

Cold Meze

OLIVES 5.9 V VG GF DF

TZATZĪKĪ 6.9 V GF
cucumber, garlic, herbs, fine strained yoghurt

HUMMUS 7.9 V VG GF DF
crushed chickpeas, tahini, olive oil, lemon juice, garlic

TABBOULEH 7.9 V VG DF
cracked wheat, parsley, tomato, spring onions
mixed peppers, herbs

BABA GHANOUSH 7.9 V GF
aubergine, fine strained yoghurt, tahini, garlic

TARAMA WITH CAVĪAR 10.9 DF
smoked cod roe, breadcrumb, garlic, onion, lemon
Arenkha Caviar, extra virgin olive oil

SHAKSHUKA 8.9 V VG GF DF
oven-baked aubergine, mixed peppers, herbs
agave glazed tomato marinée

ANCHOVĪE 8.9 GF DF
parsely, lemon, extra virgin olive oil

EZME SALAD 7.9 V VG GF DF
tomato, red pepper & chillies, sumac
chopped vegetables, pomegranate molasses

OCTOPUS CARPACCĪO 9.9 GF DF
fresh lemon juice, maldon salt, fresh herbs
extra virgin olive oil

Hot Meze

PADRON PEPPERS 6.9 V VG GF DF

HALLOUMĪ 8.9 V GF
nigella & sesame seeds, Chilbolton honey

FETA FĪLO PARCELS 8.9 V
filo pastry, feta cheese, herbs, spinach, sweet chilli dip

ZUCCHĪNĪ CROQUETTE 8.9 V
courgette, carrot, spring onion, herbs, feta cheese
garlic aioli

FALAFEL 8.9 V VG GF DF **
chickpea, onion, coriander, parsely, nigella seeds
traditional spices, hummus

BAKED GOATS CHEESE 8.9 V GF
fig and balsamic jam, walnuts, date molasis

ARTĪCHOKE 8.9 V
battered, lemon zest, garlic aioli

CALF LĪVER 9.9 GF
caramalised onion, oregano,
pul biber, cumin, Daylesford butter

BEEF PEPPERONĪ 7.9 GF DF
mildy spiced, garlic beef skewers

KALAMAR 8.9 DF
tempura squid rings, home-made tartar sauce

MUSSELS 9.9 GF
white wine cream sauce, garlic butter, shallots, parsley

CHARGRĪLED OCTOPUS 11.9 GF DF
pomme purée, romesco sauce, watercress

TĪGER PRAWNS 12.9 GF
sweet and chilli sautéed, Daylesford butter

Specials

VEGGIE SARMA BEYTĪ 18.9 V
oven-baked aubergine, mixed bell peppers, tomato marinée, falafel, hummus, halloumi
wrapped in flatbread, fine strained yoghurt, orzo rice

SARMA BEYTĪ **Chicken** | **Lamb** 21.9
minced chicken or lamb wrapped in flatbread, bell peppers, onion, garlic, parsley, traditional spices
signature halep tomato marinée, beurre noisette, fine strained natural yoghurt, orzo rice

MOUSSAKA **Beef** | **Vegetable** 18.9 V
lean minced beef or vegetables, layers of aubergine and dauphinoise potato, courgette, onion and mixed peppers
marinara sauce, creamy béchamel, farmhouse cheese, orzo rice

OTTOMAN LAMB 21.9 GF
mined lamb moons, smoked aubergine & fine strained natural yoghurt purée, onion, garlic, parsley, traditional herbs
tahini, garlic, signature halep tomato marinée

WAGYU BEEF ÎSKENDER 27.9 GF
slow-cooked Wagyu beef in a clay pot, signature halep tomato sauce over tirnak pide, fine strained yoghurt
chargrilled tomato, mild sivri pepper, beurre noisette, orzo rice

KLEFTĪKO 22.9
6-hour sous vide shank of lamb, thyme, bay leaves, root vegetables, minted demi glaze drippings
Daylesford mash

LAMB SAUTÉ 19.9 GF
bell peppers, onion, garlic, tomato marinara, porcini mushrooms, orzo rice

STUFFED AUBERGĪNE 19.9 V VG GF DF
slow-bake aubergine filled with onion, garlic, tomato, mixed peppers in tomato marinée
pine nuts, almond flakes, parsley, pomegranate seeds, molasses, orzo rice

FALAFEL & HUMMUS 17.9 V VG GF DF **
falafel patties with onion, coriander, parsely, nigella seeds & spices, hummus, seasonal mixed salad

CAULIFLOWER STEAK 18.9 V VG GF DF
smoked paprika, sweet cauliflower base, extra virgin olive oil herb dressing

On the Grill

WAGYU BURGER 16.9
6oz Owton's Wagyu patty, cheddar, leafy
greens, tomato, gherkins, relish
confit luxury frites

LAMB KOFTE 18.9 *GF *DF
lamb moons with tail fat, onion, garlic, parsley
traditional spices, orzo rice

LAMB CUTLETS 25.9 *GF *DF
tender lamb served pink, rosemary, rocket
mint, confit luxury frites

CHĪCKEN KOFTE 18.9 *GF *DF
chicken mince infused with
bell peppers, onion, garlic, parsley
traditional spices, orzo rice

*GF/*DF when served with confit luxury frites instead of orzo rice,
** may contain traces of dairy or gluten due to cross-contact

BLACK TĪGER PRAWNS 24.9 GF
browned butter, white wine, cherry tomato
spring onion, sautéed vegetables

HALĪBUT 27.9 GF
white wine sauce, lemon butter, capers
red chillies, creamy mash
wilted seasoned spinach

FĪLLET OF SEA BASS 24.9 GF DF
samphire, seasonal vegetables

Please let your server know if you have allergies or dietary requirements before ordering. We use all 14 allergens & they are not all 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

From the Sea

ORGANĪC SALMON 25.9 GF DF
baby potatoes, samphire, asparagus
sautéed baby carrot, green herb dressing

MUSSELS 19.9 GF
garlic butter & white wine sauce
shallots, parsley, flat bread

MĪXED GRĪLL 26.9 *GF *DF
marinated chicken & lamb shis
lamb cutlets, kofte, orzo rice

LAMB SHĪS 22.9 *GF *DF
marinated fillets of lamb
home-made chillisauce, orzo rice

CHĪCKEN WĪNGS 17.9 GF DF
marinated chicken wings, confit luxury frites

CHĪCKEN SHĪS 19.9 *GF *DF
marinated chicken breast
home-made garlic sauce, orzo rice

Boards To Share

COLD MEZE 21.9 V
hummus, tzatziki, tabbouleh
baba ghanoush, olives

HOT MEZE 22.9
feta filo parcels, halloumi, kalamar
beef pepperoni, falafel

DE LUXE MEZE 32.9
octopus carpaccio, mussels, kalamar
black tiger prawns, calf liver pâté

VEGGĪE MEZE 21.9 V
feta filo parcels, halloumi
zucchini croquette, falafel, olives

VEGAN MEZE 21.9 V VG
humus, shaksuka, crispy artichoke
ezme salad, falafel, olives

Salads

MEDĪTERRANEAN SALAD 9.9 V VG GF DF
mixed leaves, spring onion, cauliflower, sauerkraut
smashed pickled cucumber, sesame, broccoli, pomegranate
lemon juice, olive oil, molasses

BEETROOT & FETA 12.9 V GF
mixed leaves, spring onion, walnuts, chai seeds
honey, olive oil

HALLOUMĪ 15.9 V GF
seasonal mixed salad, Chilbolton honey
nigella & sesame seeds, avocado, olive oil

CHĪCKEN CAESAR 16.9 GF DF
romaine lettuce, anchovies, parmesan, pumpkin seeds
croutons, caesar dressing

SALMON 17.9 GF
rocket, mixed leaves, cucumber, olives
cherry tomatoes, olive oil, lemon & herb dressing

GOATS CHEESE & ORZO 15.9 V
spinach, cherry tomatoes, basil, sunflower seeds
red peppers, olive oil, white wine vinegar

Gides

SAUCES 2.5
Garlic Butter, Peppercorn Sauce,
Mushroom Sauce, Béarnaise sauce

RĪCE 4.5 V

CONFĪT LUXURY FRĪTES 6.5 V GF
truffle, parmesan

SWEET POTATO FRĪES 6.5 V

DAYLESFORD BUTTER MASH 4.9 V GF

SAMPHĪRE 5.5 V VG GF DF
lemon, olive oil, red wine vinegar

SEASONAL SAUTÉED VEGETABLES 6.9 V VG GF DF

TENDERSTEM BROCCOLĪ 5.5 V VG GF DF

GRĪLLED ASPARAGUS 5.5 V VG GF DF

V vegetarian VG vegan GF gluten free DF dairy free

TURKUAZ

BAR | GRILL

Fizz & Spritz

POMEGRANATE GIN FIZZ 12.5
Pink Gin, Pomegranate Juice, Elderflower Cordial, Lemon
Prosecco

KIR HATTINGLEY ROYALE 12
Hattingley Classic Reserve, Crème De Cassis

APEROL SPRITZ | CAMPARI SPRITZ 12
Prosecco, Soda

HMS HUGO 12.5
HMS Mary Rose Gin, Elderflower Cordial, Prosecco, Soda

MIMOSA 11
Prosecco, Orange Juice

BELLINI 11
Prosecco, Peach Purée

Signatures

TURKUAZ MAI TAI 13.5
Appleton Rum, Gosling Rum, Apricot Liqueur, Orgeat,
Falernum, Lime, Bitters

PASSION FRUIT CAIPIRINHA 13.5
Cachaça, Passionfruit, Lime, Agave

GUAVA BASIL DAIQUIRI 13
Havana 3 Rum, Guava Jam, Basil Leaves, Orgeat, Lime
Tiki Bitters

TIKI COLADA 12.5
Spiced Rum, White Rum, Cointreau, Coconut Cream
Pineapple Juice, Passionfruit Syrup, Lime Tiki Bitters

Classics

OLD FASHIONED 14
Woodford Reserve, Demerara, Angostura Bitters

WHISKEY SOUR | AMARETTO SOUR 13.5
Woodford Reserve | Disaraanno
Egg White, Gomme, Lemon Juice, Angostura Bitters

MARGARITA - CLASSIC | SPICY | ROSE 12.5
El Jimador Tequila, Cointreau, Lime, Agave

P*STAR MARTINI 13**
Stoli Vanilla, Passoã, Passionfruit Purée, Lime
Prosecco

ESPRESSO MARTINI 13
Stoli Vanilla, Kahlua, Espresso, Gomme

NEGRONI 14
Monkey 47 Gin, Campari, Martini Rosso

MOJITO - CLASSIC | COCONUT | RASPBERRY 12.5
White Rum, Mint, Lime, Gomme, Soda

Mocktails

NOJITO - CLASSIC | COCONUT 10.5
Apple Juice, Mint, Lime, Demerara, Soda

PINK FIZZ 10.5
Pomegranate Juice, Elderflower Cordial, Lemon
0% Naughty Prosecco

PASSIONFRUIT MARTINI 11
Passionfruit Purée, Pineapple Juice, Lime, Vanilla Syrup
0% Naughty Prosecco

VIRGIN COLADA 10.5
Pineapple Juice, Coconut Cream, Passionfruit Syrup, Lime

KIR NOUGHTY ROYALE 10
0% Naughty Prosecco, Raspberry Syrup

HAMPSHIRE COOLER 10.5
Tanqueray 0% Gin, Apple Juice, Elderflower Cordial
Lemon, Gomme, Cucumber



GREAT BRITISH CUPPA 3.5

EARL GREY 3.5

DECKCHAIR DREAMING | caffeine free | 3.5
chamomile & apple floral tea

SUNNY SENCHA | low caffeine | 3.5
green tea with vibrant sunflower petals

LEMON & GINGER | caffeine free | 3.5

FRESH MINT & LEMON | caffeine free | 3.5

TURKISH TEA | glass | 2

Coffee

TURKISH COFFEE 3
Plain | Medium | Sweet

ESPRESSO, MACCHIATO, CORTADO 3.5

AMERICANO, CAPPUCCINO, LATTE, FLAT WHITE 4

CHAI LATTE, MOCHA, HOT CHOCOLATE 4.2

SYRUPS

Salted Caramel | Vanilla | Hazelnut **0.30**

ALTERNATIVE MILKS

Almond | Oat

Juice & Soft Drinks

HARTRIDGES JUICES 27.5cl 3.7
Orange Juice | Cloudy Apple
Cranberry | Apple & Raspberry

SOFT DRINKS

Coca Cola, Fanta Orange, Coke Zero, Sprite Zero 33cl **3.7**

Appletiser 275cl **3.7**

HILDON MINERAL WATER

33cl **3** 75cl **4.5**

Still | Sparkling

See our **1509** *Happy Hour* **COCKTAILS MENU**
Fri & Sat 4pm - 6pm
10pm - Close

www.turkuazwinchester.co.uk



TURKUAZ

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MEZE | BAR