

Menu

We offer the perfect space to celebrate any occasion and indulge in flavourful Mediterranean cuisine, ensuring a memorable experience. Welcome to Turquoise!

Cold Meze



Mixed Sicilian and Gaeta Olives (V)	5.00
Hummus (VG) (GF)	7.00
Crushed chickpeas, tahini, lemon juice, garlic, olive oil	
Tarama	7.00
Salted cured roe of cod	
Cacik (V) (GF)	7.00
Creamy yoghurt, cucumber, garlic, mint, dill	
Kisir (VG)	7.00
Bulgur wheat, spring onions, tomato purée, celery, mixed herbs, and pomegranate molasses	
Saksuka (VG)	7.00
Aubergine, courgettes and peppers with tomato sauce	
Vegetable Sticks (V) (VG) (GF)	6.00
Cucumber, carrot, celery	

Cold Meze for 2	21.00
Mixed olives, Turkish bread, Hummus, Tarama, Cacik, Kisir, Saksuka	
Cold Meze for 4	32.00
Mixed olives, Turkish bread, Hummus, Tarama, Cacik, Kisir, Saksuka	

Hot Meze

Halloumi (GF)	9.00
Chargrilled halloumi served with mixed salad	
Sucuk (GF)	8.50
Chargrilled mild spicy beef sausage served with sweet chilli.	
Calamari	8.50
Crispy served with homemade tartare sauce	
Chicken Liver (GF)	9.50
Sautéed, diced chicken liver with red onion and herbs.	
Padrón Peppers (GF) (V)	7.00
Finishing touch of a sprinkle of premium sea salt and yoghurt dip	
Black Sea Style Sardines (GF)	8.50
Chargrilled sardines served with mixed salad and aioli dip	
Turquoise Homemade Falafel (VG) (V)	8.50
Served with hummus dip and mixed salad	
Shrimps Saganaki (GF)	12.50
Sautéed with spring onion, tomatoes, garlic butter with white wine sauce	
Mydia (Mussels) (GF)	11.50
Steamed with spring onion, tomato and white wine cream sauce	
Turkish Lahmacun	10.50
Very thin Turkish pizza covered with seasoned minced lamb and served with salad.	
Sigara Boregi (V)	8.50
Light filo pastry with feta cheese, herbs, and sweet chilli dip	
Garlic Mushrooms (GF)	8.50
Oven baked with cheese	
Ahtapot (GF)	13.50
Coal-fired octopus, smoked beetroot puree	

Hot Meze for 2	23.00
Halloumi, Sucuk, Falafel, Calamari, Sigara Boregi, Padrón Peppers, served with Turkish bread.	
Hot Meze for 4	35.00
Halloumi, Sucuk, Falafel, Calamari, Sigara Boregi, Padrón Peppers, served with Turkish bread.	

Sides

Bread	3.00
Home Made Chips - Skin on	5.50
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)	9.00
Greek feta cheese, tomato, cucumber, mixed sicilian olives, parsley, onions, pomegranate dressing	
Avocado/Halloumi Salad (V) (GF)	9.00
Mixed leaves, tomato, virgin olive oil	
Watermelon, Ezine Salad (V)	13.00
Indulge in the refreshing combination of juicy watermelon, and aromatic mint leaves with ezine cheese	

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. (GF) without bulgur

Chicken Shish	21.00
Corn-fed suffolk chicken breast.	
Lamb Shish	26.00
Prime-cut milk-fed Welsh lamb	
Adana Kebab	20.00
Chargrilled minced lamb, seasonal vegetables, spices	
Lamb Chops	27.00
Milk-fed Welsh lamb	
Mixed Shish	25.00
Lamb and Chicken shish	
Mixed Grill	27.00
Lamb Shish, Chicken Shish, Adana Kebab	
Chicken Wings	18.00
Lamb Ribs	23.00
Chicken Kofte	20.00

Mixed Chops - Signature Dish	29.00
2pcs Lamb chops and 4pcs Lamb ribs	

Yoghurt Dishes

Chicken Beyti (wrapped)	24.00
Chicken kofte wrapped with cheese in nan pastry topped with yoghurt and tomato sauce. Served with rice and bulgur.	
Lamb Beyti	26.00
Lamb kebab wrapped with cheese in nan pastry topped with yoghurt and tomato sauce, served with rice and bulgur	
Chicken Shish with Yoghurt	24.00
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	
Lamb Shish with Yoghurt	27.00
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	

Steak



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

Vegetarian

Homemade Falafel (VG) (V)	17.00
Hummus dip with gherkins and mixed salad. Served with rice and bulgur.	
Vegetarian Moussaka (V)	19.50
Layers of aubergine, carrots, potatoes, courgette, mixed peppers and garlic topped with a sauce and parmesan cheese. Served with rice and bulgur.	
Veggie Beyti (V) (contains dairy)	19.50
Falafel, hummus, saksuka and halloumi cheese wrapped in nan pastry topped with tomato sauce, served with yoghurt. Bulgur and rice drizzled with butter.	
Vegan Mezze Platter (V) (VG)	17.00
Hummus, Kisir, Saksuka, Falafel served with vegan bread	

Kids Menu

£10 each

Tom and Jerry meatballs and chips
Chicken shish and chips
Chicken nuggets and chips
Cheese and tomato pide
Tomato Pasta (V)

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 12.5% will be added to the bill.

Seafood



Chargrilled King Prawns (GF)	30.00
Marinated with keralan sauce, lime and coconut, bed of mixed vegetables. Served with mashed potato	
Black Sea Style Marinated Sardines (charcoal) (GF)	16.00
Served with mixed salad, aioli dip and chips	
Salmon fillet (charcoal) (GF)	23.00
Served on a bed of mixed vegetables and mashed potato	
Mydia (mussels) (contains dairy) (GF)	17.00
Greek style, steamed with white wine, spring onion, with cream sauce. Served with chips.	
Sautéed Mixed Seafood (GF)	21.00
Slow-cooked king prawns, sea bass, salmon, mussels and calamari. Sautéed with spring onion, tomato, garlic, and butter sauce. Served with rice and bulgur.	
Sautéed King Prawn (GF)	21.00
Sautéed king prawns with spring onion, tomatoes, and garlic butter sauce. Served with rice and bulgur.	
Sea Bass fillet (GF)	23.00
Served with roasted vegetables and mashed potato.	
Tuna steak (GF)	23.00
Pan-fried sesame tuna steak flavoured with Turquoise's butter sauce, served with mashed potato and fresh salad.	
Ahtapot (GF)	29.00
Coal-fired octopus, smoked beetroot puree, chips	

Pide

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

Cheese Pide	14.50
Mozzarella cheese and tomato	
Turkish Sausage Pide	16.00
Turkish sausage, tomato and mixed peppers	
Turkish Lahmacun	16.00
Very thin Turkish pizza covered with seasoned mixed lamb and onion	
Seafood Pide	18.00
Mixed seafood, olive oil, mozzarella cheese and mixed herbs	
Spinach and Feta Cheese Pide (V)	17.00
Spinach, mozzarella cheese, feta cheese, tomatoes	

Pasta



Mixed Seafood Linguine	18.00
With fresh mussels, salmon, king prawns, calamari, baby prawns, garlic butter sauce, and fresh tomato sauce. Served with shaved parmesan.	
Chicken Alfredo	16.00
Linguine pasta with cream chicken, mushrooms and broccoli. Topped with shaved parmesan	

Chef Signature

Kleftiko	23.00
Greek lamb shank, 7 hours slow cooked in parchment paper with Mediterranean vegetables.	
Meat Moussaka	20.00
Layers of potatoes, aubergines, courgettes, minced meat with bechamel sauce. Served with bulgur, rice or salad.	
Chicken Casserole	21.00
Chicken, mushroom, onion, mixed peppers and tomato sauce with white wine. Served with rice and bulgur.	
Lamb Casserole	22.00
Diced cubes of lamb, onion, peppers, mushrooms and tomato sauce in special red wine sauce. Served with rice and bulgur.	
Tandir Kebab (contains nuts)	19.00
Slow oven-cooked lamb with tomato sauce, walnuts and dry organic grapes. Served with rice and bulgur.	
Chicken Delight	21.00
White wine, chicken breast with homemade butter, cream sauce with mushrooms, peppers and garlic. Served with rice and bulgur.	

Turquoise Sharing Platter for 2	55.00
Lamb Ribs, Adana kebab, Chicken shish, Lamb shish, Chicken wings. Served with bulgur, rice, salad and dipping sauces.	

All meat dishes may contain bones...

All seafood dishes may contain traces of bone as well as shell...