

Turkish Kitchen

TURKISH-KITCHEN.RESTAURANT

TURKISH KITCHEN BRENTWOOD 01277 211949

TURKISHKITCHEN.BRENTWOOD

APPETISERS

MIXED OLIVES (V) 4
Marinated black and greens olives

HUMMUS (V) 5
Mashed chickpeas blended with tahini, lemon juice and garlic finished with a touch of olive oil

TARAMA SALAD 5
Salted and cured cod roe mousse finished with lemon juice and olive oil

TZATZKI (V) 5
Strained yoghurt mixed with cucumbers, garlic, salt and olive oil

SHAKSHUKA (V) 5
Gently cooked aubergines, diced tomato, mixed peppers, herbs finished in a special tomato sauce

BEETROOT TARATOR (V) 5
Roasted beetroot, mixed with yoghurt, mayonnaise and garlic

BABAGANOUSH (V) 5
Smoked aubergine purée with yoghurt, garlic and tahini

AVOCADO & PRAWN COCKTAIL 8.5
Served on a bed of lettuce, topped with avocado and homemade cocktail sauce

FALAFEL (V) 6.5
Blended chickpeas, broad beans and vegetables, deep fried until crispy and crunchy served on a bed of creamy hummus

SIGARA BOREGI (V) 7
Homemade filo pastry, filled with feta cheese, spinach and red onion, served with sweet chilli sauce

HALLOUMI (V) 7
Grilled Cypriot cheese with olive oil dressing

HALLOUMI & SUCUK 7.5
Char-grilled Halloumi cheese & spicy Turkish sausage

SUCUK 7
Char-grilled spicy beef sausage cooked over charcoal

CALAMARI 7.5
Fried fresh squid, served with homemade tartare sauce and lemon

CREAMY GARLIC MUSHROOM (V) 7
Sautéed mushrooms with butter and garlic in a hot creamy cheddar cheese pool of sauce

SCALLOPS 9.5
Pan fried seared scallops, cooked in white wine and garlic butter sauce served with mashed potato

HONEY & LIME CHICKEN WINGS 7.5
Seasoned wings with sweet and sour sauce

HUMMUS KAVOURMA (N) 7
Pan fried lamb and peanuts, served on a bed of hummus

BUTTERFLY PRAWNS 8
Tiger prawns in shell with garlic butter, white wine sauce and parsley

PAN FRIED PRAWNS 8
Peeled tiger prawns cooked with tomato sauce, garlic and herbs

PAN FRIED CHICKEN LIVER 7
Sautéed chicken liver with butter and herbs, served with red onion. Spicy option available

HALLOUMI & MUSHROOM (V) 7
Sautéed halloumi cheese with sliced mushroom pan fried with butter and herbs

LAHMACUN 6.50
Very thin Turkish pizza topped with seasoned minced lamb, onion, tomatoes, parsley and red peppers

CHILLED MIXED APPETISERS

For 2 People

Hummus, Tzatziki, Tarama Salad,
Beetroot Tarator, Shakshuka, Babaganoush

15

HOT MIXED APPETISERS

For 2 People

Halloumi, Sucuk, Calamari, Falafel,
Sigora Boregi, Prawns

18

SALADS

GREEK SALAD (V) 8
Lettuce, cucumber, tomato, onions, marinated olives and feta cheese

AVOCADO SALAD (V) 8
Avocado, lettuce, cucumber, onion, tomato and parsley, dressed with pomegranate sauce and olive oil

CHICKEN CAESAR SALAD 11
Chicken breast, lettuce, crispy bread and Caesar sauce

EZME SALAD (V) 9
Fresh chilli, tomato, red onions, parsley & sauce

V VEGETARIAN N NUTS

Food allergies and intolerances: 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 of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability

CHARCOAL GRILL

All dishes served with salad and a choice of rice or bulgar

LAMB SHISH 19.5

Lean and tender lamb skewered and cooked over hot charcoal

CHICKEN SHISH 17.5

Lean chunks of chicken skewered and cooked over hot charcoal

SPECIAL CHICKEN 18.5

Lean chunks of chicken breast skewered with mushroom and mixed peppers and cooked over hot charcoal

CHICKEN BEYTI 17

Char-grilled lean tender minced chicken seasoned with herbs and garlic

ADANA KEBAB 17

Char-grilled lean tender minced lamb, marinated with herbs shaped over skewer

IZGARA KOFTE 18

Seasoned and char-grilled tender lamb meatballs

LAMB RIBS 19

Char-grilled and specially seasoned tender lamb ribs

LAMB CHOPS 22

Tender lamb chops seasoned and grilled over hot charcoal

CHICKEN WINGS 17

Marinated chicken wings grilled over hot charcoal

MIXED SHISH (CHOICE OF ANY 2) 19

Lamb Shish - Chicken Shish - Adana Kofte - Chicken Beyti

MIXED GRILL (CHOICE OF ANY 3) 22

Lamb Shish - Chicken Shish - Adana Kofte - Chicken Beyti

YOGHURT DISHES

Served with rice

CHICKEN SHISH WITH YOGHURT 19

Lean chunks of chicken breast, skewered and grilled over charcoal, chopped on a bed of bread, topped with tomato sauce and yoghurt then drizzled with butter

LAMB SHISH WITH YOGHURT 21

Lean and tender lamb, skewered and grilled over charcoal, chopped on a bed of bread, topped with tomato sauce and yoghurt then drizzled with butter

ADANA KEBAB WITH YOGHURT 19

Char-grilled lean and tender minced lamb grilled over charcoal, chopped on a bed of bread, topped with tomato sauce and yoghurt then drizzled with butter

SARMA BEYTI 19

Char-grilled lean and tender minced lamb or chicken, seasoned with garlic, wrapped in thin homemade bread and sliced into sections, placed on tomato sauce and yoghurt then drizzled with butter

FISH DISHES

FILLET SEA BASS 19.5

Pan fried fillet sea bass, served with mixed vegetables in a creamy sauce with chips

GRILLED SALMON 19.5

Fillet of salmon, on a bed of mashed potato served with creamy mixed vegetables

KING PRAWNS 20

Char-grilled king prawns in shell, marinated with garlic and herbs, served with rice and salad

MONK FISH KEBAB 21

Char-grilled succulent pieces of monk fish with mushrooms and mixed peppers served with rice and salad

MIX FISH KEBAB 21

Chunks of salmon, monk-fish and shelled prawns are skewered with mushrooms and mixed peppers served with rice and salad

PRAWN CASSEROLE 19

Peeled tiger prawns with mushrooms, peppers, garlic and topped with a special tomato sauce, served with rice

SEAFOOD CASSEROLE 20

Mixed seafood with mushrooms, mixed peppers, onions, garlic and topped with a special tomato sauce, served with rice

HOUSE SPECIALS

KLEFTICO / LAMB SHANK 19

Slow roasted lamb shank on a bed of mash potatoes in rich tomato sauce and vegetables, served with rice

MEAT MOUSSAKA 17

Minced lamb placed within layers of aubergines, potatoes, courgettes, garlic, onion, mixed peppers, béchamel sauce, glazed over with cheese and tomato sauce, served with rice and salad

LAMB CASSEROLE 18

Tender lamb pieces, mixed with mushrooms, peppers, tomatoes and onions, topped with tomato sauce, served with rice

CHICKEN CASSEROLE 17

Tender chicken pieces, mixed with mushrooms, peppers, tomatoes and onions, topped with tomato sauce, served with rice

CHICKEN ASPARAGUS 18

Tender chicken pieces mixed with mushrooms, spinach, asparagus, garlic and halloumi in a rich creamy sauce, served with rice

STEAKS

Choice of peppercorn or mushroom sauce or gravy, served with chips, cherry tomatoes and grilled asparagus

SIRLOIN STEAK 25

RIB-EYE STEAK 28

CHICKEN THIGH STEAK 20

BURGERS

WAGYU BEEF BURGER 17

Minced wagyu beef, topped with caramelised onion, lettuce, tomato and melted cheddar cheese, served with chips

BBQ CHICKEN MELT BURGER 16

Marinated boneless chicken thighs, grilled and topped with caramelised onions, BBQ sauce, lettuce and melted cheese served with chips

VEGETARIAN

Served with rice and salad

FALAFEL (V) 14

Ground chickpeas and broad beans, blended with mixed herbs, vegetables, deep-fried until crispy and crunchy on a bed of creamy hummus

VEGETARIAN MOUSSAKA (V) 15

Layers of aubergine, potatoes, courgettes, carrots, onions, peas, mixed peppers & chickpeas with béchamel sauce glazed over with cheese and tomato sauce

VEG & HALLOUMI CASSEROLE (V) 16

Pan fried mixed vegetables with special tomato sauce and halloumi

VEG KEBAB (V) 15

Grilled mixed vegetables with tomato sauce

KIDS

Smaller dishes for under 12's, Served with chips

CHICKEN NUGGETS 8

CHICKEN SHISH 10

CHICKEN WINGS 9

LAMB SHISH 11

SIDES

RICE 4

BULGUR 4

CHIPS 4

YOGHURT 4

SAUTÉED POTATO 5

SAUTÉED SPINACH 5

PAN FRIED MIXED VEGETABLES 6

ASPARAGUS 5

MASHED POTATO 5

BREAD 1