

MIXED MEZE

Cold Mixed Meze Small - 16.9

Hummus, Beetroot & Patlican Salad

Hot Mixed Meze Large - 23.9

Falafel, Calamari, Sigara Boregi, Sucuk & Halloumi



Jumbo Mix Hot Meze (FOR 4-5 PEOPLE) 39.95

Falafel, Calamari, Sigara Boregi, Crispy Prawns, Halloumi Fritters, whitebait Mozzarella Sticks, Sucuk & Halloumi

SHARING

All served with bread, bulgur, rice and salad

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.

CHICKEN SPECIALS (FOR 3 PEOPLE) 87.90

Chicken Shish, Chicken Beyti and 10pcs Chicken Wings. Add Small Cold Meze for +£12



MIX PLATTER (FOR 3 PEOPLE) 75

Lamb Shish, Chicken Shish, Chicken Beyti, Adana Kebab, 4 Lamb Ribs and 4pcs Chicken Wings Add Small Cold Meze for +£12



TURQUAZ JUMBO PLATTER (FOR 6 PEOPLE) 110

Lamb Shish, Chicken Shish, Chicken Beyti, Adana Kebab, 10 pcs Chicken Wings, 8pcs Lamb Ribs and 4pcs Lamb Chops.

ADD LARGE COLD MEZE FOR +£15

Humus, Patican Salad, Kisir, Cacik & Baba Ganoush



LUNCH SET MENU

Monday to Friday 12noon - 4pm

(offer not valid on bank holidays, public holidays, or special days)

2 COURSE MEAL £12.9 Per Person

3 COURSE MEAL £15.9 Per Person

STARTERS

Cold Starters

Patlican Salad VG

Sliced Aubergine, mixed peppers, onion with special tomato sauce

Houmus VG

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

Kisir VG CG

Bulgur mixed with spring onion, celery, mixed peppers, parsley, mint, lemon & pomegranate juice

Cacik V GFD

Fresh Mint, cucumber flavoured with yoghurt and sprinkling of garlic.

Hot Starters

Grilled Halloumi V GFD

Falafel with Humus VG GF Chickpeas, broad beans, garlic, spices, fresh herbs and tahini.

Chicken Dippers GE

Marinated and deep fried chicken breast with sweet chili sauce.

Whitebait F D* G

served with tartar sauce

Soup

Lentil Soup Mercimek V D C

MAINS

From The Charcoal Barbecue

All our Kebabs are served with rice & bulgur

Chicken Shish GF* D

Chicken breast marinated with blend of herbs and Turkish spices

Chicken Wings GF* D

Marinated chicken wings cooked on charcoal grill

Adana Kebab GF*

Skewered minced lamb seasoned with pepper & thyme

Chicken Beyti GF*

Minced chicken, fresh herbs, garlic.

Izgara Köfte (Grilled Meatballs) G

Skewered minced lamb seasoned with pepper & thyme

Vegetarian Dishes

All vegetarian dishes are served with rice & bulgur

Veggie & Halloumi Kebab V D GF

Grilled mixed peppers, halloumi, mushroom, onion, courgette & aubergine with tomatoes sauce.

Falafel with Humus Main VG GF

Chickpeas, broad beans, garlic, spices, fresh herbs, tahin.

Served with baby potatoes and mixed seasonal vegetables.

Imam Bayildi VG GF D*

Delicately fried aubergine stuffed with mixed peppers, onions, garlic cooked in olive oil baked in oven & topped with tomato sauce.

PASTA DISHES

Veggie Penne V G

Mushroom, mix peppers, courgette, tomato sauce

Spaghetti Bolognese G

Spaghetti with minced beef and bolognese sauce

Penne Chicken Pasta D G

Chicken, mushroom with creamy sauce

DESSERTS

Baklava N D E

A famous Ottoman dessert-homemade, layers of rich filo pastry filled with chopped nuts & soaked in sweet syrup.

Rice Pudding D E

Traditional Turkish oven baked rice pudding.

Strawberry Cheeese Cake D E

Set on a biscuit base, made with cream cheese and a hint of vanilla. Then topped with a strawberry fruit topping.

SOFT DRINKS

Coke / Diet Coke / Pepsi / Fanta 3.85

Still Water / Sparkling Water / Ayran / Capri-Sun / Juices (Apple, Cranberry, Orange) 2.9

Fresh Orange Juice 5.5

TURQUAZ RESTAURANT FELTHAM



MENU

COLD STARTERS

Mixed Olives	VG	5.9
Feta Cheese	D	5.9
Patlican Salad	VG	7.5
Sliced Aubergine, mixed peppers, onion with special tomato sauce		
Houmus	VG	6.9
Chickpeas puree with tahini, lemon juice, garlic and olive oil		
Kisir	VG C G	6.9
Bulgur mixed with spring oni on, celery, mixed peppers, parsley, mint, lemon & pomegranate juice		
Cacik	V GF D	6.9
Fresh Mint, cucumber flavoured with yoghurt and sprinkling of garlic.		
Tarama	F G	6.9
Freshly prepared whipped cod roe		
Baba Ganoush	V GF D	7.5
Smoked aubergine, yoghurt, pomegranate, garlic, tahini, parsley, lemon juice & olive oil		
Beetroot Pate	V GF D	7.5
Roasted beetroot mixed with ground chickpeas, garlic and then topped with walnut.		
Stuffed Vine Leaves	VG GF N D*	6.9
Stuffed vine leaves with rice, pine kernels, served with yoghurt		

Cold Mixed Meze

1 Small	16.9
Humus, Patican Salad & Beetroot Pate	
Large	22.9
Humus, Patican Salad, Kisir, Cacik & Baba Ganoush	



FRESHLY PREPARED SALADS

Ezme Salad	VG GF	6.9
Chopped tomato, red onion, peppers, parsley, lemon juice with pomegranate dressing		
Shepherd's (Çoban) Salad	VG GF	6.5
Diced tomato, cucumber, onion, parsley with olive oil dressing		
Traditional Greek Salad	V GF D	10.5
Tomato, cucumber, bell peppers, fresh parsley, onions, Greek feta cheese, olives, extra virgin olive oil & lemon		
Halloumi Avocado Salad	V N D	15.5
Grilled halloumi, avocado, cherry tomatoes, sweetcorn, mixed leaves, beetroot, olive oil, walnut and dressing pomegranate juice		
Chicken Caesar Salad & Avocado	D G	16.9
Cos lettuce, cucumber pickle, capers, cherry tomatoes, croutons, parmesan and Caesar dressing.		



HOT STARTERS

Grilled Halloumi	V GF D	7.9
Grilled Halloumi & Sucuk	G D	7.9
Halloumi Fritters	D G	7.9
These homemade halloumi fries are double dipped in panko breadcrumbs for an extra crispy finish		
Houmus Lamb OR Chicken Kavurma	GF D	10.9
Diced pan-fried meat with a bed of houmus, butter and herbs		
Houmus Sucuk Kavurma	GF D	8.9
Diced pan-fried beef Turkish sausage with a bed of houmus, butter and herbs		
Falafel with Humus	VG GF	7.5
Chickpeas, broad beans, garlic, spices, fresh herbs and tahini.		
Pastry (Sigara Borek)	V D G	7.9
Feta, fresh herbs in Turkish pastry. Served with sweet chilli sauce.		
Grilled Turkish Beef Sausage (Sucuk)	G	6.9
Imam Bayildi	V GF	7.9
Fried aubergine, onion, tomato, garlic & mixed peppers		
Garlic Mushroom	V GF D	7.5
Butter, mix herbs & mozzarella cheese		
Crispy King Prawns	CR D G	7.9
Dip fried panko coated king prawns. Served with sweet chilli sauce.		
Chicken Dippers	G E	6.9
Marinated and deep fried chicken breast with sweet chilli sauce.		
Grilled King Prawns	CR D GF	9.5
Grilled prawns with garlic, butter, served with mash potato		
Mozzarella Sticks	D G	6.9
Deep-fried breaded mozzarella sticks		
Pan Fried Chicken Liver	GF	7.9
Pan fried seasoned with Turkish spices		
Garlic Prawns	CR D F	9.5
Pan fried prawns with mushroom, tomato, garlic & cream sauce		
Deep Fried Fresh Calamari	G M D*	9.5
Marinated deep fried fresh squid rings. Served with tartar sauce.		
Whitebait	F D* G served with tartar sauce	7.5

KIDS MENU & CAPRI SUN 9.9

- Chicken Wings & Chips
- Chicken Dippers & Chips
- Chicken Nuggets & Chips
- Fish Finger & Chips
- Spaghetti Bolognese

FROM THE CHARCOAL BARBECUE

All our Kebabs are served with rice & salad

	Regular	Large
Lamb Shish Kebab	GF* D 18.5	24.9
Marinated fillet of lamb, grilled to delight on skewer		
Chicken Shish	GF* D 18.5	22.9
Chicken breast marinated with blend of herbs and Turkish spices		
4 Chicken Wings	GF* D 18.9	
Marinated chicken wings cooked on charcoal grill		
Lamb Ribs	GF* 24.9	
Marinated spare lamb ribs on charcoal grill.		
Adana Kebab	GF* 16.5	19.5
Skewered minced lamb seasoned with pepper & thyme		
Izgara Köfte (Grilled Meatballs)	G 19.9	
Skewered minced lamb seasoned with pepper & thyme		
Mix Shish (Lamb & Chicken)	GF* 24.9	
Half portion lamb shish, half portion chicken shish		
5 Lamb Chops	GF* 27.9	
Tender lamb chops seasoned and grilled over charcoal.		
6 Chicken Beyti	GF* 16.5	19.5
Minced chicken, fresh herbs, garlic.		
Chef's Special		32.9
Lamb shish chicken shish & lamb kofte		
7 Mixed for 1	GF* 34	
Lamb shish, chicken shish, 2pcs lamb chops		
Mix Koftes	GF* 19.5	
One skewer Adana & one skewer Chicken Beyti		
Mix Lamb Ribs and Chops	GF* 27.9	
4 pieces lamb ribs and 2pieces lamb chops		



PASTA DISHES

Veggie Penne	V G 16.9
Mushroom, mix peppers, courgette, tomato sauce	
Prawn Penne	F D G 20.9
Prawn, onion, garlic with creamy sauce,	
Spaghetti Bolognese	G 17.9
Spaghetti with minced beef and bolognese sauce	
Spaghetti Carbonara	G D E 17.9
Halal turkey bacon, shallat, egg yolk & cream sauce	
Penne Chicken Pasta	D G 18.5
Mushroom creamy sauce	

KEBABS WITH YOGHURT

All our Kebabs are served with rice & salad

8 Lamb or Chicken Sarma Beyti	D G 24.9
Specially prepared minced lamb or chicken meat and herbs on skewers, char grilled, wrapped in thin bread with cheddar cheese, served with butter, yoghurt & tomato sauce.	
Fistik Kebabi / Pistachio Kebab	D G N 26.9
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	
Kebabs with Yoghurt Sauce	D G 25.9
Lamb / Chicken / Adana	
Choice of your shish skewer chopped on a bed of bread, topped with tomato sauce, and yoghurt then drizzled with butter.	
Ali Nazik	D GF Lamb OR Chicken 26.9
Char grilled aubergines with garlic and yoghurt, topped with your choice of meat and butter & special tomato sauce	



VEGETARIAN DISHES

All vegetarian dishes are served with rice & salad

Stuffed Aubergine	V D GF 18.9
Fried aubergine, onion, tomato, garlic, mixed peppers topped with melted cheddar cheese.	
Veggie Moussaka	V D G 18.9
Aubergine, potatoes, courgette, green peppers, mushrooms & onion cooked in oven with bechamel sauce (cheese).	
Veggie & Halloumi Kebab	V D GF 18.9
Grilled mixed peppers, halloumi, mushroom, onion, courgette & aubergine with tomatoes sauce.	
Veggie Iskender	V D G 18.5
Grilled peppers, onion, tomato, courgette & aubergine on a bed of bread, topped with tomato sauce, yoghurt and then drizzled with butter.	
Falafel with Humus Main	VG GF 17.9
Chickpeas, broad beans, garlic, spices, fresh herbs, tahin. Served with baby potatoes & mixed seasonal vegetables.	
Imam Bayildi	VG GF D* 17.5
Delicately fried aubergine stuffed with mixed peppers, onions, garlic cooked in olive oil baked in oven & topped with tomato sauce.	
Veggie Sarma Beyti	V D G 20.9
Mushrooms, mix peppers, onions & aubergine, garlic, ginger wrapped in a thin homemade bread with cheddar cheese. Served with yoghurt.	

HOUSE SPECIALS

Mediterranean Grilled Chicken	GF D 21.9
Lean chunks of chicken breast, cooked with creamy mushroom sauce and cheese. Served with baby potato and spinach	
Meat Mousaka	D G 20.9
Oven cooked layer of aubergine, minced lamb, potatoes, onion, garlic and home made sauce, coated with cheese, served with rice	
Kleftico (Slow Roasted Shank of Lamb)	G D 22.9
Slow cooked lamb shank, with Mediterranean aromatic spices, seasonal vegetables, green beans, spinach & mash potato	
Lamb or Chicken Saute	GF D 21.9
Diced chicken or lamb, mushroom, onion, green & red peppers, mixed herbs, tomato sauce & butter served with rice	

FISH AND SEAFOOD DISHES

Grilled Fillet Sea Bass	F D 25.9
Served with mashed potato, seasonal vegetables, spinach, garlic butter dressing	
Grilled Salmon	F D 25.9
Served with mashed potato, seasonal vegetables, spinach, garlic butter dressing	
Grilled King Prawns	D CR 25.9
Served with mashed potato, seasonal vegetables, & garlic butter	
Calamari	G D* M 22.9
Served with chips & home-made tartar sauce	
Fish Platter (for 1 person)	F D CR 29.9
Grilled Salmon, Seabass, 2pcs King Prawn, served with mashed potato and seasonal vegetables, spinach, garlic butter dressing	

BURGERS

Chicken Burger	D G 14.9
Chicken fillet with lettuce, tomato, cheese, mayonnaise served with chips	
Beef Burger	D G 14.9
Beef burger, roasted onion, cheese, lettuce, tomato, burger sauce, served with chips	
Halloumi and Avocado Burger	V D G 13.9
Grilled halloumi, roasted, peppers and avocado, served with chips	

CHOICE OF SIDE DISHES

Sautéed Spinach 3.9 / Rice 5 / Bulgur G 5 / Grilled Onion 4.5
Chips 5 / Spicy Chips 5 / Sauté Baby Potatoes D* 5 / Mashed Potatoes D 5 / Bullet Chili 3.9

10% discretionary service charge will applied to your bill.
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 meat or fish do not contain bones.

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