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LUNCH MENU

Available Monday to Friday Between 12:00 pm to 16:00 pm
Except Bank Holidays*

Please let us know If you have any allergies!

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients.

The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating.

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

3 Course for £12.95

Starters

Please Choose One

SOUP OF THE DAY

Special home made soup

BATATA HARRA

Coriander, mix pappers, tomato paste, spicy potato, onions

FALAFEL

Deep fried balls made from chickpeas, board peas & vegetable fritters, herbs served with hummus

SUCUK (SPICY SAUSAGE)

Fried turkish sucuk served with mixed peppers

HALLOUMI

Grilled halloumi & topped with an olive oil dressing

TARAMA SALAD

A purée of cod roe mixed with olive oil, lemon juice & bread

BABAGANOUSH

Smoked aubergines, which is mashed mixed with tahini & yoghurt

SIGARA BOREGI

Rolled pastry filled with feta cheese, mozzarella cheese & herbs

HUMMUS

A purée of mashed chickpeas mixed with tahini & olive oil finished with lemon juice, garlic & herbs

CACIK (TZATZIKI)

Strained yoghurt mixed with chopped cucumbers, garlic & herbs

PATLICAN SOSLU

Fried aubergines & served with red peppers, tomato & olive oil sauce

TABULE

Chopped parsley, fresh onion, red peppers & red onions served with pomegranate seeds

Main Courses

Please Choose One

ADANA KOFTE

Minced lamb on the skewer cooked on charcoal grill

IZGARA KOFTE

Char-grilled lean tender minced lamb marinated with spices

CHICKEN BEYTI

Char-grilled lean tender minced chicken with garlic

CHICKEN WINGS

Char-grilled Marinated chicken wings

CHICKEN SHISH

Lean chunks of chicken breast skewered cooked on charcoal grill

GRILLED SEA BASS

Seasoned and char-grilled sea bass

GRILLED SALMON

Seasoned and char-grilled salmon

CHICKEN MILANEZ

Chicken breast, bread crumbs, fried in vegetable served with salad & chips

CHICKEN ALATURKA

Slices of chicken served with creamy mushrooms

LAMB MOUSSAKA

Minced lamb placed within layers of aubergines, potatoes, courgettes carrots, mushrooms, onions, peas & mixed peppers & glazed over with a cheese & tomato béchamel sauce

FALAFEL

Deep fried balls made from chickpeas, board peas. & vegetable fritters. Served with hummus

VEGETARIAN MOUSSAKA

Layers of aubergines, potatoes, courgettes, carrots, mushrooms, onions, peas & mixed peppers & glazed over with a cheese, tomato & béchamel sauce

MUCVER

Pan-fried shreds of courgettes mixed with eggs & flour feta cheese & topped with parsley

MIXED VEGETABLES

Fried aubergines chopped & served with red peppers, peas mixed with a tomato & olive oil sauce

Desserts

Please Choose One

BAKLAVA

RICE PUDDING

Please let us know If you have any allergies!

VG VEGAN

NUTS CONTAIN NUTS

 VEGETARIAN

 GLUTEN FREE

 MILD SPICY