

Cold Meze

enjoy our small plates.
Perfect for sharing
tapas style

OLIVES 5.5 (V/VG/GF/DF)

CACIK 5.5 (V/GF)
Cucumber & garlic whipped in minted fresh yoghurt

PEMBE SULTAN 5.5 (V/GF)
Roasted beetroot, garlic & thyme whipped in fresh yoghurt

HUMUS 6.5 (V/VG/GF/DF)
Crushed chickpeas, tahini, lemon juice & garlic

TABULE 6.9 (V/VG/DF)
Cracked wheat mixed with finely chopped parsley, tomato, spring onions, mixed peppers & herbs

SHAKSUKA 6.9 (V/VG/GF/DF)
Oven baked aubergine, mixed peppers & herbs, marinated with honey glazed tomato sauce

ARTICHOKE 6.9 (V/VG/GF/DF)
Artichoke served with diced potato, carrot & garden peas, finished with olive oil & dill

EZME SALAD 6.9 (V/VG/GF/DF)
Tomato & red pepper crushed salsa, finely chopped vegetables, sumac, pomegranate molasses with a hint of chilli

BABA GANOUSH 6.9 (V/GF)
Smoked aubergine purée mixed with yoghurt, tahini & garlic

PRAWN AVOCADO COCKTAIL 8.9 (GF/DF)
Pan seared tiger prawns, lettuce & avocado with prawn cocktail sauce

Hot Meze

PADRON PEPPERS 5.9 (V/VG/GF/DF)

HALLOUMI 7.9 (V/GF)
Honey glazed grilled halloumi with sesame seeds

MUSKA BOREK 7.9 (V)
Filo pastry filled with herby feta cheese & spinach, served with sweet chilli dip

MUJVER CAKE 7.9 (V)
Grated courgette & carrot fritters with spring onion, herbs & feta cheese

FALAFEL 7.9 (V/VG/GF/DF)
Deep fried chickpea patties made with onion, coriander, parsely, nigella seeds & spices, served with humus

CIGER TAVA 7.9 (GF)
Sautéed calf liver, served with caramelised onion & spices

SUJUK 7.9 (GF/DF)
Skewers of spiced beef sausage

KALAMAR 8.9 (DF)
Breaded tempura squid rings, served with home-made tartar sauce

MUSSELS 8.9 (GF)
Garlic butter mussels cooked in white wine sauce, shallots & parsley

OCTOPUS 9.9 (GF/DF)
Pan seared octopus with creamy mash & romesco sauce, topped with Alresford Watercress

TIGER PRAWNS 10.9 (GF)
Garlic prawns sautéed in browned butter with cherry tomato, spring onion & peppers

SCALLOPS 10.9 (GF)
Pan seared buttered scallops, served on a bed of wild rocket, capers & zesty lemon dressing

Specials

we make all our food
and sauces in house

VEGGIE SARMA BEYTI 15.9 (V)

Oven baked aubergine, mixed peppers & herbs in home-made honey glazed tomato sauce, falafel, humus and halloumi, wrapped in flat bread. Served on yoghurt with a side of rice

CHICKEN SARMA BEYTI 17.9
LAMB SARMA BEYTI 18.9

Chicken or lamb minced with pepper, onion, garlic, parsley & traditional spices with tomato sauce, wrapped in flat bread. Served on yoghurt with a side of rice

VEGGIE MOUSSAKA 15.9 (V)
BEEF MOUSSAKA 16.9

Minced Beef or Vegetables with layers of aubergine, courgette, potato, onion & mixed peppers in tomato sauce, topped with béchamel sauce & Winchester Cheese

ALI NAZIK 18.9 (GF)

Minced lamb mixed with onion, garlic, parsley & traditional spices over smoked aubergine purée mixed with yoghurt, tahini, garlic and buttered tomato sauce, served with a side of rice

KLEFTIKO 18.9 (GF/DF)

Slowly roasted shank of lamb, cooked with vegetables & served on a bed of creamy mash

LAMB SAUTÉ 16.9 (GF)

Sautéed diced lamb with onion, garlic, tomato, mushroom & mixed peppers served with a side of rice

IMAM BAYILDI 15.9 (V/VG/GF/DF)

Slow baked aubergine filled with onion, garlic, tomato & mixed peppers in home-made tomato sauce, pine nuts, parsley, pomegranate seeds & molasses, served with a side of rice

FALAFEL & HUMUS 14.9 (V/VG/GF/DF)

Home-made chickpea patties made with onion, coriander, parsely, nigella seeds & spices, served on a bed of humus and seasonal mixed salad

ARTICHOKE 14.9 (V/VG/GF/DF)

Served with diced potato, carrot & garden peas, finished with olive oil & dill

CAULIFLOWER STEAK £14.9 (V/VG/GF/DF)

Pan seared cauliflower with smoked paprika & olive oil, served with a green herb dressing

*Vegan

WAGYU BURGER 15.9 (DF)

6oz Owtons Wagyu patty, cheddar cheese, leafy greens, tomato, gherkins & relish, served with skin on fries

KUZU KOFTE 16.9 (*GF/*DF)

Minced lamb meat balls mixed with onion, garlic, parsley & traditional spices, served with rice

LAMB CUTLETS 21.9 (*GF/*DF)

Seasoned tender lamb cutlets, served with rice

TAVUK KOFTE 16.9 (*GF/*DF)

Minced chicken meat balls mixed with pepper, onion, garlic, parsley & traditional spices, served with rice

MUSSELS 17.9 (GF)

Garlic butter mussels cooked in white wine sauce with shallots & parsley, served with skin on fries

FILLET OF SEA BASS 18.9 (GF/DF)

Pan seared fillet of sea bass, served with seasonal steamed vegetables & romesco sauce

On the grill

SIRLOIN STEAK 8 OZ 26.9 (GF/DF)

RIBEYE STEAK 8 OZ 28.9 (GF/DF)
28-Day Dry Aged Owton's Hampshire beef. Served with asparagus, cherry tomatoes, portobello mushroom & skin on fries

ADD SAUCE 2.5

Garlic Butter
Peppercorn Sauce
Mushroom Sauce

*GF/*DF when served with skin on fries instead of rice, though may contain traces of dairy or gluten due to cross-contact

From the sea

ORGANIC SALMON 21.9 (GF/DF)

Pan seared organic salmon with baby potatoes, seasonal steamed vegetables & green herb dressing

TIGER PRAWNS 20.9 (GF)

Garlic tiger prawns sautéed in browned butter with cherry tomato, spring onion & pepper, served with sautéed vegetables

MIXED IZGARA 23.9 (*GF/*DF)

A selection of marinated chicken, lamb shish, lamb cutlets & kofte, served with rice

KUZU SHIS 19.5 (*GF/*DF)

Succulent fillets of marinated lamb, served with home-made sauce & rice

TAVUK WINGS 15.9 (GF/DF)

Chargrilled marinated chicken wings, served with skin on fries

TAVUK SHIS 16.9 (*GF/*DF)

Chargrilled prime cuts of marinated chicken breast, served with home-made sauce & rice

To Share

COLD MEZE BOARD 17.9 (V)

Humus, cacik, tabule, baba ganoush & olives

HOT MEZE BOARD 18.9

Muska borek, halloumi, kalamar, sucuk & falafel

VEGGIE BOARD 18.9 (V)

Muska borek, halloumi, mucver cake, falafel & olives

VEGAN MEZE BOARD 18.9 (V/VG)

Humus, shaksuka, artichoke hearts, ezme salad, falafel & olives

Salads

SEASONAL MIXED SALAD 7.9 (V/VG/GF/DF)

Mixed leaves, spring onion, cauliflower, broccoli & pomegranate, dressed with olive oil, lemon juice & molasses

BETROOT & FETA SALAD 9.5 (V/GF)

Mixed leaves, spring onion with diced feta cheese, walnuts, served with olive oil & honey glaze dressing

HALLOUMI SALAD 13.9 (V/GF)

Honey glazed grilled halloumi on a bed of mixed seasonal salad & avocado

CHICKEN CAESAR SALAD 14.9 (GF/DF)

Grilled chicken on crisp romaine lettuce, anchovies, parmesan shavings, crunchy croutons and creamy Caesar dressing

SALMON SALAD 14.9 (GF)

Pan seared organic salmon on rocket, mixed leaves, cucumber, olives & cherry tomatoes with a lemon & herb dressing

PRAWN SALAD 14.9 (GF/DF)

Succulent marinated tiger prawns with avocado, rocket, mixed leaves, with a lemon & herb dressing

Sides

SAUCES 2.50

Peppercorn Sauce, Mushroom Sauce

YOGHURT BOWL 3

RICE 4.5 (V/GF)

SKIN ON FRIES 4.5 (V/VG/GF/DF)

SWEET POTATO FRIES 5.9 (V/VG/GF/DF)

CREAMY MASH 4.9 (V/GF)

SEASONAL SAUTÉED VEGETABLES 6.9 (V/VG/GF)

TENDERSTEM BROCCOLI 5.5 (V/VG/GF)

GRILLED ASPARAGUS 5.5 (V/VG)

(V) vegetarian (VG) vegan (GF) gluten free (DF) dairy free

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order. We use all 14 allergens & they are not noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contact & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. A discretionary optional service charge of 12.5% will be added to your bill

TURKUAZ

Cocktails

CLOVER CLUB 11.5

The Philadelphia men's club classic, known for its pink hue and refreshing flavours. We shake gin with raspberry syrup, lemon, topped with the foam of egg whites

HAMPSHIRE GARDEN 12

This one combines the New Forest's finest HMS Mary Rose Gin, apple, elderflower liqueur and a squeeze of lemon

POMEGRANATE GIN FIZZ 11

A diamond fizz entwined with a harmony of flavours. Pomegranate, fresh lime, elderflower and pink gin, topped with prosecco

AVIATION 11.5

A classic libation with a nod to aviation. We combine gin, maraschino liqueur, crème de violette and fresh lemon for a perfectly balanced and elegant taste

TURKUAZ MAI TAI 12.5

Our very own tropical delight combining a mixture of rums, a dash of bitters, zesty lime, orgeat syrup, falernum and apricot liqueur

GUAVA DAIQUIRI 12

A classic daiquiri with a twist, entwining the tropical and tangy flavours of Guava. Rum meets with a sweet guava jam, shaken with a dash of tiki bitters, orgeat syrup and lime

HEMINGWAY DAIQUIRI 12

"That's good but I prefer it without sugar and double rum" thus was born the Hemingway Daiquiri. White rum, grapefruit, lime, maraschino liqueur and a touch of demerara syrup for a bold and citrusy drink

TIKI COLADA 11.5

Everyone's favourite summer treat can be enjoyed all year round. Just like the Piña Colada we blend creamy coconut milk, pineapple juice, white and spiced rums with passion fruit, tiki bitters, cointreau and lime

MARGARITA 11.5

A vibrant and zesty drink that combines the tangy flavours of lime, tequila and cointreau with the subtle sweetness of agave nectar. This iconic taste of Mexico is a beloved choice for any fiesta

ROSE MARGARITA 12.5

A floral twist on a classic - infusing the traditional flavours of lime and tequila with a subtle hint of rose, resulting in a sophisticated and unique cocktail that is sure to please your taste buds



Also available as a Mocktail.
Please notify your server

MAPLE OLD FASHIONED 12.5

There's almost as much heritage in the Maple Old Fashioned as there is between the brickwalls of our beautiful building. We balance smooth bourbon with the warm, honey-like flavours from maple syrup

CONTINENTAL SOUR 12.5

Sour enthusiasts are sure to crave our twist. Bourbon is combined with port for a very dry sour, with lemon, gomme and egg-white foam

SAZERAC 12

An age-old classic from New Orleans, akin to an Old Fashioned. Here we combine rye whiskey, Remy Martin, gomme and aromatic bitters, finished with a fiery flamed absinthe rinse

PASSION FRUIT CAIPIRINHA 12.5

Tropical heights packed into an ice cold tumbler. This Brazilian-inspired delight combines passionfruit, lime, agave nectar and cachaça, resulting in a vibrant cocktail bursting with fruity flavours and a hint of sweetness

DAMSON JAM COOLER 13.5

A refreshing blend of flavours that will tantalise your taste buds. A mixture of lime, damson jam, orgeat and vodka results in a cool and fruity drink

ESPRESSO MARTINI 12

A sophisticated espresso vivified with vanilla vodka. Shaken with coffee liqueur and demerara syrup. Balancing bitterness with sweetness never tasted so smooth, a classic cocktail that's sure to keep the party going

SIGNATURE ESPRESSO MARTINI 14

Our Turkuaz signature Espresso Martini is a unique twist on the classic. Featuring New Forest HMS Skipjack spiced rum, hints of fig liqueur and sherry, espresso and a touch of orgeat syrup. This exquisite concoction is the perfect marriage of rich coffee flavours and a subtle caramel undertone, creating a truly unforgettable drinking experience

TUXEDO MARTINI 13.5

A sophisticated and elegant cocktail that exudes a timeless charm. A combination of gin and dry vermouth are laid together with touches of maraschino liqueur, orange bitters and absinthe

MEDITERRANEAN MULE 12

Come on a trip to the Mediterranean with us via a mixture of fig vodka, fresh lime, ginger beer, a hint of limoncello. Moscow's too cold, let us show you the shores of the Mediterranean

PALOMA 12

One for the tequila lovers! We shake together tequila with pink grapefruit juice, lime, agave nectar and grapefruit soda for a refreshing kick

Soft drinks

Hartridges Exotic Juices 275ml 3.5
Orange Juice, Cloudy Apple
Cranberry, Apple & Raspberry

Coca Cola, Fanta Orange 33cl 3.5

Coke Zero, Sprite Zero 33cl 3.3

Appletiser 275ml 3.5

Water

Hildon Still
Hildon Sparkling
33cl 3 75cl 4.5

On tap

served as a pint, half pint on request

Efes 6.9

Jubel (VG/GF) 7.3

Mahou 6.9

Lefte Blonde 7.5

Guinness 7

Orchard Pig Cider 5.5

Camden Pale Ale 6

By the Bottle

Peroni Nastro Azzurro 0.0% 33cl 3.5

Peroni Nastro Azzurro 33cl 4

Sol 33cl 4

Asahi 33cl 4

Rekorderlig Strawberry & Lime 0.0% 50cl 5.5

Rekorderlig Strawberry & Lime 50cl 6.5

Rekorderlig Wild Berries 50cl 6.5

TURKUAZ



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