## **LUNCH OFFER** 1 COURSE £8.95 2 COURSES £9.95

**MONDAY TO SATURDAY 12:00PM - 16:00PM EXCEPT BANK HOLIDAYS** 

### **CHOICE OF STARTER**

**HUMUS V** 

Chick peas, tahini, lemon juice, garlic blended all together for this classic Mediterranean meze

CACIK V

Combination of yogurt, cucumber, mint, garlic and olive oil

BABAGANOUSH V

Charcoal smoked aubergine with grilled peppers, garlic, yogurt and hint of herbs

BEETROOT V

Combination of beetroot, yogurt and a hint of garlic

SAKSUKA V

Combination of aubergine, red peppers, tomato, onions oven roasted

FALAFEL V

Home-made falafel served on bed of humus

SIGARA BOREK V

Deep fried filo pastry with feta cheese, spinach & herbs

HALLOUMI V Grilled Cypriot goats cheese

### **CHOICE OF MAIN**

#### **CHICKEN BEYTI**

Combination of mince chicken with parsley, peppers, chilli flakes & a hint of garlic chargrilled

#### **CHICKEN SHISH**

Marinated in tomato puree, vegetable oil, lemon juice, salt and pepper chargrilled to perfection

#### **CHICKEN WINGS**

Marinated chargrilled chicken wings

#### **ADANA KEBAB**

Combination of mince lamb, peppers, parsley and hint of chilli flakes, chargrilled

#### **SEA BASS FILLET**

Fresh sea bass fillet marinated in lemon juice, herbs and touch of vegetable oil, grilled on a charcoal, served with sautéed potato and salad

#### **MEAT MOUSSAKA**

Oven baked lamb mince meat, with aubergine, carrots, peppers and potato topped with bechamel sauce & mozzarella cheese

#### **VEGETARIAN MOUSSAKA**

Layer of aubergines, potatoes, carrots, courgettes, onion & peppers topped with béchamel sauce. Cooked in oven served with rice and salad

### FALAFEL V

Combination of chick peas, carrot, celery, onion, broad beans, sesame seeds with herbs, deep fried served on bed of humus with rice & salad

#### MANTAR DOLMA V

Oven baked flat mushroom filled with spinach, leek, tomatoes, baby onions, mixed bell peppers & topped with halloumi cheese & homemade sauce served with rice and salad

#### IMAM BAYILDI V

Stuffed aubergine with onions, peppers, tomatoes & dry currant. Cooked in oven, served with rice and salad

#### **CHICKEN CASSEROLE**

Freshly diced chicken meat with aubergine, onion, pepper, tomato & mushroom cooked in a clay pot with a special home-made sauce & hint of garlic

# 20% OFF FOR COLLECTION ORDERS

#### **ALLERGEN CHART**

If you have any allergies or dietary requirements, please see allergen chart and inform a member of staff. Our vegetable cooking oil contains soy bean oil.

If you want Vegan options please ask a waiter before placing an order.



































# MENU







@ surturkishkitchen

## **COLD STARTERS**

HUMUS V Chick peas, tahini, lemon juice, garlic blended all together for this classic Mediterranean meze	3.95
OLIVES V Combination of green & black olives with little hint of herbs & spices	3.95
TARAMA SALATA CONTROL	3.95
CACIK (V (E) Combination of yogurt, cucumber, mint, garlic and olive oil	3.95
BABAGANOUSH V (a) Charcoal smoked aubergine with grilled peppers, garlic, yogurt and hint of herbs	4.45
SAKSUKA V Combination of aubergine, red peppers, tomato, onions oven roasted	4.45
<b>DOLMA V</b> Classic Mediterranean stuffed vine leaves (rice, tomatoes, herbs)	4.95
IMAM BAYILDI V Stuffed aubergine with onions, peppers, tomatoes & currents oven roasted	6.95
PRAWN COCKTAIL O Old classic succulent prawns on a bed of lettuce drizzled with thousand island sauce	6.95
<b>BEETROOT</b> (Combination of beetroot, yogurt and a hint of garlic	4.45
MIX COLD MEZE FOR 2 (a)  Humus, cacik, saksuka, babaganoush, tarama salata and dolma served with hot bread & home-made sauces	13.95
MIX COLD MEZE FOR 4 (1)	17.95

## HOT STADTEDS

17.95

HOT STARTERS	
SOUP OF THE DAY Ask staff	5.95
HALLOUMI V (a) Grilled Cypriot goats cheese	6.95
SUCUK Grilled Turkish spicy beef sausage	6.95
HALLOUMI & SUCUK	6.95
FALAFEL V Home-made falafel served on bed of humus	6.95
GARLIC MUSHROOMS V (2) Pan fried mushrooms with a hint of garlic, double cream and herbs	5.95
SIGARA BOREK (V (b) Deep fried filo pastry with feta cheese, spinach & herbs	5.95
PAN FIRED LAMB LIVER (Section 2)  Pan fried lamb liver tossed with flour, onions, parsley and butter and herbs (Spicy Option Available)	5.95
PAN FIRED CHICKEN LIVER (See Pan fried chicken liver tossed with flour, onions, parsley, herbs & butter (Spicy Option Available)	5.95
CALAMARI  Marinated fresh pieces of squid, tossed in paprika, deep fried served with a home-made tartar sauce	6.95
KING PRAWN TAVA Sautéed king prawn cooked in butter and home-made tomato sauce with hint of garlic & parsley	7.95
CHICKEN WINGS Marinated char-grilled chicken wings	5.95
GOAT CHEESE (b) Goat cheese topped with caramelised onion	6.95
HUMUS KAVURMA  Bed of humus topped with pan fried lamb pieces with pine kernels	6.95
MIX HOT MEZE FOR 2	13.95

MIX HOT MEZE FOR 4 <sup>(2)</sup> ()

# **GRILLED CHARCOAL**

DISHES

All grills are served with home-made rice & salad (rice contains barley) available

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CHICKEN SHISH  Marinated in tomato puree, vegetable oil, lemo juice, salt and pepper char grilled to perfection		<b>LRG</b> 16.95
LAMB SHISH  Marinated in tomato puree, vegetable oil, lemo juice, salt and pepper char grilled to perfection		<b>LRG</b> 19.95
CHICKEN WINGS  Marinated chicken wings cooked on charcoal of	grill	13.95
<b>LAMB RIBS</b> Char-grilled lamb spare ribs with seasoning & h	nint of	17.95
MIX SHISH  Marinated cubes of lamb & chicken cooked to perfection on a charcoal		18.95
LAMB CHOPS Char-grilled succulent lamb chops seasoned & hint of chilli flakes		22.95
ADANA KEBAB Lightly spiced minced lamb cooked on charcoa	al grill	14.95
CHICKEN BEYTI Char-grilled spicy marinated minced chicken broseasoned with garlic	east,	14.45
LAMB BEYTI  Char-grilled spicy marinated minced lamb, sea with garlic	soned	14.95
MIX GRILL (SERVES 1 PERSON Combination of chicken shish, lamb shish, adar cooked on a charcoal grill		22.95

YOGHURT DISHES	
SARMA CHICKEN BEYTI (Section 2) Minced chicken fused with red peppers, fresh parsley and mixed spices, topped with grated cheese then wrapped in lavash bread & cooked on a grill, served with thick creamy yogurt, special tomato sauce, butter & sesame seeds	16.95
SARMA ADANA BEYTI	16.95
YOGURTLU CHICKEN SHISH (a) Marinated cubes of chicken grilled and served on a crispy bread topped with yogurt, special tomato sauce and a touch of butter	17.95
YOGURTLU LAMB SHISH  Marinated cubes of lamb grilled and served on a crispy bread topped with yogurt, special tomato sauce & touch of butter	19.95
YOGURTLU ADANA Description of Spicy minced lamb grilled on a skewer served on a crispy bread topped with yogurt, special tomato sauce & a touch of butter	15.95

## **STEAKS**

RIB EYE (10 <sup>OZ</sup> )	24.95
Served with grilled mushroom, tomato, French fries with seasoning	
& peppercorn sauce	

10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL (OPTIONAL)

## **CHEF'S SPECIAL**

THE BURGER 🚱 🚱 Homemade ¼ pounder beef burger with creamy cheese, tomato, caramelised onions, lettuce served with French fries	13.95
KLEFTIKO Slow oven cooked lamb shank with vegetables served with mashed potato and salad	17.95
MEAT MOUSSAKA  Oven baked lamb mince meat, with aubergine, carrots, peppers and potato topped with béchamel sauce & mozzarella cheese	14.95
LAMB CASSEROLE Freshly diced lamb meat with aubergine, onion, pepper, tomato & mushroom cooked in a clay pot with a special home-made sauce & nint of garlic	17.95
CHICKEN CASSEROLE  Freshly diced chicken meat with aubergine, onion, pepper, tomato & mushroom cooked in a clay pot with a special home-made sauce & nint of garlic	15.95
Marinated cubes of lamb, served on a bed of babaganoush with garlic butter & hint of herbs	19.45
CHICKEN ALI NAZIK (a) Warinated cubes of chicken, served on a bed of babaganoush with garlic butter & hint of herbs	17.95
SAC KAVURMA Lamb cubes cooked with peppers, onion, tomato, herbs and rice	17.95
CHICKEN ALA CREAM Chicken cooked with spinach and cream, served with rice	15.95
CHICKEN GORGONZOLA  Pan fried breast of chicken cooked with Gorgonzola cheese & double cream, served with rice	16.95

## **SHARING PLATTERS**

CHICKEN PLATTER (SERVES 2 PEOPLE) 8 pcs chicken shish, 8pcs chicken wings, 2pcs chicken beyti served with salad, rice, bread, homemade chilli & garlic sauce	34.95
SUR SPECIAL (SERVES 2 PEOPLE) Choice of humus or cacik, 1pc adana, 4pcs chicken shish, 4pcs lamb shish, 4pcs chicken wings, 4pcs lamb ribs, 1 pc chicken beyti served with salad, rice, bread, home-made chilli & garlic sauce	42.95
SUR SPECIAL (SERVES 4 PEOPLE)  Mix cold meze, 2 skewer of adana, 2 skewer of chicken shish, 2 skewer of lamb shish, 8 pcs chicken wings, 8 pcs lamb ribs, 2 pcs chicken beyti, served with salad, rice, bread, home-made chilli &	79.95

# VEGETARIAN DISHES All grills are served with home-made rice and salad

Combination of chick peas, carrot, celery, onion, broad beans, sesame seeds with herbs, deep fried served on bed of humus with rice & salad	13.95
Stuffed aubergine with onions, peppers, tomatoes & dry currant.  Cooked in oven, served with rice and salad	13.95
VEGETARIAN MOUSSAKA V  Layer of aubergines, potatoes, carrots, courgettes, onion & peppers topped with béchamel sauce. Cooked in oven served with rice and salad	13.95
Oven baked flat mushroom filled with spinach, leek, tomatoes, baby onions, mixed bell peppers & topped with halloumi cheese & homemade sauce served with rice and salad	13.95
Aubergine, mushrooms, tomato, peppers & baby onions cooked in clay pot & topped with special tomato sauce, served with rice & salad	13.95
HALLOUMI STIR-FRY V Grilled aubergine, courgettes, onion, peppers, mushroom & grilled halloumi. Served with homemade sauce & rice	14.95
Onions, peppers & mushroom stir-fried & topped with goat cheese, drizzled with touch of olive oil, served with special tomato sauce & rice	15.95
VEGETARIAN KEBAB Grilled aubergine, mushrooms, courgette, onions, red peppers, original Cypriot halloumi cheese mixed with herbs and a touch of cold press olive oil and special tomato sauce, served with rice	13.95

### SEVEDOD

SEAFOOD	
CALAMARI Fresh calamari squid tossed in paprika, served with chips, salad homemade tartar sauce	14.95
SEA BASS FILLET  Charcoal grilled fresh sea bass fillet marinated in lemon juice, herbs  & touch of olive oil, served with chips & salad	16.95
WHOLE SEA BASS Fresh whole sea bass marinated in lemon juice, herbs & touch of olive oil grilled with special seasoning on a charcoal, served with chips & salad	16.95
SALMON FILLET Grilled salmon fillet, served with chips & salad	17.95
GRILLED TIGER PRAWNS  Succulent fresh tiger prawns, marinated in lemon juice and herbs.  Cooked on charcoal grill and drizzled with olive oil. Served with chips and salad	22.95
KING PRAWN SAUTÉ Pan fried king prawns with peppers, onion, tomatoes & special tomato sauce, served with chips & salad	17.50
OCTOPUS Octopus pan fried with onion, peppers, tomatoes, spring onion, touch of sweet chilli and garlic. Served with chips & salad	22.95
SEAFOOD CASSEROLE © Fish, mussels, prawn and calamari cooked with vegetables and special sauce	22.95
SALADS	
AVOCADO SALAD V  Buffalo mozzarella cheese, served with tomatoes, avocado, torn fresh basil leaves, drizzled with olive oil	12.95
CAESAR SALAD Tender chicken cubes, with cos lettuce, tomatoes, cucumber, Caesar sauce, parmesan cheese. Served with croutons	12.95
CHICKEN SALAD  Lettuce, cucumber, cherry tomato, red onion, lemon dressing & perfectly grilled marinated chicken.	12.95
Cucumber, tomato, red onion, Greek black olives, parsley and feta cheese. Topped with olive oil & lemon juice	9.95
Finely chopped tomato, green peppers, onion & parsley, pomegranate dressing & olive oil	6.95
GOATS CHEESE SALAD	12.95
SIDES	
CHIPS	3.95
SAUTÉED POTATO	4.50
MASHED POTATO	4.50
ASPARAGUS	6.95
FRESH YOGURT	2.95
RICE	2.95
VEGETABLE STICK	2.95
BREAD	1.50
All kids menu meals are small size & served with salad & choice of chi	ns or rice
CHICKEN NUGGETS	7.95
FISH FINGERS	7.95
CHICKEN WINGS	7.95
CHICKEN SHISH	7.95
BEEF BURGER	7.95

**CHICKEN BURGER** 

**ADANA** 

7.95

7.95