

## **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
- Ladyfingers 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 garlickyoghurt
- 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 Turkishpastrami, 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 garlickyoghurt.
- Pistachio Baklava accompanied with Turkish delights served with a choice of apple tea, Turkish tea or Turkish Coffee.

## **Entrees**

### **Karisik Meze \$32**

*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 \$17**

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

### **Sigara Borek \$18**

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

### **Yaprak Dolmasi \$17**

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

### **Patlican Kizartmasi \$17**

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

### **Kabak \$17**

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

### **Pacanga Borek \$20**

*Delicate Turkish pastry rolled in breadcrumb with traditional feta and air-dried Turkish pastrami, shallowfried and topped with crumbed feta.*

### **Spicy Sucuk \$18**

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

### **Pastirma Hummus \$16**

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

### **Smoked Eggplant \$16**

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

**Bosphorus Style Shrimp Raki \$19**

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

**Sautéed Mushrooms \$21**

*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 \$16**

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

**Chef Choice \$18**

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

**Mains****Lamb Sis \$31**

*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 \$29**

*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 \$28**

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

**HunkarBegendi \$32**

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

**Vine Leaf Lamb Cutlets \$34**

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

**Kayseri Mantı \$27**

*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 \$31**

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

**Fragrant Zucchini V, GF \$29**

*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\$28**

*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 \$28**

*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 Kavurma \$28**

*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 Kavurma \$28**

*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, served with Turkish delights.*

**Kunefe \$19**

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