

turkuaz

Lunch Menu

Monday to Friday 12pm to 4pm

2 COURSE
£14.90

3 COURSE
£17.90

Starters

TZATZIKI (CACIK) <V>

Finely chopped cucumber, yoghurt, garlic and olive oil

BEETROOT SALAD <V> <VG> <GT>

Beetroot, feta cheese, walnut, parsley
olive oil and pomagranate dressing

HUMMUS <V> <VG>

Crushed chickpeas, tahini, lemon juice and garlic

YAPRAK SARMA <V>

Freshley prepared stuffed vine leaves

BABAGANOUSH <V>

Cooked aubergines, peppers, mashed mixed
with tahini, yoghurt and garlic

HALLOUMI <V>

Grilled Cyprus cheese with garnish

SUCUK

Pan fried spicy Turkish sausage with spring onions
and cherry tomato

PACANGA BOREGI

Pastirma, kasar peyniri, mushrooms and herbs.

FALAFEL <V> <VG> <GT>

Mashed chickpeas, broad beans with parsley, onions,
garlic and coriander on a bed of hummus

CALAMARI <GT>

Deep fried squid rings, served with tartar sauce and garnish

Main Course

IMAM BAYILDI <V> <VG>

Aubergine filled with onions, peppers, tomatoes,
tomato sauce, served with rice and salad

FALAFEL <V> <VG> <GT>

Mashed chickpeas and broad bean balls on a
bed of hummus, served with rice and salad

VEGETARIAN CASSEROLE <V>

Mushrooms, peppers, garlic, tomato, aubergine
and onions served with rice

VEGETARIAN MOUSSAKA <V> <GT>

Layered with aubergine, courgette, carrots, potatoes
and mixed peppers, onion and tomato topped with a
bechamel sauce and melted cheese, served with rice

SLOW COOKED BEEF

32 days mature slow cooked beef served with
mash potato and steam veg

LAMB CASSEROLE

Qube of lamb, cooked with onions, peppers,
tomatoes, herbs and mushrooms

CHICKEN CASSEROLE

Qube of chicken, cooked with onions, peppers,
tomatoes, herbs, garlic and mushrooms served with rice

CHICKEN SHISH

Marinated chicken cubes on a skewer
and grilled on charcoal served with rice & salad

ADANA KOFTE

Marinated Lamb Minced meat grilled on
charcoal served with rice & salad

CHICKEN SCHNITZEL


Thinly sliced chicken, coated in breadcrumbs, and
pan-fried to golden perfection served with chips & salad


Desserts

Homemade Baklava

Red velvet Cake

Ice Cream

 GT: Contains Gluten  VG: Vegan  V: Vegetarian

 Please speak to a member of staff if you have any allergies or food intolerances. Allergens are present in our kitchen. Unfortunately we can not guarantee that dishes will be 100% allergen free.

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LUNCH MENU