

Alaturka

R E S T A U R A N T

Dear Guest,

Welcome to Alaturka!

Since first opening in 2011, Alaturka has reigned as one of Ipswich's most popular dining experiences. Alaturka was the winner of Ipswich Independent Business Award in 2014, 2016 and 2018 - TripAdvisor's Certificate of Excellence winner every single year between 2013 and 2019. Alaturka won another recognition receiving the Trading for Good Business Award for our work for charity and helping to develop the local community. We are proud to let you know since we opened, we always scored and maintained 5 star rating at our Food Safety Visits.

At Alaturka, you will find a rich tapestry of tastes and pleasures. All perfected in the Aegean kitchens from the Ottoman era. Fresh meat, fish and poultry is traditionally prepared with authentic herbs and spices. This fine and healthy food is cooked to order by our chefs paying particular attention to authentic taste and presentation. Let us know if you have dietary restrictions; our friendly staff will help you find just the meal you want.

Enjoy your meal...

Semra & Ilhan SAHINOGLU

Did you know?

We also have a café in Colchester called Café Med.



On Colchester's lovely old Trinity Street, we are bringing you a homemade, fresh and simple taste of the Mediterranean that sits alongside our choice of familiar British favourites including fry-ups, homemade cakes and scones. We have a cooked breakfast menu (catering for veggies, too), a casual lunch menu that includes our Mediterranean menu and the afternoon menu - with Turkish coffee and apple tea added to the flavours on offer. **If you think you would like to pay us a visit, we will give you a free coffee. Let us know and we will get you a voucher.**

Café Med – 7 Trinity Street, Colchester, CO2 7QN 01206 577 775

For opening times see our Facebook Page (<https://www.facebook.com/cafemedcolchester/>)

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Alaturka Mezze Platter (Chef's Selection and served with bread)

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. So sit back and relax, we will serve you a great combination

1 person	8.95
2 people	14.95
3 people	19.95
4 people	21.95

Vegetarian / Gluten Free can be made available. Please advise your waiting staff

COLD MEZZES (all suitable for vegetarians and served with bread)

Humus 4.95
Chickpeas with tahini, olive oil, garlic and lemon juice, served with a sprinkle of paprika

Cacik 4.95
Smooth blend of creamy yogurt mixed with garlic, cucumber, fresh herbs and olive oil

Havuc Tarator 4.95
Grated carrots caramelised and marinated with walnuts, fresh herbs, yogurt, garlic and olive oil

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HOT MEZZES

Garlic King Prawns and Crushed Avocado on Toasted Artisan Bread 5.95

Peynirli Borek 4.95
Filo dough filled with feta cheese and spinach wrapped into a cigar shape then deep fried until crispy, served with salad.

Kiymali Borek 4.95
Filo dough filled with minced meat and vegetables wrapped into a cigar shape then deep fried until crispy, served with salad.

Falafel 4.95
Broadbean, chickpea and vegetable fritter served with humus and bread ✓

Sucuk 4.95
Grilled Turkish sausage, mildly hot and spicy, served with fresh crisp salad

Hellim 4.95
Grilled Cypriot cheese served with fresh crisp salad ✓

Humus Kavurma 6.95
Humus topped with finely chopped pan fried fillet of lamb and pinenuts served with bread

Yavru Balik 4.95
Deep fried coated whitebait, served with fresh salad and dip

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MAINS – CHARCOAL BBQ GRILL

Karisik Izgara

Mixed grill of marinated lamb and chicken varieties cooked over chargrill, served with rice, pan fried seasoned vegetables and salad

For 1	15.95
For 2	28.95
For 3	42.95
For 4	54.95

Alaturka Spesiyal

14.95

Chef's special dish from Anatolia! Marinated cubed lamb, cubed chicken and spicy minced lamb meat cooked over chargrill, and served on a bed of baked bread and topped with creamy yogurt, herbs, butter and garnished with home-made authentic tomato sauce (recommended with side order of rice/salad)

Kuzu Pirzola

17.95

Marinated lamb chops cooked over chargrill served with rice, pan fried seasoned vegetables and salad

Kuzu Sis

16.95

Marinated cubed lamb on skewers cooked over chargrill served with rice, pan fried seasoned vegetables and salad

Tavuk Sis

12.95

Marinated cubed chicken on skewers cooked over chargrill served with rice, pan fried seasoned vegetables and salad

Tavuk Kanat

12.95

Marinated chicken wings on skewers cooked over chargrill served with rice, pan fried seasoned vegetables and salad

Kofta Kebap

12.95

Lightly spiced minced lamb cooked on chargrill, served with rice, pan fried seasoned vegetables and salad

Kuzu Iskender

14.95

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

Tavuk Iskender

12.95

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

Kuzu and Tavuk Iskender

14.95

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

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CASSEROLES - GUVEC

A traditional Turkish dish cooked with lots of different vegetables and blend of spices. Served in a traditional clay pot with a side dish of rice. Healthy and comforting

Meatballs	13.95 (topped with melted cheese)
Lamb	14.95
Chicken	12.95

Meat Karniyarik **14.95**
Aubergine stuffed with spicy minced lamb meat and finely chopped seasonal vegetables topped with cheese and herbs. Served with a bowl of rice

Tavuk Fileto **13.95**
Pan fried chicken breast pieces placed on a bed of crushed avocado and served with seasonal vegetables

SEAFOOD

Levrek **17.95**
Pan fried marinated seabass fillets placed on a bed of crushed avocado and served with seasonal vegetables

King Prawns **15.95**
A traditional Turkish dish cooked with king prawns and lots of different vegetables and blend of spices. Served sizzling in a traditional clay pot with a side dish of rice

Mixed Seafood Casserole **19.95**
A traditional Turkish dish cooked with king prawns, baby prawns, scallops and mussels and lots of different vegetables and blend of spices. Served sizzling in a traditional clay pot with a side dish of rice

SALADS

Our salads are freshly prepared daily so that you can enjoy a light taste of Mediterranean at its best. Our mission is to offer you simple and delicious ways to easily add healthy food choices into your busy day

Grilled Chicken	11.95
Grilled Halloumi and Avocado	11.95
Garlic King Prawn, Smoked Salmon and Avocado	13.95

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MAINS – VEGETARIAN DISHES

Falafel **12.95**
Broadbean, chickpea and vegetable fritter served on a bed of humus served with salad

Karniyarik **12.95**
*Aubergine stuffed with finely chopped seasonal vegetables topped with cheese and herbs.
Served with a bowl of rice*

Sebzeli Guvec **12.95**
*A traditional Turkish dish cooked with lots of different vegetables and blend of spices.
Served in a traditional clay pot with a side dish of rice*

Hellim Guvec **12.95**
*A traditional Turkish dish cooked with cubed halloumi pieces and lots of different
vegetables and blend of spices. Served in a traditional clay pot with a side dish of
rice*

SIDE DISHES

Rice	2.50	Yoghurt	2.00
Chips	2.50	Shepherds Salad	3.50
Potato Wedges	2.50	Basket of Bread	2.50
Vegetables	2.95	Olives	2.50
Feta Cheese Salad	3.95		

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

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RESTAURANT

DESSERTS

Baklava **4.95**

A rich Turkish dessert made of thin, flaky layers of pastry filled with chopped nuts, butter, and soaked in honey syrup. Served with vanilla ice cream or cream

Sutlac **3.95**

Traditional rice pudding, cooked in a clay pot, baked and browned in stone oven, garnished with cinnamon powder

Lokum (Turkish Delight) **2.25**

Lokum is a Turkish dessert made by using water, sugar and starch. Lokum is natural and healthy nutritional source and it has so many benefits. Rich in protein and source of carbohydrate. Lokum, derived from 'rahat ul-hakim' means relax the throat in Ottoman Turkish since 15th century. You can eat it here or can take home a small bag of Turkish Delight which has been beautifully packed for you in our kitchen.

Mixed Ice Cream **4.50**

A scoop of vanilla, chocolate and strawberry

A scoop of ice cream **1.95**

Turkish Liqueur (choose from the following) **25 ml / 2.50**

(Mint / Raspberry / Bitter Almond / Orange / Banana / Cherry)



Raki **25ml / 3.95 50 ml / 6.00**

Raki is a Turkish unsweetened, anise-flavoured alcoholic drink that is popular in Turkey as an aperitif / digestive. It is considered as the national alcoholic beverage of Turkey. It's a clear liquid, but obtains its distinctive milky colour when mixed with water. Sip slowly as it's best to savour a small glass over a while.

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COFFEE

Americano	2.25
Single Espresso	1.95
Double Espresso	2.25
Liqueur Coffee	5.95

Decaf coffee is available on request

Turkish Coffee **2.75**

Roasted and then finely ground coffee beans are simmered in a pot, optionally with sugar, and served in a cup where the grounds are allowed to settle.

TEA

Traditional Turkish Tea **2.00**

A variant of black tea which is consumed without milk, is produced on the eastern Black Sea coast, which has a mild climate with high precipitation and fertile soil.

Mixed Herbal Tea with Rooibos and Vanilla **2.25**

Rooibos, a rich antioxidant source and the national beverage of South Africa, meet with the pleasant fragrance and soft taste of Vanilla

Five in One Tea **2.25**

The well-balanced combination of mate, green tea, heather leaves, rosemary and thyme will make you feel good

9 Herbs Mixed Herbal Tea **2.25**

Herbs that are preferred the most in the herbal world are now combined. It contains rosemary, heather leaves, cherry stem, green tea, mate leaves, buckthorn, mulberry leaves, cinnamon and thyme.

DIGESTIVES - Prices for single shots of 25 ml

Spirits & Shots & Liqueurs **2.95**

Vodka, Gin, Bacardi, Malibu, Archers, Tia Maria, Baileys, Cointreau, Amaretto, Southern Comfort, Pimm's, Dark Run, Martini Bianco, Martini Dry, Sambuca, Tequila

Whiskey **3.25**

Jack Daniels, Jameson, Grant's

Brandy **3.50**

Courvoisier