

FROM OUR STONE BASED OVEN - TURKISH PIDES

Gourmet Style Thin Base

- TURKISH BREAD - *Türk Pidesi*** **5.0**
(Freshly baked on premises daily in our stone based oven)
- TRADITIONAL MINCE PIDÉ - *Kıymalı Pide / Lahmacun*** **14.0**
Lean lamb & beef mince seasoned & mixed with finely diced tomato, red capsicum, onion and finished with a rocket salsa & lemon wedges
- FETA AND EGG PIDÉ - *Peynirli Pide*** **14.5**
Grated Turkish feta and parsley laid on a thin pastry base and topped with a whisked free range egg & baked to golden perfection
- TURKISH PEPPERONI & EGG PIDÉ - *Sucuklu Pide*** **16.5**
Slices of Turkish traditional beef pepperoni laid on a thin pastry base & topped with a whisked free range egg & baked to golden perfection
- SPINACH & FETA PIDÉ - *Ispanaklı Pide*** **15.5**
Baby spinach, Turkish feta cheese & parsley wrapped in thin pastry, baked to golden perfection & lightly glazed with organic butter
- MARGHARITA PIDÉ - *Kaşarlı Pide*** **12.5**
Tomato Salcha sauce, mozzarella cheese, fresh basil & oregano
- POTATO PIDÉ - *Patatesli Pide*** **15.5**
Seasoned potatoes and spring onion grated and mixed together with parsley, mint & wrapped in thin pastry, baked to golden perfection and lightly glazed with organic butter
- KOFTA PIDÉ - *Köfteli Pide*** **17.0**
Tomato Salcha sauce, Herbed Turkish lamb mince, finished with caramelized onions, sumac & yoghurt
- GRILLED VEGETARIAN PIDÉ** **16.5**
- *Közlenmiş Vejetaryen Pide*
Tomato Salcha sauce, eggplant, red capsicum, kalamata olives & garlic finished with charred halloumi & mozzarella cheese
- CHICKEN PIDÉ - *Tavuklu Pide*** **17.0**
Tomato Salcha sauce, charred chicken fillets, mushrooms, garlic & pesto and mozzarella cheese

DESSERTS

- BAKLAVA (Mum's Speciality)** **6.5**
Crushed walnuts wrapped with filo pastry & oven baked, then infused in our traditional syrup
- TURKISH DELIGHT - *Lokum*** **5.0**
Cubes of original Rose Turkish Delight covered with icing sugar
- RICE PUDDING - *Sütlaç (Soutlach)*** **7.5**
A traditional Turkish style creamy rice pudding
- SEMOLINA HALVA - *İrmik Helvası*** **8.5**
Silky blend of buttery semolina with crunchy pine nuts
- MASTIC PUDDING - *Sakızlı Muhallebi*** **7.0**
A traditional recipe of smooth, creamy milk pudding made from aromatic Mastic gum with a light fragrant aroma, sprinkled with ground pistachios
- KADAIF - *Sütlü Tel Kadayıf*** **8.0**
Oven baked Kadayif (fine strings of pastry), soaked in our unique milky honey syrup, topped with crushed walnuts and served with creamy Mascarpone

CLASSIC BANQUET

Minimum 2 people
29.50 Per Person

4 ENTRÉES (DIPS)

Chickpea, Eggplant, Carrot, Cucumber
Turkish Bread

3 SIDE DISHES

Baked Eggplant, Red Kidney Beans, Vine Leave Dolma

4 MAIN COURSES

Iskender, Skewered Lamb Fillets, Skewered
Chicken Fillets, Lamb Kofta

(VEGETARIAN OPTION AVAILABLE UPON REQUEST)

RICE, CRACKED WHEAT & GARDEN SALAD

DESSERTS

Kadaif & Turkish Delight

DRINKS

- Turkish Lemonade - Plain, Orange** **3.0**
Coke, Coke Zero, Solo **3.0**
Sparkling Mineral Water Varieties **3.5**
Juices - Apricot, Cherry, Peach **3.5**
Turkish Coffee, Latte, Cappuccino, Hot Chocolate **3.9**

*Prices subject to change without notice



HOME DELIVERY

6pm - 10pm

Minimum Order \$30.00
(\$5 Delivery Charge Applies)

Windsor, Prahran, East St Kilda, Sth Yarra, Armadale,
Elwood, Toorak, Balaclava, St Kilda, Caulfield North

OPEN 7 DAYS
5.00pm till late

Ph: 9510 6944

68 Chapel Street, Windsor VIC 3181

www.marmara.com.au

ENTRÉES

MIXED DIPS A Selection of: Chickpea, Eggplant, Carrot & Cucumber Dip	12.5
CHICKPEA DIP - Humus Ezme Chickpea, Tahini, Lemon Juice, Extra Virgin Olive Oil, Garlic & Seasoning	6.5
EGGPLANT DIP - Patlıcan (Patlijan) Ezme Roasted Eggplant, Yoghurt, Tahini, Extra Virgin Olive Oil, Garlic & Seasoning	6.5
CARROT DIP - Havuç (Havuch) Ezme Pan-seared Caramalized Carrots, Yoghurt, Tahini, Extra Virgin Olive Oil, Garlic & Herbs	6.5
CUCUMBER DIP - Cacık (Jajik) Ezme Seasoned Fresh Cucumber & Dill, Mint, Garlic, Yoghurt & Extra Virgin Olive Oil	6.5
CAPSICUM DIP - Biber Ezme Seasoned Roasted Capsicum, Chilli, Herbed Garlic, Yoghurt & Extra Virgin Olive Oil	6.5
CAVIAR (TARAMA) DIP - Havyar Ezme Marinated Fish Roe, Bread Crumbs, Vegetable Oil & Garlic (Not Vegetarian)	7.0

SEAFOOD

FISH SOUP - Balık Çorbası Cream based velvety and elegant soup made from home made fish stock and Blue Grenadier	12.5	ADD SEAFOOD	4.5
GRILLED PRAWNS - Karides Izgara King Prawns (9) seasoned with lemon pepper, grilled & served on pilaf-rice, finished with a garlic & light cream sauce topped with Rocket	22.5		
FRESH CALAMARI - Taze Kalamar Lightly marinated and grilled calamari served with rocket, lemon & extra virgin olive oil dressing & our yoghurt and garlic sauce	13.5 / 19.5		
SEAFOOD CLAYPOT - Deniz Güveç Grilled King Prawns, Scallops, Mussels, Calamari, Blue Grenadier cooked in a home-style claypot with carrot, celerey, garlic, red onions, baby spinach, tomato Salcha, fresh herbs & pesto finished with grated feta and calamata olives	23.0		
FISH CLAYPOT - Balık Güveç Fresh Atlantic Salmon cooked in a home-style claypot with fresh tomato, carrot, celery, red onions, capsicum, garlic, baby spinach, tomato Salcha, fresh herbs & pesto topped with grated feta and calamata olives	23.0		

SIDE DISHES (All vegetarian)

CHAR-GRILLED HALLOUMI - Közlenmiş Hellim Slices of lightly salted halloumi cheese, char grilled and served on a bed of rocket salad, dressed with crushed walnuts and our pomegranate vinaigrette	8.5
VEGETARIAN FRITTERS (2 PIECES) - Mücver Light and delicate vegetarian pancakes whisked together with zucchini, carrot and dill in a home made egg and milk batter then pan fried to perfection	7.5
BAKED EGGPLANT - Fırınlanmış Patlıcan (Patlijan) Slices of eggplant seasoned then baked & finished with our tomato & yoghurt sauce	7.0
GREEN BEANS - Yeşil Fasulye Baby green beans, red onions & carrot cooked to perfection with our tomato salça (Salcha) sauce	6.5
RED KIDNEY BEANS - Barbunya Pilakisi Marinated red kidney beans cooked in our traditional celery, carrot & tomato salça (Salcha) sauce	6.5
VINE LEAVE DOLMA - Yaprak Dolması Seasoned rice wrapped with vine leaves & finished with lemon & extra virgin olive oil	6.0
PILAF RICE - Pilav Long grain white rice mixed with lightly fried risoni & cooked to perfection	6.0
CRACKED WHEAT RICE - Bulgur Cracked wheat loaded with finely diced tomato, red capsicum, onion, touch of tomato paste & fresh herbs	6.5
MIXED PICKLES - Karışık Turşu A great garden selection of vegetables: Green pepper, Carrot, Cabbage, Tomato & Dill prepared in our unique pickle marinade	6.5
SPINACH AND FETA CHEESE SPRING ROLL - Sigara Böreği Turkish style spring roll with traditional feta cheese and baby spinach	3.0
ROASTED RED CAPSICUM - Közlenmiş Kırmızı Biber Delicacies of roasted red capsicum filled with Mascarpone and finished of with olive oil vinaigrette and parsley	7.5
LENTIL SOUP - Mercimek Çorbası Freshly made, this Turkish favourite is a blend of carrot, potato and red lentils served with crispy hot Turkish bread and a wedge of lemon	8.5

SALADS

GARDEN SALAD - Çoban Salatası Mixed lettuce, roma tomato, cucumber, carrot, red onion & tossed in our balsamic vinaigrette & extra virgin olive oil dressing	8.0
MEDITERRANEAN FETA SALAD - Akdeniz Peynir Salatası Iceberg lettuce, tomato, cucumber, capsicum, red onion, Kalamata olives, grated feta cheese, oregano & tossed in our lemon & extra virgin olive oil dressing	9.5
RICOTTA SALAD - Çökelek (Cherkelek) Salatası Tomato Salça (Salcha) sauce, fresh tomato, cucumber, generous red onions, grated feta cheese, sumac, sweet red pepper & finished with our lemon & extra virgin olive oil dressing	8.0

MAIN MEALS All mains are portioned for one (1) person

DÖNER KEBAB Thin slices of our famous tender lamb from the turning roast served with a garden salad & Pilaf rice and Cucumber (garlic) Dip	16.9
İSKENDER - TENDER LAMB OFF THE SPIT Thin slices of our famous tender lamb from the turning roast (Doner Kebab) enriched with home-made tomato Salcha sauce & Yoghurt (Does not come with Salad, Rice or bread underneath, Extra Meat & Sauce Only)	17.9
SKEWERED LAMB FILLETS - Kuzu Şiş Skewered spring lamb fillets (4) marinated overnight & char-grilled to give you a tender bite, served with garden salad & bulgur (cracked wheat) rice	19.9
SKEWERED CHICKEN FILLETS - Tavuk Şiş Skewered tender breast of chicken fillets (4) marinated overnight then char-grilled & served with garden salad & Pilaf rice	18.9
KOFTA - Köfte Juicy lamb herbed mince skinless sausages (5) char-grilled & served with garden salad & bulgur (cracked wheat) rice	18.5
LAMB CUTLETS - Kuzu Pırzola Succulent spring lamb cutlets (4) trimmed, char-grilled to perfection & served with garden salad & Pilaf rice	21.5
MIXED GRILL (SERVES 1) - Karışık Izgara An array of Marmara's finest grills including Döner, Skewered Lamb & Chicken Fillets, Köfte, Cutlet & Sucuk all served with garden salad & Pilaf rice	21.5
VEGETARIAN PLATTER (SERVES 1) - Karışık Vejeteryan An appetising variety of Baby green beans, Red kidney beans & Baked eggplant all abundantly laid out & served with garden salad & bulgur (cracked wheat) rice	14.5
İMAM FAINTED - İmam Bayıldı Baby eggplant light pan-seared, topped with finely diced tomato, onion, red capsicum & garlic then finished in the oven & served with garden salad & bulgur rice	16.0
GRILLED SOUJOUK - Sucuk Izgara Juicy cubes of Turkish traditional beef pepperoni char-grilled to perfection & served with garden salad & Pilaf rice	17.5

FINGER-LICKING WRAPS

All wraps come with iceberg lettuce, tomato, red onion & Cucumber Dip – (yoghurt garlic sauce)	Any extras 0.50
Döner Kebab Wrap (Lamb off the spit)	10.0
Skewered Lamb Fillets Wrap	11.0
Skewered Chicken Fillets Wrap	10.0
Köfte Wrap	11.0
Vegetarian Wrap	9.0