

## Cold Meze enjoy our small plates. Perfect for sharing tapas style

**OLIVES 4 (V/VG/GF/DF)**

**CACIK 4 (V/GF)**  
Cucumber & garlic whipped in minted fresh yoghurt

**PEMBE SULTAN 4 (V/GF)**  
Roasted beetroot, garlic & thyme whipped in fresh yoghurt

**HUMUS 5 (V/VG/GF/DF)**  
Crushed chickpeas, tahini, lemon juice & garlic

**TABULE 4.5 (V/VG/DF)**  
Cracked wheat mixed with finely chopped parsley, tomato, spring onions, mixed peppers & herbs

**SHAKSUKA 4.5 (V/VG/GF/DF)**  
Oven baked aubergine, mixed peppers & herbs, marinated with honey glazed tomato sauce

**ARTICHOKE 4.5 (V/VG/GF/DF)**  
Artichoke served with diced potato, carrot & garden peas, finished with olive oil & dill

**EZME SALAD 4.5 (V/VG/GF/DF)**  
Tomato & red pepper crushed salsa, finely chopped vegetables, sumac, pomegranate molasses with a hint of chilli

**BABA GANOUSH 4.5 (V/GF)**  
Smoked aubergine purée mixed with yoghurt, tahini & garlic

**PRAWN AVOCADO COCKTAIL 6.5 (GF/DF)**  
Pan seared tiger prawns, lettuce & avocado with prawn cocktail sauce

## Hot Meze

**PADRON PEPPERS 4.4 (V/VG/GF/DF)**

**HALLOUMI 5.5 (V/GF)**  
Honey glazed grilled halloumi with sesame seeds

**MUSKA BOREK 5.5 (V)**  
Filo pastry filled with herby feta cheese & spinach, served with sweet chilli dip

**MUJVER CAKE 5.5 (V)**  
Grated courgette & carrot fritters with spring onion, herbs & feta cheese

**FALAFEL 5.5 (V/VG/GF/DF)**  
Deep fried chickpea patties made with onion, coriander, parsely, nigella seeds & spices, served with humus

**CIGER TAVA 5.5 (GF)**  
Sautéed calf liver, served with caramelised onion & spices

**SUJUK 5.5 (GF/DF)**  
Skewers of spiced beef sausage

**KALAMAR 6.5 (DF)**  
Breaded tempura squid rings, served with home-made tartar sauce

**MUSSELS 6.5 (GF)**  
Garlic butter mussels cooked in white wine sauce, shallots & parsley

**OCTOPUS 7.5 (GF/DF)**  
Pan seared octopus with creamy mash & romesco sauce, topped with Alresford Watercress

**TIGER PRAWNS 9.4 (GF)**  
Garlic prawns sautéed in browned butter with cherry tomato, spring onion & peppers

**SCALLOPS 9.4 (GF)**  
Pan seared buttered scallops, served on a bed of wild rocket, capers & zesty lemon dressing

## Specials we make all our food and sauces in house

**VEGGIE SARMA BEYTI 13.9 (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 15.9  
LAMB SARMA BEYTI 16.9**

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 13.9 (V)  
BEEF MOUSSAKA 14.9**

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

**ALI NAZIK 16.9 (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 16.9 (GF/DF)**

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

**LAMB SAUTÉ 14.9 (GF)**

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

**IMAM BAYILDI 13.9 (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 12.9 (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 12.9 (V/VG/GF/DF)**

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

**CAULIFLOWER STEAK £12.9 (V/VG/GF/DF)**

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

\*Vegan

**WAGYU BURGER 13.9 (DF)**

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

**KUZU KOFTE 14.9 (\*GF/\*DF)**

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

**LAMB CUTLETS 19.9 (\*GF/\*DF)**

Seasoned tender lamb cutlets, served with rice

**TAVUK KOFTE 14.9 (\*GF/\*DF)**

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

## On the grill

**SIRLOIN STEAK 8 OZ 24.9 (GF/DF)**

**RIBEYE STEAK 8 OZ 26.9 (GF/DF)**  
28-Day Dry Aged Owton's Hampshire beef. Served with asparagus, cherry tomatoes, portobello mushroom & skin on fries

**ADD SAUCE 2.5**

Garlic Butter  
Peppercorn Sauce  
Mushroom Sauce

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

**MIXED IZGARA 21.9 (\*GF/\*DF)**

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

**KUZU SHIS 15.5 (\*GF/\*DF)**

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

**TAVUK WINGS 13.9 (GF/DF)**

Chargrilled marinated chicken wings, served with skin on fries

**TAVUK SHIS 14.9 (\*GF/\*DF)**

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

## From the sea

**MUSSELS 15.9 (GF)**

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

**FILLET OF SEA BASS 16.9 (GF/DF)**

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

**ORGANIC SALMON 19.9 (GF/DF)**

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

**TIGER PRAWNS 18.9 (GF)**

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

## To Share

**COLD MEZE BOARD 15.9 (V)**  
Humus, cacik, tabule, baba ganoush & olives

**HOT MEZE BOARD 16.9**  
Muska borek, halloumi, kalamar, sucuk & falafel

**VEGGIE BOARD 16.9 (V)**  
Muska borek, halloumi, mucver cake, falafel & olives

**VEGAN MEZE BOARD 16.9 (V/VG)**  
Humus, shaksuka, artichoke hearts, ezme salad, falafel & olives

## Platter

**Jumbo Platter 99** 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 73** Serves 2-3 people  
Chicken Shish, Chicken Beyti, Chicken Wings (8pcs), whole baby chicken Served with Rice & Salad

**Full Platter 83** Serves 3 people  
Lamb Shish, Chickem Shish, Adana, Chicken Beyti, Lamb Ribs (4pcs), Chicken Wings (8pcs) Served with Rice & Salad

**Poussin Chicken Platter 19.95** Serves 2 people  
Barbequed whole baby chicken Served with Rice & Salad

## Salads

**SEASONAL MIXED SALAD 5.5 (V/VG/GF/DF)**  
Mixed leaves, spring onion, cauliflower, broccoli & pomegranate, dressed with olive oil, lemon juice & molasses

**BETROOT & FETA SALAD 9 (V/GF)**  
Mixed leaves, spring onion with diced feta cheese, walnuts, served with olive oil & honey glaze dressing

**HALLOUMI SALAD 11.5 (V/GF)**  
Honey glazed grilled halloumi on a bed of mixed seasonal salad & avocado

**CHICKEN CAESAR SALAD 12.5 (GF/DF)**  
Grilled chicken on crisp romaine lettuce, anchovies, parmesan shavings, crunchy croutons and creamy Caesar dressing

**SALMON SALAD 12.5 (GF)**  
Pan seared organic salmon on rocket, mixed leaves, cucumber, olives & cherry tomatoes with a lemon & herb dressing

**PRAWN SALAD 12.5 (GF/DF)**  
Succulent marinated tiger prawns with avocado, rocket, mixed leaves, with a lemon & herb dressing

## Sides

**SAUCES 2**  
Peppercorn Sauce, Mushroom Sauce

**YOGHURT BOWL 2.5**

**RICE 3.5 (V/GF)**

**SKIN ON FRIES 3.5 (V/VG/GF/DF)**

**SWEET POTATO FRIES 4.9 (V/VG/GF/DF)**

**CREAMY MASH 3.9 (V/GF)**

**SEASONAL SAUTÉED VEGETABLES 5.9 (V/VG/GF)**

**TENDERSTEM BROCCOLI 4.5 (V/VG/GF)**

**GRILLED ASPARAGUS 4.5 (V/VG)**

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

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

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## Lunch Menu 12-4

### Tea

Great British Cuppa 3.5

Earl Grey 3.5  
*Creamy & fragrant*

Deckchair Dreaming 3.5  
*Chamomile and apple herbal tea*

Lemon & Ginger 3.5

Nearly Nirvana 3.5  
*Jasmine & mint white needle tea*

Turkish Tea Çay  
*glass 2 pot 3*

### Coffee

Espresso 2.5

Americano 2.7

Macchiato 2.5

Cortado 2.5

Flat White 3

Latte 3.1

Turkuaz Coffee 3

Cappuccino 3.1

Mocha 3.5

Chai Latte 3.5

Alternative milks:  
*Coconut, Almond & Oat*

Add  
syrup 30p

Salted Caramel  
Gingerbread  
Hazelnut  
Vanilla

### Juice & Soft Drinks

Juices

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

### 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*

### Mocktails

TURKISH LEMONADE 7  
*Mint, lime, lemonade, lime cordial, grenadine*

TROPICAL TICKLER 7  
*Passion fruit juice, pineapple juice, mango juice, apple juice, grenadine*

VIRGIN PIÑA COLADA 7  
*Pineapple juice, cream of coconut*

VIRGIN MOJITO 7  
*Mint, lime, brown sugar, soda water, lime juice*

### On Tap

Efes 6.9

Jubel 7.3

Maheu 6.9

Leffe Blonde 7.5

Orchard Pig Cider 5.5

Camden Pale Ale 6

### White

Tooma River, Chardonnay  
*Australia 6.2 / 7.35 / 22*

La Cadence Blanc de Blanc  
*France 6.75 / 8 / 24*

Care Blanco Sobre Lias, Grenache  
*Spain 7.85 / 9.3 / 28*

Delle Venezie, Pinot Grigio  
*Italy 8.15 / 9.7 / 29*

Free-Run Steen, Chenin Blanc  
*South Africa 8.4 / 10 / 30*

Mohua, Sauvignon Blanc  
*New Zealand 10.7 / 12.7 / 38*

### Red

La Cadence Carignan  
*France 6.75 / 8 / 24*

Longue Roche, Merlot  
*France 7.25 / 8.5 / 26*

Care Tinto, Grenache  
*Spain 7.9 / 9.35 / 28*

Les Mougeottes, Pinot Noir  
*France 9.55 / 11.35 / 34*

### Rose

Sospiro Pinot Grigio Blush  
*Italy 6.25 / 8.9 / 26*

Domaine de l'Amour, Cotes de Provence  
*France 8.4 / 12 / 36*

Whispering Angel, Cotes de Provence  
*France 55*

### Sparkling

Ruggeri Prosecco Brut  
*Italy 7 / 30*

Via Vai, Prosecco Rose  
*Italy 8 / 32*

Hattingley Valley Classic Reserve Brut  
*Hampshire 11.25 / 50*

*Wines served at 175ml (125ml on request)  
Champagne/Prosecco served at 125ml*



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