



# *Ala Turka*

Traditional Turkish Cuisine



## *Menu*

**ALL MEALS ARE HALAL FOODS**



# *Dips and Entrees*

## **SOUP OF THE DAY**

SERVED WITH FRESHLY MADE TURKISH BREAD

## **TURKISH GARLIC BREAD**

FRESHLY BAKED WITH A VARIETY OF HERBS

## **BASKET OF CALAMARI**

FIVE PIECES OF CALAMARI SERVED WITH HOMEMADE TARTARE SAUCE

## **MIXED DIPS PLATTER**

HUMMUS, CARROT, BABA GHANOUSH AND CACIK SERVED WITH BREAD

## **HUMMUS DIP**

BLENDED CHICK PEAS, TAHIN, LEMON JUICE AND YOGHURT SERVED WITH BREAD

## **BEETROOT DIP**

BLENDED BEETROOT, OLIVE OIL, LEMON JUICE AND YOGHURT SERVED WITH BREAD

## **BABA GHANOUSH DIP**

GRILLED COOKED EGGPLANT MIXED WITH YOGHURT SERVED WITH BREAD

## **CACIK DIP**

A COMBINATION OF CUCUMBER, MINT, OLIVE OIL AND GARLIC SERVED WITH BREAD

## **CARROT DIP**

ROASTED CARROT, GARLIC, OLIVE OIL AND YOGHURT SERVED WITH BREAD

## **CALAMATA OLIVES**

OLIVES MARINATED IN TURKISH HERBS SERVED WITH BREAD

## **FETTA CHEESE**

DELICIOUS FETTA CHEESE DRIZZLED WITH OLIVE OIL AND RED PAPRIKA SERVED WITH BREAD

# *Appetisers and Salads*

## **GRILLED HALLOUMI CHEESE SLICES**

CHARGRILLED HALLOUMI CHEESE SERVED WITH SALAD AND OLIVES

## **CHEESE ROLLS**

A WRAP OF FILO PASTRY FILLED WITH FETTA CHEESE, SPINACH AND TURKISH HERBS

## **ALA TURKA SPECIAL BABA GHANOUSH SALAD**

GREEN SALAD TOSSED WITH ROASTED EGGPLANT, OLIVE OIL, GARLIC, LEMON JUICE AND TRADITIONAL HERBS SERVED WITH TURKISH BREAD

## **TABOULI SALAD**

PARSLEY, RED CAPSICUM, BELL PEPPER, BULGUR, SHALLOTS AND VIRGIN OLIVE OIL

## **MEDITERRANEAN SALAD**

MESCLIN, CHOPPED TOMATO, SLICED CUCUMBER, ONION AND CARROT DRIZZLED IN A TURKISH STYLE DRESSING

# Mains

## CHARGRILLED SELECTION

### LAMB SHISH (GF)

CHARGRILLED TRADITIONAL MARINATED LAMB SKEWERS SERVED WITH CACIK DIP, RICE AND SALAD

### CHICKEN SHISH (GF)

CHARGRILLED SUCCULENT SKEWERS SERVED WITH CACIK DIP, RICE AND SALAD

### LAMB CUTLETS (GF)

CHARGRILLED MARINATED LAMB CUTLETS SERVED WITH CACIK DIP, RICE AND SALAD

### ADANA KEBAB (GF)

SPECIALLY CUT GROUND LAMB MARINATED IN TRADITIONAL TURKISH SPICES, CHARGRILLED, SERVED WITH RICE AND SALAD

### MIXED GRILL PLATTER

LAMB SHISH, CHICKEN SHISH, LAMB CUTLET AND MEAT BALL, CHARGRILLED, SERVED WITH CACIK DIP, RICE AND SALAD

### BEEF STEAK (GF)

TRADITIONALLY MARINATED BEEF STEAK, CHARGRILLED, SERVED WITH CACIK DIP, RICE AND SALAD

### LAMB KOFTE

A TURKISH SPECIALITY! LAMB MINCE SEASONED WITH TURKISH SPICES, SERVED WITH CACIK DIP, RICE AND SALAD

### CHICKEN FILLETS (GF)

CHARGRILLED CHICKEN FILLETS MARINATED IN HERBS, SERVED WITH CACIK DIP, RICE AND SALAD

# Vegetarian Meals

### FALAFEL PLATE (V)

GROUND CHICKPEA PATTY, DRIZZLED WITH HUMMUS DIP, SERVED WITH RICE AND SALAD

### OVEN COOKED VEGETABLES (V)

MIXTURE OF MUSHROOMS, CARROTS, EGGPLANT, POTATOES AND TOMATOES, SLOWLY ROASTED IN THE OVEN, WITH TRADITIONAL TURKISH SPICES, SERVED WITH RICE SALAD AND BREAD

### ZUCCHINI KOFTE (V)

GRATED ZUCCHINI, SHALLOTS WITH PARSLEY, PANFRIED, SERVED WITH RICE AND SALAD

### STUFFED EGGPLANT (IMAM BAYILDI) (V)

EGGPLANT FILLED WITH VEGETABLES, PREPARED IN A TRADITIONAL TURKISH STYLE, SERVED WITH RICE AND TURKISH BREAD

**(V) VEGETARIAN**  
**(GF) GLUTEN FREE**

# Anatolian Authentic Dishes

## MOUSSAKA

SLICED EGGPLANT LAYERED OVER LAMB MINCE AND FRESH TOMATO, TOPPED WITH LIGHT CHEESE AND SERVED IN A CASSEROLE DISH. OVEN BAKED AND SERVED WITH RICE, SALAD AND BREAD

## ISKENDER (ALEXANDER THE GREAT'S FAVOURITE)

GRILLED SUCCULENT LAMB CUBES WITH TOMATO, TOPPED WITH A CREAMY BUTTER SAUCE, SERVED ON PITA BREAD AND GREEK YOGHURT ON THE SIDE

## ANATOLIAN CHICKEN CASSEROLE

CHICKEN PIECES COOKED WITH SAUTEED MUSHROOMS, EGGPLANT, POTATOES AND ONION SERVED IN A CASSEROLE DISH WITH SIDES OF RICE, SALAD AND BREAD

## Seafood

### ALA TURKA SPECIAL PRAWNS

BAKED PRAWNS SERVED WITH MUSHROOM, CELERY, RED CAPSICUM, TOMATOES AND GARLIC TOPPED WITH MELTED CHEESE AND CREAM

### FISH OF THE DAY

PLEASE ASK OUR FRIENDLY STAFF FOR DETAILS

### CALAMARI

FRESHLY CRUMBED CALAMARI MARINATED IN TRADITIONAL TURKISH HERBS AND SPICES SERVED WITH CHIPS, GREEN SALAD AND HOMEMADE TARTARE SAUCE

### GRILLED PRAWN SKEWERS AND CALAMARI

CHARGILLED PRAWN SKEWERS SERVED WITH CALAMARI, CHIPS, SALAD AND HOMEMADE TARTARE SAUCE  
(**BARRAMUNDI** INSTED OF CALAMARI EXTRA \$3.00)

## Turkish Pide

### LAMB PIDE

LAMB PIECES, TOMATOES AND BELL PEPPER TOPPED WITH MOZZARELLA CHEESE

### CHICKEN PIDE

CHICKEN, MUSHROOM, ONION, BELL PEPPER AND TOMATOES WITH MOZZARELLA CHEESE

### CHEESE AND PINEAPPLE PIDE

CHEDDAR CHEESE WITH PINEAPPLE PIECES

### SPINACH PIDE (V)

ROASTED SPINACH, HERBS, ONION AND MOZZARELLA CHEESE

### VEGETARIAN LOVER PIDE (V)

MUSHROOM, TOMATOES, ONION, CAPSICUM AND HERBS

(V) VEGETARIAN  
(GF) GLUTEN FREE

# Authentic Desserts

## WORLD FAMOUS TURKISH DELIGHT

### BAKLAVA

TRADITIONALLY LAYERED FILO PASTRY WITH MIXED NUTS, DRIZZLED IN A RICH SYRUP

### MIXED DESSERT PLATTER

TWO PIECES EACH OF BAKLAVA AND TURKISH DELIGHT

### RICE PUDDING

OVEN BAKED RICE PUDDING SPRINKLED WITH CINNAMON AND SERVED IN A CLAY POT

