

# TURKUAZ

## Sharing Meze Menu

Fancy a quick, sophisticated meal with friends?

90 Minutes of Mediterranean small plates

Perfect for a satisfying Pre-Theatre meal





## Sharing Meze Menu

Pick any

5 Meze's (for 2-3 people) £36.95

9 Meze's (for 4-6 people) £59.95

### Cold Meze

OLIVES (V/VG/GF/DF)

CACIK (V/GF)

Cucumber & garlic whipped in minted fresh yoghurt

PEMBE SULTAN (V/GF)

Roasted beetroot, garlic & thyme whipped in fresh yoghurt

HUMUS (V/VG/GF/DF)

Crushed chickpeas, tahini, lemon juice & garlic

TABBOULEH (V/VG/DF)

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

SHAKSHUKA (V/VG/GF/DF)

Oven baked aubergine, mixed peppers & herbs, marinated with agave glazed tomato sauce

ARTICHOKE (V/VG/GF/DF)

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

EZME SALAD (V/VG/GF/DF)

Tomato & red pepper crushed salsa, finely chopped vegetables, sumac, pomegranate molasses with a hint of chilli

BABA GANOUSH (V/GF)

Smoked aubergine purée mixed with yoghurt, tahini & garlic

### Salads

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

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

BEETROOT & FETA SALAD 9.5 (V/GF)

Mixed leaves, spring onion with feta cheese, walnuts, 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, croutons & 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

### Hot Meze

PADRON PEPPERS (V/VG/GF/DF)

HALLOUMI (V/GF)

Honey glazed grilled halloumi with sesame seeds

MUSKA BOREK (V)

Filo pastry filled with herby feta cheese & spinach, served with sweet chilli dip

MUJVER CAKE (V)

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

FALAFEL (V/VG/GF/DF)

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

CIGER TAVA (GF)

Sautéed calf liver, served with caramelised onion & spices

SUJUK (GF/DF)

Skewers of spiced beef sausage

KALAMAR (DF)

Breaded tempura squid rings, served with home-made tartar sauce

OCTOPUS (GF/DF)

Pan seared octopus with creamy mash & romesco sauce, topped with Alresford Watercress

TIGER PRAWNS (GF)

Garlic prawns sautéed in browned butter with cherry tomato, spring onion & peppers

### Gides

YOGHURT BOWL 3

RICE 4.5 (V)

PARMESAN & TRUFFLE 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)