

MIXED MEZE

Cold Mixed Meze Small - 16.9

Hummus, Beetroot &
Patlican Salad



Hot Mixed Meze Large - 22.9

Falafel, Calamari, Sigara Boregi,
Sucuk & Halloumi



Jumbo Mix Hot Meze (FOR 4-5 PEOPLE) 37.9

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

SHARING

All kebabs 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) 49.9

Chicken Shish, Chicken Beyti and 10pcs Chicken Wings.
Add Small Cold Meze for +£13



MIX PLATTER (FOR 3 PEOPLE) 65.9

Lamb Shish, Chicken Shish, Chicken Beyti,
Adana Kebab, 4 Lamb Ribs and 4pcs Chicken Wings
Add Small Cold Meze for +£13



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 +£18

Hummus, Patican Salad, Kisir,
Cacik & Baba Ganoush



LUNCH SET MENU

Monday to Thursday 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 **VG FD**

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

Hot Starters

Grilled Halloumi **VG FD**

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 chilli sauce.

Whitebait **FD* G**

served with tartar sauce

Soup

Lentil Soup **Mercimek **VD C****

MAINS

From The Charcoal Barbecue

All our Kebabs are served with
rice & salad

Chicken Shish **GF***

Chicken breast marinated with
blend of herbs and Turkish spices

Chicken Wings **GF***

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.

Vegetarian Dishes

All vegetarian dishes are served with
rice & salad

Veggie & Halloumi Kebab **VD 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 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 **VG**

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 DE**

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

Rice Pudding **DE**

Traditional Turkish oven baked rice pudding.

Strawberry Cheese Cake **DE**

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

STAINES



MENU

COLD STARTERS

Mixed Olives VG	4.9
Feta Cheese D	5.4
Patlican Salad VG	5.9
Sliced Aubergine, mixed peppers, onion with special tomato sauce	
Houmus VG	5.9
Chickpeas puree with tahini, lemon juice, garlic and olive oil	
Kisir VG C G	5.9
Bulgur mixed with spring onion, celery, mixed peppers, parsley, mint, lemon & pomegranate juice	
Cacik V GF D	6.5
Fresh Mint, cucumber flavoured with yoghurt and sprinkling of garlic.	
Tarama F G	5.9
Freshly prepared whipped cod roe	
Baba Ganoush V GF D	6.5
Smoked aubergine, yoghurt, garlic, tahini, parsley, & olive oil	
Beetroot Pate V GF D	6.9
Roasted beetroot mixed with ground chickpeas, garlic and then topped with walnut.	
Stuffed Vine Leaves VG GF N D*	6.5
Stuffed vine leaves with rice, pine kernels, served with yoghurt	

Cold Mixed Meze

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 and pomegranate molasses.	
Traditional Greek Salad V GF D	10.5
Beef tomatoes, cucumber, bell peppers, red onions, Greek feta cheese, and olives. Finished with fresh parsley, extra virgin olive oil, lemon, and pomegranate molasses.	
Fruity Goat's Cheese Salad V N D	14.9
Mix leaves, beetroot, dry apricot, cherry tomato, avocado & walnut	
Halloumi Avocado Salad V N D	14.9
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, beetroot, cherry tomatoes, croutons, parmesan and Caesar dressing.	



HOT STARTERS

Grilled Halloumi V GF D	7.5
Grilled Halloumi & Sucuk G D	7.5
Halloumi Fritters D G	7.5
These homemade halloumi fries are double dipped in panko breadcrumbs for an extra crispy finish	
Chickenc Houmus Kavurma GF D	10.9
Diced pan-fried chicken with a bed of houmus, butter and herbs	
Houmus Sucuk Kavurma GF D	8.2
Diced pan-fried beef Turkish sausage with a bed of houmus, butter and herbs	
Falafel with Humus VG	6.9
Chickpeas, broad beans, garlic, spices, fresh herbs and tahini.	
Pastry (Sigara Borek) V D G	7.5
Feta, fresh herbs in Turkish pastry. Served with sweet chilli sauce.	
Grilled Turkish Beef Sausage (Sucuk) G	6.9
Imam Bayildi V GF	7.5
Fried aubergine, onion, tomato, garlic & mixed peppers	
Garlic Mushroom V GF D	6.9
Butter, mix herbs & mozzarella cheese	
Crispy King Prawns CR D G	7.5
Dip fried panko coated king prawns. Served with sweet chili sauce.	
Chicken Dippers G E	6.9
Marinated and deep fried chicken breast with sweet chili sauce.	
Grilled King Prawns CR D GF	9.5
Grilled prawns with garlic, butter, served with mash potato	
Mozzarella Sticks D G	6.5
Deep-fried breaded mozzarella sticks	
Pan Fried Chicken Liver GF	7.5
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.	
French Goat's Cheese V N D	8.5
Roasted apricot glazed goat's cheese, walnut served with beetroot & cherry tomatoes	
Whitebait F D* G served with tartar sauce	7.5
Hot Mixed Meze	
Large	23.9
Falafel, Calamari, Sigara Boregi, Sucuk & Halloumi	

DAILY SOUP

Lentil Soup <i>Mercimek</i> VG D C	7.5
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KIDS MENU & CAPRI SUN 7.9

- 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*	17.9	24.9
Marinated fillet of lamb, grilled to delight on skewer		
Chicken Shish GF*	17.5	22.9
Chicken breast marinated with blend of herbs and Turkish spices		
4 Chicken Wings GF*	18.5	
Marinated chicken wings cooked on charcoal grill		
Lamb Ribs GF*	23.9	
Marinated spare lamb ribs on charcoal grill.		
Adana Kebab GF*	16.5	19.5
Skewered minced lamb seasoned with pepper & thyme		
Mix Shish (Lamb & Chicken) GF*	23.9	
Half portion lamb shish, half portion chicken shish		
5 Lamb Chops GF*	26.9	
Tender lamb chops seasoned and grilled over charcoal.		
6 Chicken Beyti GF*	15.5	18.5
Minced chicken, fresh herbs, garlic.		
Chef's Special	29.9	
Lamb shish chicken shish & lamb kofte		
7 Mixed for 1 GF*	31.9	
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, shallot, 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	23.9
Specially prepared minced <i>lamb or chicken meat</i> 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	25.9
Specially prepared, char-grilled minced <i>chicken or lamb</i> 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	24.9
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 <i>Lamb OR Chicken</i>	25.9
Char grilled aubergines with garlic and yoghurt, topped with your choice of meat and butter	



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 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	19.9
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	20.9
Lean chunks of chicken breast, cooked with creamy mushroom sauce. Served with baby potato and spinach	
Meat Mousaka D G	19.9
Oven cooked layer of aubergine, minced lamb, potatoes, onion, garlic and home made sauce, coated with cheese, served with rice	
Kleftico G D	22.9
Slow cooked lamb shank, with Mediterranean aromatic spices, seasonal vegetables, green beans, spinach & mash potato	
Lamb or Chicken Sauté GF D	20.9
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	23.9
Served with mashed potato, seasonal vegetables, spinach, garlic butter dressing	
Grilled Salmon F D	23.9
Served with mashed potato, seasonal vegetables, spinach, garlic butter dressing	
Grilled King Prawns D CR	24.9
Served with mashed potato, seasonal vegetables, & garlic butter	
Sautéed King Prawn D CR	24.9
Tomato paste, mushroom, green, red peppers, onion, garlic, cooked in & garlic butter	
Calamari G D* M	21.9
Served with chips & home-made tartar sauce	
Fish Platter (for 1 person) F D CR	28.9
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 4.5 / Bullet Chili 3.90

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**