

Alaturka

R E S T A U R A N T

Alaturka Meze Platter (Chef's Selection)

Great way to start your meal! 3 cold and 3 hot mezze allow you to taste variety of the most popular mezzes that are selected by the chef daily. Mezze platter can be made for any number of the guests.

For 2 people / For 3 people / For 4 people

15.95 / 20.95 / 25.95

Vegetarian / Gluten Free / Dairy Free / Onion Free / Nut Free versions available. Please advise your waiting staff...

COLD MEZZES (all suitable for vegetarians)

Humus

5.75

Chickpeas with tahini, olive oil, garlic and lemon juice, served with a sprinkle of paprika

Yogurtlu Pancar

5.75

Oven roasted beetroot, yoghurt, a hint of garlic, fresh herbs and olive oil

Baba Ganus

5.75

Grilled aubergine purée mixed with tahini, garlic, cumin, olive oil, yogurt and lemon juice

Cacik

5.75

Smooth blend of creamy yogurt mixed with garlic, cucumber, fresh herbs and olive oil

Havuc Tarator

5.75

Grated carrots caramelised and marinated with walnuts, fresh herbs, yogurt, garlic and olive oil

Alaturka

RESTAURANT

HOT MEZZES

NEW

Kofte Guvec

6.95

Meatballs sautéed with mushrooms, onion, garlic, pepper, fresh herbs in creamy tomato sauce then topped with cheese and baked in the stone oven

Peynirli Borek

5.95

Filo dough wrapped around cheese and spinach into a cigar shape then deep fried until crispy ✓

Kiymali Borek

6.75

Filo dough wrapped around minced meat and herbs into a cigar shape then deep fried until crispy

Falafel

5.95

Broadbean, chickpea and vegetable fritter ✓

Karides Guvec

7.45

Baby prawns sautéed with mushrooms, onion, garlic, pepper, fresh herbs in creamy tomato sauce then topped with cheese and baked in the stone oven

Sucuk

5.95

Grilled Turkish sausage, mildly hot and spicy, served with fresh crisp salad

Hellim

5.95

Grilled Cypriot cheese served with fresh crisp salad ✓

Humus Kavurma

6.95

Humus topped with finely chopped pan fried fillet of lamb and roasted pine nuts

Yavru Balik

5.95

Deep fried coated whitebait, served with fresh salad and home-made tartar sauce

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MAINS – CHARCOAL BBQ GRILL

Let's talk meat: At Alaturka; we use the finest cuts of the lamb, Neck Fillet. The best lamb cut for grilling. We make life difficult for ourselves in order to make sure we bring the best to you. We take our meat cutting process very seriously; we cut it by hand in our own kitchen. We use charcoal with a blend of wood (from sustainable sources) for a smoky, flavourful meat. We create simple, perfectly cooked dishes in our restaurant for you.

Alaturka Spesiyal **16.95**

Chef's special dish from Anatolia! Marinated cubed lamb, cubed chicken and spicy minced lamb meat cooked over real charcoal and served on a bed of baked Turkish bread and topped with creamy yogurt, herbs, butter and garnished with home-made authentic tomato sauce.

(recommended with side order of rice/salad)

Karisik Izgara For 1 **17.95** / For 2 **33.95** / For 3 **47.95** / For 4 **59.95**

Mixed grill of marinated cubed chicken and lamb, a chop of lamb, spicy minced lamb cooked over charcoal, served with rice and salad.

Kuzu Sis (from Neck Fillet) **17.95**

Marinated cubed lamb on skewers cooked over charcoals served with rice and salad.

Tavuk Sis **13.95**

Marinated cubed chicken on skewers cooked over charcoals served with rice and salad.

Adana Kebap **13.95**

Lightly spiced minced lamb mixed with finely chopped onions, peppers and herbs cooked on a skewer over charcoals, served with rice and salad.

Kuzu Iskender **15.95**

Spicy minced lamb and cubed lamb cooked on skewers over charcoal, sliced after being cooked and placed on Turkish pide bread, topped with melted butter mixed with herbs, home-made tomato sauce and accompanied with yoghurt.

Tavuk Iskender **13.95**

Marinated cubed chicken cooked on skewers over charcoal, sliced after being cooked and placed on Turkish pide bread, topped with melted butter mixed with herbs, home-made tomato sauce and accompanied with yoghurt.

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R E S T A U R A N T

MAINS – CASSEROLES & OVEN & PAN DISHES

NEW

Kofte Guvec

16.95

*Meatballs sautéed with mushrooms, onion, garlic, pepper, fresh herbs in creamy tomato sauce then topped with cheese and baked in the stone oven.
(recommended with side order of rice/salad)*

Ali Nazik

14.95

Lightly spiced minced lamb mixed with finely chopped onions, peppers and herbs cooked on a skewer over charcoals served on a bed of creamy roasted eggplant puree and topped with yogurt, melted garlicky butter and garnished with home-made authentic tomato sauce.

Tavuk Fileto

13.95

Pan fried chicken fillet cooked with onion, mushroom in white wine and cream sauce served on a bed of mash potato.

Kuzu Guvec

14.95

*Lamb Casserole. A traditional Turkish dish with onions, peppers, courgettes, aubergine, mushrooms and blend of spices with cubed lamb cooked and served in a traditional clay pot.
(recommended with side order of rice/salad)*

Tavuk Guvec

12.95

*Chicken Casserole. A traditional Turkish dish with onions, peppers, courgettes, aubergine, mushrooms and blend of spices with cubed chicken cooked and served in a traditional clay pot.
(recommended with side order of rice/salad)*

Lamb Delight

17.95

Lamb marinated, cooked and served with apricot, almond, prunes with a side of rice. Mildly spiced and extremely well balanced flavours.

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MAINS – SEAFOOD

Levrek **16.95**
Pan fried marinated fresh seabass fillets served with pan fried vegetables, olive oil, garlic sauce
(recommended with side order of mash potato)

Deniz Mahsulleri Guvec **17.95**
Scallops, king prawns, mussels cooked in creamy white wine, mushroom and tomato sauce with fresh herbs served in a traditional clay pot

MAINS – VEGETARIAN DISHES

Sebzeli Guvec **12.75**
Seasonal vegetables, tomatoes, garlic and spices cooked and served in a traditional clay pot
(recommended with side order of rice)

Falafel **12.50**
Broadbean, chickpea and vegetable fritter served on a bed of humus served with salad

Karniyarik **14.95**
A whole aubergine stuffed with finely chopped onion, mushroom, tomatoes, fresh spinach, topped with cheese and herbs. Served with rice

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RESTAURANT

SIDE DISHES

Rice	2.95	Yoghurt	2.45
Chips	2.95	Shepherds Salad	3.95
Potato Wedges	2.95	Feta Cheese Salad	4.50
Pan Fried Vegetables	3.95	Olives	3.25
Mash Potato	2.95	Basket of Bread	2.50

Some dishes may contain traces of nuts, please let us know if you have any dietary requirements...

Please note we will add a 10 % discretionary service charge for parties of 8 or more.

Gluten Free / Dairy Free / Onion Free / Vegan Menus are available on request