



**Pasha's Kitchen**  
*Exceptional Turkish Restaurant*

[www.pashaskitchen.com.au](http://www.pashaskitchen.com.au)

# FOOD MENU

BYO Wine Only | \$3 Corkage Per Person





The Ottoman Empire reigned over huge lands for more than 600 years and coexisted with many nations, cultures and cuisines. The Ottoman cuisine developed its own taste in those years by interacting with other cultures. It had been affected and influenced by Central Asian, Middle Eastern and European cuisines, including the Balkans.

The Ottoman cuisine was created in palace kitchens because gourmet food was very important to the Ottoman Sultans. According to the records of the time, the palace kitchens cooked and served food for more than five thousand people per day.

Pasha's Turkish Restaurant is the place for enjoying exciting Ottoman cuisine and modern Turkish cuisine. We adapted the taste of the dishes by using the original recipes and spices to provide an authentic Turkish experience.

The feast begins with a rich Ottoman décor and the genuine ambiance at Pasha's. Our special menu that offers Ottoman and modern Turkish dishes will make you feel like a Sultan, entertained by our belly dancing show on Friday and Saturday nights.

Pasha's Turkish Restaurant has been serving in Newtown since 1975, we are open 7 days from 5pm to 11pm.

We hope you will enjoy your time at Pasha's Turkish Restaurant.

## Glossary:

*Antep Ezme : Hot & spicy freshly mashed tomato with onion and green herbs.*

*Borek : Thin homemade pastry roll.*

*Dolma : Stuffed vegetables or meat.*

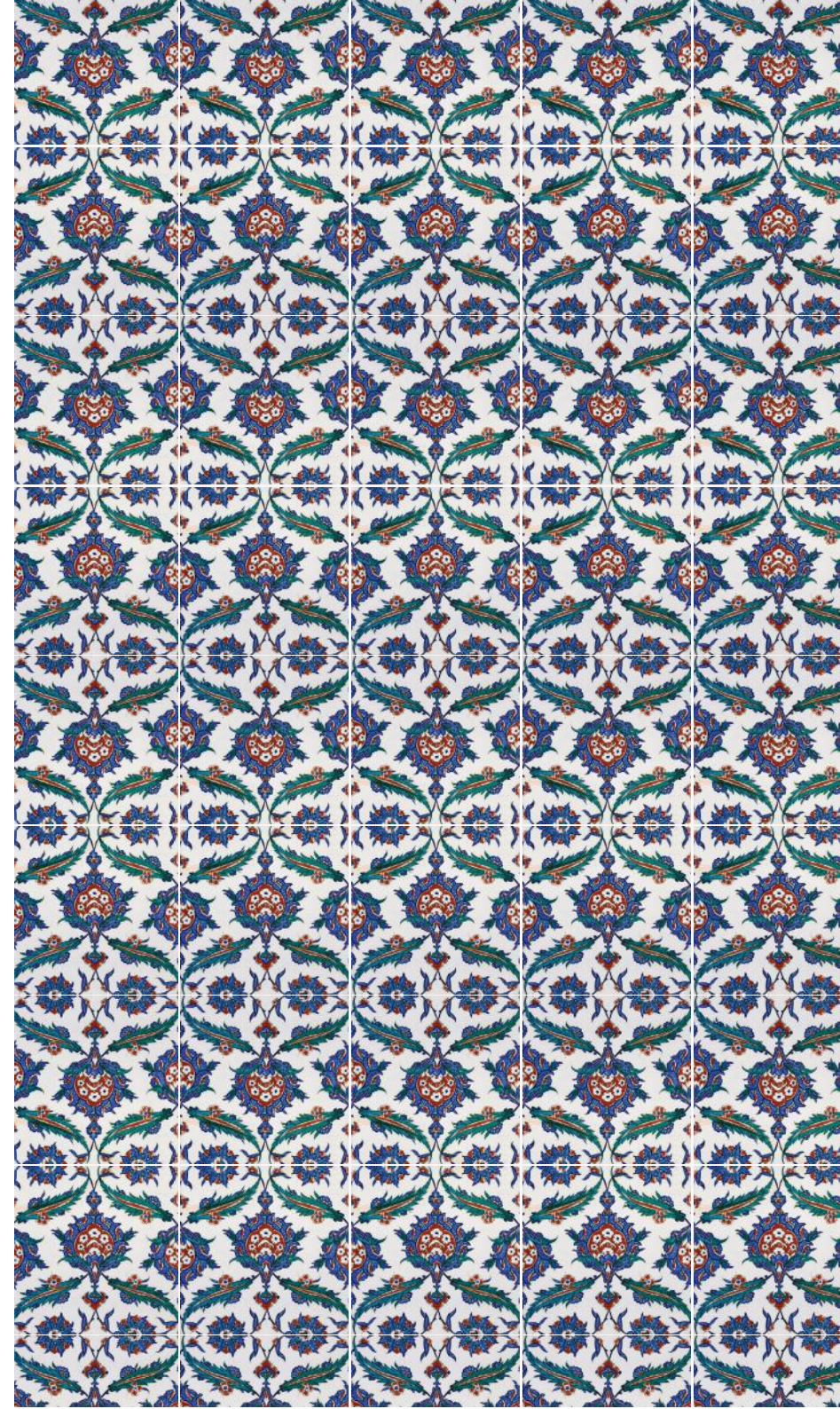
*Manti : Hand opened lamb dumplings. from Kayseri region.*

*Bayildi : Most popular stuffed eggplant vegetarian recipe.*

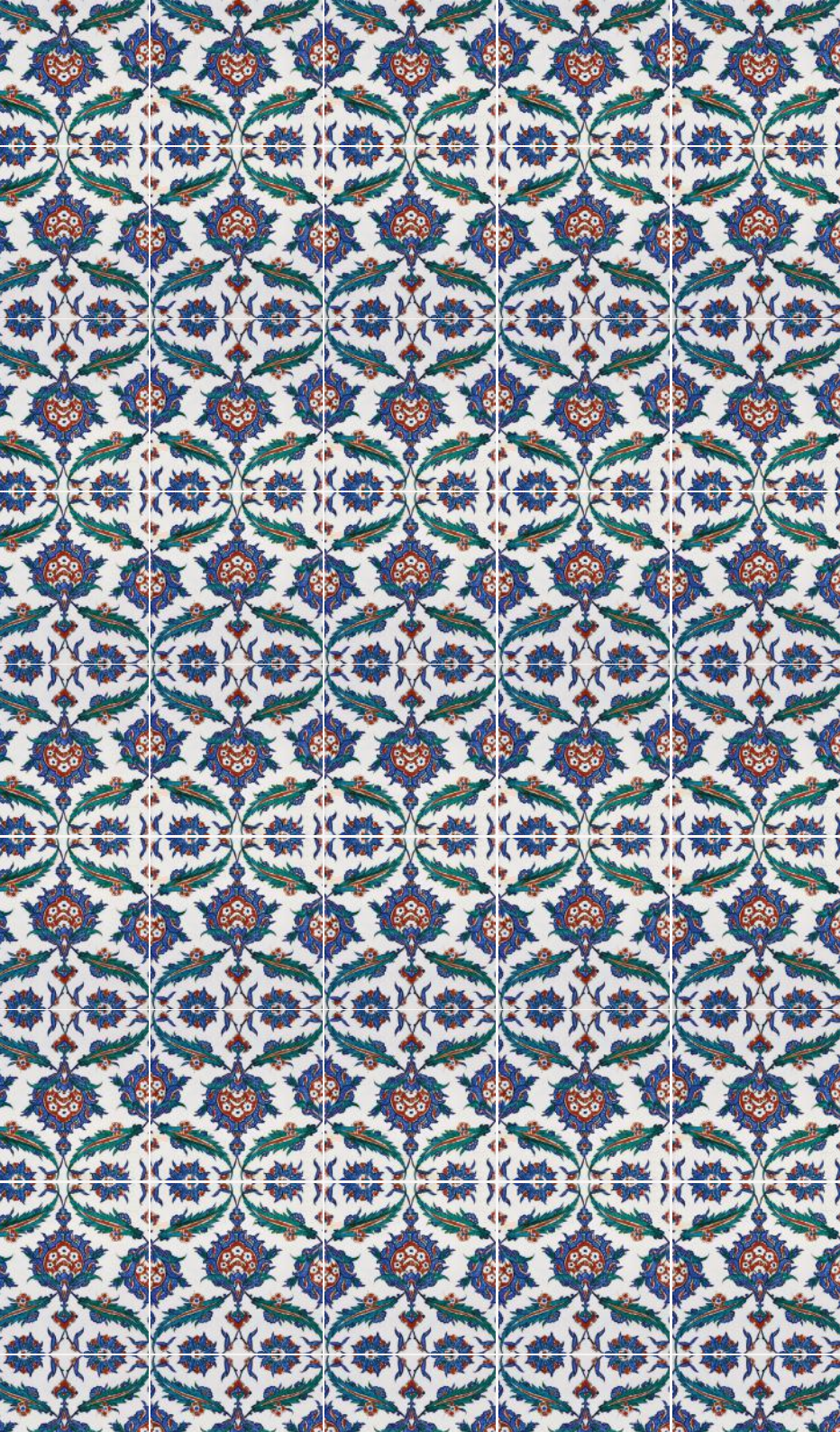
*Pastirma : Cumin and fenugreek seasoned, air dried cured beef.*

*Sucuk : Dry, spicy Turkish style beef.*

*Bulgur : Made from the groats of several different wheat species.*







# PASHA'S SIGNATURE SET MENUS

## Taste, Istanbul

Whole table only - \$50pp | With Raki - \$55pp

- Selection of assorted traditional mezes served with Turkish bread.
- Pan-fried zucchini topped garlic yoghurt and sumac.
- Lady-fingers topped with sesame and Turkish feta.
- Pan-fried Halloumi glazed in olive oil with pomegranate molasses.
- Pomegranate salad.
- Thick carved lamb-back strap and chicken thigh pieces, and delicate meatballs served with almond rice and char-grilled vegetables enhanced with fresh mint leaves and side garlic yoghurt.
- Pistachio Baklava accompanied with Turkish delights.

## The Ege Region

Whole table only - \$55pp | With Raki - \$60pp

- Selection of assorted traditional mezes served with Turkish bread.
- Fried baby eggplant enhanced with garlic tomato and baby basil.
- Wild vine leaves enhanced with olive oil
- Pacanga Borek delicate Turkish pastry with traditional goats feta and air-dried Turkish pastrami, shallow fried.
- Pomegranate salad
- Thick carved lamb-back strap and chicken thigh pieces, and delicate meatballs served with almond rice and char-grilled vegetables enhanced with fresh mint leaves and side of garlic yoghurt.
- Pistachio Baklava accompanied with Turkish delights served with a choice of apple tea, Turkish tea or Turkish Coffee.



# ENTREES

- **Karisik Meze \$31**

(Pasha's Signature Meze Platter)  
Consisting of our classic hummus with chickpeas, smoked eggplant with yoghurt, sweetened carrot with yoghurt, spicy roasted bell-pepper with walnuts, and beetroot with yoghurt. Enhanced with fresh greens and carrot slices. Served with fresh Turkish bread.

- **Halloumi \$16**

Pan-fried Halloumi in olive oil served with mild herbs and pomegranate molasses.

- **Sigara Borek \$17**

Classic lady fingers rolled with traditional Turkish pastry with feta, parsley topped with fresh herbs and served with thickened garlic yoghurt.

- **YaprakDolmasi \$16**

Vine leaves stuffed with traditional wild white rice enhanced with dried black currants, dried bell peppers topped with olive oil and sumac.

- **PatlicanKizartmasi \$16**

Baby eggplant diced and seasoned with fragrant herbs and mild chillies, topped with reduced garlic butter with tomato basil.

- **Kabak \$16**

Zucchini pan-fried in olive oil seasoned with bazaar style herbs topped with garlic yoghurt, dill and sumac.

- **Spicy Sucuk \$17**

Classic Turkish beef pan-fried with mild peppers topped with shaved feta cheese and roasted sesame seeds.

- **Pacanga Borek \$19**

Delicate Turkish pastry rolled in breadcrumbs with traditional feta and air-dried Turkish pastrami, shallow fried and topped with crumbed feta.

- **Pastirma Hummus \$15**

Signature hummus seasoned with dried bell peppers topped with shaved air-dried cured beef, chickpeas and olive oil.

- **Smoked Eggplant \$15**

Baby eggplant, smoked with traditional dried herbs enhanced with natural garlic yoghurt, olive oil and walnut.

- **Bosphorus Style Shrimp Raki \$18**

Large shrimps sautéed with herb butter flambé, enhanced with aniseeds, garlic, basil and isot pepper.

- **Sautéed Mushrooms \$20**

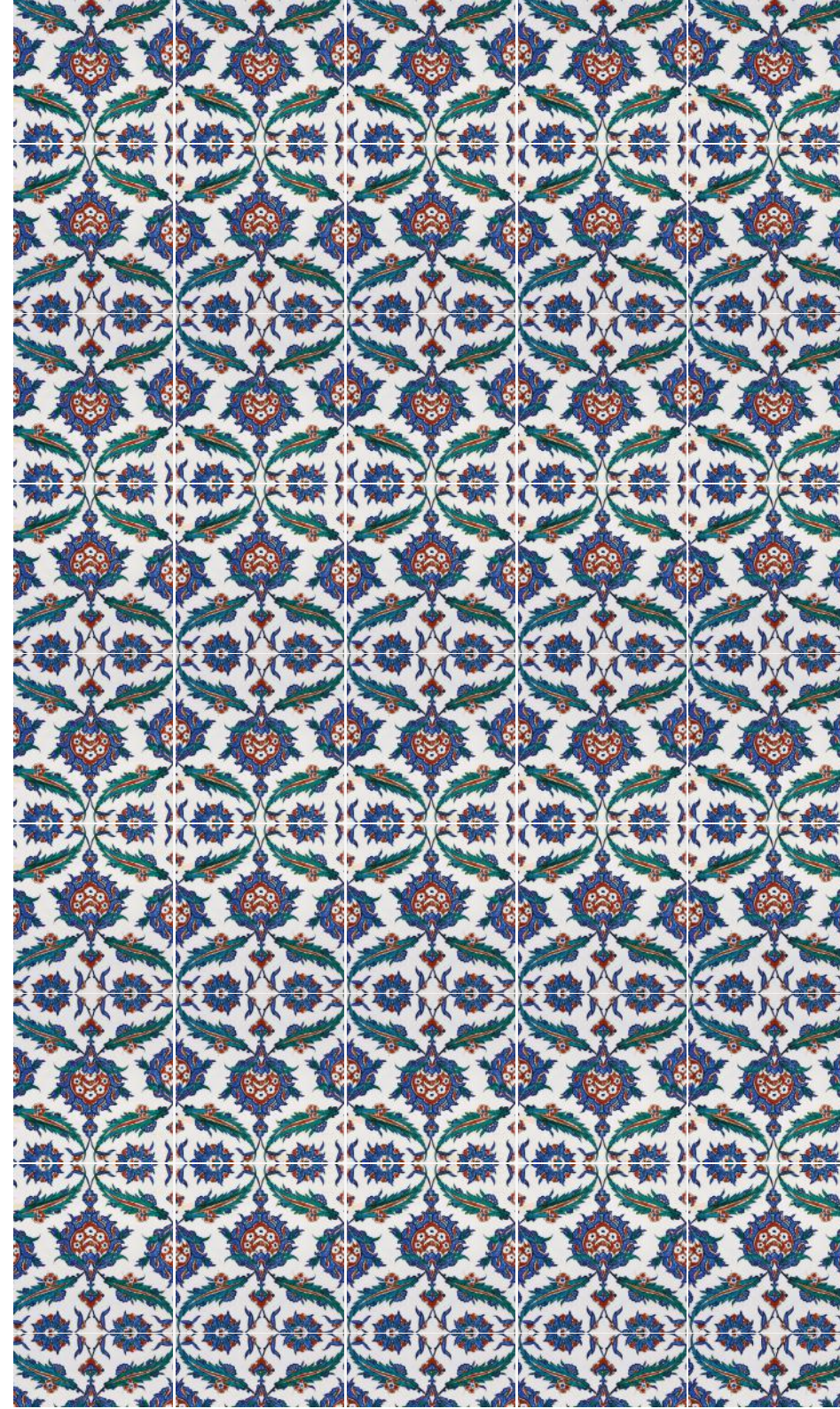
Sautéed button mushrooms enhanced with home-made clothed cream, air-dried bell pepper herbs and garlic topped with traditional kasar cheese and fresh basil.

- **Pomegranate Salad \$15**

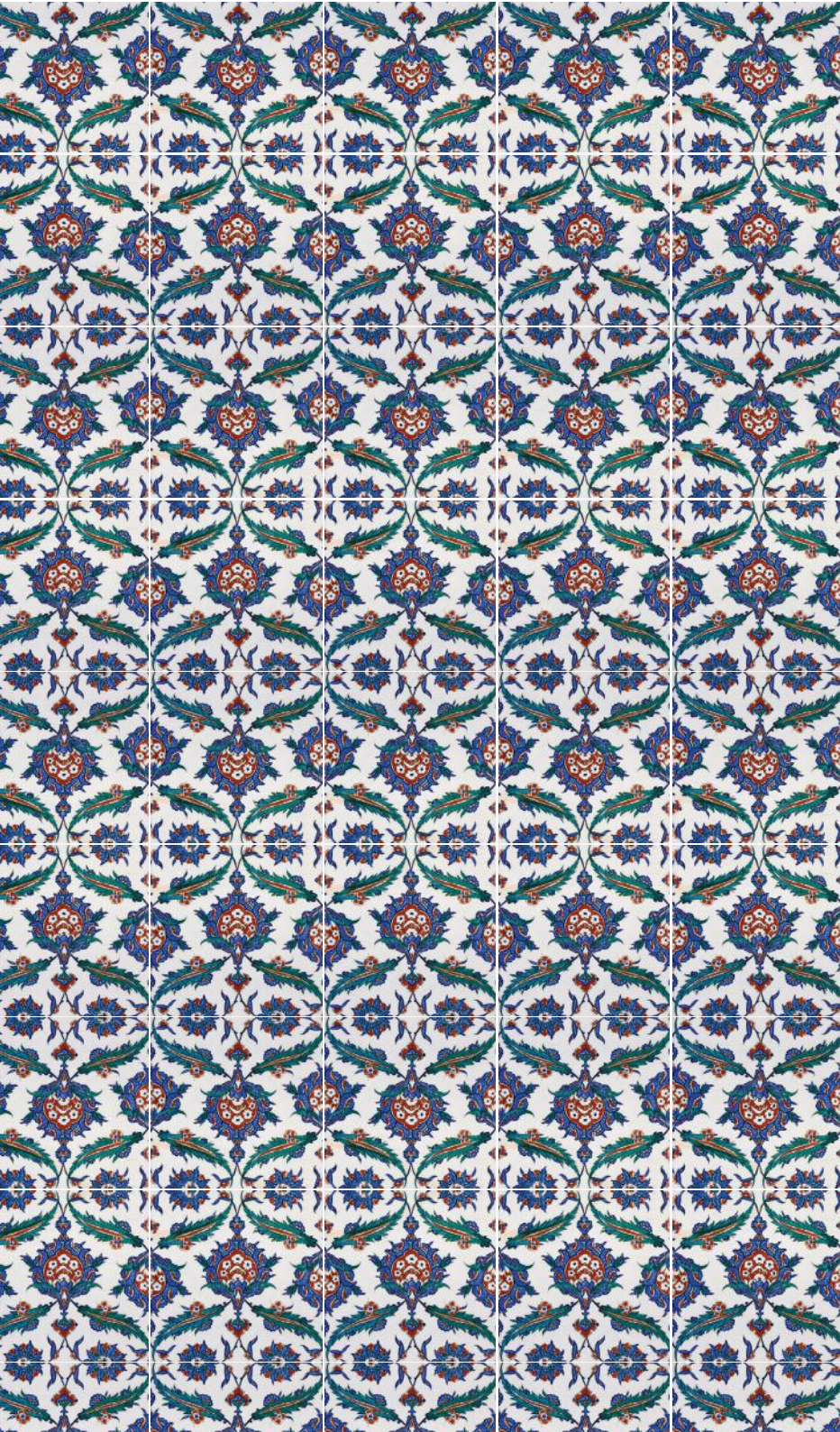
Brunoise tomato, cucumber, onion, finely chopped parsley seasoned with olive oil, sumac, pomegranate molasses, fresh lemon juice.

- **Chef Choice \$17**

Meslcun greens topped with finely diced shepherd salad enhanced with raw walnuts, apple slices and Turkish dried figs.







## MAINS

- **Lamb Sis \$30**

*Char grilled thick carved lamb back strap skewers enhanced with aromatic Turkish spices cooked over natural charcoal, served with traditional almond rice and side sumac and salad. Served since 1975'.*

- **Chicken Sis \$28**

*Char grilled thick carved chicken thigh skewers enhanced with aromatic Turkish spices cooked over natural charcoal, served with traditional almond rice and side sumac and salad. Served since 1975'.*

- **Pasha's Kofte \$27**

*Oval shaped grass-fed beef mince infused with Bazaar style herbs, delicately glazed with butter and served with traditional almond rice and salad.*

- **Hunkar Begendi \$31**

*Smoked eggplant reduced with butter and fresh herbs topped with ne pieces of lightly marinated lamb back-strap sautéed with traditional Turkish vegetables.*

- **Vine Leaf Lamb Cutlets \$33**

*Lamb cutlets marinated with reduced bell pepper and air-dried herbs served on traditional Turkish vine leaves topped with traditional Turkish vegetables.*

- **Kayseri Manti \$26**

*Handmade Turkish dumplings, filled with seasonal lamb steamed and glazed with herb butter, topped with thickened garlic yoghurt and Pasha's signature delicate tomato paste.*

- **Yoghurt Kebab \$30**

*Lightly marinated shaved lamb back-strap pieces served on thinly sliced Turkish 'Pide' bread pieces topped with garlic yoghurt, reduced garlic tomato and fresh oregano.*

- **Fragrant Zucchini V, GF \$28**

*Zucchini strips infused with olive oil and thyme, filled with fragrant sautéed vegetables and enhanced with grated traditional feta, olive oil and fresh herbs.*

- **Imam Bayildi V \$27**

*Baby eggplant flavoured with air-dried herbs, filled with village-style large diced vegetables and enhanced with lemon zest and herbal spices. Served with traditional almond rice and side garlic yoghurt.*

- **Anatolian Style Lamb Shank \$27**

*Lamb shank enhanced with an array of classic Turkish air-dried herbs and olive oil topped with shepherd style sautéed vegetables, served with traditional almond rice and side garlic yoghurt.*

- **Lamb Sac Kavrurma \$27**

*Medium diced lamb back strap pan-fried with traditional Turkish vegetables sautéed and glazed with herb butter, topped with fresh lemon juice and herbs. Served with traditional almond rice and char-grilled Turkish chilli's.*

- **Chicken Sac Kavrurma \$27**

*Medium diced thigh fillet pan-fried with traditional Turkish vegetables sautéed and glazed with herb butter topped with fresh lemon juice and herbs. Served with traditional almond rice and char-grilled Turkish chilli's.*



# DESSERTS

- Pistachio Baklava \$14

*Traditional delicate pastry layered and filled with ground pistachio cooked until golden topped with traditional syrup and pistachio and served with Turkish delights.*

- Kunefe \$19

*String pastry oval shaped and filled with traditional sweet cheese, pan-fried and topped with pashas signature Kunefe Kaymak Cream and nuts.*

*Not available on entertainment live nights*



**Pasha's Kitchen**  
*Exceptional Turkish Restaurant*

