

# ENTRÉE

**SERVED WITH HOT HOMEMADE GARLIC & HERB PIDE BREAD**

<b>D01</b>	<b>OTTOMAN PLATTER</b> <i>Platter of dips as below. Minimum platter for two Three persons or more — per person</i>	<b>20.00</b> <b>8.00</b>
<b>D02</b>	<b>BOSPHOROS HUMMUS</b> <i>Chickpeas w. garlic, tahini &amp; spices</i>	<b>8.50</b>
<b>D03</b>	<b>CAPPADOCIA MEZE</b> <i>Eggplant w. herbs &amp; spicy tomato relish</i>	<b>8.50</b>
<b>D04</b>	<b>DEDEMEN HALOUMI</b> <i>Grilled crusted hallim cheese w. lemon &amp; herbs</i>	<b>8.50</b>
<b>D05</b>	<b>ASSOS SUZME</b> <i>Spicy, yogurt w. fresh herbs &amp; garlic</i>	<b>8.50</b>
<b>D06</b>	<b>BARBUNYA PIYAZ</b> <i>Borlotti beans in lemon w. onion, parsley, tomato &amp; olives</i>	<b>8.50</b>
<b>D07</b>	<b>NEMRUT SOTE</b> <i>Cooked grated carrot in garlic yogurt sauce</i>	<b>8.50</b>
<b>D08</b>	<b>BERGAMA EZME</b> <i>Char-grilled pureed eggplant w. herbs, spices &amp; tahini</i>	<b>8.50</b>
<b>D09</b>	<b>TOPKAPI PIYAZ</b> <i>White beans in lemon w. onion, parsley, tomato &amp; olives</i>	<b>8.50</b>
<b>D10</b>	<b>PASHA PLAKI</b> <i>Borlotti beans w. garlic, tomato relish, capsicum &amp; carrot</i>	<b>8.50</b>
<b>D11</b>	<b>EPHESUS HASHLAMA</b> <i>Green beans w. tomato relish, capsicum &amp; herbs</i>	<b>8.50</b>
<b>D12</b>	<b>TURQUISE KIZARTMA</b> <i>Grated beetroot in garlic yogurt w. herbs</i>	<b>8.50</b>
<b>D13</b>	<b>SULTAN'S LEEKS</b> <i>Leeks &amp; carrots in lemon sauce</i>	<b>8.50</b>
<b>D14</b>	<b>OTTOMAN CHEESE</b> <i>Blended cheese w. garlic &amp; herbs</i>	<b>8.50</b>
	<b>TURKISH PIDE BREAD W. GARLIC &amp; HERBS</b>	<b>4.00</b>
	<b>TURKISH PIDE BREAD W. GARLIC, CHEESE &amp; HERBS</b>	<b>8.50</b>

**CORKAGE: \$2.50 PER PERSON.**

**CAKEAGE: \$ 2.00 PER PERSON**

**ALL PRICES INCLUSIVE OF GST.**

**ONE ACCOUNT PER TABLE PLEASE.**

**MINIMUM CHARGE \$25.00 PER HEAD FRI & SAT'S EVE.**

# BANQUET

## **KONAK BANQUET**

*Indulge in Ottoman Platter (14 dips) w. Turkish garlic pide bread*

*Main meals to share & dessert platter (sea food not included)*

**Per person**

**36.50**

## **DIVAN BANQUET**

*Indulge in Ottoman Platter (14 dips) w. Turkish garlic pide bread*

*Main meals to share (sea food not included)*

**Per person**

**32.50**

# MAINS

**MAINS ARE SERVED W. TURKISH PILAV, MEDITERRANEAN SALAD, SEASONAL VEGETABLES OR BAKED PUMPKIN**

## **M01 GRAND BAZAAR IZGARA**

*Platter of marinated lamb fillet, lamb kofte & Finike char-grilled chicken w. herbs* **25.60**

## **M02 NAVRUZ SHISH**

*Char-grilled marinated lamb fillet served w. garlic yogurt sauce* **24.60**

## **M03 NERGIZ KOFTE**

*Char-grilled minced lamb w. herbs & spices served w. garlic yogurt sauce* **24.60**

## **M04 TAVUK IZGARA**

*Char-grilled marinated chicken w. herbs & spices served w. garlic yogurt sauce* **23.60**

## **M05 ISKENDER KEBABI**

*Grilled lamb or chicken w. tomato relish & garlic yogurt sauce on pide bread* **23.60**

## **M06 VEZIR KAVURMA**

*Slow cooked seasoned lamb w. herbs & spices served w. garlic yogurt sauce* **24.00**

## **M07 OTTOMAN POT**

*Slow cooked lamb baked w. eggplant, salsa & vegetables drizzled w. cheese* **18.60**

## **M08 LAMB SHANKS**

*Slow cooked lamb shanks w. salsa herbs & spices* **24.60**

## **M09 TANDIR KEBABI**

*Slow fired tandoori oven baked lamb marinated w. herbs and spices*

*Available Fridays & Saturdays* **24.60**

## SEAFOOD

<b>B01</b>	<b>ATLANTIC SALMON</b> — <i>Baked in oven (when available).</i>	<b>27.60</b>
<b>B02</b>	<b>FISH OF THE DAY</b> — <i>Baked w. onion, capsicum, garlic, herbs &amp; spices</i>	<b>27.60</b>
<b>B03</b>	<b>YENGE'S PRAWNS</b> — <i>King prawns pan seared w. special sauce</i>	<b>27.60</b>
<b>B04</b>	<b>THAI PRAWNS CURRY</b> — <i>King prawns in Thai curry sauces</i>	<b>27.60</b>

## SALADS

<b>S01</b>	<b>DALAMAN SALAD</b> <i>Mediterranean salad w. feta cheese, olives &amp; freshly baked garlic pide bread</i>	<b>17.60</b>
<b>S02</b>	<b>ASPENDOS SALAD</b> <i>Mediterranean salad w. chicken kebab &amp; freshly baked garlic pide bread</i>	<b>18.50</b>

## ANATOLIAN PIDE

<b>P01</b>	<b>CHICKEN PIDE</b> <i>Topped w. marinated grilled chicken, spinach, capsicum, mushrooms &amp; cheese</i>	<b>20.50</b>
<b>P0</b>	<b>PASTIRMA PIDE</b> <i>Topped w. lean Turkish pastirma, spinach, capsicum, mushrooms &amp; cheese</i>	<b>20.50</b>
<b>P03</b>	<b>KAVURMA PIDE</b> <i>Topped w. slow cooked lamb, spinach, capsicum, mushrooms &amp; cheese</i>	<b>20.50</b>
<b>P04</b>	<b>SMOKED SALMON PIDE</b> <i>Topped w. smoked salmon, spinach, capsicum, mushrooms &amp; cheese (when available)</i>	<b>23.50</b>
<b>P05</b>	<b>SUCUK PIDE</b> <i>Topped w. Turkish salami, spinach, capsicum, mushrooms &amp; cheese</i>	<b>20.50</b>
<b>P06</b>	<b>BOSS'S SEAFOOD PIDE</b> <i>Topped w. prawns, fish, spinach, capsicum, mushrooms &amp; cheese</i>	<b>27.50</b>

## VEGETARIAN

<b>V01</b>	<b>MENEMEN</b> <i>Pan fried chunky tomatoes, baked w. onions, capsicum &amp; eggs</i>	<b>19.50</b>
<b>V02</b>	<b>VEGETARIAN PIDE</b> <i>Topped w. spinach, capsicum, mushrooms &amp; cheese</i>	<b>18.50</b>
<b>V03</b>	<b>EPHESUS GUVENCH</b> <i>Green beans baked w. tomatoes, garlic, capsicum, peppers &amp; drizzled w. cheese</i>	<b>18.50</b>
<b>V04</b>	<b>CAPPADOCIA POT</b> <i>Eggplant baked w. herbs &amp; spicy tomato &amp; drizzled w. cheese</i>	<b>18.50</b>

## D E S S E R T S

<b>S01 BAKLAVA</b> <i>Traditional oven-baked pastry filled w. walnuts infused w. syrup</i>	<b>8.50</b>
<b>S02 KOSKA HALVA</b> <i>Made w. sesame seed paste &amp; syrup — imported from Turkey</i>	<b>8.50</b>
<b>S03 VEZIR LOKUMU</b> <i>Turkish Delight — various flavors</i>	<b>8.50</b>
<b>S04 RICE PUDDING</b> <i>Thick &amp; creamy w. ground almonds, shredded coconut topped w. cinnamon</i>	<b>8.50</b>
<b>S05 SEMOLINA CAKE</b> <i>Semolina cake infused w. syrup</i>	<b>8.50</b>
<b>S06 ICE CREAM</b> <i>Wild berry yogurt ice-cream</i>	<b>7.50</b>
<b>S07 POACHED PEARS</b> <i>Pears poached in wine served w. ice-cream</i>	<b>8.50</b>

## B E V E R A G E S

<b>TURKISH COFFEE</b>	<b>3.50</b>
<b>APPLE TEA</b> — <i>refreshing hot apple drink</i>	<b>3.00</b>
<b>SALEP</b> — <i>hot milky drink made from “salep orchid roots” served w. cinnamon</i>	<b>3.50</b>
<b>COFFEE</b> — <i>Cappuccino, Flat White, Macchiato, Short Black, Long Black, Café Latte, Mocha</i>	<b>3.50</b>
<b>TEAS</b> — <i>Earl Grey, English Breakfast, Green</i>	<b>3.00</b>
<b>COLD DRINKS</b> — <i>Orange Juice, Coke, Lemonade, Lemon lime &amp; bitters, Lilt,</i>	<b>3.50</b>
<b>HOT CHOCOLATE</b>	<b>3.80</b>
<b>AYRAN</b> — <i>Refreshing cold yogurt drink</i>	<b>3.50</b>