



# Turkish Kitchen

## Authentic Turkish Cuisine



BRENTWOOD | HATFIELD | HERTFORD | PETERBOROUGH | WOKING

Menu

### COLD MEZE

<b>Marinated Olives (V)</b>	<b>£2.95</b>
<b>Mixed Pickles (V)</b>	<b>£2.95</b>
<b>Hummus (V) (S)</b>	<b>£3.95</b>
Rich Chickpea puree flavoured with cumin, garlic, tahini and olive oil	
<b>Baba Ghanoush (V)</b>	<b>£4.95</b>
Smoked aubergine mixed with yoghurt, garlic, olive oil and herbs	
<b>Cacik (V)</b>	<b>£3.95</b>
Grated cucumber mixed with thick yoghurt, garlic and mint	
<b>Dolma (V)</b>	<b>£4.95</b>
Vine leaves stuffed with pinenuts and raisins	
<b>Mozzarella Salad</b>	<b>£4.95</b>
Sliced fresh mozzarella served with tomato and basil oil	
<b>Taramasalata</b>	<b>£3.95</b>
Smoked cod roe mousse, onion, bread with olive oil	
<b>Patlican Soslusu (V)</b>	<b>£4.45</b>
Deep fried aubergine cubes cooked in our special tomato sauce	
<b>Imam Bayildi (V)</b>	<b>£4.95</b>
Roasted aubergine, tomato, onion, peppers and herbs	

### HOT MEZE

<b>Falafel (V)</b>	<b>£4.75</b>
Mashed chickpeas, broad beans & fresh vegetable fritter	
<b>Sigara Borek (V)</b>	<b>£4.75</b>
Filo pastry filled with feta cheese and parsley	
<b>Hummus Kavurma (S)</b>	<b>£4.95</b>
Hummus topped with fried diced lamb	
<b>Lahmacun</b>	<b>£3.50</b>
Very thin Turkish pizza topped with seasoned minced lamb, onion, tomatoes, parsley and red peppers	
<b>Kalamari</b>	<b>£5.50</b>
Fried squid, served with our delicious homemade tartar sauce	
<b>Sautéed Lamb's liver</b>	<b>£4.45</b>
with red onions, parsley and herbs	
<b>Sautéed King Prawns</b>	<b>£5.75</b>
with white wine, fresh lemon and tomato sauce	
<b>Halloumi (V)</b>	<b>£4.95</b>
Chargrilled Halloumi cheese	
<b>Sucuk Izgara</b>	<b>£4.95</b>
Chargrilled spicy beef sausage cooked over charcoal	
<b>Whitebait</b>	<b>£5.50</b>
Served with our delicious homemade tartar sauce	

**Cold Meze Platter for Two (V)**  
Baba Ghanoush  
patlican soslusu,  
cacik, hummus, taramasalata  
**£11.95**

**Hot Meze Platter for Two**  
Sucuk, falafel,  
halloumi, kalamari,  
sigara borek  
**£13.95**

**Mixed Meze Platter for Two**  
Halloumi, sucuk, sigara borek,  
falafel, hummus, cacik,  
patlican soslusu  
**£13.95**

### PLATTERS TO SHARE

All served with Rice & Salad

<b>Mixed Chicken Platter (2-3 people)</b> Chicken shish, Chicken leg, sarma chicken beyti, chicken wings <b>£29.95</b>
<b>Full Platter (2-3 people)</b> Hummus & Cacik chicken shish, lamb ribs, mixed adana kebab, Lamb shish, chicken wings and kofte <b>£37.95</b>
<b>Jumbo Platter (4 people)</b> Hummus & Cacik, Tarama, chicken shish, lamb ribs, mixed adana kebab, lamb cutlets 4pcs lamb shish, chicken wings & kofte <b>£49.95</b>

### COMBINATION KEBABS

Cooked on a Traditional Turkish BBQ Grill

<b>Mixed Grill</b> Chargrilled chicken shish, Lamb shish & Adana served with rice and salad <b>£13.95</b>	<b>Turkish Kitchen Special</b> Chargrilled chicken cubes, lamb kofte, Chicken wings and Lamb cubes served with rice and salad <b>£15.45</b>	<b>Pirzola &amp; Lamb Ribs</b> Succulent lamb cutlets and lamb ribs seasoned and chargrilled, served with rice and salad <b>£13.95</b>	<b>Mixed Adana</b> Chargrilled minced lamb and chicken on skewer with herbs, served with rice and salad <b>£10.45</b>
<b>Mixed Shish</b> Chargrilled lamb and chicken on skewer with herbs, served with rice and salad <b>£11.95</b>	<b>Chicken Shish &amp; Kofte</b> Chargrilled chicken on skewer and Chicken kofte with herbs served with rice and salad <b>£11.95</b>	<b>Lamb Shish &amp; Adana</b> Chargrilled lamb on skewer and Adana kofte with herbs served with rice and salad <b>£11.95</b>	<b>Chicken Shish &amp; Adana</b> Chargrilled chicken on skewer and Adana kofte with herbs served with rice and salad <b>£11.95</b>

### CHARCOAL GRILL

Cooked on a Traditional Turkish BBQ Grill

<b>Chicken Shish</b>	<b>£10.95</b>	<b>Chicken Kofte</b>	<b>£10.45</b>
Cubes of chicken breast on skewer, served with rice and salad		Chargrilled minced chicken on skewer with herbs served with rice & salad	
<b>Lamb Shish</b>	<b>£11.95</b>	<b>Pirzola</b>	<b>£13.95</b>
Lamb on skewer, served with rice and salad		Succulent lamb cutlets seasoned and chargrilled, served with rice and salad	
<b>Izgara Kofte</b>	<b>£9.95</b>	<b>Lamb Ribs</b>	<b>£10.95</b>
Lamb meat balls with herbs, served with rice and salad		Succulent lamb ribs seasoned and chargrilled, served with rice and salad	
<b>Turko Shish</b>	<b>£15.95</b>	<b>Mantarli Kebab</b>	<b>£11.95</b>
Prime cut of lamb served with rice and salad		Chargrilled minced lamb with mushroom on skewer, served with rice and salad	
<b>Chicken Wings</b>	<b>£9.95</b>	<b>Pan Fried Lamb's Liver</b>	<b>£8.95</b>
Chargrilled chicken wings, served with rice and salad		Served with rice and salad	
<b>Turko Burger</b>	<b>£9.95</b>		
Kofte in a bun, served with chips and hummus			
<b>Adana</b>	<b>£10.45</b>		
Chargrilled minced lamb on skewer with herbs, served with rice & salad			

### MAIN COURSE SPECIALS

All specials are served with Rice

<b>Incik</b>	<b>£12.95</b>
Knuckle of lamb and vegetables cooked in the oven	
<b>Meat Moussaka</b>	<b>£10.95</b>
Layers of minced lamb, aubergine, courgettes and potatoes topped with cheese sauce	
<b>Lamb Casserole</b>	<b>£12.95</b>
Small cubes of lamb, slowly cooked in a tomato sauce, with mushrooms, onions, garlic and peppers	
<b>Chicken Casserole</b>	<b>£11.95</b>
Strips of chicken breast, slowly cooked in a tomato sauce with mushrooms, onions, garlic and peppers	

### MAIN COURSE SALADS

<b>Halloumi Salad (V)</b>	<b>£8.95</b>
Chargrilled halloumi cheese served on seasonal mixed salad, with croutons and herb sauce	
<b>Chicken Salad</b>	<b>£9.95</b>
Chargrilled chicken breast on seasonal mixed salad, with crouton and served with a salad dressing	
<b>Salmon Salad</b>	<b>£11.95</b>
Chargrilled salmon fillet on seasonal mixed salad, served with a salad dressing	
<b>King Prawn Salad</b>	<b>£12.95</b>
King prawns & seasonal mixed salad with house salad dressing	
<b>Tuna &amp; Egg Salad</b>	<b>£8.45</b>
Tuna Eggs, Mixed Leaves, tomato, cucumber, red onion, peppers, lemon and olive oil dressing	

### KEBAB DISHES WITH YOGHURT

Cooked on a Traditional Turkish BBQ Grill

<b>Sarma Chicken Beyti</b>	<b>£10.95</b>	<b>Chicken Iskender</b>	<b>£11.95</b>
Chargrilled minced chicken on skewer, wrapped in flat bread, served with yoghurt, topped with tomato and butter sauce		Chargrilled chicken on bread cubes, served with yoghurt and tomato sauce	
<b>Sarma Lamb Beyti</b>	<b>£11.95</b>	<b>Ali Nazik</b>	<b>£11.95</b>
Minced lamb on skewer, wrapped in flat bread, served with yoghurt, topped with tomato and butter sauce		Chargrilled aubergine mixed with yoghurt and garlic, topped with minced lamb and butter sauce	
<b>Lamb Iskender</b>	<b>£11.95</b>	<b>Yogurtlu Adana</b>	<b>£11.95</b>
Chargrilled lamb cubes on bread cubes, served with yoghurt and tomato sauce		Chargrilled Adana on bread cubes, served with yoghurt & tomato sauce	

### FISH DISHES

<b>Grilled Sea Bass</b>	<b>£14.95</b>
Chargrilled sea bass, served with sautéed potatoes and asparagus	
<b>Grilled Salmon</b>	<b>£12.95</b>
Seasoned and chargrilled salmon, served with sautéed potatoes and asparagus	
<b>Kalamari</b>	<b>£10.95</b>
Marinated fresh fried kalamari served with chips and tartar sauce	
<b>King Prawns</b>	<b>£13.95</b>
Pan fried king prawns with white wine, garlic, lemon butter and parsley served with mixed vegetables	

### SIDE DISHES

<b>Feta Salad (V)</b>	<b>£4.95</b>
Lettuce, tomato, cucumber, fresh mint, pepper, olive oil dressing and feta cheese	
<b>Coban Salad (V)</b>	<b>£3.95</b>
Tomato, cucumber, pepper, onion, parsley, lemon and olive oil dressing	
<b>Mixed Salad (V)</b>	<b>£3.95</b>
Mixed leaves, tomato, cucumber, red onion, pepper, lemon and olive oil dressing	
<b>Chips (V)</b>	<b>£2.95</b>
<b>Strained Yoghurt (V)</b>	<b>£2.00</b>
<b>Sautéed Potatoes (V)</b>	<b>£2.95</b>
<b>Seasonal Vegetables (V)</b>	<b>£2.95</b>
<b>Chargrilled Asparagus (V)</b>	<b>£3.95</b>
<b>Wheat Rice (V)</b>	<b>£2.95</b>
<b>Pilav Rice (V)</b>	<b>£2.95</b>

### VEGETARIAN

<b>Vegetarian Moussaka (V)</b>	<b>£9.95</b>	<b>Turkish Kitchen Vegetarian (V)</b>	<b>£9.95</b>
Layers of chargrilled aubergine, potato, courgettes, onions and tomato topped with cheese sauce, served with rice		Mixed vegetables, garlic, white wine, tomato sauce, peppers, topped with cheddar cheese and served with rice	
<b>Imam Bayildi (V)</b>	<b>£8.45</b>	<b>Mushroom Dolma (V)</b>	<b>£9.45</b>
Mixture of peppers, onions and tomato with garlic and olive oil, baked on half an aubergine, served with rice		Buffalo mushroom with mixed vegetables, garlic, white wine, tomato sauce topped with cheddar cheese and served with rice	
<b>Turko Falafel Wrap (V)</b>	<b>£9.95</b>	<b>Pan Fried Vegetables (V)</b>	<b>£8.95</b>
Falafel and salad topped with hummus wrapped in Lavas bread and served with chips		Mixture of mushroom, cauliflower, broccoli, carrot, courgette, garlic, ginger, peppers topped with cheese and served with rice	
<b>Falafel (V)</b>	<b>£8.95</b>		
Fried chickpeas, parsley, onions, garlic and coriander, served with hummus and salad			

### MAIN COURSE SPECIALS

All specials are served with Rice

<b>Incik</b>	<b>£12.95</b>
Large knuckle of lamb & vegetables cooked in the oven	
<b>Meat Moussaka</b>	<b>£10.95</b>
Layers of minced lamb, aubergine, courgettes & potatoes topped with cheese sauce	
<b>Lamb Casserole</b>	<b>£12.95</b>
Small cubes of lamb, slowly cooked in a tomato sauce, with mushrooms, onions, garlic and peppers	
<b>Chicken Casserole</b>	<b>£11.95</b>
Strips of chicken breast, slowly cooked in a tomato sauce with mushrooms, onions, garlic and peppers	



We hope you enjoy your meal.  
If you have any suggestions, please let us know!  
Please inform us of any allergies at the time of order.

(V) Vegetarian; (S) Sesame Seeds

All prices are included VAT

## APERETIFS & SPIRITS (25ml)

ADD A MIXER FOR 1.20 / DOUBLE UP 1/2  
PRICE FOR THE SECOND MEASURE

### Spirits

<b>Martini</b> (DRY, BIANCO OR ROSSO)	£3.40
<b>Campari</b>	£3.40
<b>Malibu</b>	£3.40
<b>Archers</b>	£3.40
<b>Pimms NO1</b>	£3.40
<b>Raki</b>	£3.40
<b>Jagermeister</b>	£3.40
<b>Vodka</b>	
<b>Absolut</b>	£4.00
<b>Grey Goose</b>	£4.90
<b>Smirnoff</b>	£3.70
<b>Irish Whiskey</b>	
<b>Bushmills</b>	£4.20
<b>Jamesons</b>	£4.20
<b>Scottish Whiskey</b>	
<b>J&amp;B Rare</b>	£4.20
<b>Monkey Shoulder</b>	£4.60
<b>Jhonny Walker</b>	£4.60
<b>Glenfiddich Malt</b> 12YR	£5.25
<b>Chivas Regal</b> 12YR	£5.25
<b>N. American Whiskey</b>	
<b>Jack Daniels</b>	£4.20
<b>Tequila</b>	
<b>Jose Cuervo Gold</b>	£3.80
<b>Patron XO Cafe</b>	£3.80
<b>Sierra Silver or Gold</b>	£3.60
<b>Gin</b>	
<b>Gordon's</b>	£3.60
<b>Bombay Sapphire</b>	£3.80
<b>Beefeater 24</b>	£4.20
<b>Hendrick's</b>	£4.50
<b>Cognac</b>	
<b>Courvoisier VS</b>	£4.50
<b>Martell</b>	£4.00
<b>Remy Martin</b>	£5.00
<b>Rum</b>	
<b>Captain Morgans Spiced</b>	£3.40
<b>Bacardi Carta Blanca</b>	£3.40

## SOFTDRINKS

<b>Bottles</b>	
<b>Coca Cola / Diet Coke</b>	£2.45
<b>Tonic / Slimline Tonic</b>	£1.80
<b>Sprite / Fanta</b>	£2.45
<b>San Pellegrino</b> Aranciata or Limonata	£1.95
<b>Soda</b>	£1.80
<b>Salgam</b>	£1.95
<b>Ayran</b>	£1.80

## JUICES

<b>Apple, Orange</b>	£1.95
<b>Cranberry, Pineapple Mixed Juices</b>	

## SPARKLING WINE & CHAMPAGNE

	GLASS	BOTTLE
<b>Prosecco, Stelle D'Italia</b> /Italy	£5.10	£25.20
Lively, crisp, delicate lemon character, aromatic, dry & refreshing		
<b>Rose Canal Grando</b>		£27.20
<b>Rabosa, Bosco Malera</b> /Italia		
Red fruits, yeasty notes typical of a well made sparkling		
<b>Champagne Baron De Marck Brut</b> /France	£43.80	
Apples and lemons, freshly baked brioche, elegant		

## WHITE WINE

	BOTTLE
<b>Rama Blanco, Bodegas Covinas</b> /Spain	£15.80
Tropical notes of pineapple and bananas a floral hint	
<b>Falanghina, Picco Del Sole</b> /Italy	£18.20
Apple, banana, pineapple, elegant, fresh and pleasant	
<b>Reserve Chardonnay, Tooma River</b> /Australia	£19.80
Grapefruit, lime and melon, a zesty, crisp citrus balance	
<b>Melodias Pinot Grigio, Trapiche</b> /Argentina	£20.30
Citrus, peach, apricot and orange, slight sprinkle of spice	
<b>Sauvignon Blanc, Frost Pocket</b> /New Zealand	£23.30
Crisp and fresh, full of lime, gooseberry and tropical fruits	
<b>The Hermit Crab Viognier/ Marsanne Originals, D'Arenberg</b> /Australia	£26.30
Nectarine and peach, a twist of candied citrus rind	
<b>Gavi Di Gavi DOCG, Fontanafredda</b> /Italy	£28.30
Delicate flowers and fruits, fresh and well-balanced	
<b>Pamukkale Senfoni</b> /Turkey	£18.20
Good balanced with fruit flavours	

## ROSE

	BOTTLE
<b>Rama Rosado, Bodegas Covinas</b> /Spain	£15.80
Ripe redcurrant, fresh strawberry & long fruity finish	
<b>White Zinfadel West Coast Swing</b> /USA	£21.20
Peach, mango and melon, balanced and fresh	
<b>Pinot Grigio Blush, Via Nova</b> /Italy	£19.80
Freshly crushed cranberries, mineral elements, crisp	
<b>Pamukkale Senfoni</b> /Turkey	£18.20
Good balanced with suitably dry rose and a little strawberry nose	

## RED WINE

	BOTTLE
<b>Rama Tinto, Bodegas Covinas</b> /Spain	£15.80
Red and black fruits, sweet toasty flavours	
<b>Merlot De Gras, Vina Montgras</b> /Chile	£18.20
Aromatic, blackberry and plum fruit, oak, dry finish	
<b>Shiraz, Tooma River</b> /Australia	£19.80
Spice, dark berry juice, clean and lovely finish	
<b>Amaru Malbec, El Esteco</b> /Argentina	£22.30
Well balanced, baked plums, raisins, chocolate and oak	
<b>Bonizio Toscana Rosso IGT Gecchi</b> /Italy	£22.30
Complex, Mediterranean aromas, mouthwatering finish	
<b>Primitivo IGT Puglia Organic,</b>	£25.30
<b>Vigne E Vini</b> /Italy	
Bouquet of nutmeg, liquorice, chocolate and vanilla, balanced	
<b>Rioja Crianza</b> /Spain	£26.30
Red berries, rounded, lush palate of ripe red fruits, firm finish	
<b>Pamukkale Senfoni</b> /Turkey	£18.20
Good balanced with red fruit flavours	

## WATER

<b>Still</b>	330ml	£1.60	750ml	£3.25
<b>Sparkling</b>	330ml	£1.60	750ml	£3.25

## BEER/CIDER

<b>Bottles</b>	
<b>Peroni 330ml</b>	£3.95
<b>Efes 330ml</b>	£3.95
<b>Tuborg Bottle 330ml</b>	£3.95
<b>Corona 330ml</b>	£4.05
<b>Efes Draft Bottle 500ml</b>	£4.95
<b>Tuborg Bottle 500ml</b>	£4.95
<b>Becks - Alcohol Free</b>	£3.45
<b>Bulmers Original Cider</b>	£4.45
<b>Rekorderlig Cider</b>	£4.45
Strawberry & Lime	

## BY THE GLASS WHITE

	175ml	250ml
<b>Rama Blanco, Bodegas Covinas</b> /Spain	£3.95	£5.20
Tropical notes of pineapple and bananas a floral hint		
<b>Melodias Pinot Grigio,</b>	£4.95	£6.75
<b>Trapiche</b> /Argentina		
Citrus, peach, apricot and orange, slight sprinkle of spice		
<b>Sauvignon Blanc,</b>	£5.50	£7.75
<b>Frost Pocket</b> /New Zealand		
Crisp and fresh, full of lime, gooseberry and tropical fruits		
<b>Pamukkale</b> /Turkey	£4.60	£6.10
Good balanced with fruit flavours		

## ROSE

	175ml	250ml
<b>Rama Rosado, Bodegas Covinas</b> /Spain	£3.95	£5.20
Ripe redcurrant, fresh strawberry & long fruity finish		
<b>White Zinfadel West Coast Swing</b> /USA	£5.40	£7.00
Peach, mango and melon, balanced and fresh		
<b>Pinot Grigio Blush,</b>	£4.90	£6.50
<b>Via Nova</b> /Italy		
Freshly crushed cranberries, mineral elements, crisp		
<b>Pamukkale</b> /Turkey	£4.60	£6.10
Good balanced with suitably dry rose and a little strawberry nose		

## RED WINE

	175ml	250ml
<b>Rama Tinto, Bodegas Covinas</b> /Spain	£3.95	£5.20
Red and black fruits, sweet toasty flavours		
<b>Merlot De Gras,</b>	£4.60	£6.10
<b>Vina Montgras</b> /Chile		
Aromatic, blackberry and plum fruit, oak, dry finish		
<b>Amaru Malbec,</b>	£5.30	£7.45
<b>El Esteco</b> /Argentina		
Well balanced, baked plums, raisins, chocolate and oak		
<b>Pamukkale</b> /Turkey	£4.60	£6.10
Good balanced with red fruit flavours		

## TURKISH WINES WHITES

	175ml	250ml	BOTTLE
<b>Villa Doluca White</b> /Turkey	£4.60	£6.10	£17.90
Dry, fruit with a hint of citrus fruit			
<b>Cankaya</b> /Kavaklidere			£18.90
The wine has an intense and fruity bouquet and a smooth gentle palate			

## RED WINE

	175ml	250ml	BOTTLE
<b>Villa Doluca Red</b> /Turkey	£4.60	£6.10	£17.90
An attractive ruby coloured, light bodied red with a nose of strawberry, morello cherries and soft spices			
<b>Yakut</b> /Kavaklidere			£18.90
Dry, warm and full balanced to taste			



Wine is available in a 125ml measure, on request.

## ALCOHOL FREE

<b>House Lemonade</b>	£3.25
Fresh lime, Lemonade & Sugar	
<b>Fresh Cooler</b>	£2.95
Cucumber, Mint, Lime & Soda	

## LIQUEURS

<b>Tia Maria</b>	£3.80	<b>Baileys</b>	£3.60
<b>Kahlua</b>	£4.10	<b>Cointreau</b>	£4.10
<b>Limoncello</b>	£4.10	<b>Drambuie</b>	£4.75
<b>Disaronno Amaretto</b>			£3.80
<b>Grand Mariner</b>			£4.10
<b>Lychee Liqueur</b>			£4.10
<b>Liqueur Coffee</b>			£4.10