

Choose one starter
Choose one main or pide
((Turkish pizza))

TURKUVAZ

LUNCH MENU

Monday to Friday 12pm - 4pm

Exclusive Bank Holiday and Special Day

2 COURSE £14.99

STARTERS

Hellim **V GF**

Grilled halloumi cheese

Sucuk **GF**

Pan-fried Turkish beef sausage

Calamari

Coated with breadcrumbs, cream, egg, flour

Falafel **V VG**

Homemade falafel with humus

Babaganush **V GF**

Grilled aubergines, garlic, tahini, yogurt

Soslu Patlican **V VG GF**

Fried aubergines, onions, tomato sauce

Muska Boregi **V**

Triangular filo pastry filled with feta, mozzarella, parsley

Humus **V VG GF**

Chickpea puree and tahini

Garlic Mushroom **GF**

Pan-fried mushroom with garlic and cheese

Lamb Liver

Pan-fried liver coated in flour with onion, parsley

Lahmacun

Very thin traditional Turkish pizza covered with seasoned minced lamb and onions, fresh tomatoes, parsley and red peppers

MAINS

All the mains comes with rice and salad

Adana Kebab **G**

Seasoned minced lamb skewered and grilled over charcoal

Chicken Shish **G**

Lean chunks of chicken skewered and grilled over charcoal

Chicken Wings **G**

Marinated chicken wings grilled over charcoal

Izgara Lamb Kofte **G**

Fresh prime lamb, finely chopped and mixed with peppers & fresh herbs

Chicken Thighs **G**

Marinated chicken thighs grilled over charcoal

Falafel Dish **V VG**

Homemade falafel, baby potatoes, rice, humus & salad

Halloumi Salad **V GF**

Grilled halloumi, avocado, cherry tomatoes, sweetcorn, mixed leaves, beetroot, olive oil and pomegranate dressing

Lamb Ribs **G**

Seasoned lamb ribs grilled over charcoal

Sarma Beyti

Seasoned mince kebab grilled over charcoal, wrapped in lavash bread and mozzarella, topped with tomato sauce and butter, served with yogurt and bulgur

Sarma Lamb Beyti

Sarma Chicken Beyti

Sarma Vegi Beyti **V**

SIDES

Chips £3

Mashed Potato £3

Curly Fries £3

Barbecue Onion £3

Grilled Mushroom £3



PIDE

All Pide Comes with salad

Hellim **V**

Halloumi, tomato, green pepper, olives, mozzarella

Kasarli

Tomato, pepper, mozzarella

Vegetarian **V**

Mushroom, tomato, red and green peppers, onions, olives, mozzarella

Tavuk

Chicken, red and green peppers, parsley, mozzarella

OpenTable

Diners'
Choice

2024

TURKUAZ

RED

	175ml	Bottle
Antik TURKEY Aromatic and easy to drink with	7.50	25.00
Montepulciano d'Abruzzo, Villa dei Fiori, Italy Rounded and rustic with hints of morello cherry and spice.	7.50	26.00
Pinot Noir, Valdivieso, Chile Medium bodied, smooth and ripe flavoured with bursts of cherry and raspberry aromas	8.50	30.00
Merlot La Croix, Vin de Pays de l'Herault, France Dark violet tints and blackberry aromas. Smooth on the palate, fresh finish.		32.00
Malbec, El Cuyo, Argentina Vibrant aromas of cherry and ripe plum paired with flavours of chocolate and cinnamon lead to a lingering finish.		34.00

ROSE

	175ml	Bottle
Zinfandel Rosé, Bulletin, America Juicy, light & bright. A sound balance of ripe fruit & refreshing acidity.	7.50	25.00
Pinot Grigio Blush Rosé, Venezie DOC, Conto Vecchio, Italy Pleasant nose with fruity, floral notes. Crisp & balanced on the palate.	8.00	27.00

COCKTAILS

11.50

Classic Margarita Tequila,conintreau,lime
Lychee Martini Vegan egg whites, Bacardi, lemon juice, sugar syrup, lychee liqueur, lychee juice
Passion Fruit Martini Vanilla vodka, passion fruit puree, simple syrup, lime juice
Passion Fruit Daiquiri Vanilla vodka, passion fruit, mixed puree, lime juice, sugar
Strawberry Daiquiri Bacardi rum, fresh strawberry, simple syrup, lime juice
Mojito Bacardi rum, fresh mint, lime, brown sugar, Sprite
Aperol Spiritz Aperol, prosecco, soda
Pina colada Rum, pineapple juice, coconut cream, symple syrup, lime juice
Red Kiss Pink gin,pomegranate.simple syrup, lime juice, grenadine,sprite

SPIRITS

	25ml	50ml
WHISKEY		
Jack Daniels	6.00	8.00
Jameson	6.00	8.00
Black Label	6.00	8.00
RUM		
Bacardi	5.50	7.00
Captain Morgan	5.50	7.00
Kraken	6.50	8.00
Malibu	5.50	7.00
Archers	5.50	7.00
VODKA		
Smirnoff	5.00	7.00
Absolut Regular	6.00	7.00
Absolut Citron	6.00	7.00
GIN		
Gordon Gin	6.00	7.50
Bombay Sapphire	6.00	7.00
Pink Gin	6.50	8.00
Raspberry Gin	6.50	8.00
BRANDY		
Courvoisier	6.50	8.50
Hennessy	6.50	8.50
TURKISH SPIRIT		
Yeni Raki	Glass 5.00	dbler 7.00
20cl	21.50	35cl 30.00
70cl	55.00	
Tekirdag Gold	Glass 8.00	20cl 28.50
35cl	40.00	70cl 68.00

WHITE

	add sprite for 1.5	175ml	Bottle
Antik TURKEY Ruby red, rich aroma and powerful fruity taste		7.50	25.00
Trebbiano di Romagna Le Coste, Poderi dal Nespoli, Italy Refreshing and lightbodied with citrus flavours and floral aromas		7.50	26.00
Chardonnay La Serre, Vin de Pays d'Oc, France Light and refreshing. Lemon flavours paired with crisp green apple aromas.		8.50	29.00
Pinot Grigio, Argento, Argentina Delicate and elegant floral aromas with tropical fruitiness and a bright, crisp finish.		8.50	31.00
Sauvignon Blanc, Santa Rita Gran Hacienda, Chile Refreshing and medium-bodied with zesty citrus aromas.			33.00

SPARKLING

	175ml	Bottle
Vaporetto Prosecco, Italy Fresh and pleasant, fine and persistent. Fruity apple flavour and aroma with hints of apricot and citrus.	9.00	33.00

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Fanta, Sprite	3.85
Water Sparkling, Still	Sml 2.95 Lrg 5.50
Juice Apple, Pineapple, Cranberry	3.50
Orange	3.50
Homemade Lemonade	4.00
Salgam (Turnip Juice)	3.00

MILKSHAKES

Oreo With Italian vanilla gelato	7.00
Strawberry With Italian strawberry gelato	7.00

TEA

Turkish Tea The first is complimentary	1.50
English Tea	2.80
Fresh Mint Tea	2.80
Tea Pigs Pot Everyday Brew Chamomile Peppermint Super Fruit	3.50

COFFEE

Espresso single	3.00
Americano	3.00
Hot Chocolate	4.00
Cappuccino	3.50
Latte	3.50
Turkish Coffee	3.50
Iced Coffee	4.50

Shots

Tequila	5.00
Turkuaz Group Shot Serves 4 people	15.00

Beer On Tap

Efes	7.50
Mahou	7.50
Leffe	8.00
Camden Pale Ale	7.00

Bottle Beer

Asahi	5.50	Peroni	5.50
Corona	5.50	Peroni	5.00
		Non Alcoholic	

Liqueur

	Single	Double
Disaronno	6.50	7.50
Bailey's	6.50	8.50

Cider

REKORDERLIG Strawberry-lime	7.00
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