

SHARING

All served with bread, bulgur, rice and salad

Discover a world of culinary delights with our diverse range of platters, each crafted to tantalize your taste buds and provide an unforgettable dining experience.

Cold Mixed Meze Small - 15.9

Hummus, Beetroot &
Patlican Salad

Hot Mixed Meze Large - 23.9

Falafel, Calamari, Sigara Boregi,
Sucuk & Halloumi



Jumbo Mix Hot Meze (FOR 4-5 PEOPLE)

34.9

Falafel, Calamari, Sigara Boregi,
Crispy Prawns, Halloumi Fritters, whitebait
Mozzarella Sticks, Sucuk & Halloumi

CHICKEN SPECIALS (FOR 3 PEOPLE) 45

Chicken Shish, Chicken Beyti and 10pcs Chicken Wings.
Add Small Cold Meze for +£12



MIX PLATTER (FOR 3 PEOPLE) 59.9

Lamb Shish, Chicken Shish, Chicken Beyti,
Adana Kebab, 4 Lamb Ribs and 4pcs Chicken Wings
Add Small Cold Meze for +£12



TURQUAZ JUMBO PLATTER (FOR 6 PEOPLE) 99

Lamb Shish, Chicken Shish, Chicken Beyti,
Adana Kebab, 10 pcs Chicken Wings,
8pcs Lamb Ribs and 4pcs Lamb Chops.

ADD LARGE COLD MEZE FOR +£15

Humus, Patican Salad, Kisir,
Cacik & Baba Ganoush



LUNCH SET MENU

Monday to Friday 12noon - 4pm

(offer not valid on bank holidays, public holidays, or special days)

2 COURSE MEAL £12.9 Per Person

3 COURSE MEAL £15.9 Per Person

STARTERS

Cold Starters

Patlican Salad **VG**

Sliced Aubergine, mixed peppers, onion
with special tomato sauce

Houmus **VG**

Chickpeas puree with tahini, lemon juice,
garlic and olive oil

Kisir **VG CG**

Bulgur mixed with spring onion, celery, mixed
peppers, parsley, mint, lemon & pomegranate juice

Cacik **V GFD**

Fresh Mint, cucumber flavoured with yoghurt
and sprinkling of garlic.

Hot Starters

Grilled Halloumi **V GFD**

Falafel with Humus **VG GF**
Chickpeas, broad beans, garlic, spices,
fresh herbs and tahini.

Chicken Dippers **GE**

Marinated and deep fried chicken breast
with sweet chili sauce.

Whitebait **F D* G**

served with tartar sauce

Soup

Lentil Soup Mercimek **VG D C**

MAINS

From The Charcoal Barbecue

All our Kebabs are served with
rice & salad

Chicken Shish **GF***

Chicken breast marinated with
blend of herbs and Turkish spices

Chicken Wings **GF***

Marinated chicken wings cooked
on charcoal grill

Adana Kebab **GF***

Skewered minced lamb seasoned with
pepper & thyme

Chicken Beyti **GF***

Minced chicken, fresh herbs, garlic.

Izgara Kofte (Grilled Meatballs) **G**

Minced meat mix with bread,
onion, parsley & herbs

Vegetarian Dishes

All vegetarian dishes are served with
rice & salad

Veggie & Halloumi Kebab **V D GF**

Grilled mixed peppers, halloumi,
mushroom, onion, courgette & aubergine
with tomatoes sauce.

Falafel with Humus Main **VG GF**

Chickpeas, broad beans, garlic, spices,
fresh herbs, tahin.

Served with baby potatoes and
mixed seasonal vegetables.

Imam Bayildi **VG D***

Delicately fried aubergine stuffed with
mixed peppers, onions, garlic cooked
in olive oil baked in oven & topped with
tomato sauce.

PASTA DISHES

Veggie Penne **V G**

Mushroom, mix peppers, courgette,
tomato sauce

Spaghetti Bolognese **G**

Spaghetti with minced beef and
bolognese sauce

Penne Chicken Pasta **D G**

Chicken, mushroom with
creamy sauce

DESSERTS

Baklava **N D E**

A famous Ottoman dessert-homemade,
layers of rich filo pastry filled with chopped nuts & soaked in sweet syrup.

Rice Pudding **D E**

Traditional Turkish oven baked rice pudding.

Strawberry Cheeese Cake **D E**

Set on a biscuit base, made with cream cheese and a hint of vanilla.
Then topped with a strawberry fruit topping.

SOFT DRINKS

Coke / Diet Coke / Pepsi / Fanta 3.85

Still Water / Sparkling Water / Ayran / Capri-Sun / Juices (Apple, Cranberry, Orange) 2.9

Fresh Orange Juice 5.5

TURQUAZ RESTAURANT



MENU



COLD STARTERS

Mixed Olives	VG	5.9
Feta Cheese	D	5.9
Patlican Salad	VG	6.9
Sliced Aubergine, mixed peppers, onion with special tomato sauce		
Houmus	VG	6.5
Chickpeas puree with tahini, lemon juice, garlic and olive oil		
Kisir	VG C G	6.5
Bulgur mixed with spring onion, celery, mixed peppers, parsley, mint, lemon & pomegranate juice		
Tabule	VG	6.9
Freshly chopped parsley with bulgur (crushed wheat), tomato & spring onion, mixed with pomegranate and dressing		
Cacik	V GF D	6.9
Fresh Mint, cucumber flavoured with yoghurt and sprinkling of garlic.		
Tarama	F G	6.9
Freshly prepared whipped cod roe		
Baba Ganoush	V GF D	7.5
Smoked aubergine, yoghurt, pomegranate, garlic, tahini, parsley, lemon juice & olive oil		
Beetroot Pate	V GF D	7.5
Roasted beetroot mixed with ground chickpeas, garlic and then topped with walnut.		
Stuffed Vine Leaves	VG GF D*	6.9
Stuffed vine leaves with rice, pine kernels, served with yoghurt		

1 Cold Mixed Meze	
Small	15.9
Humus, Patican Salad & Beetroot Pate	
Large	21.9
Humus, Patican Salad, Kisir, Cacik & Baba Ganoush	



FRESHLY PREPARED SALADS

Ezme Salad	VG GF	6.9
Chopped tomato, red onion, peppers, parsley, lemon juice with pomegranate dressing		
Shepherd's (Çoban) Salad	VG GF	6.5
Diced tomato, cucumber, onion, parsley with olive oil dressing		
Traditional Greek Salad	V GF D	10.5
Beef tomato, cucumber, bell peppers, fresh parsley, Greek feta cheese, olives, extra virgin olive oil & lemon		
Fruity Goat's Cheese Salad	V N D	13.9
Mix leaves , beetroot, dry apricot, cherry tomato, avocado & walnut		
Halloumi Avocado Salad	V N D	14.5
Grilled halloumi, avocado, cherry tomatoes, sweetcorn, mixed leaves, beetroot, olive oil, walnut and dressing pomegranate juice		
Chicken Caesar Salad & Avocado	D G	16.9
Cos lettuce, cucumber pickle, beetroot, cherry tomatoes, croutons, parmesan and Caesar dressing.		



HOT STARTERS

Grilled Halloumi	V GF D	7.5
Grilled Halloumi & Sucuk	G D	7.9
Halloumi Fritters	D G	7.5
These homemade halloumi fries are double dipped in panko breadcrumbs for an extra crispy finish		
Houmus Lamb OR Chicken Kavurma	GF	9.9
Diced pan-fried meat with a bed of houmus and herbs		
Houmus Sucuk Kavurma	GF	7.9
Diced pan-fried beef Turkish sausage with a bed of houmus and herbs		
Falafel with Humus	VG GF	6.9
Chickpeas, broad beans, garlic, spices, fresh herbs and tahini.		
Pastry (Sigara Borek)	V D G	7.5
Feta, fresh herbs in Turkish pastry. Served with sweet chilli sauce.		
Grilled Turkish Beef Sausage (Sucuk)	G	6.9
Imam Bayildi	V GF	7.5
Fried aubergine, onion, tomato, garlic & mixed peppers		
Garlic Mushroom	V GF D	6.9
Butter, mix herbs & mozzarella cheese		
2 Crispy King Prawns	CR D F G	7.5
Dip fried panko coated king prawns. Served with sweet chili sauce.		

Chicken Dippers	G E	6.9
Marinated and deep fried chicken breast with sweet chili sauce.		
Grilled King Prawns	CR D F GF	8.5
Grilled prawns with garlic, butter, served with mash potato		
Mozzarella Sticks	D G	6.5
Deep-fried breaded mozzarella sticks		
Pan Fried Chicken Liver	GF	7.5
Pan fried seasoned with Turkish spices		
3 Garlic Prawns	CR D F	8.9
Pan fried prawns with mushroom, tomato, garlic & cream sauce		
Deep Fried Fresh Calamari	G F D*	8.9
Marinated deep fried fresh squid rings. Served with tartar sauce.		
French Goat's Cheese	V N D	7.9
Roasted apricot glazed goat's cheese, walnut served with beetroot & cherry tomatoes		
Whitebait	F D* G	6.9
served with tartar sauce		

Hot Mixed Meze

Large 22.9
Falafel, Calamari, Sigara Boregi, Sucuk & Halloumi

DAILY SOUP

Lentil Soup	Mercimek VG D C	7.5
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KIDS MENU & CAPRI SUN 7.9

- Chicken Wings & Chips
- Chicken Dippers & Chips
- Chicken Nuggets & Chips
- Fish Finger & Chips
- Spaghetti Bolognese

FROM THE CHARCOAL BARBECUE

All our Kebabs are served with rice & salad

	Regular	Large
Lamb Shish Kebab	GF*	17.5 22.9
Marinated fillet of lamb, grilled to delight on skewer		
Chicken Shish	GF*	17.5 21.9
Chicken breast marinated with blend of herbs and Turkish spices		
4 Chicken Wings	GF*	17.9
Marinated chicken wings cooked on charcoal grill		
Lamb Ribs	GF*	23.9
Marinated spare lamb ribs on charcoal grill.		
Adana Kebab	GF*	15.5 18.5
Skewered minced lamb seasoned with pepper & thyme		
Mix Shish (Lamb & Chicken)	GF*	22.9
Half portion lamb shish, half portion chicken shish		
5 Lamb Chops	GF*	25.9
Tender lamb chops seasoned and grilled over charcoal.		
6 Chicken Beyti	GF*	15.5 18.5
Minced chicken, fresh herbs, garlic.		
Chef's Special		29.9
Lamb shish chicken shish & lamb kofte		
7 Mixed for 1	GF*	32
Lamb shish, chicken shish, 2pcs lamb chops		
Mix Koftes	GF*	18.5
One skewer Adana & one skewer Chicken Beyti		



PASTA DISHES

Veggie Penne	V G	15.9
Mushroom, mix peppers, courgette, tomato sauce		
Prawn Penne	F D G	19.9
Prawn, onion, garlic with creamy sauce,		
Spaghetti Bolognese	G	16.9
Spaghetti with minced beef and bolognese sauce		
Spaghetti Carbonara	G D E	16.9
Halal turkey bacon, shallat, egg yolk & cream sauce		
Penne Chicken Pasta	D G	17.5
Mushroom creamy sauce		

KEBABS WITH YOGHURT

All our Kebabs are served with rice & salad

8 Lamb or Chicken Sarma Beyti	D G	22.9
Specially prepared minced lamb or chicken meat and herbs on skewers, char grilled, wrapped in thin bread with cheddar cheese, served with butter, yoghurt & tomato sauce.		
Fistik Kebabi / Pistachio Kebab	D G N	24.9
Specially prepared, char-grilled minced chicken or lamb wrapped in thin homemade bread with cheddar cheese. Then cooked in a oven to perfection and topped with yoghurt, tomato sauce, pistachio, drizzled with butter		
Kebabs with Yoghurt Sauce	D G	23.9
Lamb / Chicken / Adana		
Choice of your shish skewer chopped on a bed of bread, topped with tomato sauce, and yoghurt then drizzled with butter.		
Ali Nazik	D GF Lamb OR Chicken	24.9
Char grilled aubergines with garlic and yoghurt, topped with your choice of meat and butter & special tomato sauce		



VEGETARIAN DISHES

All vegetarian dishes are served with rice & salad

Stuffed Aubergine	V D GF	17.9
Fried aubergine, onion, tomato, garlic, mixed peppers topped with melted cheddar cheese.		
Veggie Moussaka	V D G	17.9
Aubergine, potatoes, courgette, green peppers, mushrooms & onion cooked in oven with bechamel sauce (cheese).		
Veggie & Halloumi Kebab	V D GF	17.9
Grilled mixed peppers, halloumi, mushroom, onion, courgette & aubergine with tomatoes sauce.		
Veggie Iskender	V D G	17.5
Grilled peppers, onion, tomato, courgette & aubergine on a bed of bread, topped with tomato sauce, yoghurt and then drizzled with butter.		
Falafel with Humus Main	VG GF	16.9
Chickpeas, broad beans, garlic, spices, fresh herbs, tahin. Served with baby potatoes & mixed seasonal vegetables.		
Imam Bayildi	VG D*	16.5
Delicately fried aubergine stuffed with mixed peppers, onions, garlic cooked in olive oil baked in oven & topped with tomato sauce.		
Veggie Sarma Beyti	V D G	19.9
Mushrooms, mix peppers, onions & aubergine, garlic, ginger wrapped in a thin homemade bread with cheddar cheese. Served with yoghurt.		

HOUSE SPECIALS

Mediterranean Grilled Chicken	GF D	19.9
Lean chunks of chicken breast, cooked with creamy mushroom sauce. Served with baby potato and spinach		
Meat Mousaka	D G	19.9
Oven cooked layer of aubergine, minced lamb, potatoes, onion, garlic and home made sauce, coated with cheese, served with rice		
Kleftico	GF D	20.9
Slow cooked lamb shank, with Mediterranean aromatic spices, seasonal vegetables, green beans, spinach & mash potato		
Lamb or Chicken Saute	GF D	19.9
Diced chicken or lamb, mushroom, onion, green & red peppers, mixed herbs, tomato sauce & butter served with rice		

FISH AND SEAFOOD DISHES

Grilled Fillet Sea Bass	F D	23.9
Served with mashed potato, seasonal vegetables, spinach, garlic butter dressing		
Grilled Salmon	F D	23.9
Served with mashed potato, seasonal vegetables, spinach, garlic butter dressing		
Grilled King Prawns	F D CR	23.9
Served with mashed potato, seasonal vegetables, & garlic butter		
Sautéed King Prawn	F D CR	23.9
Tomato paste, mushroom, green, red peppers, onion, garlic, cooked in & garlic butter		
Calamari	F G D*	21.9
Served with chips & home-made tartar sauce		
Fish Platter (for 1 person)	F D CR	27.9
Grilled Salmon, Seabass, 2pcs King Prawn, served with mashed potato and seasonal vegetables, spinach, garlic butter dressing		

BURGERS

Chicken Burger	D G	14.9
Chicken fillet with lettuce, tomato, cheese, mayonnaise served with chips		
Beef Burger	D G	14.9
Beef burger, roasted onion, cheese, lettuce, tomato, burger sauce, served with chips		
Halloumi and Avocado Burger	V D G	13.9
Grilled halloumi, roasted, peppers and avocado, served with chips		

CHOICE OF SIDE DISHES

Sautéed Spinach 3.9 / Rice 4.5 / Bulgur G 4.5 / Grilled Onion 4.5
Chips 5 / Spicy Chips 5 / Sauté Baby Potatoes D* 5 / Mashed Potatoes D 4.5 / Bullet Chili 3.90

10% discretionary service charge will applied to your bill.
Please let your server know if you have any allergies. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or meat or fish do not contain bones.

FOOD ALLERGY: V: Vegetarian / VG: Vegan / G: GLUTEN / GF: GLUTEN FREE / GF*: GLUTEN FREE OPTIONAL / D: Dairy D*: Dairy OPTIONAL / N: Nuts / F: Fish / S: Soya / C: Celery / M: Molluscs / CR: Crustaceans / E: Egg