



# TURQUOISE

R E S T A U R A N T

## STARTER

### HUMMUS (VG) (VE) (GF)

A puree of mashed chickpeas mixed with tahini & olive oil finished with lemon juice, garlic & herbs.

### CRISPY CALAMARI

Fried fresh squid served with tartar sauce & lemon.

### GRILLED HALLOUMI (VG) (GF)

Grilled & topped with an olive oil dressing.

### CACIK (TZATSIKI) (VG) (GF)

Strained yoghurt mixed with chopped cucumbers, garlic & herbs.

### FALAFEL WITH HUMMUS (VE) (VG)

Deep fried balls made from chickpeas, garlic, coriander, board peas & vegetable fritters, herbs served with hummus.

### TARAMA SALAD

A puree of cod roe mixed with olive oil, lemon juice and bread.

### GRILLED SPICY BEEF SAUSAGE (GF)

Served with mixed leaves salad.

### PATLICAN SOSLU (VG) (VE) (GF)

Fried aubergines chopped served with red peppers mixed with a tomato & olive oil sauce.

### BATATA HARRA (VE) (VG) (GF)

Coriander, mix peppers, tomato paste, spicy potato, mixed herbs & onions.

### FILO PASTRY (VG)

Rolled pastry filled with feta cheese, mozzarella cheese & herbs served with sweet chilli sauce.

### TABBOULEH (VG) (VE)

Chopped parsleys, fresh onion, tomatoes, bulgur wheat, red peppers & red onions served with pomegranate sauce.

## MAIN

### CHICKEN SHISH (GF)

Lean chunks of chicken breast skewered cooked on charcoal.

### ADANA KOFTE (GF)

Minced lamb on the skewer cooked on charcoal grill

### CHICKEN SARMA BEYTI

Char-grilled lean tender minced chicken marinated with spices shaped over skewer. Wrapped in thin homemade bread & sliced into sections, which are placed on a yoghurt, tomato sauce & drizzled with hot butter.

### LAMB SARMA BEYTI

Char-grilled lean tender minced lamb marinated with spices shaped over skewer. Wrapped in thin homemade bread & sliced into sections, which are placed on a yoghurt, tomato sauce & drizzled with hot butter.

### CHICKEN WINGS (GF)

Char-grilled marinated chicken wings.

### LAMB MOUSAKKA

Minced lamb placed within layers of aubergines, potatoes, mixed vegetables & glazed over with a cheese & tomato bechamel sauce.

### FILLET OF SEA BASS (GF)

Served with mashed potato

### FILLET OF SALMON (GF)

Served with mashed potato

### FALAFEL (VE)

Deep fried balls made rom chickpeas, board peas & vegetable fritters served with hummus

### VEGETARIAN MOUSSAKA (VG)

Layers of aubergines, potatoes, courgettes, carrots, mushrooms, onions, peas & mixed peppers & glazeed over with a cheese, tomato & bechamel sauce.

### IMAM BAYILDI (VE)(GF)

Aubergine delicately fried and stuffed with traditional onion, pepper & mushroom.

### VEGGIE & HALLOUMI CASSEROLE (GF)

Halloumi mixed with mushrooms, peppers, tomatoes & onions. Topped with a special tomato sauce.

## DESSERT

### BAKLAVA (VG)

Baklava is a sweet, flaky pastry dessert made of layers of phyllo dough, chopped pistachios and syrup.

### SUTLAC ( RICE PUDDING) (VG)

Rice mixed with milk and vanilla topped with cinnamon.

SET MENU

Food Allergies and Intolerance

Please speak to our staff about the ingredients in your meal, when placing your order.  
A discretionary 12.5% service charge will be added to the final bill.



# TURQUOISE

R E S T A U R A N T

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Pinner

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