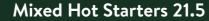
# SHARING

Discover a world of culinary delights with our diverse range of platters, each crafted to tantalize your taste buds and provide an unforgettable dining experience.

#### Mixed Cold Starters 19.5

Hummus, Beetroot Philadelphia Pate, Baba Ganoush, Carrot Pate, Tarama & Shakshuka



Falafel, Grilled Halloumi, Sucuk, Dip fried Camembert, Sigara Borek, Crispy Prawn & Dip Fried Calamari





#### MIXED PLATTER FOR 2-3 PEOPLE 75.99

Chicken Shish, Lamb Shish, Chicken Beyti, Adana Kebab, Lamb Ribs 4pcs, Chicken Wings, Grilled Meatballs & Lamb Chops 2pcs. Served with rice & salad + Cold Meze for £12



#### TURKUAZ JUMBO PLATTER FOR 4-5 PEOPLE 89.99

Chicken Shish, Lamb Shish, Chicken Beyti, Adana Kebab, Lamb Ribs 8pcs, Chicken Wings 8pcs, Grilled Meatballs 6pcs & Lamb Chops 4pcs. Served with rice & salad + Cold Meze for £12



#### FISH PLATTER FOR 2-3 PEOPLE 65.5

Calamari, Whitebait, Crispy Prawn, Salmon, Sea Bass & Garlic Butter Prawn



# **BREAKFAST MENU**

Every Day • 10am to 1pm

| Menemen V Pan fried tomato in butter and 3 eggs  | 10.95                | 2 fried eggs, baked beans, beef sausage,<br>hash brown, grilled mushroom, grilled tome | ato. |
|--|----------------------|--|------|
| Menemen with Cheddar Cheese V Pan fried tomato in butter and 3 eggs with cheese on top | 11.95                | turkey. Served with tea  | ,    |
| Turkish Beef Sausage and Egg<br>Pan fried sausage in butter and 4 eggs                 | 10.95                | <b>VEGGIE BREAKFAST V</b> Sauteed spinach, halloumi, eggs, avocado                     |      |
| Boiled Eggs and Avocado Salad V 3 boiled eggs with avocado and seasoning so            | <b>11.95</b><br>alad | hummus, tomato, cucumber, seasonal frui<br>Served with tea                             | ts.  |
| French Goat Cheese Salad V CN  | 11.95                |  |      |

**ENGLISH BREAKFAST** 

KIDS BREAKFAST

Hash browns, eggs & beans

11.95

8.5

#### TURKUAZ SHARING BREAKFAST

Sucuk, halloumi, sigara borek, hash brown, fried egg, beans, feta cheese, cucumber, cherry tomato, salami, olive, butter, kaymak, mushrooms, aubergine, honey and jams.

|   | 1 Person<br>£12.5     | 2 Person<br>£25 | 3 Person<br>£37.5 | 4 Person<br>£50 |
|---|-----------------------|-----------------|-------------------|-----------------|
| • |                       | SIDES           | £1.5              |                 |
|   | Hash Brown<br>Avocado | Saute S<br>Bea  | •                 | Fried Egg       |

# **LUNCH MENU**

Monday to Friday • 12noon to 4pm

#### 2 COURSE £13.9 | 3 COURSE £15.9

#### **STARTER**

Roasted apricot glazed goat's cheese, served with wild

rocket leaves, roasted beetroot, caramelized walnut

and slow roasted cherry tomatoes

Falafel with Humus VG CN

Soup of the Day

Chickpeas, broad beans, garlic, spices, fresh herbs and tahini.

Beetroot Philadelphia Pate V GF

Roasted beetroot, Philadelphia, garlic. Served with caramelized walnut.

Hummus VG

Chickpeas puree with tahini, lemon juice, garlic and olive oil

Shakshuka VG

Sliced Aubergine, mixed peppers, onion with special tomato sauce

Deep Fried Fresh Calamari

Marinated deep fried fresh squid rings. Served with tartar sauce.

Halloumi V GF

Served with wild rocked leaves, tomatoes & olive oil

Sucuk

Turkish sausage served with mix leaves & tomato

Pastry (Sigara Borek) v

Halloumi, feta, fresh herbs in Turkish pastry. Served with sweet chilli sauce.

Whitebait

served with tartar sauce

#### **MAINS**

Marinated Chicken Shish

Chicken breast marinated with blend of herbs and Turkish spices served with basmati rice

Adana Kofte Kebab

Skewered minced lamb seasoned with pepper & thyme served with basmati rice

Chicken Wings

Marinated chicken wings cooked on charcoal grill served with basmati rice

Grilled Sea Bass

Served with mashed potato, spinach & slow roasted cherry tomatoes. served with mix vegetables & potato

Chicken Mushroom Penne

Chicken fillet, mushroom & parmesan

Spaghetti Alla Bolognese

Traditional slow cooked Italian beef rogue in a fresh tomato sauce

Grilled Salmon Fillet with Asparagus

With mashed potato, and garlic butter sauce. served with mix vegetables

Stuffed Aubergine V

Fried aubergine, onion, tomato, garlic & red pepper

#### **DESSERT**

Tiramisu

Layers lady fingers soaked with espresso coffee & Tia Maria liqueur, filled with mascarpone cream and dusted cocoa powder

Turkish Baklava CN

Filled with walnut or pistachios and served with ice cream or choose of Ice Cream

Vanilla / Chocolate / Strawberry

# TURKUAZ

# MENU



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:www.turkuazcrawley.co.uk

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#### **COLD STARTERS** 4.95 Mixed Olives VG Served with basket of warm bread 6.2 Shakshuka VG Sliced Aubergine, mixed peppers, onion with special tomato sauce Humus VG 5.95 Chickpeas puree with tahini, lemon juice, garlic and olive oil 5.95

5.95

8.95

6.5

6.5

6.9

7.2

7.5

14.9

Tarama

Cacik V

2 Three Colore V GF

Baba Ganoush V GF

Freshly prepared whipped cod roe

sprinkling of garlic & mayonnaise.

parsley, mint, lemon juice & olive oil

Beetroot Philadelphia Pate V GF

Served with caramelized walnut.

Avocado Prawn Cocktail GF

Carrot & Pistachio Pate

garlic & truffle oil.

Roasted beetroot, Philadelphia, garlic.

Fresh Mint, cucumber flavoured with yoghurt with

Avocado, mozzarella & cherry tomatoes. Served with

extra virgin olive oil & pomegranate sauce.

Smoked aubergine, pomegranate, garlic, tahini,

Roasted carrot, Philadelphia, crushed pistachio,

Served with American style Marie rose sauce

FRESHLY PREPARED SALADS

Beef tomato, cucumber, bell peppers, fresh parsley,

Greek feta cheese, Kalamata olives, extra virgin olive

Chicken Caesar Salad with Avocado 15.9

Traditional Greek Salad V GF

Cos lettuce, cucumber pickle, croutons,

Chopped tomato, red onion, peppers, parsley,

lemon juice with pomegranate molasses

Fruity Goats Cheese Salad V CN

Mix leaves, beetroot, dry apricot,

cherry tomato, avocado & walnut

parmesan and Caesar dressing.

oil & lemon.

Ezme Salad V

**HOT STARTERS** 

fresh herbs and tahini.

|   | Soup of The Day Please ask a member of staff   | 6.9 |
|---|--|-----|
| ; | 3 <b>Halloumi</b> V/GF<br>Served with wild rocked leaves, tomatoes & olive oil         | 6.9 |
|   | Pan Fried Halloumi with Olives V/GF<br>Served with wild rocked leaves & olive oil      | 7.9 |
|   | Halloumi & Sucuk V/GF<br>Served with wild rocked leaves & olive oil                    | 7.9 |
| 4 | 4 Spanish Octopus & Sucuk GF Pan fried octopus with baby potato in garlic butter sauce | 9.5 |
|   | Falafel with Humus VG CN Chickpeas, broad beans, garlic, spices,                       | 6.5 |

| Turkish sausage served with mix leaves & tomato                                  | 7.5 |
|--|-----|
| <b>Imam Bayildi</b> <i>V</i> Fried aubergine, onion, tomato, garlic & red pepper | 7.9 |
| <b>Garlic Mushroom</b> <i>V GF</i> Butter, mix herbs & mozzarella cheese         | 7.2 |
| Crispy Deep Fried Camembert V Deep fried Panko breaded camembert cheese,         | 6.5 |

| 5 | King Prawns with Garlic Butter GF                 | 8.5 |
|---|---|-----|
|   | Served with tartar sauce.                         |     |
|   | Dip fried panko coated king prawns.               |     |
|   | Crispy King Prawns                                | 6.9 |
|   | Served with mixed leaves salad and cranberry saud | e.  |
|   | peop mear arms produced carriering or crosses,    |     |

Three large Pacific headless king Prawns.

| Served with garlic butter sauce.        |     |
|---|-----|
| Pan Fried Chicken Liver GF              | 6.9 |
| Pan fried seasoned with Turkish spices, |     |
| served with mixed leaves salad          |     |

| Meatballs  | 6.9 |
|--|-----|
| Onion, peppers and tomato sauce                  |     |
| Pan Fried Prawns                                 | 8.5 |
| Pan fried prawns with vegetables in tomato sauce |     |
| Deep Fried Fresh Calamari                        | 6.9 |

| Marinated deep fried fresh squid rings.           |     |
|---|-----|
| Served with tartar sauce.                         |     |
| French Goat's Cheese V CN                         | 6.9 |
| Roasted apricot glazed goat's cheese, served with |     |
|   |     |

| Roasted apricot glazed goat's cheese, served with |  |
|---|--|
| wild rocked leaves, roasted beetroot, caramelized |  |
| walnut & slow roasted cherry tomatoes             |  |
|   |  |

| Pastry (Sigara Borek) v                               | 6.5  |
|---|------|
| Halloumi, feta, fresh herbs in Turkish pastry. Served | with |
| sweet chilli sauce.                                   |      |
|   |      |

| Whitebait served with tartar sauce | 6.9 |
|------------------------------------|-----|

KIDS MENU 9.9 + Capri-Sun

Chicken Shish, Chicken Wings, Adana Kebab, Grilled Meatballs, Chicken Nuggets, Fish Finger OR Spaghetti Bolognese. Served with chips OR rice



| 6 <b>Linguine With Mixed Seafood</b> King prawns, squid, octopus, mussels spicy tomato sauce       | 21.9  |
|--|-------|
| Chicken Risotto & Mushroom GF Chicken fillet, porcini mushroom, white wine, parmesan & truffle oil | 17.95 |
| Spaghetti Alla Bolognese<br>Traditional slow cooked Italian beef rogue<br>in a fresh tomato sauce  | 16.9  |
| Mediterranean Veggie Penne V Mix peppers, courgette, aubergine & mix herbs                         | 15.95 |
| Chicken or Lamb Saute  | 16.95 |

Chicken or Lamb Saute Marinated Chicken or Lamb, with fresh tomatoes, onion & mix peppers served with rice

### **VEGETARIAN DISHES**

| Roasted Vegetables V GF                          | 21 |
|--|----|
| Aubergine, Courgette , bell peppers, Topped with |    |
| grilled goat's cheese.                           |    |

Stuffed Aubergine V Fried aubergine, onion, tomato, garlic & red pepper

Veggie Moussaka v

21

Aubergine, potatoes, courgette, green peppers, mushrooms & onion cooked in oven with bechamel sauce (cheese) served with rice.

Veggie Halloumi Casserole v 16.9 Pan fried mix peppers, with tomatoes sauce & halloumi

cheese, served with rice Falafel With Humus VG CN

Chickpeas, broad beans, aarlic, spices, fresh herbs, tahin. Served with baby potatoes and mixed seasonal





#### FROM THE CHARCOAL **BARBECUE**

All our Kebabs are served with basmati rice & mix salad

| amb Shish Kebab<br>Marinated fillet of lamb, grilled to delight on skewe              | <b>20.9</b><br>er |
|---|-------------------|
| Mix Shish (Lamb & Chicken) Half portion lamb shish, half portion thicken shish kebabs | 20.5              |
| amb Chops<br>fender lamb chops seasoned and<br>grilled over charcoal.                 | 24.9              |
| Chicken Beyti CN<br>Minced chicken, fresh herbs, garlic.                              | 17.9              |
| Brilled Meatballs   | 17.9              |

Minced meat mix with bread onion parsley and herbs 7 Mix Kebab 26.9 Lamb shish chicken shish & lamb kofte Mix Koftes 17.5 One skewer Adana & one skewer Chicken Beyti

8 Marinated Chicken Shish 20.95 Chicken breast marinated with blend of herbs and Turkish spices

17.5 **Chicken Wings** Marinated chicken wings cooked on charcoal grill

22.95 Lamb Ribs Marinated spare lamb ribs on charcoal grill.

18.95 Adana Kebab Skewered minced lamb seasoned with pepper & thyme

#### **KEBABS WITH YOGHURT**

All our Kebabs are served with basmati rice

9 Lamb Sarma Beyti

Specially prepared minced lamb meat and herbs on skewers, char grilled, wrapped in thin bread with cheddar cheese, served with butter, yoghurt and tomato sauce.

22 Chicken Sarma Beyti

Specially prepared minced chicken meat and herbs on skewers, char grilled, wrapped in thin bread with cheddar cheese, served with butter, yoghurt and tomato sauce.

Fistik Kebabi / Pistachio Kebab 24.95 Specially prepared, char-grilled minced chicken or

lamb wrapped in thin homemade bread with cheddar cheese. Then cooked in a oven to perfection and topped with yoghurt, tomato sauce, pistachio, drizzled with butter and bulgur

23.5 Lamb Shish with Yoghurt Marinated and Char-grilled Lamb Shish cubes with

Chicken Shish with Yoghurt 22.9 Marinated and Char-grilled Chicken Shish cubes with butter, yoghurt and tomato sauce.

butter, yoghurt and tomato sauce

Adana Kofte with Yoghurt 21.9 Marinated and Char-grilled Minced Lamb with butter, yoghurt and tomato sauce.

10 **Ali Nazik** Lamb OR Chicken 23.5 Char grilled aubergines with garlic and yoghurt,

topped with your choice of meat and butter & special tomato sauce

#### SCOTCH BEEF STEAKS, LAMB & POULTRY DISHES

All Our Steaks are from Prime Scotch Beef & Char-grilled and served with Asparagus, Mashed Potato OR Chips

#### 11 Fillet Steak 8oz Surf & Turf GF 35.95

This centre cut of beef filled served with grilled jumbo king prawns.

#### Fillet Steak 8oz GF 29.9

Cut from the centre of the fillet. This is the most tender steak.

#### Rib Eye Steak 10oz GF 28.9

Cut from the rib of beef, this marbling fat produces intense flavour.

#### Sirloin Steak 10oz GF 26.9

Cut from the short loin and consistently produces great flavour.

#### 12 Kleftiko (Slow Roasted Shank of Lamb) 19.5

Served with creamy mashed potato, baby spinach, seasonal vegetables & sauce

#### Meat Stuffed Aubergine 18.5

Aubergine filled with minced meat, onions & parsley. Served with rice & yoghurt

#### **CHOICE OF SAUCES:**

PEPPERCORN £2.5 / DIANE £2.9 / ROQUEFORT BUTTER £3.5 / BAERNAISE £2.9





#### FISH & SEAFOOD DISHES

Our fish and seafood delivered freshly from fish monger

#### Fillet Sea Bass 21.5

Served with mashed potato, spinach, slow roasted cherry tomatoes, mix vegetables & potato

#### Grilled Salmon Fillet with Asparagus 21.5

With mashed potato, garlic butter sauce, mix vegetables & potato

#### Grilled King Prawns with Garlic Butter GF 21.5

Six large Pacific headless king Prawns with mix vegetables & potato, served with garlic butter sauce

#### 13 Mixed Seafood Au Gratin 21.5

Seabass, Salmon, King Prawns, Peeled Prawns, Squid, Mushroom & Mornay Sauce.

#### Mix Seafood Casserole GF 21.5

Seabass, Octopus, Mussels, King Prawns, Peeled Prawns, Squid, Mushroom & tomato sauce.

#### CHOICE OF SIDE DISHES

Sautéed Spinach & Walnut 4.5 / Basmati Rice 3.9 / Grilled Onion 3.9 / Sweet Potato 3.9 Chips 3.5 / Sauté Baby Potatoes 3.5 / Extra Bread 1.50 / Extra Sauce 0.95

FOOD ALLERGY: V: Vegetarian / VG: Vegan / GF: GLUTEN FREE / CN: Contain Nuts

Please let your server know if you have any allergies. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information concerning allergies. A discretionary 10% service charge will be added to your bill. Subject to status all major credit cards are accepted. All prices are inclusive of VAT.