

CHEF’S SPECIALS

Meat Dishes | Et Yemekleri

49. 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.

22.95
50. PATLICAN KEBAB

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

15.95

Seafood | Balıklar

51. BBQ KING PRAWN

Cooked on the charcoal grill. Served with salad and chips.

21.95
52. SALMON / SOMON

Chargrilled salmon fillet. Served with a mixed leaf salad.

18.50
53. SEA BREAM / ÇİPURA

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

18.50
54. SEA BASS / LEVREK

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

18.50
55. SAUTÉED PRAWNS / KARIDES TAVA

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

20.95

VEGETARIAN DISHES

56. HALLOUMI WRAP / HELLİM DÜRÜM

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

10.50
57. VEGETABLE CASSEROLE HALLOUMI

Vegetable casserole with halloumi cheese, comprising onions, fresh tomatoes, mushrooms and mixed peppers.

11.50
58. CHARGRILLED AUBERGINE / PATLICAN SÖĞÜRME

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

10.50
59. VEGETARIAN MOUSAKKA / SEBZELİ MUSAKKA

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

12.50
60. İMAM BAYILDI

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

11.50

Vegan Dishes

61. FALAFEL WRAP

Crushed falafel wrapped inside a tortilla wrap with salad and hummus spread. Served with chips.

9.50
62. VEGAN CHARGRILLED AUBERGINE / VEGAN PATLICAN SÖĞÜRME

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

10.50
63. FALAFEL SALAD BOWL

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

10.50

LIGHT BITES

Salads & Sides | Salatlar & Aperatifler

64. CHIPS

3.00
65. RICE

3.50
66. SHEPHERD’S SALAD / COBAN SALATASI

Salad made with finely chopped tomatoes, onions, cucumbers, peppers and parsley. Dressed with olive oil.

7.50
67. 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.

7.90
68. CAESAR SALAD / SEZAR SALATASI

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

8.90

Kids Meals | Çocuk Yemekleri

69. CHICKEN WINGS / KANAT (4 Pcs)

A smaller portion of our marinated chargrilled chicken wings. Served with chips.

6.00
70. CHICKEN STRIPS (4 Pcs)

A smaller portion of our marinated chicken breast fillet strips. Served with chips.

6.00
71. CHICKEN NUGGETS (5 Pcs)

Portion of chicken nuggets. Served with chips.

6.00
72. FISH FINGERS

Portion of fish fingers. Served with chips.

6.00

Under 14's Only

TURKUVAZ SPECIALS

TURKUVAZ PLATTER FOR TWO
£38

MIXED GRILL PLATTER FOR TWO

TURKUVAZ SPECIAL FOR 4
£119

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

TURKUVAZ SET MENU FOR 2
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

STARTERS

Cold Starters | Mezeler

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.	BABA GANOUSH	5.30
	Grilled smoked aubergine served with a garlic yoghurt.	
5.	ISPANAK TARATOR	5.30
	Fresh spinach soaked in a creamy yogurt sauce with a hint of crushed garlic & oil.	
6.	OLIVES / ZEYTIN	5.30
	Black and green olives mixed with capers and olive oil.	
7.	DOLMA / SARMA	5.50
	Vine leaves stuffed with a herb and rice filling. Served with a creamy yoghurt.	
8.	SAKSUKA	5.50
	Fried aubergines, courgettes, potatoes and peppers marinated in a tomato and herb sauce.	
9.	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.	
10.	PRAWN COCKTAIL	6.95
	Deliscious prawns served on a bed of salad and dressed with Marie Rose sauce.	
11.	KISIR	5.50
	Bulgur wheat rice, pepper, parsley, onion, herbs, cumin, olive oil & pomegranate sauce.	
12.	TURKUAZ COLD COMBO	18.95
	A selection of Hummus, Tzatziki, Saksuka, Ezme, Pancarli, Kisir & Ispanak Tarator.	

Hot Starters | Ara Sicaklar

13.	LAHMACUN - TURKISH PIZZA	3.50
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 / MITITE KÖFTE	6.50
	Flavoursome lamb and herb meatballs cooked in the oven.	
18.	ALBANIAN LIVER / ARNAVUT CIGERİ	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.	

MIXED STARTER COMBO £19.95
Any 3 Hot & Any 3 Cold Meze of your choice.

SOUP OF THE DAY £5.00
Choose from 2 daily soups.

MAIN COURSES

Meat Dishes | Et Yemekleri

23.	BBQ LAMB’S LIVER SKEWER	13.95
	Cubes of Lamb skewered and cooked on the charcoal grill. Served with bulgur wheat 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 bulgur wheat rice, grilled peppers, tomatoes and red onion salad.	
25.	SAUTÉED LAMB / ET SOTE	14.95
	Pan sautéed lamb in a tomato based sauce with peppers, onion and garlic. Served with bulgur wheat 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 wheat rice.	
27.	MIXED SKEWER	15.95
	A mixture of half lamb and half chicken shish, cooked over a charcoal grill. Served with bulgur wheat rice, grilled peppers and red onion salad.	
28.	SARMA BEYTI	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 bulgur wheat rice.	
29.	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 bulgur wheat rice.	
30.	ALI NAZİK (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 rice.	
31.	KLEFTİKO	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 bulgur wheat rice.	
32.	LAMB SHISH / KUZU SIS	16.95
	Marinated lamb pieces cooked on a skewer over a charcoal grill. Served with bulgur wheat rice, grilled peppers, tomatoes & red onion salad.	
33.	LAMB RIBS / KABURGA	17.95
	Tender lamb ribs cooked over a charcoal grill. Served with bulgur wheat rice, grilled peppers and red onion salad.	
34.	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 bulgur wheat rice.	
35.	MIXED KEBAB / KARISIK	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 bulgur wheat rice, grilled peppers, tomatoes & red onion salad.	

Additional portions of bread available at £1.50 per portion.

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



MAIN COURSES

Poultry Dishes | Tavuk Yemekleri

WE ONLY USE CHICKEN BREAST MEAT

36.	CHICKEN WINGS / KANAT	13.95
	Marinated chicken wings cooked over a charcoal grill. Served with bulgur wheat rice, grilled peppers and red onion salad.	
37.	CHICKEN TIRAKI	14.95
	Chicken, courgettes, carrots, onion, oregano, soy sauce and cream.	
38.	CHICKEN SHISH / TAVUK SIS	14.50
	Pieces of marinated chicken breast on a skewer, cooked over a charcoal grill. Served with bulgur wheat rice and red onion salad.	
39.	CHICKEN STRIPS / TAVUK STRIPS	14.50
	Chargrilled chicken fillet strips. Served with bulgur wheat 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 bulgur wheat rice.	
41.	SAUTÉED CHICKEN / TAVUK SOTE	14.95
	Pan fried chicken breast pieces sautéed with onions,garlic, peppers, mushrooms & tomatoes. Served with bulgur wheat rice.	
42.	SWEET CHILLI CHICKEN	14.95
	Pan fried chicken breast pieces cooked with onions, red & green peppers, topped with sweet chilli sauce.	
43.	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 & bulgur wheat rice.	

Pastas | Makarnalar

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

Yoghurt | Yogurtlu

The following three dishes are all served with yoghurt, flat bread, our special sauce & butter.

46.	CHICKEN SHISH WITH YOGHURT	15.50
47.	LAMB SHISH WITH YOGHURT	17.50
48.	ADANA KEBAB WITH YOGHURT	15.95

TURKISH BREAKFAST 12.50
Egg, tomato, Turlish sausage, halloumi cheese and white cheese, cucumber, olives, honey, 2 x jams, served with butter and flat bread.

***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.