

TURKUAZ

We offer the perfect space to celebrate and indulge in flavorful Turkish Cuisine, ensuring a memorable experience.
Welcome to TURKUAZ! We look forward to serving you.

Cold Meze

HUMUS (V) (GF) | 6.90

A Puree of chickpeas, tahini, lemon juice and a hint of garlic.

CACIK (V/GF) | 6.50

Strained yoghurt mixed with diced cucumber, garlic and mint.

PANCAR (V/GF) | 5.90

Strained yoghurt mixed with diced beetroot, garlic and dill.

TABULE (V/VG/DF) | 6.90

Cracked wheat mixed with finely chopped parsley, tomato, spring onions, mixed peppers.

OLIVES (V/VG/GF/DF) | 6.50

Marinated mix olives with herb and spices.

BABA GANOUSH (V/GF) | 6.90

Smoked aubergine puree mixed with garlic, tahini and yoghurt.

PRAWN AVOCADO (GF) | 8.90

Baby prawns, lettuce & avocado with prawn cocktail sauce.

Salad

CHICKEN CAESAR SALAD | £15.90

Grilled chicken on crisp romaine lettuce, anchovies parmesan shavings, crunchy croutons and creamy Caesar dressing.

HALLOUMI SALAD (V/GF) | 14.90

Honey glazed grilled halloumi on a bed of mixed seasonal salad & avocado.

BEETROOT & FETA SALAD (V/GF) | 12.50

Mixed leaves, spring onion with diced feta cheese, walnuts, served with olive oil & honey glaze dressing.

SALMON SALAD (DF/GF) | 15.90

Pan seared fillet of salmon mixed leaves, cucumber, olives and cherry tomatoes with salad dressing.

To Share

COLD MEZE PLATTER (V) | 17.90

Humus, Cacik, Tabule, Baba Ganoush, Olives.

HOT MEZE PLATTER | 18.90

Sucuk, Falafel, Halloumi, Borek, Calamari

VEGGIE MEZE PLATTER (V) | 18.90

Borek, Halloumi, Courgette, Falafel & Olives

Hot Meze

PADRON PEPPERS (V/GF) | 6.90

Pan-fried padron peppers served with yoghurt.

HALLOUMI (V/GF) | 7.90

Honey glazed grilled halloumi with sesame seeds.

MUSKA BOREK (V) | 7.90

Filo pastry filled with herby feta cheese & spinach.

COURGETTE CAKE (V) | 7.90

Grated courgette & carrot fritters with spring onion, dill, egg, flour, herbs & feta cheese.

FALAFEL (V/VG/GF/DF) | 7.90

Deep fried chickpea patties made with onion, coriander, parsley, nigella seeds & spices, served with humus.

SUCUK (GF/DF) | 7.90

Skewers of spiced beef sausage.

CALAMARI | 8.90

Breaded tempura squid rings, served with tartar sauce.

MUSSELS (GF) | 9.50

Garlic butter mussels cooked in white wine sauce.

GARLIC TIGER PRAWNS (GF) | 10.90

Garlic prawns sautéed in browned butter with cherry tomato, spring onion & peppers.

on the Side

YOGHURT BOWL | 3.00

RICE | 4.50

SKIN ON FRIES | 4.90

SWEET POTATO FRIES | 5.90

CREAMY MASH | 4.50

GRILLED ASPARAGUS | 5.50

On The Grill

CHICKEN SHISH (GF/DF) | 19.50

Marinated cubes of chicken grilled on charcoal served with rice and salad.

LAMB SHISH (GF/DF) | 19.90

Marinated cubes of lamb grilled on charcoal served with rice and salad.

MIXED SHISH (GF/DF) | 22.50

Marinated cubes of lamb & chicken grilled on charcoal served with rice and salad.

LAMB KOFTE (GF/DF) | 17.50

Minced lamb meat balls mixed with onion, garlic, parsley and traditional spices, served with rice and salad.

CHICKEN KOFTE (GF/DF) | 17.50

Minced chicken meat balls mixed with onion, garlic, parsley and traditional spices, served with rice and salad.

CHICKEN WINGS (GF/DF) | 16.50

Grilled chicken wings served with skin on fries and salad.

MIX GRILL (GF/DF) | 23.90

Selection of marinated Lamb & Chicken shish, Kofte, Lamb chops. Served with rice and salad.

LAMB CHOPS (GF/DF) | 21.90

Grilled tender best end lamb chops seasoned and served with rice and salad.

SIRLOIN STEAK 8 OZ 26.90 (GF/DF)

28-Day Dry Aged Owton's Hampshire beef Served with asparagus, portobello mushroom served with skin on fries.

RIBEYE STEAK 8 OZ 28.90 (GF/DF)

28-Day Dry Aged Owton's Hampshire beef Served with asparagus, portobello mushroom served with skin on fries.

ADD SAUCE | 2.50

Peppercorn Sauce - Mushroom Sauce

From The Sea

SALMON (DF/GF) | 21.90

Pan seared fillet of salmon, baby potato, cherry tomato served with salsa verde.

FILLET OF SEA BASS (DF/GF) | 18.90

Pan seared fillet of sea bass, baby potato, cherry tomato served with salsa verde.

MUSSELS (GF) | 19.90

Garlic butter mussels cooked in white wine sauce, shallots, mixed peppers and parsley. Served with skin on fries.

TIGER PRAWN (GF) | 20.90

Tiger prawn, garlic, red pepper, green pepper, fresh cherry tomato and fresh herbs. Served with baby potato.

House Specials

ALI NAZIK (GF) | 19.50

Minced lamb mixed with onion, garlic, parsley & traditional spices over smoked aubergine purée mixed with yoghurt, tahini, garlic and buttered tomato sauce, Served with side of rice.

LAMB SAUTE (GF) | 17.50

Sautéed diced lamb with onion, garlic, tomato, mushroom & mixed peppers. Served with a side of rice.

LAMB SARMA BEYTI | 19.50

Minced lamb with pepper, onion, garlic, parsley & traditional spices with tomato sauce, wrapped in flat bread. Served on yoghurt with rice.

CHICKEN SARMA BEYTI | 19.50

Minced chicken with pepper, onion, garlic, parsley & traditional spices with tomato sauce, wrapped in flat bread. Served on yoghurt with rice.

KLEFTIKO (GF) | 20.50

Slowly roasted shank of lamb, cooked with vegetables & served bed of creamy mash.

MEAT MOUSAKKA | 18.90

Minced lamb with layers of aubergine, courgette, potato, onion, mixed peppers in tomato sauce, topped with béchamel sauce.

WAYGU BURGER | 16.90

6oz Owton's Wagyu patty, cheddar cheese, leafy greens, tomato, gherkins & relish, served with skin on fries.

CHICKEN FILLET BURGER | 14.50

Chicken breast, leafy greens, tomato, gherkins served with skin on fries. Add cheese 75p

Vegetarian Dishes

FALAFEL & HUMUS (V/VG/GF/DF) | 15.50

Deep fried chickpeas fritter made with dried beans, onion, celery and seasoned with traditional Turkish spices. Served with humus and salad.

VEGETARIAN MOUSAKKA (V) | 16.90

Fried aubergine, potato, courgettes and pepper layered and topped with béchamel sauce, served with rice.

IMAM BAYILDI (V/VG/GF/DF) | 16.90

Slow baked aubergine filled with onion, garlic, tomato & mixed peppers in a tomato sauce, parsley served with rice.

VEGGIE SARMA BEYTI (V) | 16.90

Oven baked aubergine, mixed peppers & herbs in home-made tomato sauce, falafel, humus and halloumi wrapped in flat bread. Served on yoghurt with a side of rice.