

Mixed Cold Starters 19.5

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



Mixed Hot Starters 21.5

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



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 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

Soup of the Day	7.5	ENGLISH BREAKFAST G	11.95
Menemen v D	10.95	2 fried eggs, baked beans, beef sausage, hash brown, grilled mushroom, grilled tomato, turkey. Served with tea	
Menemen with Cheddar Cheese v D	11.95		
Pan fried tomato in butter and 3 eggs			
Turkish Beef Sausage and Egg D G	10.95	VEGGIE BREAKFAST v D	12.50
Pan fried sausage in butter and 4 eggs		Sauteed spinach, halloumi, eggs, avocado, falafel, hummus, tomato, cucumber, seasonal fruits. Served with tea	
Boiled Eggs and Avocado Salad v	11.95		
3 boiled eggs with avocado and seasoning salad			
French Goat Cheese Salad v D N	11.95	KIDS BREAKFAST	8.5
Roasted apricot glazed goat's cheese, served with wild rocket leaves, roasted beetroot, caramelized walnut and slow roasted cherry tomatoes		Hash browns, eggs & beans	

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.
Served with tea

1 Person £12.5	2 Person £25	3 Person £37.5	4 Person £50
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SIDES £1.5

Hash Brown Avocado	Saute Spinach Beans	Fried Egg
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LUNCH MENU

Monday to Friday • 12noon to 4pm

2 COURSE £13.9 | 3 COURSE £15.9

STARTER

Falafel with Humus v G N
Chickpeas, broad beans, garlic, spices,
fresh herbs and tahini.

Beetroot Philadelphia Pate v D GF N
Roasted beetroot, Philadelphia, garlic.
Served with caramelized walnut.

Hummus v G
Chickpeas puree with tahini, lemon juice,
garlic and olive oil

Shakshuka v G
Sliced Aubergine, mixed peppers, onion with
special tomato sauce

Deep Fried Fresh Calamari G M
Marinated deep fried fresh squid rings.
Served with tartar sauce.

Halloumi v D GF
Served with wild rocket leaves, tomatoes & olive oil

Sucuk G
Turkish sausage served with mix leaves & tomato

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

Whitebait F D* G
served with tartar sauce

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

MAINS

Marinated Chicken Shish GF*
Chicken breast marinated with blend of herbs and
Turkish spices served with basmati rice

Adana Kofte Kebab GF*
Skewered minced lamb seasoned with pepper & thyme
served with basmati rice

Chicken Wings GF*
Marinated chicken wings cooked on charcoal grill
served with basmati rice

Grilled Sea Bass F D
Served with mashed potato, spinach & slow roasted
cherry tomatoes. served with mix vegetables & potato

Chicken Mushroom Penne G D
Chicken fillet, mushroom & parmesan

Spaghetti Alla Bolognese G
Traditional slow cooked Italian beef ragu in
a fresh tomato sauce

Grilled Salmon Fillet with Asparagus F D
With mashed potato, and garlic butter sauce.
served with mix vegetables

Stuffed Aubergine v D GF
Fried aubergine, onion, tomato, garlic & red pepper,
topped with cheese

DESSERT

Turkish Baklava D N
Filled with walnut or pistachios and served with ice cream
or choose of Ice Cream D
Vanilla / Chocolate / Strawberry

TURKUAZ

CRAWLEY

MENU



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🌐 www.turkuazcrawley.co.uk

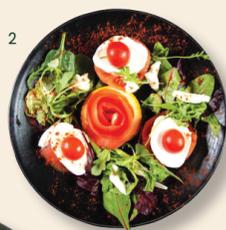
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COLD STARTERS

- 1 **Mixed Olives VG** 4.95
Served with basket of warm bread
- Shakshuka VG** 6.2
Sliced Aubergine, mixed peppers, onion with special tomato sauce
- Humus VG** 5.95
Chickpeas puree with tahini, lemon juice, garlic and olive oil
- Tarama FG** 5.95
Freshly prepared whipped cod roe
- Cacik VDGF** 5.95
Fresh Mint, cucumber flavoured with yoghurt with sprinkling of garlic & mayonnaise.
- 2 **Three Colore V D GF** 8.95
Avocado, mozzarella & cherry tomatoes. Served with extra virgin olive oil & pomegranate sauce.
- Baba Ganoush V D GF** 6.5
Smoked aubergine, pomegranate, garlic, tahini, parsley, mint, lemon juice & olive oil
- Beetroot Philadelphia Pate V D GF** 6.5
Roasted beetroot, Philadelphia, garlic. Served with caramelized walnut.
- Carrot & Pistachio Pate D N GF** 6.9
Roasted carrot, Philadelphia, crushed pistachio, garlic & truffle oil.
- Avocado Prawn Cocktail GF CR** 7.2
Served with American style Marie rose sauce



FRESHLY PREPARED SALADS

- Traditional Greek Salad V GF D** 7.2
Beef tomato, cucumber, bell peppers, fresh parsley, Greek feta cheese, Kalamata olives, extra virgin olive oil & lemon.
- Chicken Caesar Salad with Avocado G D** 15.9
Cos lettuce, cucumber pickle, croutons, parmesan and Caesar dressing.
- Ezme Salad VG GF** 7.5
Chopped tomato, red onion, peppers, parsley, lemon juice with pomegranate molasses
- Fruity Goats Cheese Salad V D N** 14.9
Mix leaves, beetroot, dry apricot, cherry tomato, avocado & walnut



HOT STARTERS

- Soup of The Day** *Please ask a member of staff* 6.9
- 3 **Halloumi V GF D** 6.9
Served with wild rocket leaves, tomatoes & olive oil
- Pan Fried Halloumi with Olives V GF D** 7.9
Served with wild rocket leaves & olive oil
- Halloumi & Sucuk G D** 7.9
Served with wild rocket leaves & olive oil
- 4 **Spanish Octopus & Sucuk G M** 9.5
Pan fried octopus with baby potato in garlic butter sauce
- Falafel with Humus VG GF** 6.5
Chickpeas, broad beans, garlic, spices, fresh herbs and tahini.
- Sucuk G** 7.5
Turkish sausage served with mix leaves & tomato
- Imam Bayildi VG GF** 7.9
Fried aubergine, onion, tomato, garlic & red pepper
- Garlic Mushroom V D GF** 7.2
Butter, mix herbs & mozzarella cheese
- Crispy Deep Fried Camembert V D G** 7.5
Deep fried Panko breaded camembert cheese, Served with mixed leaves salad and cranberry sauce.
- Crispy King Prawns CR D G** 7.5
Dip fried panko coated king prawns. Served with tartar sauce.
- 5 **King Prawns with Garlic Butter GF** 9.5
Three large Pacific headless king Prawns. Served with garlic butter sauce.
- Pan Fried Chicken Liver GF** 7.5
Pan fried seasoned with Turkish spices, served with mixed leaves salad
- Meatballs G** 7.5
Onion, peppers and tomato sauce
- Pan Fried Prawns CR D GF** 8.5
Pan fried prawns with vegetables in tomato sauce
- Deep Fried Fresh Calamari M G** 7.9
Marinated deep fried fresh squid rings. Served with tartar sauce.
- French Goat's Cheese V N D** 7.9
Roasted apricot glazed goat's cheese, served with wild rocket leaves, roasted beetroot, caramelized walnut & slow roasted cherry tomatoes
- Pastry (Sigara Borek) V D G** 7.5
Halloumi, feta, fresh herbs in Turkish pastry. Served with sweet chilli sauce.
- Whitebait F D* G** *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

PASTA & RISOTTO

- 6 **Linguine With Mixed Seafood CR M G** 21.9
King prawns, squid, octopus, mussels spicy tomato sauce
- Spaghetti Alla Bolognese G** 16.9
Traditional slow cooked Italian beef ragu in a fresh tomato sauce
- Mediterranean Veggie Penne V G** 15.95
Mix peppers, courgette, aubergine & mix herbs
- Chicken or Lamb Saute G** 16.95
Marinated Chicken or Lamb, with fresh tomatoes, onion & mix peppers, served with rice



VEGETARIAN DISHES

- Stuffed Aubergine V D GF** 21
Fried aubergine, onion, tomato, garlic & red pepper, topped with cheese
- Veggie Moussaka V D G** 16.9
Aubergine, potatoes, courgette, green peppers, mushrooms & onion cooked in oven with bechamel sauce (cheese) served with rice.
- Veggie Halloumi Casserole V D GF** 16.9
Pan fried mix peppers, with tomatoes sauce & halloumi cheese, served with rice
- Falafel With Humus VG GF** 16.95
Chickpeas, broad beans, garlic, spices, fresh herbs, tahin. Served with baby potatoes and mixed seasonal vegetables.



FROM THE CHARCOAL BARBECUE

All our Kebabs are served with basmati rice & mix salad

- Lamb Shish Kebab GF*** 21.9
Marinated fillet of lamb, grilled to delight on skewer
- Mix Shish (Lamb & Chicken) GF*** 21.5
Half portion lamb shish, half portion chicken shish kebabs
- Lamb Chops GF*** 26.9
Tender lamb chops seasoned and grilled over charcoal.
- Chicken Beyti CN GF*** 18.9
Minced chicken, fresh herbs, garlic.
- Grilled Meatballs GF*** 18.9
Minced meat mix with bread onion parsley and herbs
- 7 **Mix Kebab GF*** 29.9
Lamb shish chicken shish & lamb kofte
- Mix Koftes** 18.5
One skewer Adana & one skewer Chicken Beyti
- 8 **Marinated Chicken Shish GF*** 21.95
Chicken breast marinated with blend of herbs and Turkish spices
- Chicken Wings GF*** 17.5
Marinated chicken wings cooked on charcoal grill
- Lamb Ribs GF*** 24.95
Marinated spare lamb ribs on charcoal grill.
- Adana Kebab GF*** 19.95
Skewered minced lamb seasoned with pepper & thyme

KEBABS WITH YOGHURT

All our Kebabs are served with basmati rice

- 9 **Lamb Sarma Beyti D G** 24
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.
- Chicken Sarma Beyti D G** 24
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 D G N** 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
- Lamb Shish with Yoghurt D G** 24.5
Marinated and Char-grilled Lamb Shish cubes with butter, yoghurt and tomato sauce.
- Chicken Shish with Yoghurt D G** 23.9
Marinated and Char-grilled Chicken Shish cubes with butter, yoghurt and tomato sauce.
- Adana Kofte with Yoghurt D G** 22.9
Marinated and Char-grilled Minced Lamb with butter, yoghurt and tomato sauce.
- 10 **Ali Nazik Lamb OR Chicken D GF** 24.5
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 CR GF** 37.95
This centre cut of beef filled served with grilled jumbo king prawns.
- Fillet Steak 8oz GF** 32
Cut from the centre of the fillet. This is the most tender steak.
- Rib Eye Steak 10oz GF** 29.9
Cut from the rib of beef, this marbling fat produces intense flavour.
- Sirloin Steak 10oz GF** 27.9
Cut from the short loin and consistently produces great flavour.

- 12 **Kleftiko (Slow Roasted Shank of Lamb) D G** 20.5

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

- Meat Stuffed Aubergine D G** 19.5

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

CHOICE OF SAUCES:

PEPPERCORN £2.5 / DIANE £2.9 / BÉARNAISE £2.9



FISH & SEAFOOD DISHES

Our fish and seafood delivered freshly from fish monger

- Fillet Sea Bass F D** 22.5

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

- Grilled Salmon Fillet with Asparagus F D** 22.5

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

- Grilled King Prawns with Garlic Butter D CR** 22.5

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

- 13 **Mixed Seafood Au Gratin GF F D CR M** 22.5

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

- Mix Seafood Casserole GF F CR M** 22.5

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 / G: GLUTEN / GF: GLUTEN FREE / GF*: GLUTEN FREE OPTIONAL / D: Dairy / D*: Dairy OPTIONAL / N: Nuts / F: Fish / S: Soya / C: Celery / M: Molluscs / CR: Crustaceans / E: Egg

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.