

Menu

We offer the perfect space to celebrate and indulge in flavourful Mediterranean cuisine, ensuring a memorable experience. Welcome to Turquoise! We look forward to serving you.

Cold Meze



Mixed Sicilian and Gaeta Olives(V)	5.00
Hummous (VG) (GF) Crushed chickpeas, tahini, lemon juice, garlic, olive oil	7.00
Tarama Salted cured roe of cod	7.00
Cacik (V) (GF) Creamy yoghurt, cucumber, garlic, mint, dill	7.00
Kisir (VG) Bulgur wheat, spring onions, tomato purée, celery, mixed herbs, and pomegranate molasses	7.00
Saksuka (VG) Aubergine, courgettes and peppers with tomato sauce	7.00
Avocado Atlantic Prawns Shredded lettuce and avocado topped with Marie Rose sauce	10.00

Cold Meze to share	21.00
Mixed olives, Turkish bread, Hummous, Tarama, Cacik, Kisir, Saksuka	

Hot Meze

Halloumi (GF) Chargrilled halloumi served with mixed salad	8.50
Sucuk Chargrilled mild spicy beef sausage served with sweet chilli.	8.00
Calamari Crispy served with homemade tartare sauce	8.00
Chicken Liver (GF) Sauteed diced chicken liver with red onion and herbs.	9.00
Padrón Peppers (GF) (V) Finishing touch of a sprinkle of premium sea salt and yoghurt dip	6.50
Black Sea Style Sardines (GF) Chargrilled sardines served with mixed salad and aioli dips	8.00
Turquoise Homemade Falafel (VG) (V) Served with hummus dip and mixed salad	8.00
Shrimps Saganaki (GF) Sauteed with spring onion, tomatoes, garlic butter with white wine sauce	12.00
Mydia (mussels) (GF) Steamed with spring onion, tomato and white wine cream sauce	11.00
Turkish Lahmacun Very thin Turkish pizza covered with seasoned minced lamb and served with salad.	10.00
Sigara Boregi (V) Light filo pastry with feta cheese, herbs, and sweet chilli dip	8.00
Garlic Mushrooms (GF) Oven baked with cheese	8.00

HOT MEZE TO SHARE	23.00
Halloumi, Sucuk, Falafel, Sigara Boregi, Padrón Peppers, served with Turkish bread.	

Sides

Bread	3.00
Chips	5.00
Rice	4.00
Yoghurt	4.00
Asparagus with honey	6.00
Roasted mixed vegetables	5.00
Mixed pickles	5.00
Bulgur	4.00

Salads



Greek Salad (V) (GF) Greek feta cheese, tomato, cucumber, mixed sicilian olives, parsley, onions, pomegranate dressing	9.00
Avocado/Halloumi Salad (V) (GF) Mixed leaves, tomato, virgin olive oil	8.00
Watermelon, Ezine Salad (V) Indulge in the refreshing combination of juicy watermelon, and aromatic mint leaves with ezine cheese	13.00

Wood Fire Oven

Balloon bread (puffy bread)	5.00
Olive oil balsamic bread	4.00
Garlic Bread With Cheese	5.00

On the Charcoal

All our dishes are cooked over British woodlands coal and served with mixed salad, rice, bulgur and dipping sauces.

Chicken Shish Corn-fed suffolk chicken breast.	20.00
Lamb Shish Prime-cut milk-fed Welsh lamb	24.00
Adana Kebab	19.00
Lamb Chops Milk-fed Welsh lamb	25.00
Mixed Shish Lamb and chicken shish	23.00
Mixed Grill Lamb, chicken, adana	26.00
Chicken Wings	18.00
Lamb Ribs	22.00
Chicken Kofte	19.00
Mixed Chops (signature) (4) Lamb Ribs, (2) Lamb Chops	25.00

Yoghurt Dishes

Chicken Beyti (wrapped) Chicken kofte wrapped with cheese in nan pastry topped with yoghurt and tomato sauce served with rice and bulgur.	23.00
Lamb Beyti Lamb kebab wrapped with cheese in nan pastry topped with yoghurt and tomato sauce, served with rice and bulgur	24.00
Chicken Shish with Yoghurt Charcoaled prime chicken shish on a bed of bread croutons, covered with homemade tomato sauce and traditional strained yoghurt with garlic, flavoured with butter sauce	23.00
Lamb Shish with Yoghurt Charcoaled prime lamb shish on a bed of bread croutons covered with homemade tomato sauce and traditional strained yoghurt with garlic, flavoured with butter sauce	24.00

Steak



T Bone Served with cherry tomatoes, asparagus, chips, and gravy or peppercorn corn sauce	40.00
Ribeye steak (300 gr) Served with cherry tomatoes, asparagus, chips, and gravy or peppercorn corn sauce	34.00
Surf and Turf T Bone steak with chargrilled butterfly prawns, served with fresh nan bread, asparagus, cherry tomatoes, chips, and gravy or peppercorn sauce	60.00

Vegetarian

Homemade Falafel (VG) (V) Hummous dip with gherkins and mixed salad. Served with rice and bulgur.	16.00
Vegetarian Moussaka (V) Layers of aubergine, carrots, potatoes, courgette, mixed peppers and garlic topped with a sauce and parmesan cheese. Served with rice and bulgur.	18.50
Veggie Beyti (V) (contains dairy) Falafel, hummus, saksuka and halloumi cheese wrapped in nan pastry topped with tomato sauce, served with yoghurt. Bulgur and rice drizzled with butter.	19.00
Vegan Mezze Platter (V) (VG) Hummous, kisir, saksuka, falefel served with vegan bread	15.00

*10% of every sale of our Vegan Mezze Platter will be donated to Unicef UK

Kids Menu

£10 each

Tom and Jerry meatballs and chips
Chicken shish and chips
Chicken nuggets and chips
Cheese and tomato pide

Seafood



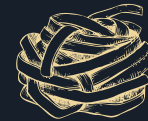
Chargrilled King Prawns (GF) Marinated with keralan sauce, lime and coconut, bed of mixed vegetables. Served with mashed potato	28.00
Black Sea Style Marinated Sardines (charcoal) (GF) Served with mixed salad, aioli dip, crispy chips	16.00
Salmon fillet (charcoal) (GF) Served on a bed of mixed vegetables and mashed potato	23.00
Mydia (mussels) (contains dairy) (GF) Greek style, steamed with white wine, spring onion, with cream sauce. Served with chips.	17.00
Sauteed Mixed Seafood (GF) Slow-cooked king prawns, sea bass, salmon, mussels and calamari. Sauteed with spring onion, tomato, garlic, and butter sauce. Served with rice and bulgur.	21.00
Sauteed King Prawn (GF) Sauteed king prawns with spring onion, tomatoes, and garlic butter sauce. Served with rice and bulgur.	21.00
Sea Bass fillet (GF) Served with roasted vegetables and mashed potato.	23.00
Tuna steak (GF) Pan-fried sesame tuna steak flavoured with Turquoise's butter sauce, served with mashed potato and fresh salad.	23.00

Pide

All pides made with homemade dough an a mozzarella base, served with mixed salad and mixed pickles.

Cheese pide Mozzarella cheese and tomato	12.00
Turkish Sausage pide Turkish sausage, tomato and mixed peppers	15.00
Turkish Lahmacun Very thin Turkish pizza covered with seasoned mixed lamb and onion served with salad	16.00
Seafood Pide Mixed seafood, olive oil, mozzarella cheese, and mixed herbs	18.00
Spinach feta cheese pide (V) Spinach, mozzarella cheese, feta cheese, tomatoes	17.00

Pasta



Mixed Seafood Linguine With fresh mussels, salmon, king prawns, calamari, baby prawns, garlic butter sauce, and fresh tomato sauce. Served with shaved parmesan.	17.50
Chicken Alfredo Linguine pasta with cream chicken, mushrooms and broccoli topped with shaved parmesan	16.00
Turquoise Organic Squid Ink Pasta Shrimp, tomato, confit, lemon, garlic, beurre blanc. Served with shaved parmesan.	18.00

Chef Signature

Kleftiko Greek lamb shank, 7 hours slow cooked in parchment paper with Mediterranean vegetables.	22.00
Meat Moussaka Layers of potatoes, aubergines, courgettes, minced meat with bechamel sauce. Served with bulgur, rice or salad.	19.00
Chicken Casserole Chicken, mushroom, onion, mixed peppers and tomato sauce with white wine. Served with rice and bulgur.	20.00
Lamb Casserole Diced cubes of lamb, onion, peppers, mushrooms and tomato sauce in special red wine sauce. Served with rice and bulgur.	21.00
Tandir Kebab (contains nuts) Slow oven-cooked lamb with tomato sauce, walnuts and dry organic grapes. Served with rice and bulgur.	18.00
Chicken Delight White wine, chicken breast with homemade butter, cream sauce with mushrooms, peppers and garlic. Served with rice and bulgur.	20.00

Turquoise Sharing Platter	50.00
Lamb Ribs, Adana kebab, Chicken shish, Lamb shish, Chicken wings Served with bulgur, rice, salad and dipped sauces.	

V(vegetarian) VG(vegan) GF(gluten free).
If you have any dietary conditions or allergy, please notify a member of our staff.
A discretionary service charge of 10% will be added to the bill.