

Merhaba!

Embark on a food journey to Türkiye with us.

At Alaturka, we use only well-sourced ingredients of uncompromising quality. Each element is carefully considered so that each bite is wholesome, delectable and authentically Mediterranean.

Our ethos is to serve food of an unstinting standard by freshly preparing dishes from scratch. We grind our own blend of meats, smoke our own eggplants, freshly prepare dough everyday, and even make our own yoghurt. These are but some of the many tasks our kitchen tirelessly performs to create that perfect bite.

Turkish hospitality is known the world over and we carry on this tradition here in Singapore: providing exceptional service and inviting surroundings where a delicious treat becomes an unforgettable memory.

Afiyet olsun - enjoy your meal!



Cold Appetisers - Mezeler

Marvellous mezes freshly prepared in our kitchen on site.



Meze Tabagı Large 35 | Small 25 v|nf

Sharing platter of our specialties - hummus, babaganoush, saksuka, tarama salata, ezme and havoc salata. Served with salata, yaprak sarmasi, feta, olives and lavas.

Hummus 12.5 v|ef|gf|nf

Exceptionally fine purée of pressure-cooked chickpeas with garlic, tahini, cumin and extra virgin olive oil.

Babaganoush 12.5 v|ef|gf|nf

House-smoked eggplants prepared with tahini, house yoghurt and garlic. Finished with extra virgin olive oil.

Cacık 12.5 v|ef|gf|nf

Lightly-strained house yoghurt with seasoned Japanese cucumber, garlic, dried mint and olive oil.

Ezme 12.5 v|df|ef|gf|nf vegan

Piquant mix of fine-chopped tomatoes, onions, chilli peppers and Turkish spices.

House Yoghurt 10.5 v|ef|gf|nf

Extra thick, extra creamy yoghurt made in our kitchen on-site with no artificial additives. Garnished with dill.

Şakşuka 12.5 v|df|ef|gf|nf vegan

Rich and savoury tomato ragout of eggplant and summer vegetables.

Havoc Salata 12.5 v|ef|gf|nf

Grated carrot sautéed in butter, and tossed in house yoghurt and garlic.

Tarama Salata 12.5 df|nf

Pâté of cured spiced cod roe, house bread, garlic and lemon juice.

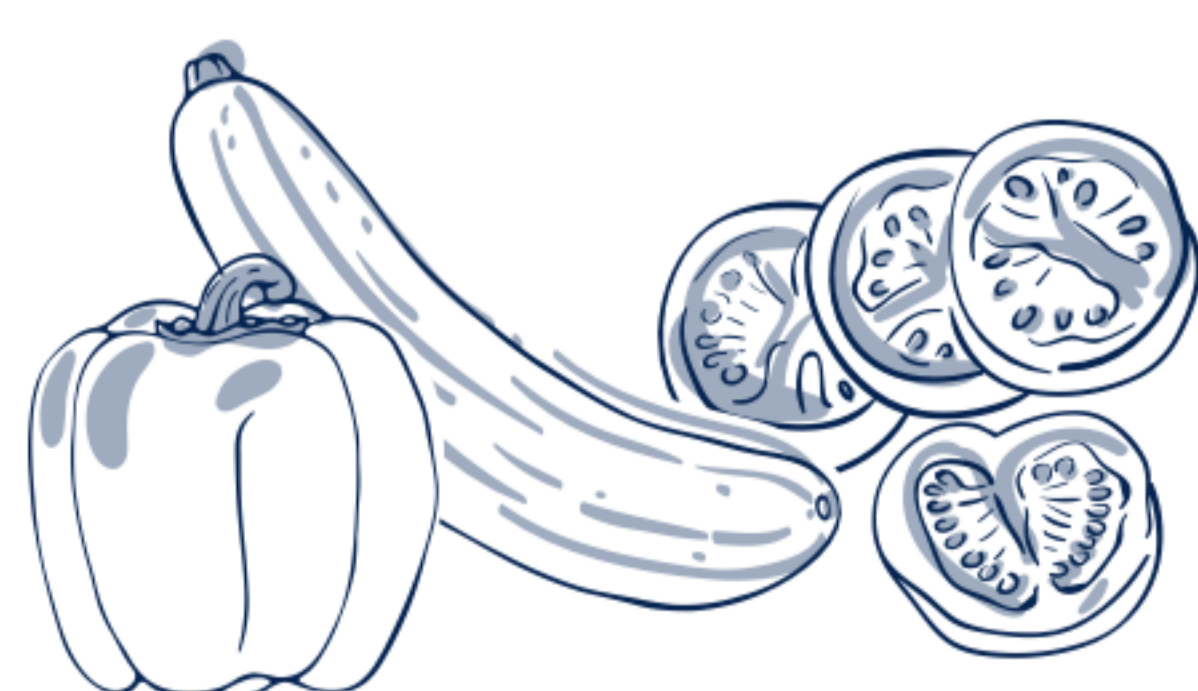
Yaprak Sarmasi 12.5 v|df|ef|gf|nf vegan

Pickled vine leaf rolls filled with rice, onion and dill. Drizzled with extra virgin

Japanese Cucumber Slices 4 per portion v|df|ef|gf|nf vegan

Feta Cheese 5 per portion v|ef|gf|nf

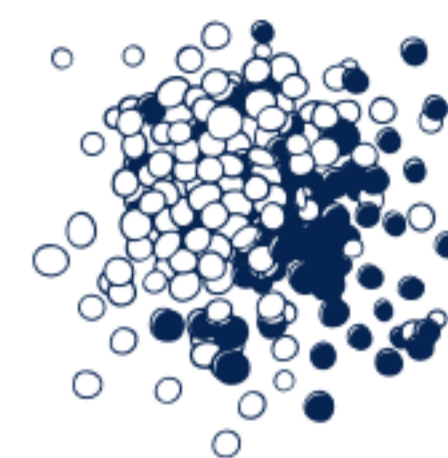
Olives 5 per portion v|df|ef|gf|nf vegan



All prices are subject to 10% service charge and Government Tax.

Hot Appetisers - Ara Sıcaklar

Small bites, big on taste: designed to spice up your appetite.



Ara Sıcak Large 43 | Small 24 nf

A selection of our signature hot appetisers - hallumi, falafel, borek, chicken wings with yoghurt dip, olives and feta.

Börek 14 v|nf

A classic Turkish street food of crunchy golden pastry rolls filled with feta cheese and chopped herbs.

Kanat 12 nf

Half-dozen fresh local wings marinated in tomato and sun-dried bell peppers, then grilled over charcoal. Served with house sauce.

Hallumi 12 v|ef|gf|nf

Pan-fried chewy, salty and tangy semi-hard cheese slices.

Falafel 14 v|ef|gf|nf

Spiced fritters of mashed chickpeas and vegetables served atop house yoghurt.

İzgara Karnabahar 18 v|ef|gf|nf

Grilled cauliflower florets tossed in yoghurt, tahini, scallions and herbs.

Fries 14 v|nf

Golden fries with 3 dips - spiced mayo, brown and warm cheese sauce.



Salads - Salata

Summery salads full of freshness and flavour

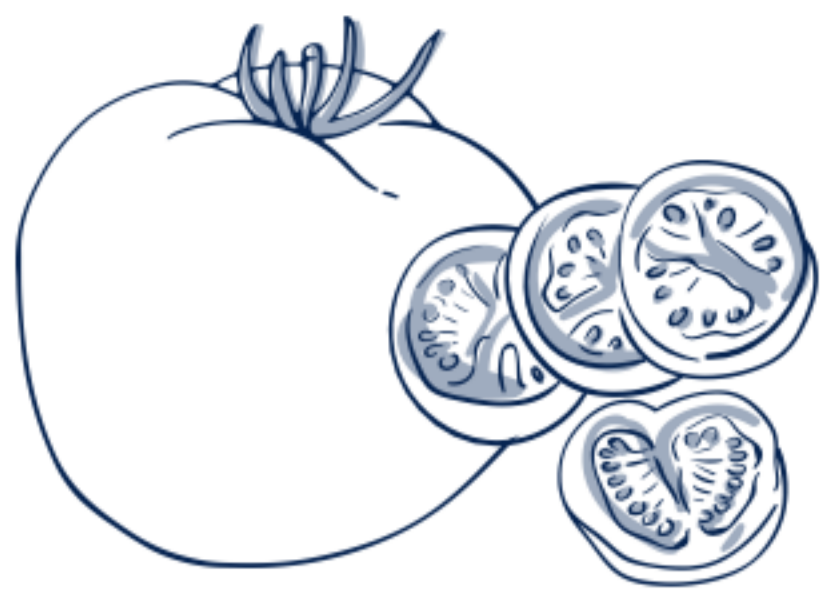


Çoban Salata 14 v|ef|gf|nf

Traditional chopped salad of diced cucumbers, tomatoes and onions in a sweet-tangy pomegranate dressing. Finished with thyme, parsley, pomegranate seeds, olives, feta and lashings of extra virgin olive oil.

Karpuz Salata 14 ef|gf|nf

A refreshing salad of contrasts: sweet cubes of watermelon, salty milky feta, fresh mint leaves, parsley, dill and extra virgin olive oil.



Turkish Pizza - Pidelər

Piping-hot pide made with fresh dough and tasty toppings.



Lahmacun Lamb | Chicken | Vegan 22 df|ef|nf

Eight-inch ultra-thin round dough topped with fine-minced vegetable and your choice of topping. Garnished onion salad and lemon wedges.

Pide

Our pide is hand-formed in the classic boat shape with your choice of topping then baked in our stone oven and lightly brushed with Irish butter.

Ispanaklı Pide 22 v|nf

Quintessential spinach and cheese.

Sucuklu Pide 24 nf

Locally-made beef salami, egg yolk and cheese.

Peynirli Pide 22 v|nf

Classic grilled cheese.

Tavuklu Pide 24 nf

Savoury chicken and cheese. Topped with an egg yolk.

Etili Pide 24 nf

Seasoned medium-ground Australian free-range lamb and cheese. Finished with an egg yolk.

Herb Pide 24 v|nf

White cheese base with a combination of aromatic herbs and fresh feta.

No-Meat Pide 24 v|ef|nf

Plant-based Karana mince topping and cheese with tomato sauce.



Charcoal-Grilled Meats - Kebab



Cracking kebabs from meats of uncompromising quality.

Grilled over white-hot charcoal for that unmistakable smokiness.

Platters

Served with buttered pilaf, pulse salad and seasonal greens.

Karisik Kebab 59 for two | 109 for more nf

Classic mix of flame-grilled kebabs - köfte, kuzu pirezola*, tavuk şiş and kanat | house sauce

Alaturka Platter 79 for two | 149 for more nf

Charcoal-grilled favourites - adana chicken or lamb, kuzu pirezola*, kuzu şiş*, tavuk şiş and kanat | house sauce

Karisik Kebab Prime 85 for two | 159 for more nf

The choicest selection from our grill - küşleme*, kuzu pirezola*, adana kebab, biftek* and kanat | house sauce and herb butter sauce

Marine Platter 89 for two | 169 for more nf

Grilled and pan-seared bounties of the sea - sea bass kebab, karides ızgara and tava tarakları | lemon-dill butter sauce

Karisik Kebab Deluxe 109 for two | 209 for more nf

Surf and turf special - kuzu pirezola*, seabass kebab, karides ızgara, tavuk sis and kanat | house sauce and lemon-dill butter sauce

*please indicate your preferred doneness.



Platters Add-ons

Küşleme*

19/piece df|ef|nf

Adana Lamb

170g 24 df|ef|nf

Tavuk Şiş

200g 20 df|gf|nf

Kuzu Pirezola*

11/piece df|ef|nf

Biftek*

200g 25 ef|gf|nf

Adana Chicken

170g 20 df|ef|nf

Kuzu Şiş*

170g 25 ef|nf

Köfte

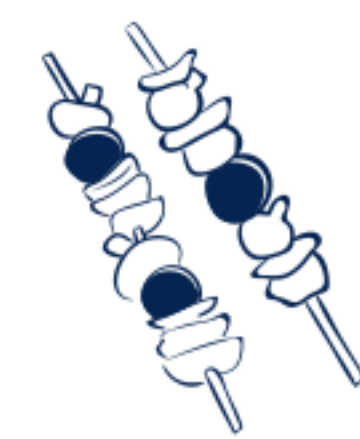
12 for 3 df|ef|nf

Adana No-Meat

150g 23 v|ef



Charcoal-Grilled Meats - Kebab



À La Carte

Served with buttered pilaf, pulse salad and seasonal greens.

Küşleme* 42 ef|nf

A duo of Maimoa spring lamb tenderloin air-flown directly from New Zealand marinated with black pepper and rosemary. Made of petite long cuts, this cut is prized for its exquisite succulence and delicate flavour | house sauce

Kuzu Pirzola* 38 ef|nf

Arguably Singapore's best pirzola - deliciously tender and mild Maimoa lamb chops - frenched, grass-fed and air-flown from New Zealand. Marinated with a mix of kırmızı biber and black pepper | house sauce

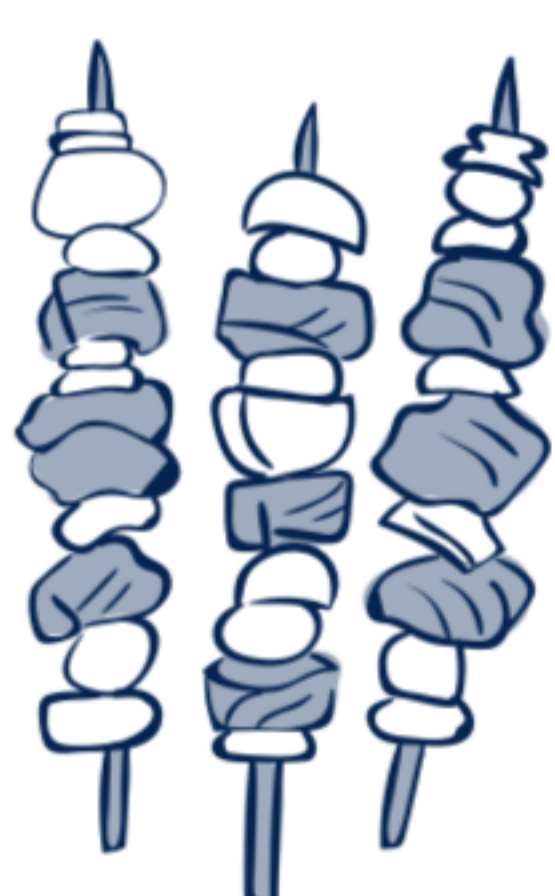
Kuzu Şiş* 170g 30 ef|nf

Traditional skewer from flavourful cuts of Australian Red Gum Creek leg of lamb simply marinated with chilli pepper flakes | house sauce

Adana Kebab 170g ef|nf

Southern specialty, long hand-formed moderately spicy minced lamb or chicken marinated with kırmızı biber and aromatics | house sauce

Lamb 29 | Chicken 25



Biftek*, 30 200g ef|nf

Australian Margaret River Angus hanging tender. Juicy and flavoursome steak seasoned with thyme and garlic | herb-garlic butter sauce

Köfte 28 230g ef|nf

Classic meatballs made from a combination of Australian Red Gum Creek leg of lamb and beef brisket with onion, breadcrumbs and black pepper | house sauce

Tavuk Şiş 25 200g nf

Boneless cuts of grilled chicken thigh marinated with sun-dried bell pepper, cumin, garlic, and oregano | herb-garlic butter sauce

Adana No-Meat Kebab 28

v|df|ef|gf|nf|vegan

A hand-formed skewer made from Karana, a plant-based meat substitute made from jackfruit. Marinated with bell pepper. Served with hot fries | tomato sauce

Beyti Kebab nf

Hand-minced kebab and cheese wrapped in soft, freshly-baked flatbread drizzled in brown butter sauce | greens, red and brown sauces.

Lamb 29 | Chicken 25

*please indicate your preferred doneness.

All prices are subject to 10% service charge and Government Tax.

Traditional Dishes - Heleneksel

From the belly of our oven to your heart. Comforting casseroles to warm your soul.



Tas Kebab 28 ef|nf

An Anatolian regional specialty of fork-tender stewed beef cooked with potatoes and onions, and flavoured with star anise, cinnamon and paprika. Served with buttered pilaf.

Hünkâr Beğendi 29 ef|nf

Sultan's Delight! Ottoman-style beef stewed with potatoes and onions. Served over creamy smoked eggplant purée.

İncik Pilaf 28 ef|nf

Traditional broth of lamb shank, carrots, onions, potatoes and bell pepper. Flavoured with rosemary, bay leaf and whole pepper berries, and served with pulse salad and rice pilaf.

Tavuk Guvec 28 ef|gf|nf

Fresh local chicken thigh in a sauce made of garlic-onion tomato and bell pepper, topped with melted cheese.

Musakka ef|nf

Turkish-style layers of sautéed eggplant and potato slices topped with melted cheese and baked with:

Lamb 28 | Chicken 28 | Veg 24

İmam Bayıldı 24 v|ef|gf|nf

A whole pearl eggplant stuffed with a ragout of bell pepper, onion, tomato sauce and baked with melted cheese; so good that - İmam bayıldı - the priest fainted. A *vegan option is available upon request.*

No-Meat İzmir Köfte 28

v|df|ef|gf|nf|vegan

Plant-based Karana meatballs oven-baked in a tomato-based sauce, served with grilled chilli peppers and potatoes.



v-vegetarian df-dairy-free ef-egg-free gf-gluten-free nf-nut-free Let us know of any food allergies or requirements. Customers concerned should be aware of the risk of cross contamination or changes in the content of any commercial ingredients we use. Whilst we take extra care, we cannot guarantee that what we serve is 100% free of nuts, gluten, allergens or animal products.

Seafood - Denizden

An ocean of flavours dished out in every plate.



Seabass Kebab 32 ef|nf

A pescatarian's favourite! Lightly marinated cuts of tender local seabass fired over hot coals sprinkled with lemon zest | buttered pilaf, house sauce and grilled half-lemon

Karides İzgara 35 ef|nf

A trio of charcoal-grilled succulent king prawns | isot-garlic butter sauce, rice pilaf, grilled half-lemon, pulse salad and seasonal greens.

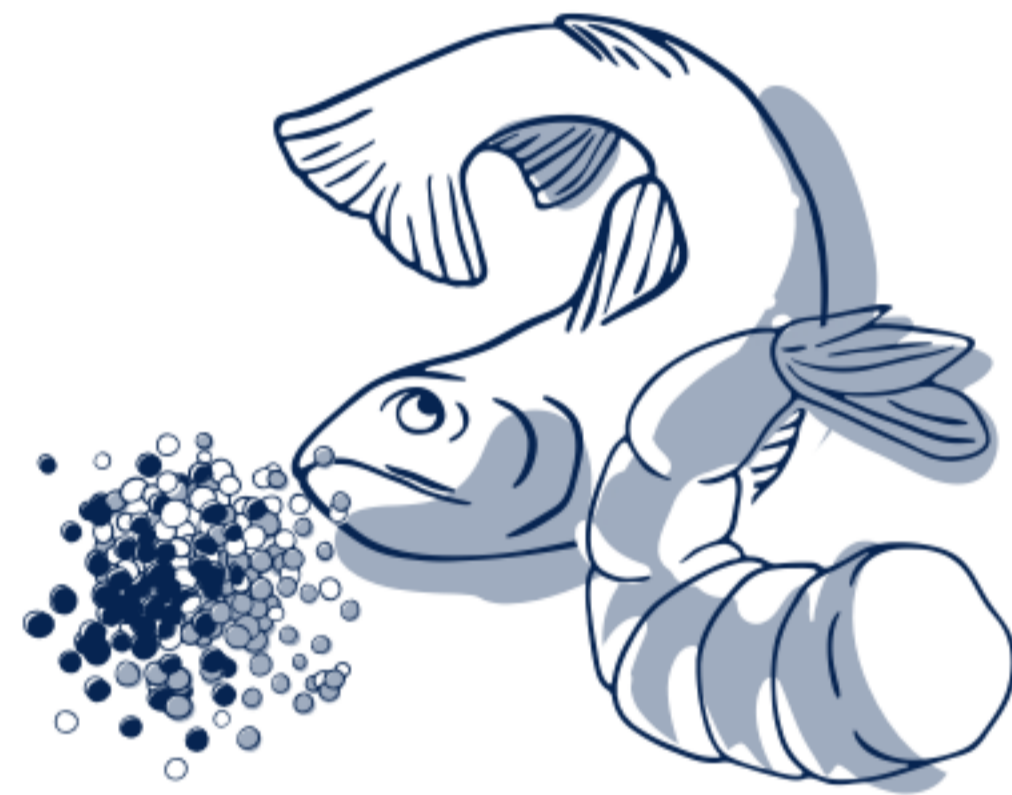
Tava Tarakları 35 ef|gf|nf

Pan-seared herb-marinated Canadian scallops with grilled lemon slices | pulse salad and seasonal greens.

Güveç ef|nf

Turkish-style baked seafood of your choice and a melange of vegetables cooked in our savoury house sauce.

Seabass 28 | Prawns 26



Breads and Rice - Ekmek Ler

Fresh is best. Flour power baked in our kitchen everyday.



Ekmek 2.5 (half)|5 (whole) v|df|nf

Classic Turkish leavened flatbread.

Sarımsaklı Ekmek 8.5 v|nf

Fresh baked garlic bread.

Peynirli Ekmek 7.5 v|nf

Cheese-topped bread.

Lavas 7. v|df|nf

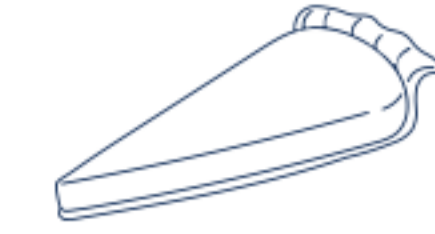
Elliptical balloon bread egg-washed and topped with sesame seeds.

Tereyağlı Ekmek 6.5 v|nf

Flatbread with lashings of butter.

Rice Pilaf 4 per serving v|ef|nf

Desserts - Tatlılar



Hit the sweet spot with our tantalising Turkish treats.

Künefe 15 v|ef

Baked buttered pastry shreds encasing soft cheese, topped with sweet syrup and served with cream.

Turkey's finest dessert and Alaturka's celebrated sweet.

Baklava 15 v|ef

Crisp, light filo layers filled with chopped pistachio and walnut finished with syrup and a hint of citrus.

Red Fruit Kremalı Yoğurt 12 v|ef|gf

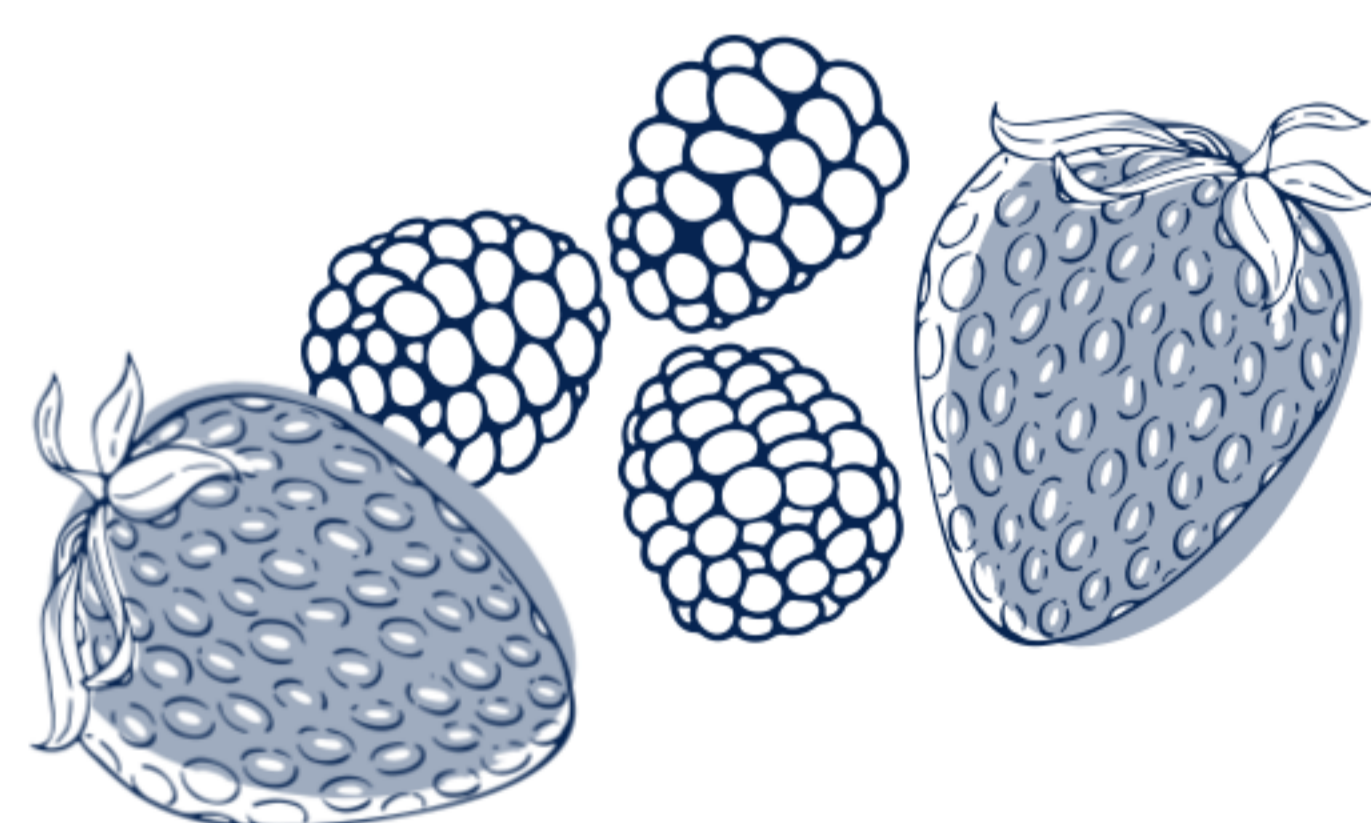
House cream yoghurt lightly sweetened, then, topped with red fruit coulis, honey sauce and chopped pistachio.

Kemalpaşa 12 v

Little balls of dough of Bursa origin. First fried, then, dipped in bergamot syrup. Served with tahini cream and a dusting of finely-crushed walnut and lemon zest.

Rose Krem 11 v|ef|gf

A cold pudding lightly flavoured with rose and finished with a dusting of pistachio and a touch of tart pomegranate syrup. Served with a butter crisp.





Mocktails

Cherry Lemon Spritzer 9
Cherry juice | sparkling lemonade

Mango Splish Splash 9
Mango nectar | sparkling lemonade

Pink Sparkler 9
Pomegranate juice | tonic water

Rosy Lemonade 9
Rose water | aloe vera | house lemonade

Peach Sunrise 9
Peach nectar | grenadine | sparkling
lemonade

Berrylicious Lemon Fizz 9
Berry compote | muddled mint |
sparkling lemonade

Hot Beverages

Turkish Coffee 7

Traditional Black Tea
Pure Mint Tea
Turkish Apple Tea

Tea by the pot 13
Tea by the cup 5

Cold Beverages

House Lemonade 5.5

Ayran 6.5
Lightly salted yoghurt drink

Sparkling Water 5.5

Bottled Water 2.5

Cherry Juice
Peach Juice
Pomegranate Juice
Orange Juice
Mango Juice
Apple Juice
5.5

Traditional Black Tea
Pure Mint Tea
Turkish Apple Tea
5

Coke Light 5

Coke 5

Sprite 5

Iced Lemon Tea 5



Beers

Asahi Super Dry 11

Corona Extra 11

Kronenbourg 1664 Blanc 11

Kirin Ichiban 11

Tiger 11

Strongbow Apple Cider 11

Spirits

Turkish Raki

Shot (40 ml) 17

Bottle (70 cl) 225

Jack Daniel's Whiskey

Shot (40 ml) 14

Bottle (70 cl) 170

Absolut Vodka

Shot (40 ml) 14

Bottle (70 cl) 160

Gordon's Gin

Shot (40 ml) 14

Bottle (70 cl) 150

Cocktails

Apple Jack 17.5

Sweet apple juice with Jack Daniel's Whiskey.

Jack & Cola 17.5

Classic combination of Coke and Jack Daniel's Whiskey.

Screwdriver 17.5

Highball drink of orange juice and vodka.

Pink Vodka Lemonade 17.5

Delicious mix of house lemonade, vodka and pomegranate juice.

G&T 17.5

Refreshing gin and tonic highball.

Cherry Gin Rickey 17.5

Tart cherry juice, gin and sparkling lemonade.



White Wines

House White

Pierre Jean Chardonnay (France) Glass (175 ml) 16 Bottle 65

A refreshing white with medium acidity and notes of apple, pear and lemon. Pairs well with appetisers, lahmacun and pide.

White Wines by the Bottle

Borges Lello Branco (Portugal) 75

Juicy and round with a well-balanced acidity. Crisp and mellow with notes of citrus and tree fruit, this white goes well with appetisers, shellfish and fish.

Gavi Marchesi di Barolo (Italy) 90

Full-bodied, strong and balanced. This pleasant wine has pronounced floral notes and citrus notes. Pairs very well with fish, chicken and appetisers.

Buzbağ Emir-Narince (Turkey) 85

Very drinkable and balanced with notes of lemon and grapefruit. Good with appetisers and seafood.

Sparkling Wines by the Bottle

Mr Grey Eminence Extra Dry Prosecco (Italy) 70

Red Wines

House Red

Pierre Jean Merlot (France) Glass (175ml) 16 Bottle 65

Bright, soft and smooth with notes of plum, blackberry, cherry and oak. Good with cheeses and meat dishes.

Red Wines by the Bottle

Borges Lello Reserva (Portugal) 80

A bold douro red with complex black fruit and oaky notes. Easy to drink and pairs well with beef and lamb.

Trapiche Vineyards Malbec (Argentina) 75
Light-bodied and round with a nice acidity.

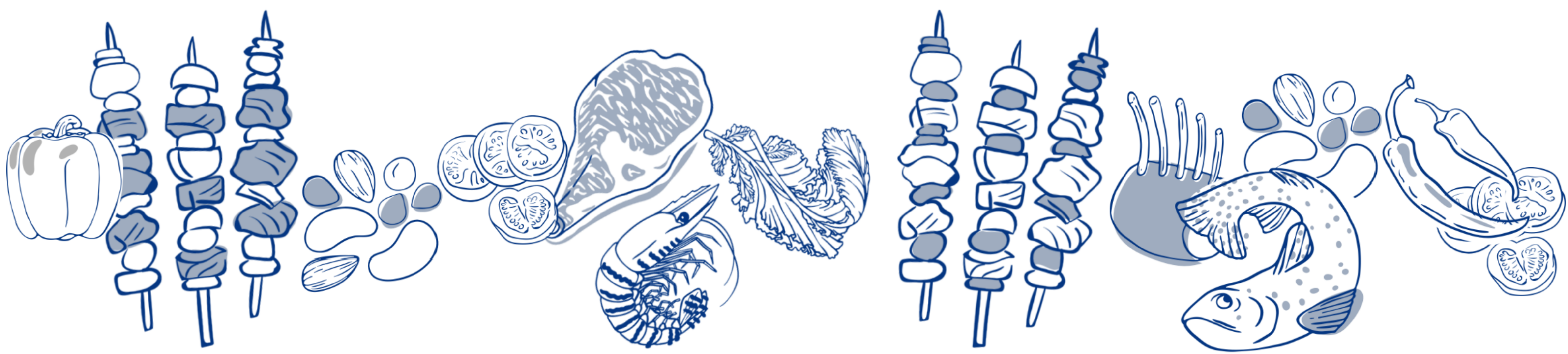
Red fruit and oak goes well with beef, lamb and poultry.

Kayra Vintage Single Vineyard Öküzgözü (Turkey) 90

A combination of fruit and spice flavours with hints of black cherry and violet.

Offers silky tannins and is balanced with a very long finish.





The Toast of Turkey

Alaturka's Celebrated Dishes

Cold Appetisers

Meze Tabagı Large 35 | Small 25 v|nf

Sharing platter of 6 dips - hummus, babaganoush, saksuka, tarama salata, ezme and havoc salata. Served with salata, sarmasi, feta, olives and lavas.

Hot Appetisers

Ara Sıcak Large 43 | Small 24 nf

A selection of our signature hot appetisers - hallumi, falafel, borek, chicken wings with haydari dip, olives and feta.

Turkish Pizzas

Ispanaklı Pide 22 v|nf

Quintessential spinach and cheese.

Sucuklu Pide 24 nf

Locally-made beef salami, egg yolk and cheese.

Traditional Dishes

Musakka 24-28 ef|nf

Turkish-style layers of sautéed eggplant and potato slices topped with melted cheese. Available in lamb, chicken or veg.

Tavuk Guvec 28 ef|gf|nf

Fresh local chicken thigh in garlic-onion tomato and bell pepper sauce topped with melted cheese.

Desserts

Künefe 15 v|ef Baked buttered pastry shreds encasing soft cheese. Served with cream.

Baklava 15 v Crisp, light filo layers filled with pistachio and walnut finished with syrup.

Meat Platters

Available in portions for 2 or 4 persons

Karisik Kebab (59/105) nf

Flame-grilled kebab classics - lamb-beef meatballs, lamb chops, boneless chicken thigh, chicken wings | house sauce

Alaturka Platter (79/139) nf

Charcoal-grilled favourites - hand-formed chicken or lamb skewer, lamb chops, cuts of lamb shoulder, boneless chicken thigh and chicken wings | house sauce

Karisik Kebab Prime (99/179) nf

The choicest selection from our grill - lamb tenderloin, lamb chops, hand-formed chicken or lamb skewer, beef tenderloin and chicken wings | house sauce and herb butter sauce

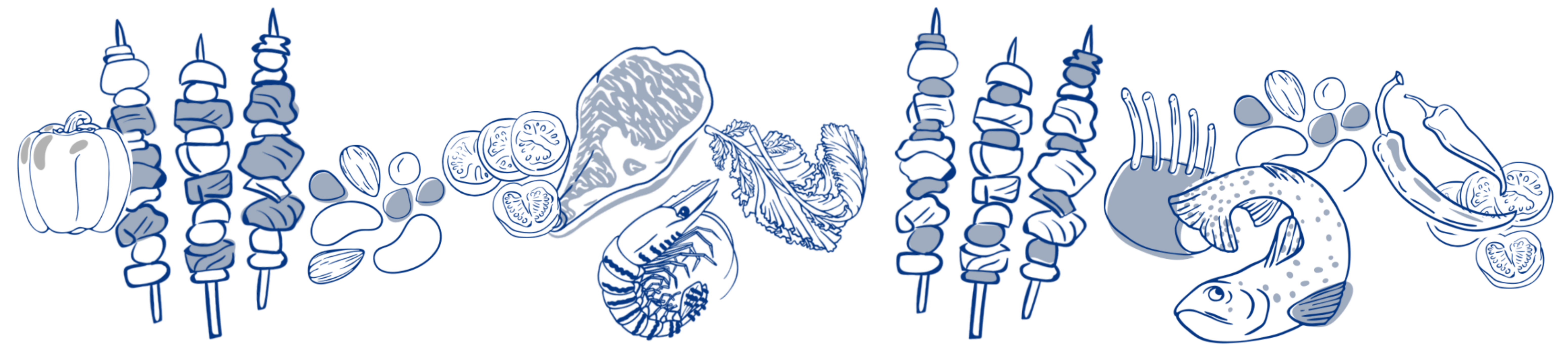
Marine Platter (89/159) nf

Bounties of the sea - cuts of sea bass, king prawns and Canadian scallops | lemon-dill butter sauce

Karisik Kebab Deluxe (109/199) nf

Surf and turf special - lamb chops, seabass kebab, king prawns, boneless chicken thigh and chicken wings | house sauce and lemon-dill butter sauce





Suggested Menus

For Two

Meze Tabagi
Sharing Platter
Kunefe

For Six

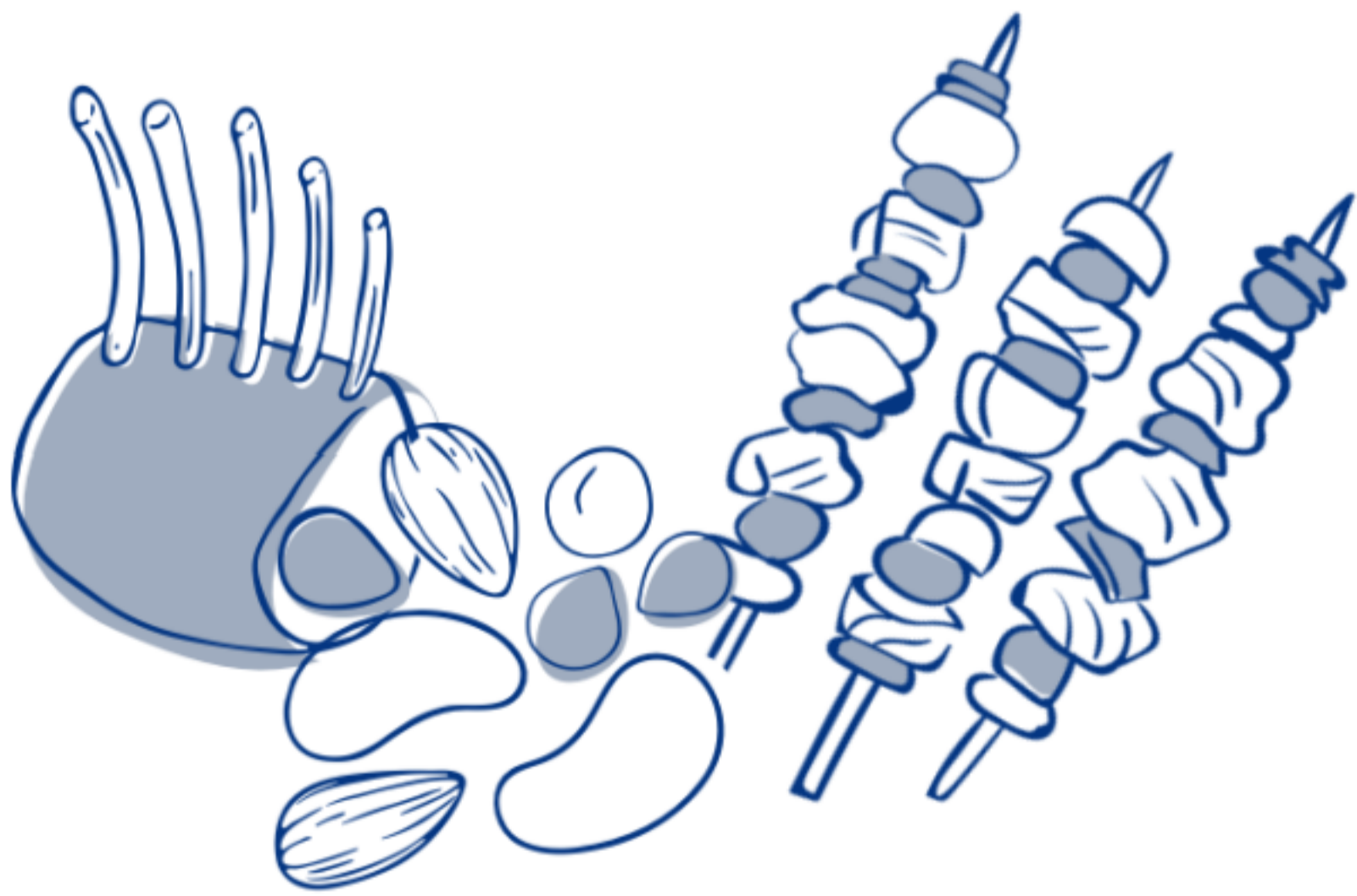
Meze Tabagi
Ara Sıcak
Ispanakli Pide
Sharing Platter
Musakka
Kunefe
Baklava

For Four

Meze Tabagi
Ara Sıcak
Sharing Platter
İmam Bayıldı or Musakka
Kunefe or Baklava

For Eight

Meze Tabagi
Ara Sıcak
Ispanakli Pide
Sucuklu Pide
Sharing Platter
İmam Bayıldı
Musakka
Kunefe
Baklava



Scan here for our
Gallery of Dishes



Alaturka
TURKISH & MEDITERRANEAN RESTAURANT

15 Bussorah Street, Singapore 199436 +65 6294 0304 / +65 9434 6026



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