MAIN SALADS

Avocado Salad (N) (V) Mix salad with avocado and special salad dressing	9.00
Chicken and Avocado Salad	13.00
Served with a mixed salad and a special dressing s	auce
Halloumi and Avocado Salad (V)	13.00
Served with a mixed salad and a special dressing s	auce
Greek Salad (V)	11.50
Feta cheese, mix salad, olives and a special dressin	ng sauce
Green Salad (V) Mix salad with a special dressing sauce	7.50
Chicken Caesar Salad	13.50
Prawn and Avocado Salad	13.50
Served with a mixed salad and a special dressing s	auce
Ezme Salad	6.00

5.50

5.50

Deliciously spicy dip salad with tomato

DESSERTS

	Straw	berry	Chees	e Cake
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Delicate cream cheese filling layered between tow slices of sponge cake and decorated with stawberry puree and wild strawberries

5.50 Lemon Cheesecake Delicate cream cheese filling layered between two slices of sponge cake and decorated with lemon pure and lemon slices

Sutlac Rice pudding.	5.00
Tiramisu Soft sponge soaked in coffee and filled with mascarpone cream, dusted with cocoa	5.50
Baklava Rice, sweet dessert pastry made of layers of filo filled with chopped pistachio nuts and sweetened and	6.00 I held

together with syrup. **Chocolate Fudge Cake**

Rice chocolate cakes with chocolate fudge icing and chocolate pieces

SOFT DRINKS

Coke, Diet Coke, Zero, Fanta ,Sprite	1.75
Still / Sparkling Water	1.45
Ayran	1.75
Turnip Juice	1.75
San Pellegreno 330ml	1.90

SIDES

Chips	4.50
Sweet Potato Chips	5.00
Vegetables Broccoli, carrot, mixed pepper, must and baby corn	6.00 nroom
Yoghurt	4.00
Rice	4.50
Shepherds Salad	4.50

DELIVERY& TAKEWAY

TURKUAZ

cafe & restaurant

020 7209 2645

6 South Grove, London N6 6BS free delivery (min £20) 2.5 miles 10% discount on call & collect orders

12PM - 10PM



PLEASE LETS US KNOW IF YOU HAVE ANY FOOD ALLERGY



Tzatziki (V)	5.50	
Yoghurt dip with cucumber mint and a touch of	garlic	
Hummus (N) (V)	5.50	
Chickpea puree, tahini, olive oil garlic		
Saksuka (V)	6.00	
Mediterranean vegetables aubergine cooked w tomato and olive oil	ith	
Tabule (V)	5.50	
Finely ground bulgur, parsley, onion and tomato	paste	
Yaprak Sarma	5.50	
Stuffed vine leaves		
Baba Ghanoush	7.00	
Aubergine mixed with tahini, olive oil, garlic and yoghurt		
Mixed Olives (V)	5.50	
Spinach Tarator	5.50	
Yoghurt dip, spinach, garlic and olive oil		
Tarama Salad	5,50	
Cod roe, olive oil, lemon juice		
Avocado and Prawns	8.50	
prawns on avocado with prawn cocktail sauce		
Pink Sultan	5.50	
Turkish Beetroot & Yoghurt Deep		

MIXED MEZE <

Cold Meze Platter Hummus, Tzatziki, Saksuka, Tabbouleh (N), Kisir, Broad Beans **17.50**

Hot Meze Platter Feta Triangles, Grilled Halloumi, Calamari, Sucuk and Falafel **19.50**

Vegetarian Hot Meze Platter Courgette Cake Feta Triangles, Grilled Halloumi and falafel **18.00**



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Cubes of lamb casseroled with tomato capsicum and mushroom, served with rice

Chicken Casserole

Cubes of chicken, casseroled with tomato, mushroom and garlic, served with rice

Meat Moussaka

Layers of minced lamb, aubergine, carrot, potato, courgettes topped with bechamel sauce cheddar cheese, served with rice

HOT MEZE

Soup of the Day	6.00	
Grilled Halloumi (V) Charcoal grilled goats cheese	7.25	
Feta Triangles (V) Filo pastry filled with feta, spinach and herbs	7.25	
Courgette Cake (V) Fried rounds of grated courgette, herb and che mix served with garlic yoghurt and tomato saud		
Falafel (V) Broad beans, chickpeas, mixed vegetable and fritter and hummus	7.25 herb	
Imam Bayildi (V) Aubergine stuffed with shallots, tomatoes, curra pine kernels capsicum	7.50 Ints,	
Spiced Salami (Turkish Süled Köcy Garlic salami	7.25	
Halloumi and Spicy Beef		
Sausage	7.50	
Calamari Fried rings of squid with tartar sauce	8.25	
Garlic Tiger Prawns Cherry tomato, spring onion and garlic butter s	9.50 auce	
Chicken Liver Flour coated and pan fried chicken liver with or	7.50 nions	
Halloumi Mushroom	6.00	
Humus Kavurma (N) With diced lamb pine kernels fried in olive oil	8.00	
Meatball With mix peppers and special tomato sauce	7.50	
Icli Kofte Meat and bulgur wrapper stuffed with cooked ground meat served with voahurt	7.50	

Chef's Special (For 2-3 people)

2 Lamb Chops, Lamb Shish Skewer, Kofte Skewer, Chicken Shish Skewer, Chicken Beyti Skewer, Chicken Wings. Served with rice and salad

75.00

16.00

14.50

CHARCOAL GRILLS

Lamb Kofte

Ligtly spiced, minced lamb combined with peppers herbs, served with rice and salad Lamb Shish 20.00

Marinated in olive oil, rosemary and oregano then grilled and served with rice and salad

Chicken Shish16.00Marinated in olive oil then grilled served with rice and saladMix Shish19.00

Mix of chicken and lamb shish served with rice and salad

Chicken Wings 14.50 Marinated in olive oil, rosemary and oregano then grilled and served with rice and salad

Chicken Kofte 15.50 Ligtly spiced, minced chicken combined with peppers herbs, served with rice and salad

Mix Grill 19.00 A selection of marinated lamb cubes, 1 pc lamb chop, chicken cubes, kofte, served with rice and salad

Lamb Ribs 19.00 Succulent lamb ribs with a touch of herbs grilled over charcoal served with rice and salad

Lamb Chops (Pirzola)

Marinated in olive oil, rosemary and oregano then grilled served with rice and vegetables

Mix Kofte Mix Chicken and Lamb Kofte

Mix Grill

A selection of marinated lamb cubes, 1 pc lamb chop, chicken cubes, koffe, served with rice and salad

HOME MADE BURGER

Lamb Burger served with chips and salad		13.00
Chicken Fillet Burger served with chips and salad		12.50
Vegan Burger (V) served with chips and salad		12.50
Beef Burger Gherkin, tomato, lettuce served	with chip	13.00

SEAFOOD

16.00

22.00

16.50

12.50

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illet Sea Bass Filled and served with vegetables and otato	18.00 baby
Filled Salmon erved with Mediterranean vegetable b otato	17.50 Daby
Cooked with garlic butter sauce served alad and rice or chips	18.50 with
Calamari ried rings of squid with tartar sauce, mi alad and chips	16.50 ixed
wordfish Grilled swordfish served with Mediterrar egetables, nash potatoes	18.00 nean
fixed Seafood Shish Frilled tiger prawns swordfish and salm erved with nash potato and vegetables	21.00 on

VEGETARIAN

Falafel (V) Served with humus and salad 15.00

Courgette Cake (V)

Courgette Cake (V) 15.00 Shallow fried of grated courgette, herbs cheese mixture served with yoghurt

Imam Bayildi (N) 15.00 Aubergine stuffed with shallots, tomatoes, currants, kernels and capsicum served with rice

Vegetable Moussaka (v) 15.00 Mediterranean vegetables topped with lsot saoce, mozzarella tomato sauce, served with rice

Yaprak Sarma (V) 15.00 Stuffed vine leaves served with yoghurt and salad

Vegetable Tava (V) 15.00 Aubergine, kapya pepper and potato shallots with rich tomato sauce served with rice

Falafel and Hummus

Salad (V) (VE)