions, feta cheese, black olives, olive oil and pomegranate dressing

**CAESAR SALAD** 10  
Chicken breast, lettuce, tomatoes, peppers, bread crumbs, parmesan cheese and dressing

**KING PRAWN SALAD** 14.5  
Pan-fried prawns, onions, mixed leaves, tomato, cucumber, peppers, olive oil and pomegranate dressing

## SIDE DISHES

**CHUNKY CHIPS (V)** 6.5

**RICE (V)** 5.5

**ASPARAGUS (V)** 8

**CREAMY MASH (V)** 6.5

**HOT BULLET CHILLI (V)** 5

**BABY POTATOES (V)** 7

**SEASONAL VEG MIX (V)** 6.5

**SARMA CHICKEN BEYTI (G)** 24  
Wrapped chicken beyti with tomato sauce and melted butter

**VEGGIE MOUSSAKA (V/G)** 19.5  
Layers of aubergine, potato, courgettes, peas, chickpeas, carrots, garlic, onion and tomato topped with béchamel sauce

**HALLOUMI BROCCOLI (V)** 17  
Broccoli sautéed with halloumi cheese, mushrooms, sun-dried tomatoes and onions

**AVOCADO SALAD (V)** 8  
Avocado, cucumber, tomato, onions, peppers, parsley, salad dressing and pomegranate dressing

**SPICY EZME SALAD (V)** 8  
Chopped tomatoes, onions, peppers, mint, parsley, olive oil and pomegranate dressing

**ISTANBUL SALAD** 7.5  
Red onions, tomatoes, soy sauce, olive oil, pomegranate dressing and fresh parsley

**GAVURDAGI SALAD (N)** 8  
Tomatoes, cucumbers, peppers, parsley, walnuts and pomegranate dressing

**KIDS** 10  
*Served with rice or chips*

**CHEESE BURGER (G)**

**CHICKEN BURGER (G)**

**CHICKEN NUGGETS (G)**

**CHICKEN SHISH**

**CHICKEN WINGS**

(V) VEGETARIAN (G) CONTAINS GLUTEN (N) CONTAINS NUTS

FOOD ALLERGIES & INTOLERANCES:

PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL, WHEN MAKING YOUR ORDER.

# TURQUOISE KITCHEN *Chelmsford*

*Welcome*

...to Turquoise Kitchen Bar & Grill, Chelmsford's best kept secret.

Our Executive Chef, Gazi Osku has created an authentic & innovative menu featuring some of Turkey's best kept dining secrets.

Designed for both sharing and feasting, our menu is a celebration of Turkey's rich food heritage.

## MAIN MENU



@turquoisekitchenchelmsford

(V) VEGETARIAN (G) CONTAINS GLUTEN (N) CONTAINS NUTS

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## TO START

|   |      |   |    |
|---|------|---|----|
| <b>BOREK ROLL (V/G)</b><br>Rolled pastry filled with feta cheese and spinach served with sweet chilli sauce | 9    | <b>KOFTIK</b><br>Mini kofte bites served on hummus with chef's special tomato sauce | 14 |
| <b>FALAFEL (V/G)</b><br>Chickpeas, broad peas, vegetable fritters served with hummus                        | 9    | <b>LEMEAT</b><br>Slow-cooked lamb with lemon, butter & cheddar cheese               | 15 |
| <b>CREAMY MUSHROOM (V)</b><br>Button mushrooms in garlic cream topped with cheddar cheese                   | 9    | <b>SLIDERS (G)</b><br>Mini chargrilled lamb mince slider burgers with cheese        | 13 |
| <b>HALLOUMI (V)</b><br>Grilled goat & sheep milk cheese   | 9    | <b>CHICKEN LIVER</b><br>Herb infused sautéed diced chicken liver                    | 10 |
| <b>CALAMARI (G)</b><br>Lightly seasoned squid served with tartar sauce and lemon                            | 10   | <b>PAN FRIED PRAWNS</b><br>Pan fried prawns, garlic butter, lemon, fresh tomato     | 10 |
| <b>STICKY BBQ WINGS (G)</b><br>BBQ sauce-marinated Chargrilled chicken wings                                | 11.5 | <b>SWEET PRAWNS</b><br>Pan fried prawns marinated in sweet chilli sauce             | 10 |
| <b>STICKY BBQ RIBS (G)</b><br>BBQ sauce-marinated Chargrilled lamb ribs                                     | 11.5 | <b>SUCUK</b><br>Chargrilled Turkish spicy sausage                                   | 9  |
| <b>MIXED HOT MEZE (G)</b><br>Sucuk, halloumi, falafel, calamari, borek roll with two sauces                 | 24   |   |    |

## COLD BITES

|   |   |  |      |
|---|---|--|------|
| <b>HUMMUS (V)</b><br>Chickpeas in tahini  | 8 | <b>CACIK (V)</b><br>Grated cucumber, thick yoghurt, garlic, fresh mint                 | 8    |
| <b>PATLICAN SOSLU (V)</b><br>Fried aubergine, onion, red and green peppers, garlic, tomato sauce            | 9 | <b>TARAMA (G)</b><br>Smoked cod roe mousse, onions, bread, lemon and olive oil         | 8    |
| <b>KISIR (G/N)</b><br>Bulgur wheat mixed with crushed walnuts and hazelnuts, spring onions and tomato sauce | 9 | <b>MIXED COLD BITES</b><br>A selection of hummus, cacik, tarama, patlican soslu, kisir | 18.5 |

## SEA

|   |    |   |    |
|---|----|---|----|
| <b>TURQUOISE SEA</b><br>Salmon, sea bass and king prawns served with baby potatoes and vegetables | 32 | <b>TURQUOISE KING PRAWNS</b><br>King prawns marinated in garlic butter served with baby potatoes and vegetables | 22 |
| <b>SALMON</b><br>Chargrilled salmon with creamy mash and seasonal vegetables                      | 22 | <b>SEA BASS FILLET</b><br>Chargrilled sea bass with baby potatoes and seasonal vegetables                       | 22 |

## FIRE Served with rice and salad

|  |      |  |     |
|--|------|--|-----|
| <b>LAMB SHISH</b><br>Chargrilled lean, tender lamb skewers                   | 26   | <b>LAMB RIBS</b><br>Chargrilled tender lamb ribs                                       | 22  |
| <b>CHICKEN SHISH</b><br>Chargrilled chicken breast skewers                   | 21   | <b>LAMB CHOPS</b><br>Chargrilled tender lamb chops                                     | 27  |
| <b>MIX SHISH</b><br>Chargrilled lamb and chicken skewers                     | 26   | <b>ADANA KOFTI</b><br>Chargrilled minced lamb skewers flavoured with red chilli flakes | 21  |
| <b>CHICKEN BEYTI</b><br>Grilled minced chicken with garlic, mint and parsley | 21.5 | <b>MIX GRILL</b><br>Lamb & chicken skewers, adana kofte, chicken wings and lamb chop   | 30  |
| <b>CHICKEN WINGS</b><br>Chargrilled chicken wings                            | 20   | <b>ADDITIONAL BREAD BASKET</b>   | 1.5 |

## SIGNATURES

|   |      |   |    |
|---|------|---|----|
| <b>CHICKEN A LA CREAM</b><br>Chicken breast, mushrooms, mixed peppers, white wine, cream sauce, chunky chips, asparagus | 22   | <b>MEAT MOUSSAKA (G)</b><br>Minced meat, aubergine, vegetables with béchamel sauce  | 23 |
| <b>CHICKEN CASSEROLE</b><br>Chicken, mushrooms, onions, garlic, ginger  | 20   | <b>LAMB CASSEROLE</b><br>Lamb, vegetables, garlic served with rice  | 22 |
| <b>LAMB SHANK</b><br>Slow-cooked lamb shank with mash and seasonal vegetables   | 23   | <b>HUNKAR BEGENDI (G)</b><br>Slow-cooked lamb on smoked aubergine puree   | 24 |
| <b>ALFREDO PENNE (G)</b><br>Chicken, parmesan cheese creamy penne   | 19.5 | <b>TOMATO &amp; BASIL PENNE (V/G)</b><br>Sun-dried tomatoes, fresh basil, parmesan  | 17 |
| <b>CHICKEN WITH SPINACH</b><br>Chicken breast with spinach and vegetables   | 19.5 | <b>KING PRAWN PENNE</b><br>King prawn penne with fresh lemongrass, tomatoes, onions, double cream, parmesan cheese                      | 22 |
| <b>MINI LAHMACUN</b><br>Hand minced lamb with vegetables on a bed of mini oblong flatbread                              | 10   | <b>GRILLED KOFTIK</b><br>Grilled kofte finished in a pan with tomato paste, fresh tomatoes, chilli peppers and butter, served with rice | 24 |

## SPECIALS

|   |    |   |     |
|---|----|---|-----|
| <b>POSH KEBAB</b><br>Sirloin steak and grilled mini kofte on yoghurt, served with chef's special tomato sauce, baby potatoes, finished with sizzling butter | 39 | <b>SHARING PLATTER (4-5 PP)</b><br>Chicken shish, lamb shish, chicken beyti, adana, lamb chops, chicken wings. Served with rice, salad and a selection of cold meze | 139 |
|---|----|---|-----|

## LAND We age our steaks for 28 days and cook them to perfection with white wine and our chef's special garlic butter, served with chunky chips, mushrooms, onions and peppercorn sauce.

|                             |    |                      |    |
|-----------------------------|----|----------------------|----|
| <b>SIRLOIN STEAK (250g)</b> | 33 | <b>RIB EYE STEAK</b> | 38 |
|-----------------------------|----|----------------------|----|