

TURKUAZ

Cold Meze

MIXED OLIVES (VE) Marinated in olive oil, lemon, mixed peppers and brine	6.9
CACIK (V) Cucumber, garlic, mint and dill with yoghurt	6.9
HUMUS (VE) Crushed chickpeas, tahini, lemon juice and garlic	6.9
TABULE (VE) Cracked wheat mixed with finely chopped parsley, spring onion, dill, celery, mixed peppers and tomato	6.9
YAPRAK SARMA (V) Stuffed vine leaves served with yoghurt	6.9
BABA GANOUSH (V) Smoked aubergine purée mixed with yoghurt, tahini and garlic	6.9
PRAWN AVOCADO COCKTAIL Cooked prawns, lettuce and avocado with prawn cocktail sauce	8.9

COLD MEZE PLATTER

Humus, Cacik, Tabule, Baba Ganoush, Mixed Olives and Yaprak Sarma
17.9

HOT MEZE PLATTER

Feta Triangles, Halloumi, Calamari, Sucuk and Falafel
18.9

VEGETARIAN HOT MEZE PLATTER

Feta Triangles, Halloumi, Courgette Cake, Falafel and Yaprak Sarma
17.9

Hot Meze

HALLOUMI (V) Grilled halloumi cheese	7.9
FETA TRIANGLES (V) Filo pastry filled with feta cheese and spinach	7.9
COURGETTE CAKE (V) Grated courgette fritters prepared with spring onion, dill, carrot, egg, flour and feta cheese	7.9
FALAFEL (VE) Deep fried patties made from chickpea, onion, coriander and spices served with humus	7.9
IMAM BAYILDI (VE) Aubergine stuffed with onion, garlic, tomato and mixed peppers	7.9
SUCUK Grilled Turkish spicy beef sausage slices	7.9
CALAMARI Fried battered squid served with tartar sauce	8.9
MUSSELS Garlic butter mussels cooked with shallots and parsley	8.9
GARLIC TIGER PRAWNS Sautéed tiger prawns with cherry tomato, spring onion and garlic butter	10.9
SCALLOPS Buttery crunch of a pan seared scallops	10.9

Steak & Burger

SIRLOIN STEAK (8 OZ) Prime tender and juicy Scottish beef sirloin steak served with asparagus, mushroom and fries	26.9
RIBEYE STEAK (8 OZ) Prime tender and juicy Scottish beef ribeye steak served with asparagus, mushroom and fries	28.9
Add Steak Sauce	1.5
Garlic Butter	2.5
Peppercorn Sauce	2.5
Mushroom Sauce	2.5
CHICKEN FILLET BURGER Chicken breast, lettuce, tomato, gherkin and red onion served with fries	14.9
BEEF BURGER Beef patty, lettuce, tomato, gherkin, red onion and tomato relish sauce served with fries	15.9
Add Cheese	50p

On the Grill

All dishes served with rice and salad

CHICKEN SHISH Marinated cubes of chicken breast	16.9
LAMB KOFTE Minced lamb meat balls mixed with onion, garlic, parsley and traditional spices	16.9
CHICKEN KOFTE Minced chicken meat balls mixed with pepper, onion, garlic, parsley and traditional spices	16.9
CHICKEN LEGS Marinated chicken legs	16.9
CHICKEN WINGS Marinated chicken wings	15.9
LAMB RIBS Seasoned tender lamb ribs	19.9
LAMB CHOPS Seasoned tender lamb chops	21.9
MIXED GRILL A mixed selection of chicken cubes, lamb ribs and lamb kofte	21.9
CHEF'S SPECIAL Serves two Chicken Shish, Lamb Kofte, Chicken Kofte, Lamb Ribs and Chicken Wings	50.9

Specials

CHICKEN BEYTI Minced chicken mixed with pepper, onion, garlic, parsley and traditional spices; wrapped in flat bread, buttered tomato sauce served with rice and yoghurt	17.9
LAMB BEYTI Minced lamb mixed with onion, garlic, parsley and traditional spices; wrapped in flat bread, buttered tomato sauce served with rice and yoghurt	18.9
ALI NAZIK Minced lamb mixed with onion, garlic, parsley and traditional spices over smoked aubergine purée mixed with yoghurt, tahini, garlic and buttered tomato sauce	18.9
KLEFTIKO Slowly roasted lamb shank cooked with vegetables and served with rice	18.9
LAMB SAUTÉ Sautéed diced lamb with onion, garlic, tomato, mushroom and mixed peppers served with rice	16.9
MEAT MOUSSAKA Minced lamb layered on aubergine, courgette, potato, onion and mixed peppers; topped with creamy cheese sauce served with tomato sauce and rice	16.9
VEGGIE MOUSSAKA (V) Layers of aubergine, courgette, potato, onion, pea, carrot and mixed peppers; topped with creamy cheese sauce served with tomato sauce and rice	15.9
IMAM BAYILDI (V) Aubergine stuffed with onion, garlic, tomato and mixed peppers served with rice	15.9

Fish

GRILLED SALMON Served with sautéed vegetables	17.9
MUSSELS Garlic butter mussels cooked with shallots and parsley served with fries	17.9
GRILLED FILLET SEA BASS Served with sautéed vegetables	18.9
GARLIC TIGER PRAWNS Served with sautéed vegetables	20.9

Salad

HALLOUMI SALAD (V) Grilled halloumi, avocado, mixed salad with salad dressing	13.9
CHICKEN SALAD Grilled chicken, avocado, mixed salad with salad dressing	13.9
PRAWN SALAD Cooked prawns, avocado, mixed salad with salad dressing	14.9

Sides

SKIN ON FRIES (VE)	4.9
SWEET POTATO FRIES (VE)	5.9
GRILLED ONIONS (VE)	4.9
RICE (V)	4.9
SAUTÉED VEGETABLES (VE)	6.9
SHEPHERD'S SALAD (VE)	6.9

VEGETARIAN (V) VEGAN (VE) An optional gratuity of 12.5% will be added to your bill.

We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering.

White Wine

	175ml	250ml	Bottle
CANKAYA, KAVAKLIDERE Turkey, 13.5%	7	9	25
PINOT GRIGIO LOVE STORY ARCOLE, SARTORI Italy, 13%	8	10	29
ESTATE SAUVIGNON BLANC, DE MARTINO Chile, 13%	9	11	31
LES MOUGEOTTES CHARDONNAY, IGP PAYS D'OC France, 13.5%			34
GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO Italy, 13%			37
CHABLIS, DOMAINE DE VAUROUX France, 12.5%			50

Red Wine

YAKUT, KAVAKLIDERE Turkey, 13.5%	7	9	25
LONGUE ROCHE MERLOT, IGP PAYS D'OC France, 13.5%	8	10	29
PRIMITIVO SALENTO, BOHEME Italy, 13%	9	11	32
CUMA ORGANIC WINEMAKERS MALBEC, EL ESTECO Argentina, 13.5%	10	12	35
RIOJA RESERVA THE JOURNEY COLLECTION, RAMÓN BILBAO Spain, 14%			46
MARGAUX, CHÂTEAU DESMIRAIL France, 13.5%			76

Rosé Wine

EMBRUJO ORGANIC ROSADO GARNACHA, BODEGAS VERUM Spain, 12.5%	8	9	25
PINOT GRIGIO ROSÉ, VIA NOVA Italy, 12%	9	10	28
LOVE BY LÉOUBE ORGANIC, DOMAINE DE LÉOUBE France, 13%			42

Sparkling Wine & Champagne

PROSECCO, STELLE D'ITALIA Italy, 11%	9		33
MOËT & CHANDON BRUT IMPÉRIAL France, 12%			110
BOLLINGER ROSÉ BRUT France, 12%			150

Beer & Cider

DEFAULTERS LAGER, DORKING BREWERY	Half Pint 4	Pint 7
PILCROW PALE, DORKING BREWERY	Half Pint 4	Pint 7
BECK'S BLUE		5
PERONI		6
EFES DRAFT BOTTLE		7
BULMERS		7

Mocktail

TURKISH LEMONADE Mint, lime, lemonade, lime cordial, grenadine	7
TROPICAL TICKLER Passion fruit juice, pineapple juice, mango juice, apple juice, grenadine	7
VIRGIN PIÑA COLADA Pineapple juice, cream of coconut	7
VIRGIN MOJITO Mint, lime, brown sugar, soda water, lime juice	7

Cocktail

BELLINI Peach purée, prosecco	9
MIMOSA Orange juice, prosecco	9
KIR ROYALE Crème de Cassis, prosecco	9
APEROL SPRITZ Aperol, soda water, prosecco	9.5
COSMOPOLITAN Vodka, triple sec, cranberry juice, lime juice	10.5
OLD FASHIONED Bourbon whiskey, Angostura bitters, brown sugar	10.5
MARGARITA Tequila, triple sec, lime juice	10.5
MOJITO Rum, mint, lime, brown sugar, soda water, lime juice	10.5
DAIQUIRI (STRAWBERRY/PASSION FRUIT) Rum, lime juice, strawberry purée or passion fruit purée	10.5
CAIPIRINHA Cachaca, lime, brown sugar, soda water	10.5
PIÑA COLADA Coconut flavoured rum, cream of coconut, pineapple juice	11.5
ESPRESSO MARTINI Vodka, coffee liqueur, espresso	11.5
PORN STAR MARTINI Vanilla vodka, passion fruit liqueur, pineapple juice, passion fruit purée, prosecco shot	12.5
LONG ISLAND ICED TEA Vodka, gin, tequila, rum, triple sec, coke, lime juice	12.5

Spirit

All spirits are served in 25ml and also available in 50ml

Gin

GORDON'S	7
BOMBAY SAPPHIRE	8
PINK GIN	8
HENDRICK'S	9

Rum

BACARDI	6
CAPTAIN MORGAN	7
CAPTAIN MORGAN SPICED GOLD	8

Cognac

MARTELL VS	7
COURVOISIER VS	8
RÉMY MARTIN VSOP	9

Raki

	50ml	35cl	70cl
YENI RAKI	8	40	70
TEKIRDAG GOLD	9	50	80

Vodka

SMIRNOFF	6
ABSOLUT	7
GREY GOOSE	8

Whisky

JAMESON	6
JACK DANIEL'S	7
JOHNNIE WALKER BLACK LABEL	8
GLENFIDDICH	9

Liquor

TIA MARIA	6
BAILEYS	6
DISARONNO	7

Shot

SAMBUCA	6
TEQUILA	6
JÄGERMEISTER	7

Soft Drink

STILL WATER	3.5	5
SPARKLING WATER	3.5	5
SODA WATER/TONIC WATER/LIGHT TONIC WATER	3.5	
COKE/DIET COKE/COKE ZERO/FANTA/SPRITE		4
JUICE Orange/Apple/Pineapple/Cranberry/Passion Fruit/Mango/ Turnip		4
AYRAN		4
SAN PELLEGRINO Orange/Lemon		4

TURKUAZ

Breakfast

FULL ENGLISH BREAKFAST	11.9
Bacon, sausage, mushroom, hash browns, beans, grilled tomato, fried egg and sourdough toast	
SUNRISE BREAKFAST	10.9
Bacon, sausage, beans, two fried eggs, fries and sourdough toast	
VEGGIE BREAKFAST (V)	11.9
Veggie sausage, halloumi, mushroom, hash browns, beans, grilled tomato, scrambled eggs and sourdough toast	
VEGAN DELIGHT (VE)	11.9
Avocado, veggie sausage, mushroom, hash browns, beans, grilled tomato, spinach and sourdough toast	
TURKUAZ BREAKFAST	13.9
Sucuk, halloumi, olives, feta triangles, jam, honey & cream, poached egg and homemade bread	
BREAKFAST OMELETTE	8.9
Choice of cheddar cheese or ham served with fries	
MENEMEN (V)	8.9
Finely chopped tomatoes, mixed peppers, onions; topped with eggs served with homemade bread	
EGGS BENEDICT	9.9
On a toasted English muffin with poached eggs, ham and Hollandaise sauce	
EGGS ROYALE	10.9
On a toasted English muffin with poached eggs, smoked salmon and Hollandaise sauce	
SMASHED AVOCADO (V)	9.9
Toasted sourdough bread, topped with smashed avocado and poached egg	
EGGS ON SOURDOUGH (V)	6.9
Toasted sourdough bread, topped with scrambled or poached eggs	
SMOKED SALMON	9.9
Toasted sourdough bread, topped with smoked salmon and scrambled eggs	
FRENCH TOAST (V)	9.9
Brioche bread served with fresh fruits and maple syrup	
BREKKIE PANCAKE	10.9
Served with sausage, bacon, scrambled eggs and maple syrup	

Cold Meze

MIXED OLIVES (VE)	6.9
Marinated in olive oil, lemon, mixed peppers and brine	
CACIK (V)	6.9
Cucumber, garlic, mint and dill with yoghurt	
HUMUS (VE)	6.9
Crushed chickpeas, tahini, lemon juice and garlic	
TABULE (VE)	6.9
Cracked wheat mixed with finely chopped parsley, spring onion, dill, celery, mixed peppers and tomato	
YAPRAK SARMA (V)	6.9
Stuffed vine leaves served with yoghurt	
BABA GANOUSH (V)	6.9
Smoked aubergine purée mixed with yoghurt, tahini and garlic	
PRAWN AVOCADO COCKTAIL	8.9
Cooked prawns, lettuce and avocado with prawn cocktail sauce	

Hot Meze

HALLOUMI (V)	7.9
Grilled halloumi cheese	
FETA TRIANGLES (V)	7.9
Filo pastry filled with feta cheese and spinach	
COURGETTE CAKE (V)	7.9
Grated courgette fritters prepared with spring onion, dill, carrot, egg, flour and feta cheese	
FALAFEL (VE)	7.9
Deep fried patties made from chickpea, onion, coriander and spices served with humus	
IMAM BAYILDI (VE)	7.9
Aubergine stuffed with onion, garlic, tomato and mixed peppers	
SUCUK	7.9
Grilled Turkish spicy beef sausage slices	
CALAMARI	8.9
Fried battered squid served with tartar sauce	
MUSSELS	8.9
Garlic butter mussels cooked with shallots and parsley	
GARLIC TIGER PRAWNS	10.9
Sautéed tiger prawns with cherry tomato, spring onion and garlic butter	
SCALLOPS	10.9
Buttery crunch of a pan seared scallops	

COLD MEZE PLATTER	17.9
Humus, Cacik, Tabule, Baba Ganoush, Mixed Olives and Yaprak Sarma	
HOT MEZE PLATTER	18.9
Feta Triangles, Halloumi, Calamari, Sucuk and Falafel	
VEGETARIAN HOT MEZE PLATTER	17.9
Feta Triangles, Halloumi, Courgette Cake, Falafel and Yaprak Sarma	

Lunch Special

HALLOUMI AND AVOCADO WRAP (V)	12.9
Grilled halloumi, avocado and mixed salad served with fries	
FALAFEL AND HUMUS WRAP (VE)	12.9
Falafel, humus and mixed salad served with fries	
CHICKEN KOFTE AND HUMUS WRAP	12.9
Minced chicken meat balls, humus and mixed salad served with fries	
LAMB KOFTE WRAP	12.9
Minced lamb meat balls and mixed salad served with fries	
IMAM BAYILDI (V)	13.9
Aubergine stuffed with onion, garlic, tomato and mixed peppers served with rice	
VEGGIE MOUSSAKA (V)	13.9
Layers of aubergine, courgette, potato, onion, pea, carrot and mixed peppers; topped with creamy cheese sauce served with tomato sauce and rice	
MEAT MOUSSAKA	14.9
Minced lamb layered on aubergine, courgette, potato, onion and mixed peppers; topped with creamy cheese sauce served with tomato sauce and rice	
CHICKEN SHISH	14.9
Marinated cubes of chicken breast served with salad and rice	
LAMB KOFTE	13.9
Minced lamb meat balls mixed with onion, garlic, parsley and traditional spices served with salad and rice	
CHICKEN KOFTE	13.9
Minced chicken meat balls mixed with pepper, onion, garlic, parsley and traditional spices served with salad and rice	
CHICKEN WINGS	13.9
Marinated chicken wings served with salad and rice	
GRILLED FILLET SEA BASS	13.9
Served with sautéed vegetables	
GRILLED SALMON	15.9
Served with sautéed vegetables	
CHICKEN BEYTI	16.9
Minced chicken mixed with pepper, onion, garlic, parsley and traditional spices; wrapped in flat bread, buttered tomato sauce served with rice and yoghurt	
LAMB BEYTI	17.9
Minced lamb mixed with onion, garlic, parsley and traditional spices; wrapped in flat bread, buttered tomato sauce served with rice and yoghurt	
KLEFTIKO	17.9
Slowly roasted lamb shank cooked with vegetables and served with rice	
LAMB RIBS	19.9
Seasoned tender lamb ribs served with salad and rice	
LAMB CHOPS	21.9
Seasoned tender lamb chops served with salad and rice	
MIXED GRILL	21.9
Mixed selection of chicken cubes, lamb ribs and lamb kofte served with salad and rice	

Salad

HALLOUMI SALAD (V)	13.9
Grilled halloumi, avocado, mixed salad with salad dressing	
CHICKEN SALAD	13.9
Grilled chicken, avocado, mixed salad with salad dressing	
PRAWN SALAD	14.9
Cooked prawns, avocado, mixed salad with salad dressing	

Sides

SKIN ON FRIES (VE)	4.9
SWEET POTATO FRIES (VE)	5.9
GRILLED ONIONS (VE)	4.9
RICE (V)	4.9
SAUTÉED VEGETABLES (VE)	6.9
SHEPHERD'S SALAD (VE)	6.9

VEGETARIAN (V) VEGAN (VE) An optional gratuity of 12.5% will be added to your bill.

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Hot Drink

TURKISH TEA	1.8
ENGLISH BREAKFAST / EARL GREY / GREEN/ CHAMOMILE/ PEPPERMINT/FRESH MINT TEA	3.5
POT OF TEA	4
English Breakfast / Earl Grey/Green/Chamomile /Peppermint/Fresh Mint Tea	
ESPRESSO	3
MACCHIATO	3
TURKISH COFFEE	3
DOUBLE ESPRESSO	3.5
AMERICANO	3.5
LATTE	3.5
CAPPUCCINO	3.5
FLAT WHITE	3.5
MOCHA	4
CHAI LATTE	4
HOT CHOCOLATE	4
ICED COFFEE	4
Almond 50p - Oat 50p	

Soft Drink

STILL WATER	3.5	5
SPARKLING WATER	3.5	5
SODA WATER/TONIC WATER/LIGHT TONIC WATER	3.5	
COKE/DIET COKE/COKE ZERO/FANTA/SPRITE		4
JUICE		4
Orange/Apple/Pineapple/Cranberry/Passion Fruit/Mango/ Turnip		
AYRAN		4
SAN PELLEGRINO		4
Orange/Lemon		
FRESH ORANGE JUICE	5.5	
MILKSHAKE	5	
Strawberry/Chocolate/Vanilla		

Smoothie

BERRY CREEK Strawberry, raspberry, blueberry,banana	7
PASSION SPRINGS Passion fruit, mango, pineapple, peach	7
GROOVY GREEN Avocado, spinach, pear, mint, green apple, melon	7
PEACHY GREEN Kale, broccoli, peach, mango, kiwi	7

Mocktail

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	

Cocktail

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	

White Wine

	175ml	250ml	Bottle
CANKAYA, KAVAKLIDERE	7	9	25
Turkey, 13.5%			
PINOT GRIGIO LOVE STORY ARCOLE, SARTORI	8	10	29
Italy, 13%			
ESTATE SAUVIGNON BLANC, DE MARTINO	9	11	31
Chile, 13%			
LES MOUGEOTTES CHARDONNAY, IGP PAYS D'OC			34
France, 13.5%			
GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO			37
Italy, 13%			
CHABLIS, DOMAINE DE VAUROUX			50
France, 12.5%			

Red Wine

YAKUT, KAVAKLIDERE	7	9	25
Turkey, 13.5%			
LONGUE ROCHE MERLOT, IGP PAYS D'OC	8	10	29
France, 13.5%			
PRIMITIVO SALENTO, BOHEME	9	11	32
Italy, 13%			
CUMA ORGANIC WINEMAKERS MALBEC, EL ESTECO	10	12	35
Argentina, 13.5%			
RIOJA RESERVA THE JOURNEY COLLECTION, RAMÓN BILBAO			46
Spain, 14%			
MARGAUX, CHÂTEAU DESMIRAIL			76
France, 13.5%			

Rosé Wine

EMBERRUJO ORGANIC ROSADO GARNACHA, BODEGAS VERUM	8	9	25
Spain, 12.5%			
PINOT GRIGIO ROSÉ, VIA NOVA	9	10	28
Italy, 12%			
LOVE BY LÉOUBE ORGANIC, DOMAINE DE LÉOUBE			42
France, 13%			

Sparkling Wine & Champagne

PROSECCO, STELLE D'ITALIA	9	33
Italy, 11%		
MOËT & CHANDON BRUT IMPÉRIAL		110
France, 12%		
BOLLINGER ROSÉ BRUT		150
France, 12%		

Beer & Cider

DEFAULTERS LAGER, DORKING BREWERY	Half Pint 4	Pint 7
PILCROW PALE, DORKING BREWERY	Half Pint 4	Pint 7
BECK'S BLUE		5
PERONI		6
EFES DRAFT BOTTLE		7
BULMERS		7

Spirit

All spirits are served in 25ml and also available in 50ml

<i>Gin</i>			<i>Vodka</i>		
GORDON'S	7		SMIRNOFF		6
BOMBAY SAPPHIRE	8		ABSOLUT		7
PINK GIN	8		GREY GOOSE		8
HENDRICK'S	9				
<i>Rum</i>			<i>Whisky</i>		
BACARDI	6		JAMESON		6
CAPTAIN MORGAN	7		JACK DANIEL'S		7
CAPTAIN MORGAN SPICED GOLD	8		JOHNNIE WALKER BLACK LABEL		8
			GLENFIDDICH		9
<i>Cognac</i>			<i>Liquor</i>		
MARTELL VS	7		TIA MARIA		6
COURVOISIER VS	8		BAILEYS		6
RÉMY MARTIN VSOP	9		DISARONNO		7
<i>Raki</i>			<i>Shot</i>		
	50ml	35cl	70cl		
YENI RAKI	8	40	70	SAMBUCA	6
TEKIRDAG GOLD	9	50	80	TEQUILA	6
				JÄGERMEISTER	7