

TURKUAZ



Cocktails

BELLINI 9

Peach purée, prosecco

MIMOSA 9

Orange juice, prosecco

KIR ROYALE 9

Crème de Cassis, prosecco

APEROL SPRITZ 9.5

Aperol, soda water, prosecco

COSMOPOLITAN 10.5

Vodka, triple sec, cranberry juice, lime juice

OLD FASHIONED 10.5

Bourbon whiskey, Angostura bitters, brown sugar

MARGARITA 10.5

Tequila, triple sec, lime juice

MOJITO 10.5

Rum, mint, lime, brown sugar, soda water, lime juice

DAIQUIRI (STRAWBERRY/PASSION FRUIT) 10.5

Rum, lime juice, strawberry purée or passion fruit purée

CAIPIRINHA 10.5

Cachaca, lime, brown sugar, soda water

PIÑA COLADA 11.5

Coconut flavoured rum, cream of coconut, pineapple juice

ESPRESSO MARTINI 11.5

Vodka, coffee liqueur, espresso

PORN STAR MARTINI 12.5

Vanilla vodka, passion fruit liqueur, pineapple juice, passion fruit purée, prosecco shot

LONG ISLAND ICED TEA 12.5

Vodka, gin, tequila, rum, triple sec, coke, lime juice

On tap

served as a pint, half pint on request

Efes 6.9

Jubel (VG/GF) 7.3

Mahou 6.9

Lefte Blonde 7.5

Orchard Pig Cider 5.5

Camden Pale Ale 6

By the Bottle

Peroni Nastro Azzurro 0.0% 33cl 3.5

Peroni Nastro Azzurro 33cl 4

Sol 33cl 4

Asahi 33cl 4

Rekorderlig Strawberry & Lime 0.0% 50cl 5.5

Rekorderlig Strawberry & Lime 50cl 6.5

Rekorderlig Wild Berries 50cl 6.5

Soft drinks

Hartridges Exotic Juices 275ml 3.5

Orange Juice, Cloudy Apple
Cranberry, Apple & Raspberry

Coca Cola, Fanta Orange 33cl 3.5

Coke Zero, Sprite Zero 33cl 3.3

Appletiser 275ml 3.5

Water

Hildon Still

Hildon Sparkling

33cl 3 75cl 4.5

Cold Meze enjoy our small plates. perfect for sharing tapas style

OLIVES 5.5 (V/VG/GF/DF)

CACIK 5.5 (V/GF)
Cucumber & garlic whipped in minted fresh yoghurt

PEMBE SULTAN 5.5 (V/GF)
Roasted beetroot, garlic & thyme whipped in fresh yoghurt

HUMUS 6.5 (V/VG/GF/DF)
Crushed chickpeas, tahini, lemon juice & garlic

TABULE 6.9 (V/VG/DF)
Cracked wheat mixed with finely chopped parsley, tomato, spring onions, mixed peppers & herbs

SHAKSUKA 6.9 (V/VG/GF/DF)
Oven baked aubergine, mixed peppers & herbs, marinated with honey glazed tomato sauce

ARTICHOKE 6.9 (V/VG/GF/DF)
Artichoke served with diced potato, carrot & garden peas, finished with olive oil & dill

EZME SALAD 6.9 (V/VG/GF/DF)
Tomato & red pepper crushed salsa, finely chopped vegetables, sumac, pomegranate molasses with a hint of chilli

BABA GANOUSH 6.9 (V/GF)
Smoked aubergine purée mixed with yoghurt, tahini & garlic

PRAWN AVOCADO COCKTAIL 8.9 (GF/DF)
Pan seared tiger prawns, lettuce & avocado with prawn cocktail sauce

Hot Meze

PADRON PEPPERS 5.9 (V/VG/GF/DF)

HALLOUMI 7.9 (V/GF)
Honey glazed grilled halloumi with sesame seeds

MUSKA BOREK 7.9 (V)
Filo pastry filled with herby feta cheese & spinach, served with sweet chilli dip

MUJVER CAKE 7.9 (V)
Grated courgette & carrot fritters with spring onion, herbs & feta cheese

FALAFEL 7.9 (V/VG/GF/DF)
Deep fried chickpea patties made with onion, coriander, parsely, nigella seeds & spices, served with humus

CIGER TAVA 7.9 (GF)
Sautéed calf liver, served with caramelised onion & spices

SUJUK 7.9 (GF/DF)
Skewers of spiced beef sausage

KALAMAR 8.9 (DF)
Breaded tempura squid rings, served with home-made tartar sauce

MUSSELS 8.9 (GF)
Garlic butter mussels cooked in white wine sauce, shallots & parsley

OCTOPUS 9.9 (GF/DF)
Pan seared octopus with creamy mash & romesco sauce, topped with Alresford Watercress

TIGER PRAWNS 10.9 (GF)
Garlic prawns sautéed in browned butter with cherry tomato, spring onion & peppers

SCALLOPS 10.9 (GF)
Pan seared buttered scallops, served on a bed of wild rocket,

To Share

COLD MEZE BOARD 17.9 (V)
Humus, cacik, tabule, baba ganoush & olives

HOT MEZE BOARD 18.9
Muska borek, halloumi, kalamar, sucuk & falafel

VEGGIE BOARD 18.9 (V)
Muska borek, halloumi, mucver cake, falafel & olives

VEGAN MEZE BOARD 18.9 (V/VG)
Humus, shaksuka, artichoke hearts, ezme salad, falafel & olives

Specials we make all our food and sauces in house

VEGGIE SARMA BEYTI 15.9 (V)

Oven baked aubergine, mixed peppers & herbs in home-made honey glazed tomato sauce, falafel, humus and halloumi, wrapped in flat bread. Served on yoghurt with a side of rice

CHICKEN SARMA BEYTI 17.9
LAMB SARMA BEYTI 18.9

Chicken or lamb minced with pepper, onion, garlic, parsley & traditional spices with tomato sauce, wrapped in flat bread. Served on yoghurt with a side of rice

VEGGIE MOUSSAKA 15.9 (V)
BEEF MOUSSAKA 16.9

Minced Beef or Vegetables with layers of aubergine, courgette, potato, onion & mixed peppers in tomato sauce, topped with béchamel sauce & Winchester Cheese

ALI NAZIK 18.9 (GF)

Minced lamb mixed with onion, garlic, parsley & traditional spices over smoked aubergine purée mixed with yoghurt, tahini, garlic and buttered tomato sauce, served with a side of rice

KLEFTIKO 18.9 (GF/DF)

Slowly roasted shank of lamb, cooked with vegetables & served on a bed of creamy mash

LAMB SAUTÉ 16.9 (GF)

Sautéed diced lamb with onion, garlic, tomato, mushroom & mixed peppers served with a side of rice

IMAM BAYILDI 15.9 (V/VG/GF/DF)

Slow baked aubergine filled with onion, garlic, tomato & mixed peppers in home-made tomato sauce, pine nuts, parsley, pomegranate seeds & molasses, served with a side of rice

FALAFEL & HUMUS 14.9 (V/VG/GF/DF)

Home-made chickpea patties made with onion, coriander, parsely, nigella seeds & spices, served on a bed of humus and seasonal mixed salad

ARTICHOKE 14.9 (V/VG/GF/DF)

Served with diced potato, carrot & garden peas, finished with olive oil & dill

CAULIFLOWER STEAK £14.9 (V/VG/GF/DF)

Pan seared cauliflower with smoked paprika & olive oil, served with a green herb dressing

On the grill

SIRLOIN STEAK 8 OZ 26.9 (GF/DF)

RIBEYE STEAK 8 OZ 28.9 (GF/DF)

28-Day Dry Aged Owton's Hampshire beef.

Served with asparagus, cherry tomatoes, portobello mushroom & skin on fries

WAGYU BURGER 15.9 (DF)

6oz Owtons Wagyu patty, cheddar cheese, leafy greens, tomato, gherkins & relish, served with skin on fries

KUZU KOFFE 16.9 (*GF/*DF)

Minced lamb meat balls mixed with onion, garlic, parsley & traditional spices, served with rice

LAMB CUTLETS 21.9 (*GF/*DF)

Seasoned tender lamb cutlets, served with rice

TAVUK KOFFE 16.9 (*GF/*DF)

Minced chicken meat balls mixed with pepper, onion, garlic, parsley & traditional spices, served with rice

MIXED IZGARA 23.9 (*GF/*DF)

A selection of marinated chicken, lamb shish, lamb cutlets & kofte, served with rice

KUZU SHIS 19.5 (*GF/*DF)

Succulent fillets of marinated lamb, served with home-made sauce & rice

TAVUK WINGS 15.9 (GF/DF)

Chargrilled marinated chicken wings, served with skin on fries

TAVUK SHIS 16.9 (*GF/*DF)

Chargrilled prime cuts of marinated chicken breast, served with home-made sauce & rice

ADD SAUCE 2.5

Garlic Butter
Peppercorn Sauce
Mushroom Sauce

Platter

Jumbo Platter 104

Serves 3-4 people

Lamb Shish, Chicken Shish, Adana, Chicken Beyti, Lamb Ribs (4pcs), Chicken Wings (8pcs), Lamb Chops (4pcs)
Served with Rice & Salad

Chicken Platter 78

Serves 2-3 people

Chicken Shish, Chicken Beyti, Chicken Wings (8pcs), whole baby chicken
Served with Rice & Salad

FullPlatter 88

Serves 3 people

Lamb Shish, Chicken Shish, Adana, Chicken Beyti, Lamb Ribs (4pcs), Chicken Wings (8pcs)
Served with Rice & Salad

Poussin Chicken Platter 21.95

Serves 2 people

Barbequed whole baby chicken
Served with Rice & Salad

From the sea

ORGANIC SALMON 21.9 (GF/DF)

Pan seared organic salmon with baby potatoes, seasonal steamed vegetables & green herb dressing

TIGER PRAWNS 20.9 (GF)

Garlic tiger prawns sautéed in browned butter with cherry tomato, spring onion & pepper, served with sautéed vegetables

MUSSELS 17.9 (GF)

Garlic butter mussels cooked in white wine sauce with shallots & parsley, served with skin on fries

FILLET OF SEA BASS 18.9 (GF/DF)

Pan seared fillet of sea bass, served with seasonal steamed vegetables & romesco sauce

Salads

SEASONAL MIXED SALAD 7.9 (V/VG/GF/DF)

Mixed leaves, spring onion, cauliflower, broccoli & pomegranate, dressed with olive oil, lemon juice & molasses

BETROOT & FETA SALAD 9.5 (V/GF)

Mixed leaves, spring onion with diced feta cheese, walnuts, served with olive oil & honey glaze dressing

HALLOUMI SALAD 13.9 (V/GF)

Honey glazed grilled halloumi on a bed of mixed seasonal salad & avocado

CHICKEN CAESAR SALAD 14.9 (GF/DF)

Grilled chicken on crisp romaine lettuce, anchovies, parmesan shavings, crunchy croutons and creamy Caesar dressing

SALMON SALAD 14.9 (GF)

Pan seared organic salmon on rocket, mixed leaves, cucumber, olives & cherry tomatoes with a lemon & herb dressing

PRAWN SALAD 14.9 (GF/DF)

Succulent marinated tiger prawns with avocado, rocket, mixed leaves, with a lemon & herb dressing

Sides

SAUCES 2.50

Peppercorn Sauce, Mushroom Sauce

YOGHURT BOWL 3

RICE 4.5 (V/GF)

SKIN ON FRIES 4.5 (V/VG/GF/DF)

SWEET POTATO FRIES 5.9 (V/VG/GF/DF)

CREAMY MASH 4.9 (V/GF)

SEASONAL SAUTÉED VEGETABLES 6.9 (V/VG/GF)

TENDERSTEM BROCCOLI 5.5 (V/VG/GF)

GRILLED ASPARAGUS 5.5 (V/VG)

*GF/*DF when served with skin on fries instead of rice, though may contain traces of dairy or gluten due to cross-contact

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order. We use all 14 allergens & they are not noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contact & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. A discretionary service charge of 12.5% will be added to your bill

(V) vegetarian (VG) vegan (GF) gluten free (DF) dairy free