

# TURCUISINE

..... Grilled Flavoured Skewers .....

## LUNCH MENU

Monday to Friday  
12noon - 4pm

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# TURCUISINE

## LUNCH MENU

2 COURSE £13.5

3 COURSE £16.5

### CHOICE OF STARTER

#### CACIK (TZATZIKI) V D

Creamy yoghurt, chopped cucumbers, garlic, mint & dill finished with a touch of olive oil & pomegranate

#### SHAKSHUKA V

A blend of fried aubergines mixed with peppers & tomato sauce a tangy dressing of lemon juice, pomegranate molasses & olive oil

#### SIGARA BOREGI V

Rolled filo pastry, filled with parsley, feat cheese & mozzarella

#### HUMMUS VG N

Mashed chickpeas blended with tahini, lemon juice & garlic, finished with a touch of olive oil and pine nuts

#### BABA GANOUSH V

Aubergine, yoghurt, tahini, garlic & herbs

#### FALAFEL VG

Deep-fried balls of blended chickpeas, broad beans and vegetable fritters, served on a bed of hummus

### CHOICE OF MAIN COURSE

*All served with rice or bulgur wheat & salad.  
Wraps served with fresh salad inside.*

#### LAMB SKEWER D

Juicy and tender lamb chunks

#### STUFFED AUBERGINE (IMAM BAYILDI) VG

Fried aubergine, onion, tomato, garlic & mix pepper

#### HALLOUMI WRAP V D

Halloumi & hummus wrapped with salad

#### CHICKEN SKEWER D

Marinated chunky pieces of chicken

#### FALAFEL MAIN VG

Deep-fried balls of blended chickpeas, broad beans and vegetable fritters, served on a bed of hummus

#### DOUBLE CHEESE PIDE V D

Mozzarella and halloumi cheese, green peppers & tomatoes

#### CHICKEN WINGS D

Our classic juicy wings or coated with spicy BBQ sauce.

#### VEGETARIAN PIDE V D

Mushrooms, mix peppers, tomatoes, onions & cheddar cheese

#### CIZBIZ KOFTE (3pcs)

Hand-shaped, seasoned minced lamb patties, grilled to perfection and served juicy and full of flavour.

#### MEAT MOUSSAKA

Minced lamb, deep fried aubergine, potatoes, carrots, courgette, pepper paste, béchamel sauce (flour, butter, milk & cheese)

### CHOICE OF DESSERT

#### RICE PUDDING D N

Traditional Turkish baked rice pudding, slow-cooked with milk and rice, finished with a beautifully caramelised golden top and pistachios.

#### TIRAMISU D

with savoiardi biscuits and mascarpone.

#### BAKLAVA D N

Layers of delicate filo pastry filled with finely chopped pistachios, baked until golden and soaked in sweet syrup.

#### BAKED LOTUS BISCOFF CHEESECAKE D

A crunchy lotus biscoff biscuit base topped with creamy baked cheesecake and a layer of lotus biscoff spread. Finished with lotus biscuit crumbs and a fine chocolate drizzle.

**V Vegetarian | VG Vegan | N Nuts | D Dairy - Food allergies and intolerance:**

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to AVAILABILITY. A discretionary 10% service charge will be added to your bill.