

COLD STARTERS

PICKLES (VG) (VE) (GF) Mixed Pickles.	4.45
CRUDITES (VG) (VE) (GF) Carrots, cucumber & celery sticks with lemon dressing.	5.95
MIXED OLIVES (VG) (VE) (GF) Black & green olives served with herbs & chilled.	5.95
HUMMUS (VG) (VE) (GF) A puree of mashed chickpeas mixed with tahini & olive oil finished with lemon juice, garlic & herbs.	6.45
TARAMA SALAD (VG) A puree of cod roe mixed with olive oil, lemon juice and bread.	6.45
CACIK (TZATZIKI) (VG) (GF) Strained yoghurt mixed with chopped cucumbers, garlic & herbs.	6.45
HOMEMADE SARMA (VG) (VE) (GF) Stuffed vine leaves filled with rice & herbs.	6.45
PATLICAN SOSLU (VG) (VE) (GF) Fried aubergines chopped served with red peppers mixed with a tomato & olive oil sauce.	6.45
TABBOULEH (VG) (VE) Chopped parsleys, fresh onion, tomatoes, bulgur wheat, red peppers & red onions served with pomegranate sauce.	6.45
EZME SALAD (Spicy Available) (VE) (VG) (GF) Traditional Turkish Kebab salad, finely chopped tomatoes, cucumber, parsley & red onion with special dressing.	6.95
BABAGANOUSH (VG) (GF) Smoked aubergines which are mashed & mixed tahini & yoghurt.	6.95
EASY BEET HUMMUS (VG) (GF) Oven roasted beetroot hung yoghurt a hint of garlic & extra olive oil.	6.95
AVOCADO KINGDOM (VG) (VE) (GF) Crashed avocado, roasted paprika, lemon juice & olive oil.	7.45
AVOCADO BABY PRAWN COCKTAIL (VG) Baby prawns on the bed of avocado and lettuce served with homemade cocktail sauce.	8.95

HOT STARTERS

RED LENTIL SOUP (VG)	6.95
BATATA HARRA (VE) (VG) (GF) Coriander, mix peppers, tomato paste, spicy potato, mixed herbs & onions.	6.95
LAMB LIVER (Spicy available) (GF) Pan-fried sauteed diced lamb liver cooked with butter, herbs served with red onions.	7.45
CHICKEN LIVER (Spicy available) (GF) Pan-fried sauteed diced chicken liver cooked with butter, herbs served with red onions.	7.45
CREAMY GARLIC MUSHROOM (GF) (VG) Pan-fried sauteed mushrooms with creamy garlic, lemon juice & mozzarella cheese.	7.45
FALAFEL WITH HUMMUS (VE) (VG) Deep fried balls made from chickpeas, garlic, coriander, board peas & vegetable fritters, herbs served with hummus.	7.45
GRILLED SUJUK (SPICY SAUSAGE) (GF) Served with mixed leaves salad.	7.45
MUCVER (VG) (GF) Pan-fried shreds of courgette mixed with eggs & carrots, flour & feta cheese. served with cacik	7.45
GRILLED HALLOUMI (VG) (GF) Grilled & topped with an olive oil dressing.	7.45
HALLOUMI FRIES (VG) Fried halloumi strips marinated breadcrumbs with sweet chilli sauce on the side.	7.45
FILO PASTRY (VG) Rolled pastry filled with feta cheese, mozzarella cheese & herbs served with sweet chilli sauce.	7.45
CRISPY CALAMARI (GF) Fried fresh squid served with tartar sauce & lemon.	7.95
ICLI KOFTE (TURKISH KIBBEH) Minced meat with bulgur wheat outer layer	8.45
HUMMUS KAVURMA (spicy available) (GF) Pan-fried lamb served on the bed of hummus.	8.45
GRILLED HALLOUMI & SUJUK MIX (GF) Diced halloumi & sujuk with mixed leaves salad	8.45
PAN FRIED PRAWNS (Spicy available) (GF) Pan fried pacific baby prawns marinated garlic butter with lemon juice.	9.95
SCALLOPS (GF) Pan-fried scallops served with crushed avocado.	10.95

COLD STARTER / MIXED PLATTER

FOR TWO PEOPLE

HUMMUS | TARAMA | CACIK (TZATZIKI)
TABULE | PATLICAN SOSLU

17.95

HOT STARTER / MIXED PLATTER

FOR TWO PEOPLE

FALAFEL | SUJUK | HALLOUMI
FILO PASTRY | CALAMARI

19.95

ON THE CHARCOAL All dishes served with rice & salad.

ADANA KOFTE (GF) Minced lamb on the skewer cooked on charcoal grill.	17.95
IZGARA KOFTE Char-grilled lean tender minced lamb marinated with spices.	17.95
CHICKEN BEYTI (GF) Char-grilled lean tender minced chicken with garlic.	17.95
CHICKEN WINGS (GF) Char-grilled marinated chicken wings.	17.95
BUTCHER KOFTE Grilled mince lamb mixed onion & spices filled mozzarella cheese.	17.95
PISTACHIO ADANA (N) Char-grilled seasoned minced lamb with crushed pistachio on the top.	18.95
LAMB BEYTI (GF) Char-grilled lean tender minced lamb with garlic shaped over skewer.	18.95
CHICKEN SHISH (GF) Lean chunks of chicken breast skewered cooked on charcoal.	18.95
HOT CHICKEN THIGH Chicken thigh cooked on charcoal grill. marinated with spicy herb sauce	19.45
MIX SHISH (GF) Any two of the following mains chicken shish, lamb shish or Adana kofte.	19.95
CHICKEN & VEG SHISH (GF) Char-grilled lean chunks of chicken breast with peppers & mushrooms.	20.95
CHICKEN COMBINATION (GF) Chicken shish, chicken beyti and chicken wings.	20.95
LAMB RIBS (GF) Char-grilled tender lamb ribs.	20.95
LAMB SHISH (GF) Tender chunks of lamb skewered cooked on charcoal grill.	20.95
WHOLE BABY CHICKEN (GF) Baby chicken cooked on charcoal grill, marinated with lemon & herb sauce	21.95
LAMB & VEG SHISH (GF) Char-grilled lean chunks of lamb with peppers & mushrooms.	22.95
MIXED KEBAB (GF) Lamb shish, chicken shish, Adana kofte cooked on charcoal grill.	23.95
LAMB CHOPS (GF) Tender lamb chops 4 pcs cooked on charcoal grill.	23.95

TURQUOISE SPECIAL

FOR TWO PEOPLE

4 PCS LAMB SHISH		4 PCS CHICKEN WINGS
4 PCS CHICKEN SHISH		1 SKEWER ADANA KOFTE
4 PCS IZGARA KOFTE	49.95	1 SKEWER CHICKEN BEYTI
4 PCS LAMB RIBS		WITH RICE* AND SALAD

* Our rice is gluten free & made with mixed vegetables. Every extra person will be charged 24.95 no charge will be made min order two max order ten people.

VEGETARIAN All dishes served with rice & salad.

TURQUOISE SPINACH SAUTEE (GF) Spinach mixed peppers, onion and feta cheese, cherry tomatoes & carrots.	17.95
FALAFEL (VE) Deep fried balls made rom chickpeas, board peas & vegetable fritters served with hummus.	17.95
MUCVER Pan-fried shreds of courgettes mixed with eggs & flour feta cheese & topped with parsley.	17.95
VEGGIE & HALLOUMI CASSEROLE (GF) Halloumi mixed with mushrooms, peppers, tomatoes & onions. Topped with a special tomato sauce.	17.95
IMAM BAYILDI (VE) (GF) Aubergine delicately fried and stuffed with traditional onion, pepper & mushroom.	17.95
PATLICAN SOSLU (VE) (GF) Fried aubergines chopped & served with red peppers, mixed with a tomato & olive oil sauce.	17.95
VEGETARIAN MOUSSAKA Layers of aubergines, potatoes, courgettes, carrots, mushrooms, onions, peas & mixed peppers & glazed over with a cheese, tomato & bechamel sauce.	17.95
VEGETABLE KEBAB (VE) (GF) Char-grilled mushrooms, aubergines, courgettes, mix peppers & onions, halep sauce on the top.	18.95

TURQUOISE CREATIONS

All dishes served with rice & salad.

CHEF SPECIALITY (GF) Chicken breast served with fresh asparagus, halloumi & baby spinach & creamy garlic sauce with lemon juice.	18.95
CHICKEN SAUTEED (GF) Tender chicken pieces served with mixed peppers, garlic, onions, topped with a special tomato sauce.	18.95
TURQUOISE SPECIAL LAMB Minced lamb with herbs and cheddar cheese, mushrooms, onion, garlic, pan cooked with peppers & tomato sauce.	18.95
LAMB MOUSAKKA Minced lamb placed within layers of aubergines, potatoes, courgettes, carrots, mushrooms, onions, peas, mixed peppers & glazed over with a cheese & tomato bechamel sauce.	19.95
LAMB SAUTEED (GF) Tender lamb pieces served with mixed peppers, garlic, onions, topped with a special tomato sauce.	19.95
VELI NAZIK (GF) Chicken shish on smashed eggplant, hung yoghurt & drizzled with hot butter	19.95
ADANA KOFTE & YOGHURT SAUCE Char-grilled lean tender minced lamb marinated with spice shaped over skewer mixed with croutons, tomato sauce, drizzled with hot butter & yoghurt on the side.	19.95
CHICKEN SHISH & YOGHURT SAUCE Lean chunks of chicken breast skewered & cooked over hot charcoal mixed with croutons, tomato sauce, drizzled with hot butter & yoghurt on the side.	19.95
CHICKEN SARMA BEYTI Char-grilled lean tender minced chicken marinated with spices shaped over skewer. Wrapped in thin homemade bread & sliced into sections, which are placed on a yoghurt, tomato sauce & drizzled with hot butter.	19.95
KLEFTIKO (LAMB SHANK) (GF) Slowly cooked lamb shank, onions, mix peppers, garlic, Served with mashed potato	20.95
LAMB SARMA BEYTI Char-grilled lean tender minced lamb marinated with spices shaped over skewer. Wrapped in thin homemade bread & sliced into sections, which are placed on a yoghurt, tomato sauce & drizzled with hot butter.	20.95
LAMB SHISH & YOGHURT SAUCE Tender chunks of lamb skewered & cooked over hot charcoal mixed with croutons, tomato sauce, drizzled with hot butter & yoghurt on the side.	21.95
ALI NAZIK (GF) Lamb shish on smashed eggplant, hung yoghurt & drizzled with hot butter.	21.95
LAMB KULBASTI (GF) Grilled lamb fillet sprinkled with oregano, served with mashed potatoes.	22.95

ON THE OCEAN

All served with mashed potato, salad & special seafood sauce on the side.

FILLET OF SEA BASS (GF) (VG) Served with mashed potato	19.95
FILLET OF SALMON (GF) (VG) Served with mashed potato	20.95
KING PRAWNS (GF) (VG) Char-grilled & shelled marinated with garlic & herbs, cooked over hot charcoal.	21.95
MONK FISH SKEWER (GF) (VG) Succulent chunks skewered in-between pieces of mushrooms & charcoaled mixed vegetables.	22.95
OCEAN KEBAB (GF) (VG) Chunk of salmon, monk fish, king prawns are skewered in-between pieces of mushrooms & mixed grilled vegetables.	23.95

TRADITIONAL HOMEMADE DISHES

CERKEZ MANTISI (VG) Traditional ravioli stuffed with potato & onion with garlic butter sauce.	16.95
HOMEMADE SARMA (VE) (GF) (VG) Vine leaves, fresh peppers with rice filling.	16.95
ICLI KOFTE (TURKISH KIBBEH) Minced meat with bulgur wheat outer layer.	17.95
ETLI MANTI (TURKISH RAVIOLI) Small pieces of pastry wrapped around minced meat.	17.95

KIDS MEAL

All served with chips or rice

CHICKEN NUGGETS	9.95
CHICKEN WINGS (GF)	10.95
CHICKEN SHISH (GF)	11.95
IZGARA KOFTE	12.95
EASY CHEESY KOFTE	13.95

SALADS

GREEK SALAD (VG) (GF) Feta cheese served with tomato, cucumber, onion & parsley.	7.95
FATTOUSH SALAD (VE) (VG) Lettuce, cucumber, red onion, tomatoes & fresh mint leaves.	7.95
GRILLED HALLOUMI SALAD (VG) (GF) Mixed leaves, grilled halloumi, salad dressing & green onions.	8.95
AVOCADO SALAD (VE) (VG) (GF) Avocado mixed with salad.	9.95
CHICKEN CEASAR SALAD (GF) Leafy salad topped with grilled chicken fillet served with Caesar dressing.	11.95

SIDE ORDERS

FRENCH FRIES (VE) (VG) (GF)	3.95
YOGHURT (VG) (GF)	3.95
RICE (VG) (GF)	4.45
SAUTEED BABY POTATO (VG) (GF)	4.95
CREAMY MASH POTATO (VG) (GF)	4.95
GRILLED MUSHROOMS (VE) (VG) (GF)	5.95
SPICY BULLET CHILLI (VE) (VG) (GF)	5.95
GRILLED ONION (VE) (VG) (GF)	5.95
SAUTEED CREAMY SPINACH (VG) (GF)	5.95
GRILLED ASPARAGUS (VE) (VG) (GF)	7.95

DIPS

CHILLI SAUCE (VE) (VG) (GF)	1.95
GARLIC SAUCE (VG) (GF)	1.95

(VE): Vegan (VG): Vegetarian (GF): Gluten Free

Food Allergies and Intolerance

Please speak to our staff about the ingredients in your meal, when placing your order.
A discretionary 12.5% service charge will be added to the final bill.



TURQUOISE
RESTAURANT

