

YOGURT SPECIALS

SARMA ADANA BEYTI (G)

Wrapped adana beyti with tomato sauce and melted butter

22.5

SARMA CHICKEN BEYTI (G)

Wrapped chicken beyti with tomato sauce and melted butter

22.5

VEGGIE

VEGGIE CASSEROLE (V)

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

19

VEGGIE MOUSSAKA (V/G)

Layers of aubergine, potato, courgettes, peas, chickpeas, carrots, garlic, onion and tomato topped with béchamel sauce

19.5

FALAFEL HEAVEN (V/G)

Chickpeas, broad peas, vegetable fritters served with hummus

18

HALLOUMI BROCCOLI (V)

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

17

SALADS

FETA SALAD (V)

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

7.5

AVOCADO SALAD (V)

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

8

CAESAR SALAD

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

10

SPICY EZME SALAD (V)

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

8

KING PRAWN SALAD

Pan-fried prawns, onions, mixed leaves, tomato, cucumber, peppers, olive oil and pomegranate dressing

14.5

ISTANBUL SALAD

Red onions, tomatoes, soy sauce, olive oil, pomegranate dressing and fresh parsley

7.5

GAVURDAGI SALAD (N)

Tomatoes, cucumbers, peppers, parsley, walnuts and pomegranate dressing

8

SIDE DISHES

CHUNKY CHIPS (V)

5.5

KIDS

Served with rice or chips

10

RICE (V)

4.5

CHEESE BURGER (G)

ASPARAGUS (V)

8

CHICKEN BURGER (G)

CREAMY MASH (V)

6

CHICKEN NUGGETS (G)

HOT BULLET CHILLI (V)

5

CHICKEN SHISH

BABY POTATOES (V)

6

CHICKEN WINGS

SEASONAL VEG MIX (V)

6.5

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

FOOD ALLERGIES & INTOLERANCES:

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

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TO START

BOREK ROLL (V/G) 7.5
Rolled pastry filled with feta cheese and spinach served with sweet chilli sauce

FALAFEL (V/G) 7.5
Chickpeas, broad peas, vegetable fritters served with hummus

CREAMY MUSHROOM (V) 7.5
Button mushrooms in garlic cream topped with cheddar cheese

HALLOUMI (V) 7.5
Grilled goat & sheep milk cheese

CALAMARI (G) 10
Lightly seasoned squid served with tartar sauce and lemon

STICKY BBQ WINGS (G) 11.5
BBQ sauce-marinated Chargrilled chicken wings

STICKY BBQ RIBS (G) 11.5
BBQ sauce-marinated Chargrilled lamb ribs

MIXED HOT MEZE (G) 24
Sucuk, halloumi, falafel, calamari, borek roll with two sauces

COLD BITES

HUMMUS (V) 6.5
Chickpeas in tahini

PATLICAN SOSLU (V) 7
Fried aubergine, onion, red and green peppers, garlic, tomato sauce

KISIR (G/N) 7
Bulgur wheat mixed with crushed walnuts and hazelnuts, spring onions and tomato sauce

SEA

TURQUOISE SEA 33
Salmon, sea bass and king prawns served with baby potatoes and vegetables

SALMON 23
Chargrilled salmon with creamy mash and seasonal vegetables

KOFTIK 13
Mini kofte bites served on hummus with chef's special tomato sauce

LEMEAT 13
Slow-cooked lamb with lemon, butter & cheddar cheese

SLIDERS (G) 13
Mini chargrilled lamb mince slider burgers with cheese

CHICKEN LIVER 10
Herb infused sautéed diced chicken liver

PAN FRIED PRAWNS 10
Pan fried prawns, garlic butter, lemon, fresh tomato

SWEET PRAWNS 10
Pan fried prawns marinated in sweet chilli sauce

SUCUK 9
Chargrilled Turkish spicy sausage

MINI LAHMACUN 10
Hand minced lamb with vegetables on a bed of mini oblong flatbread

CACIK (V) 6.5
Grated cucumber, thick yoghurt, garlic, fresh mint

TARAMA (G) 6.5
Smoked cod roe mousse, onions, bread, lemon and olive oil

MIXED COLD BITES 18.5
A selection of hummus, cacik, tarama, patlican soslu, kisir

TURQUOISE KING PRAWNS 23
King prawns marinated in garlic butter served with baby potatoes and vegetables

SEA BASS FILLET 23
Chargrilled sea bass with baby potatoes and seasonal vegetables

FIRE Served with rice and salad

LAMB SHISH 25
Chargrilled lean, tender lamb skewers

CHICKEN SHISH 20
Chargrilled chicken breast skewers

MIX SHISH 24.5
Chargrilled lamb and chicken skewers

CHICKEN BEYTI 19
Grilled minced chicken with garlic, mint and parsley

CHICKEN WINGS 19
Chargrilled chicken wings

SIGNATURES

CHICKEN A LA CREAM 20
Chicken breast, mushrooms, mixed peppers, white wine, cream sauce, chunky chips, asparagus

CHICKEN CASSEROLE 19
Chicken, mushrooms, onions, garlic, ginger

LAMB SHANK 21.5
Slow-cooked lamb shank with mash and seasonal vegetables

ALFREDO PENNE (G) 19
Chicken, parmesan cheese creamy penne

CHICKEN WITH SPINACH 19
Chicken breast with spinach and vegetables

LAMB RIBS 21
Chargrilled tender lamb ribs

LAMB CHOPS 25.5
Chargrilled tender lamb chops

ADANA KOFTI 20
Chargrilled minced lamb skewers flavoured with red chilli flakes

MIX GRILL 28.5
Lamb & chicken skewers, adana kofte, chicken wings and lamb chop

ADDITIONAL BREAD BASKET 1.5

MEAT MOUSSAKA (G) 21.5
Minced meat, aubergine, vegetables with béchamel sauce

LAMB CASSEROLE 21
Lamb, vegetables, garlic served with rice

HUNKAR BEGENDI (G) 22
Slow-cooked lamb on smoked aubergine puree

TOMATO & BASIL PENNE (V/G) 17
Sun-dried tomatoes, fresh basil, parmesan

KING PRAWN PENNE 22
King prawn penne with fresh lemongrass, tomatoes, onions, double cream, parmesan cheese

GRILLED KOFTIK 22.5
Grilled kofte finished in a pan with tomato paste, fresh tomatoes, chilli peppers and butter, served with rice

SPECIALS

POSH KEBAB 37
Sirloin steak and grilled mini kofte on yoghurt, served with chef's special tomato sauce, baby potatoes, finished with sizzling butter

SHARING PLATTER (4-5 PP) 129.5
Chicken shish, lamb shish, chicken beyti, adana, lamb chops, chicken wings. Served with rice, salad and a selection of cold meze

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.

SIRLOIN STEAK (250g) 33

RIB EYE STEAK 38