

STARTERS

Cold Starters | Mezeler

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| 1. HUMMUS | 5.30 |
| Pureed chickpeas with tahini, a hint of garlic and lemon, drizzled with olive oil. | |
| 2. TZATZIKI / CACIK | 5.30 |
| Cucumber in creamy yoghurt with a hint of garlic and mint. | |
| 3. BEETROOT YOGHURT SALAD / YOGURTLU PANCAR | 5.30 |
| Beetroot mixed with yoghurt, mayonnaise & a hint of garlic, drizzled with olive oil. | |
| 4. ALI NAZIK | 5.30 |
| Grilled smoked aubergine served with cubes of grilled lamb & a garlic yoghurt. | |
| 5. HAYDARI | 5.30 |
| Yoghurt dish made from certain herbs and spices, combined with garlic and yogurt. | |
| 6. ISPANAK TARATOR | 5.30 |
| Fresh spinach soaked in a creamy yogurt sauce with a hint of crushed garlic & oil. | |
| 7. OLIVES / ZEYTIN | 5.30 |
| Black and green olives mixed with capers and olive oil. | |
| 8. DOLMA / SARMA | 5.50 |
| Vine leaves stuffed with a herb and rice filling. Served with a creamy yoghurt. | |
| 9. SAKSUKA | 5.50 |
| Fried aubergines, courgettes, potatoes and peppers marinated in a tomato and herb sauce. | |
| 10. EZME | 5.50 |
| Tomatoes, cucumber, onion, parsley and chilli finely chopped and dressed with olive oil and chilli sauce to make a delicious crushed salad. | |
| 11. RUSSIAN SALAD / RUS SALATASI | 5.50 |
| Boiled potatoes, carrots, peas and cornichons in mayonnaise. | |
| 12. CALI FASULYE | 5.50 |
| Fresh Green Beans with onions, tomato & olive oil | |
| 13. TURKUAZ COLD COMBO | 18.95 |
| A selection of Hummus, Tzatziki, Saksuka, Ezme, Pancarli, Russian salad, Cali Fasulye, Haydari and Ispanak Tarator. | |

Hot Starters | Ara Sicaklar

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| 14. CHICKEN WINGS / KANAT | 5.90 |
| Charcoal grilled chicken wings. Served with sweet chilli sauce. | |
| 15. FALAFEL | 5.90 |
| A mixture of mashed chickpeas, celery, coriander, broad beans, onions garlic, mixed peppers, carrots, mixed herbs, moulded & fried. | |
| 16. FRIED FETA ROLLS / SIGARA BÖREGİ | 5.90 |
| Filo pastry filled with feta cheese and parsley. | |
| 17. MEATBALLS / MITİTE KÖFTE | 6.50 |
| Flavoursome lamb and herb meatballs cooked in the oven. | |
| 18. ALBANIAN LIVER / ARNAVUT CİGERİ | 5.90 |
| Diced lamb's liver. fried in butter and served on a bed of red onions. | |
| 19. SUCUK | 6.50 |
| Spicy Turkish garlic sausages cooked over a charcoal grill. | |
| 20. FRIED HALOUMI / HELLİM | 6.50 |
| Finest quality Cypriot cheese. | |
| 21. CALAMARI / KALAMAR | 6.50 |
| Calamari rings dipped in batter and fried in hot oil until golden. Served with tartar sauce. | |
| 22. TURKUAZ HOT COMBO | 20.95 |
| A selection of Halloumi, Sucuk, Sigara Borek, Falafel, Kanat & Kalamar. | |

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

MAIN COURSES

Meat Dishes | Et Yemekleri

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| 23. BBQ LAMB'S LIVER SKEWER | 13.95 |
| Cubes of Lamb skewered and cooked on the charcoal grill. Served with wheat bulgur rice, grilled peppers and red onion salad. | |
| 24. SPICY MINCED LAMB SKEWER / ADANA | 14.95 |
| 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. <i>(Can be served with yoghurt, flat bread, special sauce & butter for £1 extra)</i> | |
| 25. SAUTÉED LAMB / ET SOTE | 14.95 |
| Pan sautéed lamb in a tomato based sauce with peppers, onion and garlic. Served with wheat bulgur rice. | |
| 26. MOUSSAKA / KIYMALI MUSAKKA | 14.95 |
| Minced lamb layered with fried aubergine, courgettes, potatoes and peppers baked in the oven with a béchamel sauce and sprinkled with cheese. Served with bulgur rice. | |
| 27. MIXED SKEWER | 15.95 |
| 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. | |
| 28. SARMA BEYTI POPULAR | 15.95 |
| 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. | |
| 29. CHICKEN BEYTI | 15.95 |
| Chargrilled minced chicken with a hint of garlic, rolled in a tortilla bread with mozzarella cheese. Served with a Halabi sauce, yoghurt and wheat bulgur rice. | |
| 30. ISKENDER (ALSO AVAILABLE WITH CHICKEN SHISH OR LAMB) | 15.95 |
| 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. | |
| 31. ALI NAZIK (ALSO AVAILABLE WITH CHICKEN SHISH OR LAMB) | 15.95 |
| A speciality dish where Adana kebab is served on a chargrilled smoky aubergine and garlic yoghurt puree. Served with bulgur wheat. | |
| 32. KLEFTIKO | 15.95 |
| 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. | |
| 33. LAMB SHISH / KUZU SIS | 16.95 |
| Marinated lamb pieces cooked on a skewer over a charcoal grill. Served with wheat bulgur rice, grilled peppers, tomatoes & red onion salad. <i>(Can be served with yoghurt, flat bread, special sauce & butter for £1 extra)</i> | |
| 34. LAMB RIBS / KABURGA | 17.95 |
| Tender lamb ribs cooked over a charcoal grill. Served with wheat bulgur rice, grilled peppers and red onion salad. | |
| 35. LAMB CHOPS PIRZOLA | 18.95 |
| Lightly flavoured tender lamb chops cooked over a charcoal grill. Cooked medium unless otherwise requested. Served with red onion salad and wheat bulgur rice. | |
| 36. MIXED KEBAB / KARISIK POPULAR | 19.95 |
| 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 & red onion salad. | |

Additional portions of bread available at £1.50 per portion.



MAIN COURSES

Poultry Dishes | Tavuk Yemekleri

WE ONLY USE CHICKEN BREAST MEAT

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| 37. CHICKEN WINGS / KANAT | 13.95 |
| Marinated chicken wings cooked over a charcoal grill. Served with wheat bulgur rice, grilled peppers and red onion salad. | |
| 38. CHICKEN SHISH / TAVUK SIS | 14.50 |
| Pieces of marinated chicken breast on a skewer, cooked over a charcoal grill. Served with wheat bulgur rice and red onion salad. <i>(Can be served with yoghurt, flat bread, special sauce & butter for £1 extra)</i> | |
| 39. CHICKEN STRIPS / TAVUK STRIPS | 14.50 |
| Chargrilled chicken fillet strips. Served with wheat bulgur rice, grilled peppers and red onion salad. | |
| 40. CREAMY CHICKEN / KREMALI TAVUK | 14.95 |
| Charcoal grilled chicken breast meat, topped with a creamy mushroom sauce. Served with wheat bulgur rice. | |
| 41. SAUTÉED CHICKEN / TAVUK SOTE | 14.95 |
| Pan fried chicken breast pieces sautéed with onions,garlic, peppers, mushrooms & tomatoes. Served with wheat bulgur rice. | |

Pastas | Makarnalar

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| 42. PENNE ARRABIATA  | 11.50 |
| Penne pasta cooked in a spicy tomato and garlic arrabiata sauce. Topped with Parmesan cheese. | |
| 43. PENNE GONDOLA  | 11.50 |
| Penne pasta cooked in a creamy sauce with chicken and mushrooms. Topped with Parmesan cheese. | |

*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. Enjoy the taste and the atmosphere in our refurbished restaurant.

CHEF'S SPECIALS

Meat Dishes | Et Yemekleri

44. SIRLOIN STEAK

21.95

8oz Sirloin steak cooked over the charcoal grill to your liking. Topped with peppercorn sauce, served with grilled tomatoes and peppers along with chips.
45. PATLICAN KEBAB

15.95

Skewers of aubergine and minced lamb cooked on the charcoal grill. Served with wheat bulgur rice.
46. COBAN KAVURMA

15.95

Traditional Turkish dish featuring marinated lamb, peppers, mushrooms & tomatoes casseroled and served with wheat bulgur rice.

Seafood | Balıklar

47. BBQ KING PRAWN

21.95

Cooked on the charcoal grill. Served with salad and chips.
48. SALMON / SOMON

18.50

Chargrilled salmon fillet. Served with a mixed leaf salad.
49. SEA BREAM / ÇIPURA

18.50

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

18.50

Chargrilled whole sea bass fish topped with a garlic butter sauce. Served with tartar sauce and a mixed leaf salad.
51. SAUTÉED PRAWNS / KARIDES TAVA

20.95

Pan sautéed prawns in a butter and herb coating with a tomato based sauce.



DISHES

52. HALLOUMI WRAP / HELLIM DÜRÜM

10.50

Chargrilled halloumi wrapped inside a tortilla wrap with lettuce, cucumber and sweet chilli sauce. Served with chips.
53. VEGETABLE CASSEROLE HALLOUMI

11.50

Vegetable casserole with halloumi cheese, comprising onions, fresh tomatoes, mushrooms and mixed peppers.
54. CHARGRILLED AUBERGINE / PATLICAN SÖĞÜRME

10.50

A hearty dish prepared by cooking finely chopped chargrilled aubergines and red peppers, in a sizzling garlic butter.
55. VEGETARIAN MOUSAKKA / SEBZELI MUSAKKA

12.50

Layers of fried aubergine, courgettes, potatoes and peppers baked in the oven with a béchamel sauce and sprinkled with cheese.
56. IMAM BAYILDI

11.50

Stuffed aubergine with onions, mushrooms, olive oil, tomato paste, red and green peppers & yoghurt.

Vegan Dishes

57. FALAFEL WRAP

9.50

Crushed falafel wrapped inside a tortilla wrap with salad and hummus spread. Served with chips.
58. ROASTED VEGETABLES / SEBZE GUVEC

10.50

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.
59. VEGAN CHARGRILLED AUBERGINE / VEGAN PATLICAN SÖĞÜRME

10.50

A hearty dish prepared by cooking finely chopped chargrilled aubergines and red peppers in a sizzling garlic olive oil.
60. FALAFEL SALAD BOWL

10.50

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

LIGHT BITES

Salads & Sides | Salatlar & Aperatifler

61. CHIPS

3.00
62. RICE

3.50
63. SHEPHERD'S SALAD / COBAN SALATASI

7.50

Salad made with finely chopped tomatoes, onions, cucumbers, peppers and parsley. Dressed with olive oil.
64. FETA CHEESE SALAD / FETA SALATASI

7.90

A hearty salad made with feta cheese, tomatoes, onions, cucumbers, peppers, olives and finely chopped parsley. Dressed with olive oil.
65. CAESAR SALAD / SEZAR SALATASI

8.90

Chargrilled chicken breast meat tossed in a mixed leaf salad. Dressed with salad dressing.

Kids Meals | Çocuk Yemekleri

66. CHICKEN WINGS / KANAT (4 Pcs)

6.00

A smaller portion of our marinated chargrilled chicken wings. Served with chips.
67. CHICKEN STRIPS (4 Pcs)

6.00

A smaller portion of our marinated chicken breast fillet strips. Served with chips.
68. CHICKEN NUGGETS (5 Pcs)

6.00

Portion of chicken nuggets. Served with chips.
69. FISH FINGERS

6.00

Portion of fish fingers. Served with chips.

Under 14's Only

TURKUVAZ SPECIAL

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

FOR 4 PEOPLE £119

TURKUVAZ 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 - £48
FOR TWO PEOPLE

Turkuaz

Bar & Grill



MENU