

Cold Meze

OLIVES 4.5 (V/VG/GF/DF)

CACIK 4.5 (V/GF)

Cucumber and garlic whipped in minted fresh yoghurt

PEMBE SULTAN 4.5 (V/GF)

Roasted beetroot, garlic and thyme whipped in fresh yoghurt

HUMUS 4.5 (V/VG/GF/DF)

Crushed chickpeas, tahini, lemon juice and garlic

TABULE 5.5 (V/VG/DF)

Cracked wheat mixed with chopped parsley, tomato, spring onions, mixed peppers and herbs

SHAKSUKA 5.5 (V/VG/GF/DF)

Oven baked aubergine & diced potato, mixed peppers & herbs. Marinated with tomato sauce

ARTICHOKE 5.5 (V/VG/GF/DF)

Served with diced potato, carrot and garden peas, finished with olive oil and a sprinkle of dill

BABA GANOUSH 5.5 (V/GF)

Smoked aubergine purée mixed with yoghurt, tahini and garlic

PRAWN COCKTAIL 7.5 (GF/DF)

Pan seared prawns, lettuce and avocado with prawn cocktail sauce

Hot Meze

PADRON PEPPERS 4.9 (V/VG/GF/DF)

HALLOUMI 6.5 (V/GF)

Honey glazed grilled halloumi with sesame seeds

MUSKA BOREK 6.5 (V)

Filo pastry filled with herby feta cheese & spinach. Served with sweet chilli dip

MUJVER CAKE 6.5 (V)

Grated courgette & carrot fritters with spring onion, herbs and feta cheese

FALAFEL 6.5 (V/VG/GF/DF)

Deep fried chickpea patties made with onion, coriander, parsley, nigella seeds & spices. Served with humus

SUJUK 6.5 (GF/DF)

Skewers of spiced beef sausage

KALAMAR 7.5 (DF)

Panko bread coated tempura squid. Served with home-made tartar sauce

MUSSELS 7.5 (GF)

Garlic butter mussels cooked in white wine sauce with shallots and parsley

To Share

COLD MEZE BOARD 15.9 (V)

Humus, cacik, tabule, baba ganoush & olives

HOT MEZE BOARD 16.9

Muska borek, halloumi, kalamer, sucuk & falafel

VEGGIE BOARD 16.9 (V)

Muska borek, halloumi, mucver cake, falafel & olives

VEGAN MEZE BOARD 16.9 (V/VG)

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

Lunch Specials

IMAM BAYILDI 12.9 (V)

Aubergine stuffed with onion, garlic, feta cheese, peppers and tomatoes served with rice

VEGGIE MOUSSAKA 12.9 (V)

BEEF MOUSSAKA 13.9

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

ARTICHOKE 11.9 (V/VG/GF/DF)

Artichokes served with diced potato, carrots and garden peas, finished with olive oil and a sprinkle of dill

FALAFEL & HUMUS 11.9 (V/VG/GF/DF)

Home made falafel served on a bed of humus, rocket leaves and lemon dressing

WAGYU BURGER 14.9

6oz Owtons Wagyu patty, smoked cheddar, leafy greens, tomato, gherkins and relish. Served with skin on fries

CHICKEN SHIS 14.9 (*GF/*DF)

Prime cuts of marinated chicken breast. Served with rice

LAMB KOFTE 14.9 (*GF/*DF)

Minced lamb meat balls mixed with peppers, onion, garlic, parsley and traditional spices. Served with rice

CHICKEN KOFTE 14.9 (*GF/*DF)

Minced chicken meat balls mixed with peppers, onion, garlic, parsley and traditional spices. Served with rice

GRILLED FILLET SEA BASS 14.9 (GF/DF)

Served with sautéed vegetables

MUSSELS 13.9 (GF)

Garlic butter mussels cooked in white wine sauce with shallots and parsley

(*GF/*DF)

When served with chips instead of rice, due to cross contact, may contain traces of gluten or dairy.

Wraps

served with skin on fries and a choice of dip (Sweet Chilli, Garlic, Harissa or Chillisauce)

HALLOUMI & AVO WRAP 9.5 (V/VG)

Grilled halloumi, avocado and mixed leaves

FALAFEL & HUMUS WRAP 9.5 (V/VG)

Falafel, humus and tabule

CHICKEN & HUMUS WRAP 9.5

Grilled chicken with harissa sauce, humus and mixed leaves

ARTICHOKE SALAD WRAP 9.5 (V/VG)

Artichokes, harissa mayo and mixed leaves

Salads

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

Seasonal vegetables with mixed leaves, spring onion, cauliflower, broccoli & pomegranate. Dressed with olive oil, lemon juice & pomegranate molasses

BETROOT & FETA SALAD 7.9 (V/GF)

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

HALLOUMI SALAD 11.9 (V/GF)

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

CHICKEN CAESAR SALAD 12.9 (GF/DF)

Grilled chicken on crisp romaine lettuce, anchovies, parmesan shavings with crunchy croutons & a creamy Caesar dressing

SALMON SALAD 12.9 (GF)

Pan seared organic salmon, mixed leaves, cucumber, olives, tomatoes, feta cheese with a lemon & herb dressing

PRAWN SALAD 12.9 (GF/DF)

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

Sides

RICE 3.9 (V)

SKIN ON FRIES 3.9 (V/VG)

SWEET POTATO FRIES 4.9 (V/VG)

SEASONAL SAUTÉED VEG 4.9 (V/VG)

TENDERSTEM BROCCOLI 4.5 (V/VG)

GRILLED ASPARGUS 4.5 (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

Lunch Menu 12-4

Tea

Great British Cuppa 3.5

Earl Grey 3.5
Creamy & fragrant

Deckchair Dreaming 3.5
Chamomile and apple herbal tea

Lemon & Ginger 3.5

Fresh Mint & Lemon 3.5

Çay Turkish Tea
glass 2 pot 3

Coffee

Espresso 2.5

Americano 2.7

Macchiato 2.5

Cortado 2.5

Flat White 3

Latte 3.1

Chai Latte 3.5

Turkish Coffee 3

Cappuccino 3.1

Mocha 3.5

(Alternative milks: Almond & Oat)

Add
syrup 30p

Salted Caramel
Gingerbread
Hazelnut
Vanilla

Juice & 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

Cocktails

CLOVER CLUB 10.5

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

HAMPSHIRE GARDEN 11

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

POMEGRANATE GIN FIZZ 10

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

TURKUAZ MAI TAI 11.5

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

GUAVA DAIQUIRI 11

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

TIKI COLADA 10.5

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

MARGARITA 10.5

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 11.5

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

PASSION FRUIT CAIPIRINHA 11.5

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

ESPRESSO MARTINI 11

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

MEDITERRANEAN MULE 11

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 11

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

Available as a Mocktail.
Please ask your server

White

Tooma River, Chardonnay
Australia 6.2 / 7.35 / 22

Cankaya, Kavaklidere
Turkiye 7 / 9 / 25

Care Blanco Sobre Lias, Grenache
Spain 7.85 / 9.3 / 28

Delle Venezie, Pinot Grigio
Italy 8.15 / 9.7 / 29

Free-Run Steen, Chenin Blanc
South Africa 8.4 / 10 / 30

Mohua, Sauvignon Blanc
New Zealand 10.7 / 12.7 / 38

Red

La Cadence Carignan
France 6.75 / 8 / 24

Yakut, Kavaklidere
Turkiye 7 / 9 / 25

Longue Roche, Merlot
France 7.25 / 8.5 / 26

Care Tinto, Grenache
Spain 7.9 / 9.35 / 28

Les Mougeottes, Pinot Noir
France 9.55 / 11.35 / 34

Rose

Sospiro Pinot Grigio Blush
Italy 6.25 / 8.9 / 26

Domaine de l'Amour, Cotes de Provence
France 8.4 / 12 / 36

Whispering Angel, Cotes de Provence
France 55

Sparkling

Ruggeri Prosecco Brut
Italy 7 / 30

Via Vai, Prosecco Rose
Italy 8 / 32

Hattingley Valley Classic Reserve Brut
Hampshire 50

Wines served at 175ml (125ml on request)
Champagne/Prosecco served at 125ml

