

## ABOUT US

The restaurant is named after one of the seven regions in Turkiye. The Marmara region covers the area surrounding the sea of Marmara, includes the entire European part of Turkiye as well as the north west of the Anatolian plain. It is essentially the gateway between Europe and Asia. The region is home to cities such as Istanbul, Bursa, Çanakkale and Gelibolu (Gallipoli). Istanbul, the most densely populated city in Turkiye, was the former capital of three successive empires: Roman, Byzantine and the Ottoman. The region is also famous for it's Iskender Kebab which originated in Bursa.

Marmara Restaurant was established in 1980 and has been a family tradition ever since. We take pride in the fact that our restaurant is one of the oldest surviving restaurants in Australia. Marmara, with it's warm family appeal, has made a humble reputation among people with a taste for genuine, traditional flavours.

Over the years, attempts have been made to replicate our success, however our unique time-honoured style and devotion to quality has ensured our place as the original. We would like to take this opportunity to THANK YOU, our loyal customer who has made Marmara the success that it is.

**"AFİYET OLSUN"  
"ENJOY YOUR MEAL"**

*"Great food, Excellent service and Value for money"  
40 Years of Locals*

*"Döners were never meant to be this good"  
AWARDED ★★★★★  
Ralph Magazine*

*"The Windsor end of Chapel Street holds a Turkish treasure"  
Cheap Eats Guide*

### FULLY LICENSED

BYO - MON, WED & THU ONLY - (BYO - NOT AVAILABLE FRI, SAT, SUN)  
corkage \$9 per bottle (wine only)  
All cards welcome (surcharge applies)  
One bill per table - No split bills

## MARMARA'S SIGNATURE COCKTAILS

<b>HAREM</b>	<b>21</b>
Frangelico, Sailor Jerry Spiced Rum, Peach Nectar, Lime Juice, Peach Schnapps	
<b>LONG ISLAND APPLE TEA</b>	<b>22</b>
Jim Beam, Apple Schnapps, Apple Tea	
<b>BELLY DANCER</b>	<b>20</b>
Tequila, Cointreau, Sour Cherry Juice	
<b>TURKISH DELIGHT</b>	<b>22</b>
Gin, Strawberry Liquor, Chambond, Pomegranate Juice, Cherry Juice, Rose Water	
<b>TURKISH COFFEE MARTINI</b>	<b>22</b>
Vodka, Kahlua, Turkish Coffee	
<b>BELLINI OF ISTANBUL</b>	<b>18</b>
Peach Nectar, Lime Juice, Sparkling Wine, Peach Schnapps	



## WINES FROM TÜRKİYE

Anatolian Region of Türkiye which goes all the way back to the Neolithic period (10,200-4,500 BC) is where grapes were first discovered and the earliest vineyards & wineries were found in the surrounding regions

GRAPE VARIETY	VINEYARD	REGION	G	B
<b>WHITE</b>				
Karmen (Narince) - 2019 (Chardonnay)	Diren	Anatolia	11	44
Winehouse - Hasandede - 2018 (Colombard)	Vinkara	Gallipoli		59
Doruk - Narince - 2018 (Un-oaked Chardonnay)	Vinkara	Anatolia	14	54
Doruk - Sauvignon Blanc - 2018	Vinkara	Aegean	14	54
<b>ROSÉ</b>				
Minoj - Kalecik Karası - 2016 (Provence - style Rosé)	Vinkara	Ankara	13	49
<b>RED</b>				
Karmen - Öküzgözü - Boğazkere - 2019 (Cabernet - Merlot)	Diren	Anatolia	11	44
Kalecik Karası - 2018 (Pinot Noir)	Vinkara	Ankara	14	55
Collection - Syrah - 2020 (Syrah)	Diren	Aegean	13	55
Collection - Boğazkere - 2020 (Cabernet Sauvignon)	Diren	S. E Anatolia	14	55
Winehouse - Öküzgözü - 2018	Vinkara	Anatolia		59

*\* All unfinished bottles can be taken home and all wines are available for sale for take-away*

## WINE LIST

<b>NAME</b>	<b>REGION</b>	<b>G</b>	<b>B</b>
<b>Sparkling</b>			
Like It Like That Prosecco	Riverland, SA	10.0	45
Da Luca Prosecco	Veneto, Italy		50
Jansz Non Vintage Cuvee	Tasmania		68
Veluve Clicquot Champagne	Champagne, France		140
<b>White</b>			
House White - Pls Ask our Staff		9	40
Tope 100 Osmond Riesling	Clare Valley, SA	12	54
La Maschera Pinot Grigio	Limestone Coast, SA	11	49
Coldstream Hills Pinot Gris	Mornington Peninsula, Vic		62
821 South Sauvignon Blanc	Marlborough, New Zealand	10	45
Bird In Hand Sauvignon Blanc	Adelaide Hills		65
Tatachilla Sauvignon Blanc	McLaren Vale, SA	9	40
Wills Domain Eightfold Chardonnay	Margaret River, WA	13	58
Long Story Short 26 Maples Chardonnay	Mornington Peninsula, Vic		70
<b>Rose</b>			
Maison Francaise Rose	Languedoc, France	10	45
<b>Red</b>			
House Red - Pls Ask our Staff		9	40
Fickle Mistress Pinot Noir	Marlborough, New Zealand	13	58
TarraWarra Estate Pinot Noir	Yarra Valley, VIC		72
West Cape Howe Regional Tempranillo	Western Australia	11	49
Lienert Tierra Del Puerco Malbec	Barossa Valley, SA	12	54
Like It Like That Shiraz	Riverland, SA	10	45
Boucher Shiraz	Heathcote, VIC	13	58
Hares Chase Springer Shiraz	Barossa Valley, SA		68
Tatachilla Shiraz Cabernet	McLaren Vale, SA	9	40
Wynns Gables Cabernet Sauvignon	Coonawarra, SA		60
Penfolds Bin 389 Cabernet Shiraz	South Australia		160
<b>Sweet Wines</b>			
Angas Premium Moscato	Langhorne Creek, SA	9	40
Penfolds Club Reserve Tawny Port	South Australia	10	

## BEERS

### Local Beer

Mountain Goat	Organic Steam Ale	12.0
White Rabbit	White Ale	13.0
Little Creatures	Pale Ale	13.5
Carlton Draught	Draught	10.0
Crown Lager	Lager	9.0
James Boags Light	Light	9.0

### Imported Beer

Sapporo	Japan	Lager	9.0
Asahi	Japan	Super Dry Lager	10.0
Stella Artois	Belgian	Pilsner	10.0
Peroni	Italy	Premium Lager	11.0
Corona	Mexico	Pale Lager	11.0

### Cider

Somersby Apple	10.0
Somersby Pear	10.0

## SPIRITS

### Raki

Yeni Raki	10.0
Efe Green	12.0
Sari Zeybek	14.0
Tekirdag Blue	12.0
Tekirdag Gold	14.0

### Vodka

Smirnoff	10.0
Absolut	11.0
Grey Goose	15.0
Belvedere	14.0

### Gin

Gordon's	10.0
Bombay	12.0
Hendrick's	15.0
Tanqueray	12.0

### Whiskey & Cognac

Johnny Red	10.0
Johnny Black	12.0
Chivas Regal	12.0
Canadian Club	10.0
Royal Salute	35.0
Jim Beam	10.0
Wild Turkey	11.0
Jack Daniels	11.0
Dimple	13.0
Glenlivet	13.0
Jamesons	11.0
Southern Comfort	10.0
Hennessy VSOP	15.0
St Remy Bandy	10.0
Maker's Mark	11.0

### Liquors

Baileys	9.0
Kahlua	9.0
Amaretto	12.0
Frangelico	9.0
Tia Maria	9.0
Chambord	12.0
Malibu	9.0
Campari	9.0
Grand Marnier	12.0
Midori	9.0
Contreau	12.0
Aperol	9.0

### Other Spirits

Sierra Tequila	10.0	Fireball	10.0
Sambuca	9.0	Patron XO Cafe	25.0
Sambuca Black	9.0	Patron Silver	16.0
Jagermeister Spice	10.0	Captain Morgan Dark Rum	10.0
Jagermeister	10.0	The Kraken Black Spiced Rum	13.0
Bacardi Rum	9.5	Sailor Jerry Spiced Rum	11.0

## COLD BEVERAGES

Turkish Lemonade (Uludag)	4.5	Dry Ginger Ale	4.5
Turkish Orange (Uludag)	4.5	Indian Tonic Water	4.5
Uludag Mineral Water 200ml	4.5	Lemon Lime & Bitters	5.5
Uludag Mineral Water 700ml	9.5	Ginger Beer	4.5
Solo	4.0	Red Bull	5.5
Coke	4.0	Cherry Juice	4.5
Coke Zero	4.0	Apricot Juice	4.5
Ayran (Beaten Yoghurt)	4.0	Peach Juice	4.5

## HOT BEVERAGES

### TEA

Chamomile	4.5
Turkish Apple Tea	4.5
English Breakfast	4.5
Earl Grey	4.5
Peppermint	4.5
Green Tea	4.5
Turkish Black Tea	3.5

### COFFEE

Turkish Coffee	4.5
Short Macchiato	4.0
Long Macchiato	4.5
Long Black	4.0
Latte	4.5
Flat White	4.5
Capuccino	4.5
Mochaccino	5.5
Espresso	4.5
Hot Chocolate	4.5
Sahlep	4.5
Babychino	2.5

minimum 2 People are required to participate in the Banquets,  
portion size is increased with numbers

## CLASSIC BANQUET

*\*VE / \*VG / \*DF / \*GF*

### 4 ENTRÈES (DIPS)

Chickpea, Eggplant, Carrot, Cucumber  
Served with Hot Turkish Bread

### 3 SIDE DISHES

Baked Eggplant, Borlotti Beans, Vine Leave Dolma

### 4 MAIN COURSES

Iskender, Skewered Lamb Fillets, Skewered Chicken Fillets, Lamb Cutlets

### RICE, BULGUR & GARDEN SALAD

### DESSERT

Kemalpasha & Turkish Delight

**59 PP**

*add +calamari \$7 +prawns \$8 +kofta \$6*

## SPECIAL BANQUET

*\*VE / \*VG / \*DF / \*GF*

### 5 ENTRÈES (DIPS)

Chickpea, Eggplant, Carrot, Cucumber, Capsicum  
Served with Hot Turkish Bread

### 4 SIDE DISHES

Baked Eggplant, Fresh Green Beans, Vine Leave Dolma,  
Spinach & Feta Spring Rolls

### 5 MAIN COURSES

Grilled Calamari, Grilled Prawns,  
Iskender, Skewered Lamb Fillets, Skewered Chicken Fillets

### RICE, BULGUR & MEDITERRANEAN SALAD

### DESSERT

Kadaif and Turkish Delight

**69 PP**

*add +cutlets \$9 +kofta \$6*

## KIDS BANQUET < 9 yrs

Chickpea, Carrot & Cucumber Dips Served with Hot Turkish Bread

Margarita Pide

Skewered Chicken Fillets & Lamb Kofta Served with Rice

Vanilla Ice Cream

**35 PP**

*\* asterisk indicates option available upon request*

*VE Vegetarian / VG Vegan / GF Gluten Free / DF Dairy Free*

## HOME MADE DIPS

(All served with fresh hot Turkish bread *(sliced cucumber is served as gluten free option)*)

**MIXED DIPS** *VE/\*GF* 20.0

A Selection of: Chickpea, Eggplant, Carrot & Cucumber Dip

**CHICKPEA DIP - Humus Ezme** *VE/VG/DF/\*GF* 10.0

Chickpea, tahini, lemon juice, extra virgin olive oil, paprika, cumin & garlic

**EGGPLANT DIP - Patlıcan (Patlijan) Ezme** *VE/\*GF* 10.0

Lightly smoked roasted eggplant, yoghurt, tahini, extra virgin olive oil, garlic & herbs

**CARROT DIP - Havuç (Havuch) Ezme** *VE/\*GF* 10.0

Pan-seared caramelised carrots, yoghurt, tahini, extra virgin olive oil, garlic & herbs

**CUCUMBER DIP - Cacık (Jajik) Ezme** *VE/\*GF* 10.0

Fresh cucumber & dill, mint, garlic, yoghurt & extra virgin olive oil

**CAPSICUM DIP - Biber Ezme** *VE/\*GF* 10.0

Seasoned roasted capsicum, chilli, tahini, herbed garlic, yoghurt & extra virgin olive oil

**CAVIAR (TARAMA) DIP - Havyar Ezme** *DF/\*GF* 11.0

Marinated fish roe, soy flour, potato paste, garlic & extra virgin olive oil

**SPICY CHILLI AND TOMATO DIP - Antep Ezme** *VE/VG/DF/\*GF* 11.0

Tomato, spring onion, garlic, parsley, capsicum paste and chilli pepper flakes

## SALADS

**GARDEN SALAD - Çoban Salatası** *VE/VG/DF/GF* 15.5

Mixed lettuce, roma tomato, cucumber, carrot, red onion & tossed in our lemon vinaigrette & extra virgin olive oil dressing

**MEDITERRANEAN FETA SALAD - Akdeniz Peynir Salatası** *VE/VG/\*DF/GF* 17.5

Iceberg lettuce, tomato, cucumber, red onion, Kalamata olives, grated feta cheese, oregano & tossed in our lemon & extra virgin olive oil dressing

**TRADITIONAL ONION AND RICOTTA SALAD - Çökelek (Cherkelek) Salatası** 14.0

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 *VE/VG/\*DF/GF*

**TOMATO AND CRUSHED WALNUT SALAD - Gavurdağı Salatası** *VE/VG/DF/GF* 15.5

Finely chopped juicy tomato, red onion, parsley, rocket leaves & crushed walnuts tossed together in our sweet pomegranate molasses, sumac & olive oil dressing

\* asterisk indicates option available upon request

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## SIDE DISHES

- CHAR-GRILLED HALLOUMI** - *Közlenmiş Hellim* **VE / GF** 15.5  
Slices of lightly salted halloumi cheese, char grilled & served on a bed of rocket salad, dressed with crushed walnuts & our sweet pomegranate vinaigrette
- VEGETARIAN FRITTERS** (2 PIECES) - *Mücver* **VE** 14.5  
Delicious vegetarian pancakes whisked together with zucchini, carrot and dill in a home-made egg and milk batter then pan fried to perfection
- BAKED EGGPLANT** - *Fırınlanmış Patlıcan (Patlijan)* **VE / \*VG / GF / \*DF** 12.0  
Oven baked slices of eggplant covered with our traditional tomato & yoghurt sauce
- FRESH GREEN BEANS** - *Taze Yeşil Fasulye* **VE / VG / GF / DF** 11.0  
Tender baby green beans, carrot, and onion, expertly cooked to perfection in our savory tomato salça sauce.
- RED KINDEY BEANS** - *Barbunya Pilaki* **VE / VG / GF / DF** 10.5  
Borlotti beans cooked in our olive oil and salcha sauce with crushed tomatoes, carrot, onions, garlic and celery
- VINE LEAVE DOLMA** - (4 PIECES) - *Yaprak Sarması* **VE / VG / GF / DF** 10.0  
Seasoned rice wrapped with vine leaves & finished with lemon & extra virgin olive oil
- PILAF RICE** - *Pilav* **VE** 8.5  
Long grain white rice and risoni lightly fried in butter & cooked to perfection
- CRACKED WHEAT RICE** - *Bulgur* **VE / VG / DF** 8.5  
Flavourful Bulgur Rice, where cracked wheat is delicately cooked with finely diced red capsicum, onion, a hint of tomato paste, and fragrant fresh herbs.
- MIXED PICKLES** - *Karışık Turşu* **VE / VG / GF / DF** 10.5  
A great garden selection of vegetables: green pepper, carrot, cabbage, tomato & dill prepared in our unique pickle marinade
- ROASTED RED CAPSICUM** (2 PIECES)- *Közlenmiş Kırmızı Biber* **VE / \*VG / GF / \*DF** 13.0  
Exquisite flavors of roasted red capsicum, generously filled with creamy mascarpone and drizzled with a delightful pomegranate vinaigrette & garnished with fresh parsley
- LENTIL SOUP** - *Mercimek Çorbası* **VE / GF** 15.5  
Indulge in a Turkish classic - a hearty blend of red lentils, carrot, potato, and red onions, served alongside warm Turkish bread and a zesty lemon wedge.
- TURKISH STYLE SPRING ROLLS** (2 PIECES) - *Sigara Böreği*
- traditional feta cheese and baby spinach filling **VE** 14.0
  - seasoned grated potato, onion, and fragrant herbs **VE / DF** 14.0
  - ground beef & lamb, onion and fragrant herbs **DF** 15.0
- (All Served with sweet pomegranate vinaigrette)

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## SEAFOOD

<b>FISH SOUP</b> - <i>Balık Çorbası</i> GF/*DF	16.0
Creamy home-made bouillabaisse style soup with salmon and blue grenadier served with warm Turkish bread	
<b>ADD SEAFOOD</b>	8.0
<b>GARLIC AND BUTTER PRAWNS</b> - <i>Tereyağlı Karides</i> GF	20.0
Succulent King prawns (4pcs) paned in a rich and aromatic blend of clarified butter, garlic, red paprika, and chilli flakes	
<b>GARLIC AND BUTTER SCALLOPS</b> - <i>Tereyağlı İstiridyeye</i> GF	22.0
Succulent Scallops (6pcs) seared and cooked in a rich and aromatic blend of clarified butter, garlic, red paprika, and chilli flakes	
<b>GRILLED PRAWNS</b> - <i>Karides Izgara</i> *GF/*DF	36.0
Grilled Lemon Pepper King Prawns (8pcs) atop fragrant pilaf rice, complemented by a creamy garlic sauce, and accompanied by a fresh garden salad.	
<b>GRILLED FRESH CALAMARI</b> - <i>Taze Kalamar</i> GF/*DF	entree/main 20.0 / 29.0
Grilled calamari, lightly marinated and served with Mediterranean rocket salad, tangy lemon & our home made yoghurt and garlic sauce	
<b>SEAFOOD CLAYPOT</b> - <i>Deniz Güveç</i> GF/*DF	33.5
A symphony of oceanic flavors. Grilled prawns, scallops, mussels, calamari, and blue grenadier come together in a comforting claypot with carrots, celery, garlic, red onions, red capsicum, baby spinach, and tomato salcha and infused with fragrant herbs. Finished with a sprinkle of grated feta and the tangy essence of Kalamata olives.	
<b>SALMON CLAYPOT</b> - <i>Somon Güveç</i> GF/*DF	31.5
Fresh Atlantic salmon, simmered to perfection in a rustic claypot with a medley of carrots, celery, red onions, red capsicum, garlic, baby spinach, and tomato salcha and infused with aromatic herbs. Topped with tangy grated feta and flavorful Kalamata olives	

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## FROM OUR STONE BASED OVEN - TURKISH PİDÉS

<b>TURKISH BREAD</b> - <i>Türk Pidesi</i> (half / full basket) <b>VE / VG / DF</b> (Freshly baked on premises daily in our stone based oven)	4 / 6
<b>TRADITIONAL MINCE PİDÉ</b> - <i>Kıymalı Pide / Lahmacun</i> <b>*DF</b> Lean beef mince seasoned & mixed with finely diced tomato, red capsicum, onion and finished with parsley & lemon wedges	25.0
<b>HALLOUMI AND TOMATO PİDÉ</b> - <i>Hellimli Pide</i> <b>VE</b> Lightly salted delicious halloumi cheese and tomato wrapped in thin pastry base, baked to golden perfection and lightly glazed with organic butter	25.0
<b>TURKISH PEPPERONI &amp; EGG PİDÉ</b> - <i>Sucuklu Pide</i> <b>*DF</b> Slices of Turkish traditional beef pepperoni laid on a thin pastry base & topped with a whisked free range egg & baked to golden perfection	25.0
<b>SPINACH &amp; FETA PİDÉ</b> - <i>Ispanaklı Pide</i> <b>VE</b> Baby spinach, Turkish feta cheese & parsley wrapped in thin pastry, baked to golden perfection & lightly glazed with organic butter	25.5
<b>MARGHARITA PİDÉ</b> - <i>Kaşarlı Pide</i> <b>VE</b> Tomato salcha sauce, mozzarella cheese, fresh basil & oregano	18.5
<b>POTATO PİDÉ</b> - <i>Patatesli Pide</i> <b>VE / *VG / *DF</b> 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	24.5
<b>KOFTA PİDÉ</b> - <i>Köfteli Pide</i> <b>*DF</b> Tomato salcha sauce, herbed Turkish lamb mince, finished with caramelised onions, sumac & yoghurt	29.0
<b>GRILLED VEGETARIAN PİDÉ</b> - <i>Közlenmiş Vejetaryen Pide</i> <b>VE / *VG / *DF</b> Tomato salcha sauce, eggplant, red capsicum, kalamata olives & garlic finished with charred halloumi & mozzarella cheese	26.0
<b>CHICKEN PİDÉ</b> - <i>Tavuklu Pide</i> <b>*DF</b> Tomato salcha sauce, charred chicken fillets, mushrooms, garlic and mozzarella cheese	28.5
<b>FETA AND EGG PİDÉ</b> - <i>Peynirli Pide</i> <b>VE</b> Grated Turkish feta and parsley laid on a thin pastry base and topped with a whisked free range egg & baked to golden perfection	24.0

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## MAIN MEALS

- SLOW COOKED LAMB AND CHICKPEAS CLAYPOT** - *Nohutlu Kuzu Yahni* GF / DF 32.0  
Tender slow cooked lamb shoulder (250g), cooked with Spanish onions, red capsicum, green chilli peppers, chickpeas, touch of black currants and infused with cinnamon
- İSKENDER – Tender Lamb off the Spit** \*DF 29.5  
Sizzling claypot filled with thin slices of our famous tender lamb and beef mince from the turning roast (Doner Kebab) covered with home-made tomato salcha sauce & yoghurt  
(Does not come with rice, salad or bread underneath) \*bread underneath 1.5
- SKEWERED LAMB FILLETS** - *Kuzu Şiş* \*GF/\*DF 35.0  
Skewered spring lamb fillets (4) marinated overnight & char-grilled to give you a tender bite, served with garden salad & bulgur (cracked wheat) rice
- SKEWERED CHICKEN FILLETS** - *Tavuk Şiş* \*GF/\*DF 32.5  
Skewered tender breast of free range chicken fillets (4) marinated overnight then char-grilled & served with garden salad & pilaf rice
- ADANA KEBAB**- *Adana Kebabı* DF 34.0  
Home-made lamb mince, herbed (2 pcs) then char-grilled to juicy perfection, served on grilled pita bread with sumac onion, grilled tomato, grilled chilli pepper and bulgur (cracked wheat) rice
- KOFTA** - *Köfte* DF 33.0  
Juicy home-made lamb mince, herbed and made into skinless sausages (5pcs) char-grilled & served with garden salad & bulgur (cracked wheat) rice
- LAMB CUTLETS** - *Kuzu Pirzola* \*GF/\*DF 37.5  
Succulent spring lamb cutlets (260g) trimmed, char-grilled to perfection & served with garden salad & pilaf rice
- MIXED GRILL (SERVES 1)** - *Karışık Izgara* \*DF 37.5  
An array of Marmara's finest grills includes Döner kebab, Skewered Lamb & Chicken fillets, Köfte and a Cutlet all served with garden salad & pilaf rice
- VEGETARIAN CLAYPOT** - *Vejeteryan Güveç* VE/\*VG/\*GF 29.5  
An appetising variety of baked eggplant with yoghurt and tomato salcha, bulgur (cracked wheat) rice, green beans and red kidney beans served in a claypot
- IMAM FAINTED** - *İmam Bayıldı* VE/VG/DF/\*GF 26.5  
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
- TRADITIONAL BEEF DUMPLINGS** - *Manti* \*DF 26.0  
Petite bite sized dumplings crafted with seasoned ground beef, encased in homemade egg pasta & topped with whipped yoghurt, caramelised tomato paste, sprinkled with sumac & mint

extras- +doner \$9 +cutlet \$9 +skewered lamb \$8.5 +skewered chicken \$7.5 +kofta \$6  
+adana \$16

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## DESSERT

- NUTELLA AND BANANA SPRING ROLLS** 1 Pcs / 2 Pcs *VE* 11.0 /16.0  
Spring Rolls filled with Nutella and fresh banana and served with vanilla ice cream
- BOZA** *VE/VG/DF/GF* 9.0  
One of the oldest Turkish dishes dating back to the 10th century, sweet pudding like dessert made from fermented maize, sprinkled with ground cinamon and roasted chickpeas
- BAKLAVA (Mum's speciality)** *VE* 12.0  
Crushed pistachios layered with filo pastry, oven baked, then covered in our traditional honey syrup and served the ottoman way with a side of creamy whipped yoghurt or vanilla ice cream.
- TURKISH DELIGHT - Lokum** *VE/VG/DF/GF* 7.0  
Cubes of original rose Turkish delight covered with icing sugar
- OVEN BAKED RICE PUDDING - Fırın Sütlaç (Soutlach)** *VE/VG /GF* 11.0  
A traditional Turkish style creamy rice pudding finished off in our stone based oven for a unique flavour
- SEMOLINA HALVA WITH ICE CREAM - Dondurmalı İrmik Helvası** *VE/GF* 11.0  
Silky blend of buttery semolina with crunchy pine nuts covering vanilla ice cream
- SWEET CHEESE PASTRY- Künefe** *VE* 20.0  
Stretchy unsalted cheese nestled within layers of buttered and shredded kadaif pastry, baked to golden perfection then sweetened with hot syrup to create a deliciously gooey and crisp treat covered with ground pistachio.
- KADAIF - Sütü Tel Kadayıf** *VE* 12.0  
Oven baked kadaif (fine strings of pastry), soaked in our unique milky honey syrup, topped with crushed walnuts and served with creamy mascarpone
- KEMALPASHA DESSERT - Kemalpaşa Tatlısı** *VE* 10.0  
Delicious baked pastry balls made from a special, salt-free cheese, steeped in honey syrup and topped with crushed nuts and creamy mascarpone
- ICE CREAM - Dondurma** *VE/GF* 8.0  
Vanilla ice cream served with a choice of chocolate or strawberry topping

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