

Turkuaz

Bar & Grill

STARTERS

Cold Starters | Mezeler

1	HUMMUS Pureed chickpeas with tahini, a hint of garlic and lemon, drizzled with olive oil.	4.80
2	TZATZIKI CACIK Cucumber in creamy yoghurt with a hint of garlic and mint.	4.80
3	BEETROOT YOGHURT SALAD YOGURTLU PANCAR Beetroot mixed with yoghurt, mayonnaise and a hint of garlic, drizzled with olive oil.	4.80
4	BABA GANOUSH A mix of chargrilled aubergine and tahini with creamy yoghurt and olive oil. Topped with a classic finish of lemon juice and garlic.	4.80
5	OLIVES ZEYTIN Black and green olives mixed with capers in olive oil.	4.80
6	DOLMA SARMA Vine leaves stuffed with a herb and rice filling. Served with creamy yoghurt.	4.90
7	SAKSUKA Fried aubergines, courgettes, potatoes and peppers marinated in a tomato and herb sauce.	4.90
8	EZME Tomatoes, cucumber, onion, parsley and chilli finely chopped and dressed with olive oil and chilli sauce to make a delicious crushed salad.	4.90
9	RUSSIAN SALAD RUS SALATASI Boiled potatoes, carrots, peas, and cornichons in mayonnaise.	4.90
10	TURKUAZ COLD COMBO A selection of Hummus, tzatziki, saksuka, ezme, baba ganoush, pancarli and Russian salad.	15.50

Hot Starters | Ara Sicaklar

11	CHICKEN WINGS Charcoal grilled chicken wings. Served with sweet chilli sauce.	5.30
12	PAÇANGA PASTRY PAÇANGA BÖREĞİ Filo pastry rolls stuffed with spicy cured beef slices and mozzarella cheese.	5.30
13	FRIED FETA ROLLS SIGARA BÖREĞİ Filo pastry filled with feta cheese and parsley.	5.30
14	MEATBALLS MITİTE KÖFTE Flavoursome lamb and herb meatballs cooked in the oven.	5.90
15	ALBANIAN LIVER ARNAVUT CİGERİ Diced lamb liver, fried in butter and served on a bed of red onions.	5.90
16	SUCUK Spicy Turkish garlic sausages cooked over a charcoal grill.	5.90
17	FRIED HALLOUMI HELLİM Fried finest quality Cypriot cheese.	5.90
18	CALAMARI KALAMAR Calamari rings dipped in batter and fried in hot oil until golden. Served with tartar sauce.	5.90
19	TURKUAZ HOT COMBO Selection of Halloumi, Sucuk, Wings and Sigara Borek.	18.50

CHEF'S SPECIALS

Meat Dishes | Et Yemekleri

44	ELİ BÖĞRÜNDE A speciality dish of the Kahramanmaraş city of Turkey. A mixture of seasoned lamb meat, tomatoes, green and red peppers, onions and garlic roasted in the oven.	15.50
45	ROASTED LAMB KUZU TANDIR Oven roasted lamb. Served with wheat bulgur rice, grilled peppers, tomatoes and red onion salad.	15.95
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.	21.95

Seafood | Balıklar

47	SALMON SOMON Chargrilled salmon fillet. Served with a mixed leaf salad.	17.50
48	SEA BREAM ÇİPURA Chargrilled whole sea bream fish topped with a garlic butter sauce. Served with tartar sauce and mixed leaf salad.	17.50
49	SEA BASS LEVREK Chargrilled whole sea bass fish topped with a garlic butter sauce. Served with tartar sauce and mixed leaf salad.	17.50
50	SAUTÉED PRAWNS KARİDES TAVA Pan sautéed prawns in a butter and herb coating with a tomato based sauce.	17.50

MAIN COURSES

Meat Dishes | Et Yemekleri

20	ALBANIAN LIVER ARNAVUT CİGERİ Diced lamb liver, fried in butter. Served on a bed of red onions, with wheat bulgur rice, grilled peppers alongside red onion salad.	10.95
21	SPICY MINCED LAMB SKEWER ADANA 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.	13.50
22	SAUTÉED LAMB ET SOTE Pan sautéed lamb in a tomato based sauce with peppers, onion and garlic. Served with wheat bulgur rice.	14.50
23	MOUSSAKA KIYMALI MUSAKKA 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.	14.50
24	MIXED SKEWER A mixture of half lamb and half chicken shish, cooked over a charcoal grill. Served with wheat bulgur rice, grilled peppers and red onion salad.	14.50
25	STUFFED CABBAGE Stuffed cabbage with a selection of minced lamb, rice, onion, parsley, mint and dill filling. Served with creamy yoghurt and a rich Mediterranean sauce.	14.50
26	SARMA BEYTI <small>POPULAR</small> Chargrilled minced lamb with a hint of garlic, rolled in a tortilla bread with mozzarella cheese. Served with a Halabi Sauce, yoghurt and wheat bulgur rice.	14.95
27	ISKENDER (ALSO AVAILABLE WITH CHICKEN SHISH OR LAMB) 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.	14.95
28	ALİ NAZİK (ALSO AVAILABLE WITH CHICKEN SHISH OR LAMB) A speciality dish where Adana kebab is served on a chargrilled smoky aubergine and garlic yoghurt puree. Served with wheat bulgur rice.	14.95
29	KLEFTİKO 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.	15.50
30	LAMB SHISH KUZU SIS Marinated lamb pieces cooked on a skewer, over a charcoal grill. Served with wheat bulgur rice, grilled peppers, tomatoes and red onion salad.	15.95
31	LAMB RIBS KABURGA Tender lamb ribs cooked over a charcoal grill. Served with wheat bulgur rice, grilled peppers and red onion salad.	16.95
32	LAMB CHOPS PIRZOLA Lightly flavoured tender lamb chops cooked over a charcoal grill. Cooked medium unless otherwise requested. Served with red onion salad and wheat bulgur rice.	17.95
33	MIXED KEBAB KARISIK <small>POPULAR</small> For those who want to try a bit of everything, a generous mix of Adana, lamb shish, chicken shish, chicken wing and a lamb chop. Served with wheat bulgur rice, grilled peppers, tomatoes and red onion salad.	18.95

VEGETARIAN DISHES

Vegetarian Dishes

51	HALLOUMI WRAP HELLİM DÜRÜM Chargrilled halloumi wrapped inside a tortilla wrap with lettuce, cucumber and sweet chilli sauce. Served with chips.	8.50
52	SAUTÉED MUSHROOMS MANTAR SOTE Sautéed mushrooms cooked in spicy tomato sauce along with peppers and onions.	9.50
53	CHARGRILLED AUBERGINE PATLICAN SÖĞÜRME A hearty dish prepared by cooking finely chopped chargrilled aubergines and red peppers, in a sizzling garlic butter.	9.50
54	VEGETARIAN MOUSAKKA SEBZELİ MUSAKKA Layers of fried aubergine, courgettes, potatoes and peppers baked in the oven with a béchamel sauce and sprinkled with cheese.	11.00

Vegan Dishes

55	FALAFEL WRAP Crushed falafel wrapped inside a tortilla wrap with salad and houmous spread. Served with chips.	8.50
56	ROASTED VEGETABLES SEBZE GÜVEÇ 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
57	VEGAN CHARGRILLED AUBERGINE VEGAN PATLICAN SOĞURME A hearty dish prepared by cooking finely chopped chargrilled aubergines and red peppers, in a sizzling garlic olive oil.	9.50
58	FALAFEL SALAD BOWL Falafels placed on top of the salad with hummus and olives, drizzled with lemon juice and olive oil.	9.50



MAIN COURSES

Poultry Dishes | Tavuk Yemekleri

WE ONLY USE CHICKEN BREAST MEAT

34	CHICKEN WINGS KANAT Marinated chicken wings cooked over a charcoal grill. Served with wheat bulgur rice, grilled peppers and red onion salad.	13.00
35	CHICKEN SHISH TAVUK SIS Pieces of marinated chicken breast on a skewer, cooked over a charcoal grill. Served with wheat bulgur rice and red onion salad.	13.50
36	CHICKEN STRIPS TAVUK STRIPS Chargrilled chicken fillet strips. Served with wheat bulgur rice, grilled peppers and red onion salad.	13.50
37	SEBZELİ TAVUK Charcoal grilled chicken shish, pan fried with fresh green beans, peppers, baby potatoes, broccoli, carrots, peas and onion. Served with wheat bulgur rice.	13.50
38	CREAMY CHICKEN KREMALİ TAVUK Charcoal grilled chicken breast meat, topped with a creamy mushroom sauce. Served with wheat bulgur rice.	14.50
39	SAUTÉED CHICKEN TAVUK SOTE Pan fried chicken breast pieces sautéed with onions, garlic, peppers, mushrooms and tomatoes. Served with wheat bulgur rice.	14.50

Pastas | Makarnalar

40	PENNE ARRABIATA  Penne pasta cooked in a spicy tomato and garlic arrabiata sauce. Topped with Parmesan cheese.	10.50
41	PENNE GONDOLA Penne pasta cooked in a creamy sauce with chicken and mushrooms. Topped with Parmesan cheese.	10.50
42	SPAGHETTI MARINA  Spaghetti pasta cooked in an Italian tomato sauce. Topped with Parmesan cheese.	10.50
43	PRAWN SPAGHETTI Prawns cooked with spaghetti pasta in an Italian tomato sauce. Topped with Parmesan cheese.	13.50

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.

LIGHT BITES

Salads & Sides | Salatalar & Aperatifler

59	CHIPS	2.50
60	RICE	3.00
61	SHEPHERD'S SALAD COBAN SALATASI Salad made with finely chopped tomatoes, onions, cucumbers, peppers and parsley. Dressed with olive oil.	6.50
62	FETA CHEESE SALAD FETA SALATASI A hearty salad made with feta cheese, tomatoes, onions, cucumbers, peppers, olives and finely chopped parsley. Dressed with olive oil.	6.90
63	CAESAR SALAD SEZAR SALATASI Chargrilled chicken breast meat tossed in a mix leaf salad. Dressed with salad dressing.	7.90

Kids Meals | Çocuk Yemekleri

64	CHICKEN WINGS KANAT (4 PCS) A smaller portion of our marinated chargrilled chicken wings. Served with chips.	6.00
65	CHICKEN STRIPS (4 PCS) A smaller portion of our marinated chicken breast fillet strips. Served with chips.	6.00
66	CHICKEN NUGGETS (5 PCS) Portion of chicken nuggets. Served with chips.	6.00
67	FISH FINGERS Portion of fish fingers. Served with chips.	6.00

Under 14s Only

TURKUAZ 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 - £46 FOR TWO PEOPLE

TURKUAZ SPECIAL

FULL HOT MEZES COMBO, FULL COLD MEZES COMBO, KALAMARI, LAMBS LIVERS & MIXED GRILL PLATTER FOR FOUR

FOR 4 PEOPLE £110