

Turkish Kitchen



TURKISH-KITCHEN.RESTAURANT



TURKISH KITCHEN BRENTWOOD



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01277 211949

LUNCH MENU

MON-FRI 12-4PM

BOTTOMLESS PROSECCO £30 PER PERSON

2 Hours of Bottomless Fun! With a 3 course Set Menu! Mon-Sat, 12-5pm

APPETISER

Choice of starter from
A la Carte Menu

MAIN COURSE

Choice of main course
from A la Carte Menu

DESSERT

Choice of any dessert

*Excludes: Lamb Chops, Mixed Grill, Grilled Salmon,
King Prawns, Sirloin & Ribeye Steak



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LUNCH MENU £11.99 APPERTISERS

HUMMUS

Mashed chickpeas blended with tahini, lemon juice and garlic finished with a touch of olive oil

TARAMA SALAD

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

TZATZKI

Strained yoghurt mixed with cucumbers, garlic, salt and olive oil

SHAKSHUKA

Gently cooked aubergines, diced tomato, mixed peppers, herbs finished in a special tomato sauce

BEETROOT TARATOR

Roasted beetroot, mixed with yoghurt, mayonnaise and garlic

BABAGANOUSH

Smoked aubergine pure with yoghurt, garlic and tahini

CREAMY GARLIC MUSHROOM

Sauteed mushrooms with butter and garlic in a hot creamy cheddar cheese pool of sauce

SIGARA BOREGI

Homemade filo pastry, filled with feta cheese, spinach and red onion, served with sweet chilli sauce

HALLOUMI

Grilled Cypriot cheese with olive oil dressing

SUCUK

Char-grilled spicy beef sausage cooked over charcoal

FALAFEL (V)

Blended chickpeas, bread beans and vegetables, deep fried until crispy and crunchy served on a bed of creamy hummus

HALLOUMI & MUSHROOM

Sauteed halloumi cheese with sliced mushroom pan fried with butter and herbs

MIXED OLIVES (V)

Marinated black and green olives

CHOICE OF ONE APPERTISER AND MAIN

MAINS

IZGARA KOFTE

Seasoned and char-grilled tender lamb meatballs

CHICKEN SHISH

Lean chunks of chicken skewered and cooked over hot charcoal

CHICKEN WINGS

Marinated chicken wings grilled over hot charcoal

CHICKEN BEYTI

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

MIXED SHISH

Lamb and Chicken Shish

ADANA KEBAB

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

CHICKEN CUTLET

Lean tender fillet of chicken thigh, grilled with herbs

FILLET SEA BASS

Char-grilled sea bass, served with rice and salad

MEAT MOUSSAKA

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

FALAFEL (V)

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

VEGETARIAN MOUSSAKA (V)

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

VEG & HALLOUMI CASSEROLE (V)

Pan fried mixed vegetables with special tomato sauce and halloumi

BOTTOMLESS PROSECCO £30 PER PERSON

2 Hours of Bottomless Fun! With a 3 Course Set Menu! Mon-Sat, 12-5pm

APPERTISER

MAIN COURSE

CHOICE OF ANY DESSERT

(V) VEGETARIAN (N) NUTS

Food allergies and intolerances: Before ordering your food and drink, 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. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Children should be supervised when eating. Some items may contain gluten. All menu items are subject to availability.