

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) | 6 |
| Hummus (VG) (GF) Crushed chickpeas, tahini, lemon juice, garlic, olive oil | 7 |
| Tarama Salted cured roe of cod | 7 |
| Cacik (V) (GF) Creamy yoghurt, cucumber, garlic, mint, dill | 7 |
| Kisir (VG) Bulgur wheat, spring onions, tomato purée, celery, mixed herbs, and pomegranate molasses | 7 |
| Saksuka (VG) Aubergine, courgettes and peppers with tomato sauce | 7 |
| Vegetable Sticks (V) (VG) (GF) Cucumber, carrot, celery | 6 |

| | |
|---|----|
| Cold Meze for 2 Mixed olives, Turkish bread, Hummus, Tarama, Cacik, Kisir, Saksuka | 23 |
| Cold Meze for 4 Mixed olives, Turkish bread, Hummus, Tarama, Cacik, Kisir, Saksuka | 35 |

Hot Meze

| | |
|--|------|
| Halloumi (GF) Chargrilled halloumi served with mixed salad | 9.5 |
| Sucuk (GF) Chargrilled mild spicy beef sausage served with sweet chilli. | 9 |
| Calamari Crispy served with homemade tartare sauce | 9 |
| Chicken Liver (GF) Sautéed, diced chicken liver with red onion and herbs. | 9.5 |
| Padrón Peppers (GF) (V) Finishing touch of a sprinkle of premium sea salt and yoghurt dip | 8 |
| Black Sea Style Sardines (GF) Chargrilled sardines served with mixed salad and aioli dip | 9 |
| Turquoise Homemade Falafel (VG) (V) Served with hummus dip and mixed salad | 9 |
| Shrimps Saganaki (GF) Sautéed with spring onion, tomatoes, garlic butter with white wine sauce | 12 |
| Turkish Lahmacun Very thin Turkish pizza covered with seasoned minced lamb and served with salad. | 11 |
| Sigara Boregi (V) Light filo pastry with feta cheese, herbs, and sweet chilli dip | 9 |
| Garlic Mushrooms (GF) Oven baked with cheese | 9 |
| Ahtapot (GF) Coal-fired octopus, served with tarama salad | 13.5 |

| | |
|--|----|
| Hot Meze for 2 Halloumi, Sucuk, Falafel, Calamari, Sigara Boregi, Padrón Peppers. | 25 |
| Hot Meze for 4 Halloumi, Sucuk, Falafel, Calamari, Sigara Boregi, Padrón Peppers. | 40 |

Sides

| | |
|--------------------------|-----|
| Bread | |
| Chips | 5.5 |
| Rice | |
| Yoghurt | |
| Asparagus with honey | |
| Roasted mixed vegetables | |
| Mixed pickles | |
| Bulgur | |

Salads



| | |
|--|----|
| Greek Salad (V) (GF) Greek feta cheese, tomato, cucumber, mixed sicilian olives, parsley, onions, pomegranate dressing | 10 |
| Avocado/Halloumi Salad (V) (GF) Mixed leaves, tomato, virgin olive oil | 10 |
| Watermelon, Ezine Salad (V) Indulge in the refreshing combination of juicy watermelon, and aromatic mint leaves with ezine cheese | 14 |

Wood Fire Oven

| | |
|-----------------------------|--|
| Balloon bread (puffy bread) | |
| Olive oil balsamic bread | |
| Garlic Bread With Cheese | |



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 Corn-fed suffolk chicken breast. | |
| Lamb Shish Prime-cut milk-fed Welsh lamb | |
| Adana Kebab Chargrilled minced lamb, seasonal vegetables, spices | |
| Lamb Chops Milk-fed Welsh lamb | |
| Mixed Chops 2pcs Lamb Chops, 4pcs Lamb Ribs | |
| Mixed Shish Lamb and Chicken shish | |
| Mixed Grill Lamb Shish, Chicken Shish, Adana Kebab | |
| Chicken Wings | |
| Lamb Ribs | |
| Chicken Kofte | |

Delight Kebab - Signature Dish

Our signature boneless lamb is made up from the meat used in our best-end lamb chops. Seasoned, rolled and cut into pieces

35

Yoghurt Dishes

| | |
|---|----|
| Chicken Beyti (wrapped) Chicken kofte wrapped with cheese in nan pastry topped with yoghurt and tomato sauce. Served with rice and bulgur. | 24 |
| Lamb Beyti Lamb kebab wrapped with cheese in nan pastry topped with yoghurt and tomato sauce, served with rice and bulgur | 26 |
| 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 | 25 |
| 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 | 28 |

Steak



| | |
|--|----|
| T Bone Served with cherry tomatoes, asparagus, chips, and gravy or peppercorn corn sauce | 45 |
| Ribeye steak (300 gr) Served with cherry tomatoes, asparagus, chips, and gravy or peppercorn corn sauce | 38 |
| Surf and Turf T Bone steak with chargrilled butterfly prawns, served with fresh nan bread, asparagus, cherry tomatoes, chips, and gravy or peppercorn sauce | 65 |

Vegetarian

| | |
|--|------|
| Homemade Falafel (VG) (V) Hummus dip with gherkins and mixed salad. Served with rice and bulgur. | 18 |
| 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. | 19.5 |
| 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. | 19.5 |
| Vegan Mezze Platter (V) (VG) Hummus, Kisir, Saksuka, Falafel served with vegan bread | 18 |
| *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 |
| Tomato Pasta (V) |

Seafood



| | |
|--|----|
| Chargrilled King Prawns (GF) Marinated with keralan sauce, lime and coconut, bed of mixed vegetables. Served with mashed potato | 32 |
| Black Sea Style Marinated Sardines (charcoal) (GF) Served with mixed salad, aioli dip and chips | 18 |
| Salmon fillet (charcoal) (GF) Served on a bed of mixed vegetables and mashed potato | 24 |
| Sautéed 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. | 23 |
| Sautéed King Prawn (GF) Sautéed king prawns with spring onion, tomatoes, and garlic butter sauce. Served with rice and bulgur. | 22 |
| Sea Bass fillet (GF) Served with roasted vegetables and mashed potato. | 24 |
| Tuna steak (GF) Pan-fried sesame tuna steak flavoured with Turquoise's butter sauce, served with mashed potato and fresh salad. | 24 |
| Ahtapot (GF) Coal-fired octopus, chips served with tarama salad | 30 |

Pide

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

| | |
|---|----|
| Cheese Pide Mozzarella cheese and tomato | 16 |
| Turkish Sausage Pide Turkish sausage, tomato and mixed peppers | 17 |
| Turkish Lahmacun Very thin Turkish pizza covered with seasoned minced lamb and onion | 17 |
| Seafood Pide Mixed seafood, olive oil, mozzarella cheese and mixed herbs | 19 |
| Spinach and Feta Cheese Pide (V) Spinach, mozzarella cheese, feta cheese, tomatoes | 18 |

Pasta



| | |
|---|----|
| Mixed Seafood Linguine With fresh mussels, salmon, king prawns, calamari, baby prawns, garlic butter sauce, and fresh tomato sauce. Served with shaved parmesan. | 20 |
| Chicken Alfredo Linguine pasta with cream chicken, mushrooms and broccoli. Topped with shaved parmesan | 18 |

Chef Signature

| | |
|--|----|
| Kleftiko Greek lamb shank, 7 hours slow cooked with Mediterranean vegetables. | 24 |
| Meat Moussaka Layers of potatoes, aubergines, courgettes, minced meat with bechamel sauce. Served with bulgur, rice or salad. | 23 |
| Chicken Casserole Chicken, mushroom, onion, mixed peppers and tomato sauce with white wine. Served with rice and bulgur. | 23 |
| Lamb Casserole Diced cubes of lamb, onion, peppers, mushrooms and tomato sauce in special red wine sauce. Served with rice and bulgur. | 23 |
| Tandir Kebab (contains nuts) Slow oven-cooked lamb with tomato sauce, walnuts and dry organic grapes. Served with rice and bulgur. | 20 |
| Chicken Delight White wine, chicken breast with homemade butter, cream sauce with mushrooms, peppers and garlic. Served with rice and bulgur. | 22 |

THE WEYBRIDGE GRAND PLATTER FOR 4-5 155
Cold meze for 4 served with salad, rice, bulgur and dips

Chicken shish, Lamb shish, Adana Kebab, Chicken beyti, Chicken wings , 4 pcs lamb chops, 8 pcs lamb ribs

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.

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