

CHEF'S SPECIALS

Et Yemekleri | Meat Dishes

- 44

BOMBILI SPECIAL NEW
Marinated lamb loin pieces cooked on a skewer with tomatoes and peppers over a charcoal grill. Served with wheat bulgur rice and red onion salad.

16.95
- 45

KUZU STEAK | LAMB STEAK
Chargrilled tender Lamb fillet steak topped with a demi – glace. Served with chips.

17.95
- 46

SIRLOIN STEAK
8oz Sirloin Steak cooked over the charcoal grill to your liking. Topped with peppercorn sauce, served with grilled tomatoes and peppers along with chips.

18.95

Baliklar | Seafood

- 47

SOMON | SALMON
Chargrilled salmon fillet. Served with a mixed leaf salad.

16.00
- 48

ÇIPURA | SEA BREAM
Chargrilled whole sea bream fish topped with a garlic butter sauce. Served with tartar sauce and mixed leaf salad.

16.00
- 49

LEVREK | SEA BASS
Chargrilled whole sea bass fish topped with a garlic butter sauce. Served with tartar sauce and mixed leaf salad.

16.00
- 50

KARIDES TAVA | SAUTÉED PRAWNS
Pan sautéed prawns in a butter and herb coating with a tomato based sauce.

16.00

🍴 DISHES

Vegetarian Dishes

- 51

HELLIM DÜRÜM | HALLOUMI WRAP
Chargrilled halloumi wrapped inside a tortilla wrap with lettuce, cucumber and sweet chilli sauce. Served with chips.

8.50
- 52

MANTAR SOTE | SAUTÉED MUSHROOMS
Sautéed mushrooms cooked in spicy tomato sauce along with peppers and onions.

9.50
- 53

SEBZE SIS | VEGETARIAN SKEWERS
Charcoal grilled aubergine, peppers, tomatoes, onions and button mushrooms topped with a tomato and herb sauce.

9.50
- 54

PATLICAN SÖĞÜRME | CHARGRILLED AUBERGINE
A hearty dish prepared by cooking finely chopped chargrilled aubergines and red peppers, in a sizzling garlic butter.

9.50
- 55

SEBZELI MUSAKKA | VEGETARIAN MOUSAKKA
Layers of fried aubergine, courgettes, potatoes and peppers baked in the oven with a béchamel sauce and sprinkled with cheese.

11.00

Vegan Dishes

- 56

FALAFEL WRAP
Crushed falafel wrapped inside a tortilla wrap with salad and houmous spread. Served with chips.

8.50
- 57

SEBZE GÜVEÇ | ROASTED VEGETABLES
An aromatic dish full of hearty vegetables like aubergines, potatoes, mushrooms and onions covered in a spicy pepper paste and roasted in a clay pot in the oven. Served with wheat bulgur rice.

9.50
- 58

VEGAN PATLICAN SOGURME | VEGAN CHARGRILLED AUBERGINE
A hearty dish prepared by cooking finely chopped chargrilled aubergines and red peppers, in a sizzling garlic olive oil.

9.50
- 59

FALAFEL SALAD BOWL
Falafels placed on top of the salad with hummus and olives, drizzled with lemon juice and olive oil.

9.50

LIGHT BITES

Salatalar & Aperatifler | Salads & Sides

- 60

CHIPS 🌱

2.50
- 61

FETA SALATASI | FETA CHEESE SALAD 🌱
A hearty salad made with feta cheese, tomatoes, onions, cucumbers, peppers, olives and finely chopped parsley. Dressed with olive oil.

5.50
- 62

SEZAR SALATASI | CAESAR SALAD
Chargrilled chicken breast meat tossed in a mix leaf salad. Dressed with salad dressing.

6.50

Cocuk Yemekleri | Kids Meals

- 63

KANAT | CHICKEN WINGS (4 PCS)
A smaller portion of our marinated chargrilled chicken wings. Served with chips.

6.00
- 64

CHICKEN STRIPS (4 PCS)
A smaller portion of our marinated chicken breast fillet strips. Served with chips.

6.00
- 65

CHICKEN NUGGETS (5 PCS)
Portion of chicken nuggets. Served with chips.

6.00
- 66

FISH FINGERS
Portion of fish fingers. Served with chips.

6.00

Under 14s Only

TURKUAAZ SPECIAL
FULL HOT MEZES COMBO, FULL COLD MEZES
COMBO, KALAMARI, LAMBS LIVERS & MIXED
GRILL PLATTER FOR FOUR
FOR 4 PEOPLE £88

TURKUAAZ SET MENU FOR TWO

GIVING YOU EXCEPTIONAL VALUE FOR MONEY
FOR 2 COURSES. SELECT ANY 3 STARTERS
AND ANY 2 MAIN COURSES FROM THE MENU.
(Offer Excludes combo starters, seafood dishes and chef's specials)

2 COURSE - £38
FOR TWO PEOPLE

Turkuaz
Bar & Grill

MENU

STARTERS

Mezeler | Cold Starters

1	BIBER BORANI Chargrilled red peppers finely chopped and mixed into garlic yoghurt, drizzled with olive oil.	4.10
2	HUMMUS Pureed chickpeas with tahini, a hint of garlic and lemon, drizzled with olive oil.	4.30
3	CACIK TZATZIKI Cucumber in creamy yoghurt with a hint of garlic and mint.	4.30
4	YOGURTLU PANCAR BEETROOT YOGURT SALAD Beetroot mixed with yoghurt, mayonnaise and a hint of garlic, drizzled with olive oil.	4.30
5	ZEYTIN OLIVES Black and green olives mixed with capers in olive oil.	4.30
6	HAYDARI Yoghurt blended with melted butter, mint and a hint of garlic drizzled with olive oil.	4.30
7	SARMA DOLMA Vine leaves stuffed with a herb and rice filling served with creamy yoghurt.	4.50
8	SAKSUKA Fried aubergines, courgettes, potatoes and peppers marinated in a tomato and herb sauce.	4.50
9	EZME Tomatoes, cucumber, onion, parsley and chilli finely chopped and dressed with olive oil and chilli sauce to make a delicious crushed salad.	4.50
10	RUS SALATASI RUSSIAN SALAD Boiled potatoes, carrots, peas, and cornichons in mayonnaise.	4.50
11	TURKUAZ COLD COMBO A selection of Hummus, Tzatziki, Saksuka, Ezme, Olives, Pancarli and Russian Salad.	13.50

Ara Sicaklar | Hot Starters

12	CHICKEN WINGS Charcoal grilled chicken wings served with sweet chilli sauce.	4.70
13	PAÇANGA BÖREGİ PAÇANGA PASTRY Filo pastry rolls stuffed with spicy cured beef slices and mozzarella cheese.	4.80
14	MUSKA BÖREGİ Filo pastry filled with feta cheese and parsley. (3 pieces)	4.80
15	MITITE KÖFTE MEATBALLS Flavoursome lamb and herb meatballs cooked in the oven.	5.10
16	ARNAVUT CIGERI ALBANIAN LIVER Diced lamb liver, fried in butter and served on a bed of red onions.	5.20
17	SUCUK Spicy Turkish garlic sausages cooked over a charcoal grill.	5.50
18	HELLIM IZGARA GRILLED HALLOUMI Chargrilled finest quality Cypriot cheese.	5.50
19	KALAMAR CALAMARI Calamari rings dipped in batter and fried in hot oil until golden. Served with tartar sauce.	5.50
20	TURKUAZ HOT COMBO Selection of Halloumi, Sucuk, Wings and Borek.	15.50

For those with allergies and dietary requirements, please let us know so we can offer alternatives and cater to your needs.

MAIN COURSES

Et Yemekleri | Meat Dishes

21	ADANA SPICY MINCED LAMB SKEWER Minced lamb mixed with red peppers and parsley cooked on a skewer, over a charcoal grill. Served with wheat bulgur rice, grilled peppers, tomatoes and red onion salad.	11.00
22	ET SOTE SAUTEED LAMB Pan sautéed lamb in a tomato based sauce with peppers, onion and garlic. Served with wheat bulgur rice.	12.50
23	KUZU SIS LAMB SHISH Marinated lamb pieces cooked on a skewer, over a charcoal grill. Served with wheat bulgur rice, grilled peppers, tomatoes and red onion salad.	13.00
24	SARMA BEYTI POPULAR Chargrilled minced lamb with a hint of garlic, rolled in a tortilla bread with mozzarella cheese. Served with a Halabi Sauce (homemade tomato sauce), yoghurt and wheat bulgur rice.	13.00
25	KIYMALI MUSAKKA MOUSSAKA Minced lamb layered with fried aubergine, courgettes, potatoes and peppers baked in the oven with a béchamel sauce and sprinkled with cheese. Served with wheat bulgur rice.	13.00
26	KABURGA LAMB RIBS Tender lamb ribs cooked over a charcoal grill. Served with red onion salad and wheat bulgur rice.	13.00
27	KUZU TANDIR ROASTED LAMB NEW Oven roasted lamb. Served with wheat bulgur rice, grilled peppers, tomatoes and red onion salad.	13.50
28	ISKENDER (ALSO AVAILABLE WITH CHICKEN SHISH OR LAMB SHISH) Chargrilled spicy minced lamb served on a bed of freshly baked bread pieces and topped with yoghurt, Halabi Sauce (homemade tomato sauce) and drizzled with hot butter. Served with wheat bulgur rice.	13.50
29	ALI NAZIK (ALSO AVAILABLE WITH CHICKEN SHISH OR LAMB SHISH) NEW A speciality dish where Adana kebab is served on a chargrilled smoky aubergine and garlic yoghurt puree. Served with wheat bulgur rice.	13.50
30	KLEFTIKO A Traditional Mediterranean dish. Tender lamb shank slowly cooked in the oven with onions, baby potatoes and carrots with a special tomato sauce. Served with wheat bulgur rice.	13.50
31	ELI BÖGRÜNDE NEW A speciality dish of the Kahramanmaras city of Turkey. A mixture of seasoned lamb meat, tomatoes, green and red peppers, onions and garlic roasted in the oven.	14.00
32	PIRZOLA LAMB CHOPS Lightly flavoured tender lamb chops cooked over a charcoal grill. Cooked medium unless otherwise requested. Served with red onion salad and wheat bulgur rice.	14.50
33	KARISIK MIXED KEBAB POPULAR For those who want to try a bit of everything, a generous mixture of Adana, lamb shish, chicken shish, chicken wing and a lamb chop. Served with wheat bulgur rice, grilled peppers, tomatoes and red onion salad.	15.50

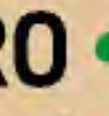
MAIN COURSES

Tavuk Yemekleri | Poultry Dishes

WE ONLY USE CHICKEN BREAST MEAT

34	KANAT CHICKEN WINGS Marinated chicken wings cooked over a charcoal grill. Served with wheat bulgur rice and red onion salad.	11.50
35	TAVUK SIS CHICKEN SHISH Pieces of marinated chicken breast on a skewer, cooked over a charcoal grill. Served with wheat bulgur rice and red onion salad.	12.00
36	TAVUK STRIPS CHICKEN STRIPS Chargrilled chicken fillet strips. Served with wheat bulgur rice and red onion salad.	12.00
37	KREMALI TAVUK CREAMY CHICKEN Charcoal grilled chicken breast meat topped with a creamy mushroom sauce. Served with wheat bulgur rice.	12.50
38	TAVUK SOTE SAUTÉED CHICKEN Pan fried chicken breast pieces sautéed with onions, garlic, peppers, mushrooms and tomatoes. Served with wheat bulgur rice.	12.50
39	SEBZELI TAVUK Charcoal grilled chicken shish then pan fried with fresh green beans, peppers, baby potatoes, broccoli, carrots, peas and onion. Served with wheat bulgur rice.	12.50

Makarnalar | Pastas

40	PENNE ARRABIATA  Penne pasta cooked in a spicy tomato and garlic arrabiata sauce.	9.50
41	PENNE GONDOLA NEW Penne pasta cooked in a creamy sauce with chicken and mushrooms.	9.50
42	TORTELLINI  Stuffed tortellini cooked in a creamy mushroom sauce.	9.50
43	TORTELLINI POMODORO  Stuffed tortellini cooked in a classic Italian tomato sauce.	9.50

*FOR GLUTEN FREE DINERS

Bulgur rice and our pasta dishes are NOT GLUTEN-FREE please opt for the white rice instead. The majority of our dishes are gluten-free. Please do not hesitate to ask if you are unsure.

Turkuaz is a family owned restaurant established in 2009. Turkuaz was the first Turkish restaurant in Doncaster. Boasting the first open kitchen. We pride ourselves on delivering the finest in Turkish cuisine.