

A GLIMPSE OF ALAZ

In Turkish mythology, Alaz is the god of fire, often depicted in a dress made of flames, holding a flaming torch. According to legend, Alaz has power over fire, hearths, and stoves. So, as you watch your food being cooked over hot charcoals in our restaurant, you might just catch a glimpse of Alaz.

Did you know?

Originally built for a wealthy merchant in 1540, this beautiful grade II listed building has been a key feature of Sudbury life for centuries. Whether as the Olde Bull Inn, a brewing house for Mauldons Brewery, or because Charles Dickens once stayed here.

Today, the original main door Dickens walked through all those years ago is still in place – as are the oak beams.



OUR MENU

In Türkiye, we like to say “Paylaşmak Sevmektir” – to share is to love.



Table for 2

4 cold meze
or
2 cold meze and
1 or 2 hot meze

Sharing platter
or
2 main dishes

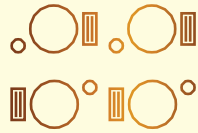


Table for 4

Meze taster platter
and 2 or 3 hot meze
or
4 cold meze and
3 or 4 hot meze

Each choose a
main dish (or sharing
platter) accompanied
with a salad and any
sides to share

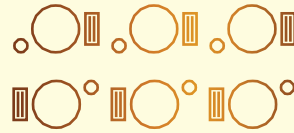
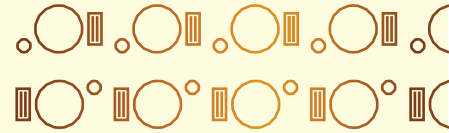


Table for 6

Meze taster platter
and 3 or 4 hot meze
or
4 cold meze and
4 or 5 hot meze

Each choose a
main dish (or sharing
platter) accompanied
with 1 or 2 salads
and any sides



Party of 7 +

Go wild!

Remember, our
servers are happy
to make any
recommendations
on our menu or
wine pairings

ALLERGEN GUIDANCE

*If you have any food allergies please speak to a member of staff before placing your order.
We are always happy to meet the needs of different dietary requirements.*



COLD MEZE

*Our meze 'sharing starters' come with warm pide bread and are prepared fresh by our chefs.
We usually choose a couple of dishes each and share around the table.*

Choose four cold meze

18.5

With toasted pide bread, ideal for two.

Cold meze taster platter

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We choose for you an assortment of eight flavoursome meze with toasted pide bread, ideal for four.

All 5.95

Haydari - Mint and garlic in yoghurt with olive oil.

Girit - A creamy green basil, feta, yoghurt, pistachio, pine nuts, and garlic.

Pasha - Feta, tomato, puréed pepper, garlic, and dill.

Ispanak Tarator - Finely chopped spinach, carrots, and red peppers in a garlic yoghurt.

Mora - Beetroot, yoghurt, garlic, olive oil, and dill.

Fava - Puréed broad beans with olive oil, red onion, and dill.

Sarma - Vine leaves stuffed with rice and aromatic herbs.

Hummus - Chickpeas, tahini, and lemon juice.

Deniz Borucesi - Samphire, sun-dried tomatoes, lemon juice, and pomegranate syrup.

Antep Ezme - A spicy mix of tomatoes, pepper, onion, garlic, and parsley.

Yoğurtlu Patlican - Smoky aubergine, garlic, olive oil, and yoghurt.

Şakşuka - Aubergine, peppers, onions, and tomatoes.

Kereviz - Celeriac, yoghurt, walnuts, apples, pears, and garlic.

Çiğ köfte - Little balls of spicy bulgur, herbs, and tomatoes.



HOT MEZE

Flavoursome starter dishes to excite your taste buds

Yengeç Keyfi - Crab with a chilli and lemon sauce served on crispy pide bread, dressed with tomatoes, herbs, and capers.	8.5
Sucuk Helim - Skewers of chargrilled Turkish garlic sausage and halloumi served with a mango and tulum sauce.	7.45
Paçanga Böreği - Light pastry parcels of cheese, red pepper, and pastrami served with chilli jam.	7.45
Tereyağlı Karides - Prawns in a hot, buttery, garlic sauce with a chilli kick.	Small 8.5 Large 15.95
Hellimli Biber - Halloumi and red peppers griddled on a skewer served with a mango and tulum sauce.	7.45
Kalamar - Fried calamari with our homemade tartar sauce.	9
Atom - Fiery hot red peppers fried in butter served on a bed of smoky aubergine, yoghurt, and garlic.	7.45
Ahtopot - Pan-fried octopus in a lemon and garlic butter sauce with capers and fresh herbs.	11.5
Balik Kokoreç - Finely chopped calamari, haddock, prawns, peppers, and tomatoes pan-fried in butter and spice.	Small 8.5 Large 18
Deniz Sefasi - Scallops on a bed of creamy potato puree, topped with black caviar and a lemon butter sauce.	11.5
Balik Çorbasi - A beautiful soup of crab, haddock, sea bass, celeriac, red peppers and dill served with warm pide bread. <i>Available September to May.</i>	8

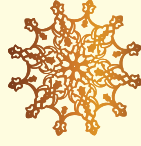
*At the beginning and end of a meal in Türkiye,
people say “Afiyet Olsun” to each other, it means
- may this do you good!*



FIRIN VE TAVA YEMEKLERİ

~ Oven and pan dishes

- The Saman** - Strips of chicken cooked in a rich tomato sauce on a bed of garlic yoghurt topped with crispy parsnip curls and fried shallots. **19.5**
- Kaşarli Köfte** - Our tasty house-made Turkish meatballs cooked in our rustic tomato sauce, topped with melted cheese, and served in a terracotta dish with white 'pilav' rice. **18.5**
- Saç Kavurma** - A spicy chicken dish with peppers, garlic, tomatoes, mushrooms, and herbs. Served with white 'pilav' rice. **18.5**
- Makarna Gulli** - A traditional pasta dish with chicken in a tomato sauce with sucuk, grated halloumi, lemon juice, and chilli flakes. **18.5**
- Şehzade Tavuk** - Chicken and almonds pan-fried in butter, coated in a creamy sauce with cashews and tiny currants. Served with white 'pilav' rice. **18.5**
- Ali Garip** - Delicious lamb or chicken şiş pulled off skewers, spread on a bed of beğendi - a smoky aubergine, cheddar, garlic, and nutmeg purée. Served with chargrilled tomatoes and peppers. **Chicken 18.5 | Lamb 23**
- Kuzulu Makarna** - A Turkish pasta dish with strips of lamb with sun-dried tomatoes in a cream and basil sauce. **19.5**
- Saray Kuzu** - Tender lamb and prunes cooked with garlic and bayleaves, topped with crispy shallots and served with pan-fried seasonal vegetables and Keşkek (see sides). **23**
- Topkapi Tavuk** - A parcel of pastrami, spinach, and sun-dried tomatoes wrapped in a layer of marinated chicken with a creamy mustard sauce and Keşkek (see sides). **21**



DERYA'DAN

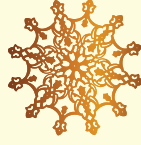
~ Gifts from the sea

Levrek - Whole sea bass seared over our charcoal grill, served with beluga lentils, seasonal vegetables, and pan-fried baby potatoes.	22
Balik Guvec - A beautiful stew of haddock, prawns, mussels, salmon, and scallops. Served with white 'pilav' rice.	22
Balik Şiş - Salmon chargrilled on a skewer with onions and peppers alongside a fresh herb sauce. Served with beluga lentils, seasonal vegetables, and pan-fried baby potatoes.	22
Izgara Karides - King prawns marinated in tomato and herb, cooked over the grill and served with beluga lentils, seasonal vegetables, and pan-fried baby potatoes.	24
Yakamoz - Monkfish simmered in a creamy sauce, topped with prawns, clams, mussels, and samphire.	24.5
Midye Ruya - Steamed mussels in a creamy garlic and white wine sauce. Served with fries.	18
Midye Keyfi - Steamed mussels in a tomato, chilli, and basil sauce. Served with fries.	18
Imroz - A pasta dish of calamari, salmon, haddock, prawns, and mussels in a delicate creamy sauce.	19

Son Vapur - the last ferry boat

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Sharing platter for two - A treasure chest of sea bass, king prawns, salmon, scallops topped with caviar, octopus, crab in a spiced bisque sauce, and mussels in shells, accompanied by beluga lentils with seasonal vegetables, and plenty of grilled lemon.
(Not available on Friday or Saturday between 6-10pm)



ATEŞTEN

~ From the fire

All of the below dishes are served with our unbeatable Bulgur rice, peppers, onions, charred pide bread, and our homemade Alaz sauce.

Kuzu Şiş - Aromatic marinated lamb cooked on skewers over glowing charcoal.	23
Kuzu Kaburga - Lamb ribs cooked with cumin over the charcoal grill.	20
Kuzu Pirzola - Succulent lamb chops seasoned and grilled over charcoals.	24
Adana Beyti - Lightly spiced lamb and beef mince, fiery peppers, garlic, and herbs, moulded to the skewer and chargrilled.	18
Tavuk Şiş - Juicy marinated chicken, chargrilled on skewers.	18.5
Tavuk Kanat - Chicken wings marinated in a zesty sauce and grilled over charcoals.	17
Kasap Köfte - A special blend of beef with lamb, blended with aromatic herbs and spices and shaped by hand into little Köftes.	17
Karışık Izgara - A plate of our delicious grills including chicken şiş, lamb şiş, a lamb chop, and Adana Beyti.	25

Alaz Grill Platter for two

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Your choice of two cold meze, lamb şiş, chicken şiş, adana beyti, chicken wings, lamb ribs, kasap köfte. Served with Akdeniz Salatasi.



SALATALAR

~ Fresh salad

All 8.95

Akdeniz Salatası - Rocket, cherry tomatoes, red onion, red pepper, olives, parsley, mint, dill, and feta.

Ispanak Salatası - Pomegranate seeds, cherry tomatoes, spinach, and garlic.

TOPRAKTAN

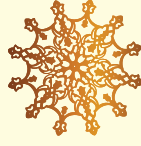
~ Vegetarian dishes

All 18

Kutahya - A baked pasta dish, with caramelised onions, courgettes, aubergines in a cheesy, spicy, tomato sauce, served with ispanak salatasi.

Imam Bayildi - A whole aubergine pan-fried, roasted, seasoned and stuffed with delicious tomato, onion, garlic and tiny currants. Served with white 'pilav' rice.

Adali - Chickpeas with, griddled halloumi, peppers, and asparagus. Served with Bulgur rice and sprinkled with pomegranate seeds.



KENARINDA

~ Sides

Keşkek - Cracked wheat puree with cream, butter, and chicken stock.	4.5	Grilled onions - With pomegranate molasses and parsley pide bread.	4.5
Patron Biberi - Fried and charred salty Patron peppers.	5.5	Seasonal vegetables - With beluga lentils	5.5
Mısır - Sweetcorn, butter, honey, and spice pan-fried.	5.5	Yoghurt	4
Zahter - Our delicious pide bread coated in a crumb of oregano, sesame seeds, and pistachio.	5.5	Fries	4.5
Zahter Peynirli - The above covered in melted cheese.	6	Bulgur rice	3.5
Halloumi fries - With Alaz dip	7.5	White 'pilav' rice	3.5
Salçalı Ekmek - Warm pide topped with puréed peppers and herbs	5	Pan-fried baby potatoes	5
		Zeytin - Bowl of olives	4
		Small meze pots	1.75
		Pide bread	2.5

BEBELERE

~ For the children

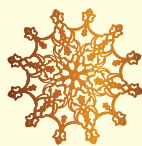
All our children's meals come with cucumber, carrot sticks, and fries.

All 9

Skewer of chicken şiş

Kasap Köfte - Turkish meatballs

Sucuk - Turkish garlic sausage



Turkish inspired

SUNDAY ROAST

Tender lamb or chicken with roast potatoes, vegetables, and our special Alaz gravy.

Chicken 18.95 | Lamb 19.95

ROOM FOR MORE?

Indulge in one of our specialist desserts, traditionally served alongside Turkish apple tea, coffee, or dessert wine.

The perfect finish to a perfect meal. Ask your server to see the menu.