

# SHARING

All served with bread, bulgur, rice and salad

Discover a world of culinary delights with our diverse range of platters, each crafted to tantalize your taste buds and provide an unforgettable dining experience.

## CHICKEN LOVERS (FOR 2 PEOPLE) 49

1 Skewers Chicken Shish, 1 Skewers Chicken Beyti, Boneless Chicken Thighs and 10pcs Chicken Wings,

Add Small Cold Meze for +£11



## MIX PLATTER (FOR 3 PEOPLE) 69

Chicken Shish, Chicken Beyti, Adana Kebab, 4 Lamb Ribs, 3pcs Izgara Köfte, 10pcs Chicken Wings

Add Small Cold Meze for +£11



## TURCUISINE JUMBO PLATTER (FOR 6 PEOPLE) 99

Lamb Shish, Chicken Shish, Chicken Beyti, Adana Kebab, 10 pcs Chicken Wings, 6pcs Izgara Köfte, 8pcs Lamb Ribs and 4pcs Lamb Chops.

ADD LARGE COLD MEZE FOR +£15

Humus, Cacik, Baba Ghanoush, Patlican Soslu, Beetroot, Tarama.



## DESSERTS

### Baklava D N

7

Golden brown filo dough, with a thick middle layer of crushed pistachio nuts, topped with syrup and a sprinkle of pistachios. Served with vanilla ice cream

### Sutlac D

6

Rice pudding

### Ice Cream (Three scoops) D

5

Vanilla, Strawberry, Cookies and Cream

### Kunefe D N

8

Grilled dessert made from two layers of crispy filo filled with cheese and syrup, finished with a sprinkle of pistachios. Served with cream or vanilla ice cream

### Tiramisu D

7

Soft sponge soaked in coffee liqueur and filled with mascarpone cream, dusted with cocoa

## FRESH JUICES

### Orange

4.5

### Apple

4.5

### Mango

4.5

### Strawberry

4.5

### Celery

4.5

### Carrot

4.5

### Banana

4.5

### Mix of 2

5

### Mix of 3

5.5

### Mix of 4

6

## SOFT DRINKS

### Hartridges Exotic Juices 275ml

3.5

Orange Juice, Cloudy Apple, Cranberry, Apple & Raspberry

### Red Bull 250ml

4

### Coca Cola 330ml

3.5

### Diet Coke 330ml

3.5

### Fanta Orange 330ml

3.5

### Sprite Zero 330ml

3.5

### Coke Zero 330ml

3.5

### Appletiser 275ml

3.5

### Ayran (homemade)

3

### Salgam 300ml

3

Spicey Turnip Juice

### Hildon Still Water 33cl/75cl

3 / 4.5

### Hildon Sparkling Water 33cl/75cl

3 / 4.5

## MILKSHAKES

### Chocolate

5.5

### Vanilla

5.5

### Strawberry

5.5

### Oreo / Cookies & Cream

5.5

### Caramel

5.5

# TURCUISINE



# MENU

TURCUISINE



## COLD STARTERS

<b>Mixed Olives VG</b>	<b>5</b>
<b>Patlican Salad VG</b> Sliced Aubergine, mixed peppers, with special tomato sauce	<b>5</b>
<b>Humus VG D</b> Crushed chickpeas, tahini, garlic, olive oil.	<b>5</b>
<b>Cacik V D</b> Creamy yoghurt, cucumber, garlic, mint, dill, olive oil.	<b>5</b>
<b>Baba Ganoush V GF</b> Creamy yoghurt, aubergine, tahini, garlic, olive oil	<b>6</b>
<b>Patlican Soslu (Shaksuka) V</b> Deep fried aubergine, onion, pepper, garlic mixed with tomato sauce	<b>6</b>
<b>Tarama D F</b> Cod roe paste.	<b>5</b>
<b>Sarma V GF N</b> Wine leaves stuffed with rice and herbs	<b>5</b>
<b>Beetroot Pate V D</b> Toasted sourdough with beetroot paste topped with feta cheese and rocket salad, olive oil and balsamic vinegar	<b>7.5</b>
<b>Kisir VG C</b> A traditional southern Turkish bulgur wheat in meze style, turmeric, tomatoes, spring onions, parsley, sunflower seeds, raisins with olive oil, lemon and pomegranate	<b>6</b>

## HOT STARTERS

<b>Pastry (Sigara Borek) V D</b> Pastry filled with feta cheese, fresh mint, breadcrumbs, parsley & dill. Served with sweet chilli sauce.	<b>6</b>
<b>Falafel with Humus VG D N</b> Chickpeas, pepper, carrot, onion, garlic, parsley, coriander. Served with hummus.	<b>6.5</b>
<b>1 Chicken Wings D</b> With chili or BBQ sauce	<b>7.5</b>
<b>Sucuk</b> Spicy Turkish beef sausage	<b>6.9</b>
<b>Halloumi Cheese D</b> Served with sweet chilli sauce.	<b>6.9</b>
<b>Halloumi &amp; Sucuk D</b> Served with sweet chilli sauce.	<b>7.2</b>
<b>Humus Kavurma D N</b> Pine nuts & lamb, butter.	<b>11.5</b>
<b>Calamari D M</b> Deep fried fresh squid served with tartare sauce.	<b>9.5</b>
<b>2 Pan Fried Prawns D CR</b> Peeled king prawns, garlic, tomato sauce, samphire	<b>9.5</b>
<b>Garlic Mushroom V D GF</b> Pan fried sliced mushrooms with butter, garlic, double cream, herbs	<b>7.5</b>
<b>Lamb Liver D</b> Pan fried lamb liver with onion, peppers, oregano and chili flakes	<b>7.9</b>

## SHARING STARTER

<b>2 COLD MIXED MEZE</b> Humus, Cacik, Baba Ghanoush, Patlican Soslu, Beetroot, Tarama.	<b>16</b>
<b>HOT MIXED MEZE</b> Sucuk, Halloumi, Sigara Borek, Falafel, Calamari.	<b>19</b>



## FRESHLY PREPARED SALADS

<b>Shepherd's (Çoban) Salad VG GF</b> Diced tomato, cucumber, onion, parsley with olive oil dressing	<b>6</b>
<b>Feta Salad V GF D</b> Tomato, cucumber, fresh parsley, feta cheese, olives, extra virgin olive oil & lemon	<b>9</b>
<b>Chicken Caesar Salad D F</b> Gem lettuce, chicken, anchovy, croutons, parmesan and Caesar dressing.	<b>14</b>

## DAILY SOUP

<b>Soup of the Day</b> <i>Please ask a member of staff for today's soup.</i>	<b>7</b>
---	----------

## KIDS MENU & CAPRI SUN 8.5

Chicken Nuggets, Peas & Chips  
Fish Fingers, Peas & Chips F  
Spaghetti Pasta

## FROM THE CHARCOAL BARBECUE

*All our Kebabs are served with bulgur or rice & salad*

<b>Chicken Shish D</b> Prime cuts of marinated lean & tender cubes of chicken breast.	<b>19.5</b>
<b>Lamb Shish D</b> Prime cuts of marinated lean & tender cubes of lamb.	<b>21.95</b>
<b>Adana</b> Minced lamb mixed with traditional spices	<b>18.5</b>
<b>Chicken Beyti</b> Marinated minced chicken seasoned with garlic and spices	<b>18.5</b>
<b>Chicken Wings (Spicy Available) D</b> Marinated chicken wings	<b>17</b>
<b>Chicken Tights D</b> Marinated chicken tights	<b>19.5</b>
<b>Izgara Kofte (Grilled Meatballs) D</b> Minced meat mix with bread, onion, parsley, spices and mozzarella cheese	<b>19</b>
<b>Lamb Ribs</b> Seasoned lamb ribs	<b>20</b>
<b>Lamb Chops</b> Seasoned, lean & tender chops	<b>24.5</b>
<b>Mixed Shish (Choice Of Any 2)</b> Lamb Shish D - Chicken Shish D Adana - Chicken Beyti	<b>23.5</b>



## KEBABS WITH YOGHURT

*All our Kebabs are served with bulgur or rice & salad*

<b>Iskender D</b> Grilled spicy minced lamb on a bed of bread croutons covered with creamy yoghurt and tomato sauce, flavoured with butter sauce.	<b>20.5</b>
<b>Alinazik D</b> Chargrilled aubergines with garlic and yoghurt, topped with lamb cube.	<b>25</b>
<b>Sarma Chicken Beyti D</b> Marinated minced prime chicken wrapped in thin bread covered with creamy yoghurt and tomato sauce, flavoured with butter sauce.	<b>22</b>
<b>Sarma Lamb Beyti D</b> Marinated minced prime lamb wrapped in thin bread covered with creamy yoghurt and tomato sauce, flavoured with butter sauce.	<b>22</b>

## SPECIAL DISHES

<b>Lamb Casserole</b> Pan fried diced prime lamb with mixed vegetables, chickpeas, lentils in tomato sauce, served with rice.	<b>20</b>
<b>Chicken Casserole</b> Pan fried diced fried chicken with mixed vegetables, giant white beans in tomato sauce and cream, served with rice.	<b>19.5</b>
<b>Meat Mousakka</b> Layers of minced lamb, aubergine, potato, pepper, onion, topped with bechamel sauce, mozzarella cheese, and tomato sauce, served with salad.	<b>17.5</b>
<b>Lamb Shank</b> Slow oven cooked lamb shank, tomato sauce vegetables and mash potato.	<b>21</b>

## VEGETARIAN DISHES

<b>Vegetarian Kebab V (VG Available)</b> Grilled aubergine, mushroom, courgette, onion, pepper mixed with herbs. Served with tomato sauce, yoghurt, rice & salad	<b>19</b>
<b>Falafel V</b> Chickpeas, broad beans, pepper, carrot, onion, garlic, parsley, coriander, and served with hummus & salad.	<b>17</b>
<b>Vegetarian Moussaka V</b> Layers of aubergine, potato, and mixed vegetables, topped with béchamel sauce, mozzarella cheese, and tomato sauce. Served with salad	<b>17</b>
<b>Imam Bayildi VG</b> Delicately fried aubergine stuffed with mixed peppers, onions, garlic cooked in olive oil baked in oven & topped with tomato sauce. Served with rice D and salad. (Optional Mozzarella cheese D)	<b>17.5</b>



## FISH & SEAFOOD DISHES

<b>Sea Bass Fillet F D 19</b> seasoned and marinated sea bass. Served with salad and chips	
<b>Salmon F D 21</b> Seasoned and marinated salmon. Served with corn pure and green beans	
<b>Grilled King Prawns D CR 23</b> Shell on seasoned and marinated king prawns. Served with seasonal vegetables.	

## STEAK

Served with portobello mushroom, asparagus, cherry tomato, chips & peppercorn sauce	
<b>Rib Eye Steak (28 Day Dry Aged 10oz) 32.5</b>	
<b>Sirlion Steak (10oz) 32.5</b>	

## BURGERS

<b>Chicken Burger D 15.6</b> Chicken breast, lettuce, tomato, gherkin, caramelised onion, burger sauce, cheddar cheese. Served with chips	
<b>Wagyu Burger 6oz D 17</b> Lettuce, tomato, gherkin, caramelised onion, burger sauce, cheddar cheese. Served with chips	

## PASTA DISHES

<b>Chicken Spaghetti D 16</b> With mushrooms, onions, garlic, and cream served with parmesan	
<b>Prawns Spaghetti CR 19.5</b> With tomato sauce	

## CHOICE OF SIDE DISHES

<b>Sautéed Spinach 3.5</b>
<b>Rice 4</b>
<b>Bulgur 4</b>
<b>Chips 4</b>
<b>Mixed Vegetables 4</b>
<b>Strained Yoghurt 3.5</b>

Please let your server know if you have any allergies. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or meat or fish do not contain bones.

FOOD ALLERGY: **V: Vegetarian** / **VG: Vegan** / **GF: GLUTEN FREE** / **D: Dairy**  
**N: Nuts** / **F: Fish** / **S: Soya** / **C: Celery** / **M: Molluscs** / **CR: Crustaceans**



# TURCUISINE

DRINKS MENU

TURQUISINE



# Cocktails

---

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





## *Mocktails*

---

### **VIRGIN PIÑA COLADA**

7

Pineapple juice, cream of coconut

### **VIRGIN MOJITO**

7

Mint, lime, brown sugar, soda water, lime juice





## *White Wine*

---

	175ml	250ml	Bottle
<b>Tooma River Reserve, Chardonnay, Australia</b>	6.2	7.35	22
<b>La Cadence Blanc de Blanc, Ugni Blanc, France</b>	6.75	8	24
<b>Cankaya, Kavaklidere, Turkiye</b>	7	9	25
<b>Care Blanco Sobre Lias, Grenache, Spain</b>	7.85	9	28
<b>Delle Venezie Arco dei Giovi, Pinot Grigio, Italy</b>	8.15	9.7	29
<b>Free-Run Steen, Chenin Blanc, South Africa</b>	8.4	10	30
<b>Mohua, Sauvignon Blanc, New Zealand</b>	10.7	12.7	38
<b>Kate Aubert &amp; Mathieu, Sauvignon Blanc, France</b>			38
<b>Gallardia Old Vine De Martino, Muscat, Chile</b>			40
<b>Legado De Martino, Chardonnay, Chile</b>			40
<b>La Minaia Bergaglio, Gavi di Gavi, Italy</b>			42
<b>Colline Pescaresi Cirelli, Pecorino, Italy</b>			44
<b>Domaine de Vauroux, Chablis, France</b>			52
<b>Bourgogne Alain Chavy, Chardonnay, France</b>			55
<b>Trimbach, Riesling Reserve, France</b>			62

## *Sparkling*

---

	125ml	Bottle
<b>Ruggeri Prosecco Brut, Italy</b>	7	30
<b>Via Vai, Prosecco Rose, Italy</b>	8	32
<b>Moet and Chandon Rose Imperial France</b>		98



Wines served at 175ml (125ml on request). Spirits served at 25ml (50ml on request).  
Champagne/Prosecco served at 125ml.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on allergens is available on request, however we are unable to provide information on other allergens.



## Rose Wine

---

	175ml	250ml	Bottle
<b>Sospiro Pinot Grigio Blush,</b> Italy	6.25	8.9	26
<b>Domaine de l'Amour, Cotes de Provence, France</b>	8.4	12	36
<b>Chivite Las Fincas,</b> Spain	10.3	14.7	44

## Red Wine

---

	175ml	250ml	Bottle
<b>La Cadence Carignan,</b> France	6.75	8	24
<b>Yakut, Kavaklidere,</b> Turkiye	7	9	25
<b>Longue Roche, Merlot,</b> France	7.25	8.5	26
<b>Casillero del Diablo</b> Chile	7.9	9.35	28
<b>Care Tinto Sobre Lias, Grenache, Spain</b>	7.9	9.35	28
<b>Les Mougeottes, Pinot Noir,</b> France	9.55	11.35	34
<b>Black River, Malbec, Humberto Canale, Argentina</b>			31
<b>Skaapveld, Syrah,</b> South Africa			31
<b>Da Vinci Brunito Toscana, Sangiovese, Italy</b>			32
<b>Valpolicella Classico, Corvina, Italy</b>			36
<b>Care Crianza, Spain</b>			43
<b>Ken Forrester Renegade, Shiraz, South Africa</b>			44
<b>Thelema, Merlot,</b> South Africa			48
<b>Chateauneuf-du Pape Cuvee Les Pierres, Grenache, France</b>			57
<b>Sartori Amarone della Valpolicella, Cabernet Sauvignon, Italy</b>			66
<b>Barolo Fontanafredda, Nebbiolo,</b>			72



Wines served at 175ml (125ml on request). Spirits served at 25ml (50ml on request).  
Champagne/Prosecco served at 125ml.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on allergens is available on request, however we are unable to provide information on other allergens.



## On Tap

<b>Maheu</b>	<b>6.9</b>
<b>Camden Pale Ale</b>	<b>6</b>

(Served as a pint, half a pint on request)

## By the Bottle

<b>Peroni Nastro Azzurro 0.0%</b>	<b>3.5</b>
<b>Peroni Nastro Azzurro 33cl</b>	<b>4.5</b>
<b>Stella 33cl</b>	<b>4.5</b>
<b>Corona Extra 33cl</b>	<b>4.5</b>
<b>Asahi 33cl</b>	<b>4</b>
<b>Rekorderlig Strawberry &amp; Lime 0.0% 50cl</b>	<b>5.5</b>
<b>Rekorderlig Strawberry &amp; Lime 50cl</b>	<b>6.5</b>
<b>Rekorderlig Wild Berries 50cl</b>	<b>6.5</b>
<b>Efes Draft 500ml</b>	<b>6.5</b>





## Vodka

---

	25ml
<b>Absolute</b>	<b>4.5</b>
<b>Smirnoff</b>	<b>4</b>
<b>Stolichnaya</b>	<b>4</b>
<b>Stolichnaya Raspberry</b>	<b>4.5</b>
<b>Black Cow</b>	<b>4.5</b>
<b>Ketel One Citron</b>	<b>4.7</b>
<b>Grey Goose</b>	<b>5.4</b>
<b>Grey Goose Strawberry &amp; Lemon Grass</b>	<b>5.9</b>

## Gin

---

	25ml
<b>Tanqueray 0.00%</b>	<b>3.1</b>
<b>Plymouth</b>	<b>3.8</b>
<b>Tanqueray</b>	<b>4</b>
<b>Ophir Gin</b>	<b>4</b>
<b>Pinkster Gin</b>	<b>4.4</b>
<b>Plymouth Sloe</b>	<b>4.5</b>
<b>Silent Pool</b>	<b>4.8</b>
<b>Mermaid Gin</b>	<b>5.5</b>
<b>Gin Mare</b>	<b>5.5</b>

## Rum

---

	25ml
<b>Bacardi</b>	<b>4</b>
<b>Havana 3yr</b>	<b>4</b>
<b>Appleton Signature Blend</b>	<b>4.5</b>
<b>Goslings Black Seal</b>	<b>4.5</b>
<b>Havana 7yr</b>	<b>4.7</b>
<b>Diplomatico Reserva Exclusiva</b>	<b>5</b>
<b>Chairman's Reserve Spiced</b>	<b>6</b>

## Tequila

---

	25ml
<b>El Jimador Blanco</b>	<b>4</b>
<b>El Jimador Reposado</b>	<b>4</b>
<b>Don Julio Tequila Reposado</b>	<b>6.8</b>
<b>Don Julio Tequila Anejo</b>	<b>7.1</b>
<b>Patron Anejo</b>	<b>7.5</b>





## *Bourbon & Whisky*

---

	25ml
<b>Chivas</b>	4.5
<b>Black Label</b>	4.5
<b>Jameson</b>	4
<b>Jack Daniel's</b>	4.2
<b>Monkey Shoulder</b>	4.5
<b>Bulliet Bourbon</b>	4.9
<b>Woodford Reserve</b>	5
<b>Talisker 10 YO</b>	5.1
<b>Bulliet Rye</b>	6
<b>Jura 10 YO</b>	6.2
<b>Johnnie Walker Gold Label</b>	7
<b>Dalmore 12 YO</b>	7.3

## *Brandy & Cognac*

---

	25ml
<b>Courvoisier VS</b>	5.5
<b>Hennessy VS</b>	6
<b>Remy Martin VSOP</b>	7.1

  

	50ml	35cl	70cl
<b>Yeni Raki</b>	8	40	70
<b>Beylerbeyi Gobek Raki</b>	10	55	85

## *Liqueurs*

---

	25ml
<b>Aperol</b>	4
<b>Baileys</b>	4.5
<b>Luxardo Limoncello</b>	5
<b>Kahlua</b>	5
<b>Cointreau</b>	5
<b>Sagatiba Cachaca</b>	5
<b>Amaretto Disaronno</b>	5.5





## Mixes & Tonics

<b>Fever-Tree 200ml</b> Choose from: Soda, Lemonade, Ginger Ale, Tonic Water, Light Tonic	<b>3.5</b>
<b>Coca Cola 200ml</b>	<b>2.5</b>
<b>Coke Zero 200ml</b>	<b>2.5</b>
<b>Diet Coke 200ml</b>	<b>2.5</b>

## Soft Drinks

<b>Hartridges Exotic Juices 275ml</b> Orange Juice, Cloudy Apple, Cranberry, Apple & Raspberry	<b>3.5</b>
<b>Red Bull 250ml</b>	<b>4</b>
<b>Coca Cola 330ml</b>	<b>3.5</b>
<b>Diet Coke 330ml</b>	<b>3.5</b>
<b>Fanta Orange 330ml</b>	<b>3.5</b>
<b>Sprite Zero 330ml</b>	<b>3.5</b>
<b>Coke Zero 330ml</b>	<b>3.5</b>
<b>Appletiser 275ml</b>	<b>3.5</b>
<b>Ayran (homemade)</b>	<b>3</b>
<b>Salgam 300ml</b> Spicy Turnip Juice	<b>3</b>
<b>Hildon Still Water 33cl/75cl</b>	<b>3/4.5</b>
<b>Hildon Sparkling Water 33cl/75cl</b>	<b>3/4.5</b>

## Tea & Coffee

<b>Espresso</b>	<b>3</b>
<b>Double Espresso</b>	<b>3</b>
<b>Macchiato</b>	<b>3</b>
<b>Turkish Coffee</b>	<b>3</b>
<b>Americana</b>	<b>3.5</b>
<b>Cappuccino</b>	<b>3.5</b>
<b>Latte</b>	<b>3.5</b>
<b>Flat White</b>	<b>3.5</b>
<b>Mocha Hot</b>	<b>3.5</b>
<b>Chocolate</b>	<b>3.5</b>

We have alternative milks: Almond & Oat

<b>Great British Cuppa</b>	<b>3.5</b>
<b>Deckchair Dreaming</b> Chamomile & apple herbal tea	<b>3.5</b>
<b>Lemon &amp; Ginger</b>	<b>3.5</b>
<b>Nearly Nirvana</b> Jasmine & mint white needle tea	<b>3.5</b>
<b>Earl Grey</b> Creamy & fragrant	<b>3.5</b>



TURQUISINE



TURCUISINE