

TURKUAZ

Breakfast

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

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	7.9
PRAWN AVOCADO COCKTAIL Cooked prawns, lettuce and avocado with prawn cocktail sauce	8.9

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
CRISPY PRAWNS Panko prawns deep fried served with sweet chili sauce	10.9
SCALLOPS Buttery crunch of a pan seared scallops	10.9

COLD MEZE PLATTER

Humus, Cacik, Tabule, Baba Ganoush, Mixed Olives and Yaprak Sarma
18.9

HOT MEZE PLATTER

Feta Triangles, Halloumi, Calamari, Sucuk and Falafel
19.9

VEGETARIAN HOT MEZE PLATTER

Feta Triangles, Halloumi, Courgette Cake, Falafel and Yaprak Sarma
18.9

Lunch Special

GRILLED FILLET SEA BASS Served with sautéed vegetables	13.9
HALLOUMI AND AVOCADO WRAP (V) Grilled halloumi, avocado and mixed salad served with fries	13.9
FALAFEL AND HUMUS WRAP (VE) Falafel, humus and mixed salad served with fries	13.9
CHICKEN KOFTE AND HUMUS WRAP Minced chicken meat balls, humus and mixed salad served with fries	13.9
LAMB KOFTE WRAP Minced lamb meat balls and mixed salad served with fries	13.9
IMAM BAYILDI (V) Aubergine stuffed with onion, garlic, tomato and mixed peppers served with rice	14.9
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	14.9
CHICKEN KOFTE Minced chicken meat balls mixed with pepper, onion, garlic, parsley and traditional spices served with salad and rice	14.9
CHICKEN WINGS Marinated chicken wings served with salad and rice	14.9
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 Add Cheese 50p	15.9
MEAT MOUSSAKA Minced lamb layered on aubergine, courgette, potato, onion and mixed peppers; topped with creamy cheese sauce served with tomato sauce and rice	15.9
CHICKEN SHISH Marinated cubes of chicken breast served with salad and rice	15.9
LAMB KOFTE Minced lamb meat balls mixed with onion, garlic, parsley and traditional spices served with salad and rice	15.9
GRILLED SALMON Served with sautéed vegetables	16.9
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
KLEFTIKO Slowly roasted lamb shank cooked with vegetables and served with rice	20.9
LAMB RIBS Seasoned tender lamb ribs served with salad and rice	21.9
LAMB CHOPS Seasoned tender lamb chops served with salad and rice	22.9
MIXED GRILL Mixed selection of chicken cubes, lamb ribs and lamb kofte served with salad and rice	23.9

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
GREEK SALAD (V)	7.9

VEGETARIAN (V) VEGAN (VE) An optional gratuity of 10% 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.

Hot Drink

TURKISH TEA	1.8
ENGLISH BREAKFAST / EARL GREY / GREEN/ CHAMOMILE/ PEPPERMINT/FRESH MINT TEA	3.5
POT OF TEA English Breakfast / Earl Grey/Green/Chamomile /Peppermint/Fresh Mint Tea	4
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 Orange/Apple/Pineapple/Cranberry/Passion Fruit/Mango/ Turnip	4	
AYRAN	4	
SAN PELLEGRINO Orange/Lemon	4	
FRESH ORANGE JUICE	5.5	
MILKSHAKE Strawberry/Chocolate/Vanilla	5	

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 Mint, lime, lemonade, lime cordial, grenadine	6
TROPICAL TICKLER Passion fruit juice, pineapple juice, mango juice, apple juice, grenadine	6
VIRGIN PIÑA COLADA Pineapple juice, cream of coconut	6
VIRGIN MOJITO Mint, lime, brown sugar, soda water, lime juice	6

Cocktail

BELLINI Peach purée, prosecco	8
MIMOSA Orange juice, prosecco	8
KIR ROYALE Crème de Cassis, prosecco	8
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

White Wine

	175ml	250ml	Bottle
RESERVE CHARDONNAY, TOOMA RIVER Australia, 13%	6.5	7.5	22
CANKAYA, KAVAKLIDERE Türkiye, 13.5%	7	8.5	25
PINOT GRIGIO DELLE VENEZIE ARCO DEI GIOVI, SARTORI Italy, 12%	7.5	9	26
ESTATE SAUVIGNON BLANC, DE MARTINO Chile, 13%	8	10.5	30
GAVI DI GAVI, LA MINAIA, NICOLA BERGAGLIO Italy, 13%			37
CHABLIS, DOMAINE DE VAUROUX France, 12.5%			50

Red Wine

LA CADENCE ROUGE CARIGNAN, VIN DE FRANCE France, 12.5%	6.5	7.5	22
YAKUT, KAVAKLIDERE Türkiye, 13.5%	7	8.5	25
LONGUE ROCHE MERLOT, IGP PAYS D'OC France, 13.5%	7.5	9	26
PRIMITIVO SALENTO, BOHEME Italy, 13%	8.5	10	29
CUMA ORGANIC WINEMAKERS MALBEC, EL ESTECO Argentina, 13.5%	9.5	11	32
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%	7	8.5	24
PINOT GRIGIO ROSÉ, VIA NOVA Italy, 12%	7.5	8.5	27
LOVE BY LÉOUBE ORGANIC, DOMAINE DE LEOUBE France, 13%			42

Sparkling Wine & Champagne

PROSECCO, STELLE D'ITALIA Italy, 11%	7.5	29
MOËT & CHANDON BRUT IMPÉRIAL France, 12%		110
BOLLINGER ROSÉ BRUT France, 12%		150

Beer & Cider

	Half Pint	3.5	Pint	6
MAHOU LAGER	Half Pint	3.5	Pint	6
CAMDEN PALE ALE	Half Pint	3.5	Pint	6
BECK'S BLUE				4.5
PERONI				5
EFES DRAFT BOTTLE 50cl				7
BULMERS				6

Spirit

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

Gin		Vodka	
GORDON'S	6	SMIRNOFF	5
BOMBAY SAPPHIRE	7	ABSOLUT	6
PINK GIN	7	GREY GOOSE	7
HENDRICK'S	8		
Rum		Whisky	
BACARDI	5	JAMESÓN	5
CAPTAIN MORGAN	6	JACK DANIEL'S	6
CAPTAIN MORGAN SPICED GOLD	7	JOHNNIE WALKER BLACK LABEL	8
		GLENFIDDICH	9
Cognac		Liquor	
MARTELL VS	7	TIA MARIA	6
COURVOISIER VS	8	BAILEYS	6
RÉMY MARTIN VSOP	9	DISARONNO	7
Raki		Shot	
	50ml 35cl 70cl	SAMBUCA	6
YENI RAKI	8 40 70	TEQUILA	6
TEKIRDAG GOLD	9 50 80	JÄGERMEISTER	7