

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 and cured cod roe.	7
Cacik (V) (GF) Creamy yoghurt, cucumber, garlic, mint, dill	7
Kisir (VG) Bulgur wheat, spring onions, tomato puree, 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) Sauteed, 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) Sauteed 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, Padron Peppers.	25
Hot Meze for 4 Halloumi, Sucuk, Falafel, Calamari, Sigara Boregi, Padron Peppers.	40

Sides

Bread	4
Chips	5.5
Rice	4
Yoghurt	4
Asparagus with honey	8
Roasted mixed vegetables	6
Mixed pickles	5
Bulgur	4

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)	6
Olive oil balsamic bread	5
Garlic Bread With Cheese	6



On the Charcoal

All our dishes are cooked over British woodland charcoal and served with mixed salad, rice, bulgur and dipping sauces. (GF) without bulgur

Chicken Shish Corn-fed chicken breast skewer.	24
Lamb Shish Prime-cut milk-fed Welsh lamb	29
Adana Kebab Chargrilled minced lamb, seasonal vegetables, spices	23
Lamb Chops Milk-fed Welsh lamb	30
Mixed Chops 2pcs Lamb Chops, 4pcs Lamb Ribs	32
Mixed Shish Lamb and Chicken shish	27
Mixed Grill Lamb Shish, Chicken Shish, Adana Kebab	30
Chicken Wings	21
Lamb Ribs	25
Chicken Kofte	23

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
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Yoghurt Dishes

Chicken Beyti (wrapped) Chicken kofte wrapped with cheese in naan pastry topped with yoghurt and tomato sauce. Served with rice and bulgur.	24
Lamb Beyti Lamb kebab wrapped with cheese in naan 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 drizzled with butter	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 drizzled with butter	28

Steak



Australian F1 Wagyu Ribeye (Wet Aged) 500gr for 2 Marble Score 6-7 Highly Marbled. Very tender juicy steaks. Served with cherry tomatoes, asparagus, chips and gravy or peppercorn	100
Australian Black Angus Ribeye (Wet Age) 300gr Tender meat with amazing marbling. Very juicy and perfect lean-to fat balance. Served with cherry tomatoes, asparagus, chips and gravy or peppercorn	40
Australian Black Angus Sirloin (Wet Aged) 300gr Tender meat good marbling British (matured 30 day). Served with cherry tomatoes, asparagus, chips and gravy or peppercorn	35
T-Bone (Dry Aged) 600gr Unrivalled tenderness and depth of flavour. Served with cherry tomatoes, asparagus, chips and gravy or peppercorn	50
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 & mixed salad. Served with rice & bulgur.	18
Vegetarian Moussaka (V) Layers of aubergine, carrots, potatoes, courgette, mixed peppers and garlic topped with a sauce & parmesan cheese. Served with rice & bulgur.	19.5
Veggie Beyti (V) (contains dairy) Falafel, hummus, saksuka and halloumi cheese wrapped in naan 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

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 potatoes	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) Sauteed 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 on a mozzarella base, served with mixed salad and mixed pickles.

Cheese Pide Mozzarella cheese and tomatoes	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 & mixed herbs	19
Spinach and Feta Cheese Pide (V) Spinach, mozzarella cheese, feta cheese, tomatoes	18

Pasta



Mixed Seafood Linguine Linguine with king prawns, calamari, mussels and salmon, served in a light tomato, garlic and chilli sauce, finished with fresh herbs.	20
Chicken Alfredo Linguine pasta with cream chicken, mushrooms and broccoli. Topped with shaved parmesan	18

Chef Signature

Kleftiko Greek lamb shank, slow-cooked for 7 hours with Mediterranean vegetables and mash potato.	24
Meat Moussaka Layers of potatoes, aubergines, courgette, 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 Butterfly White wine, chicken breast with homemade butter, cream sauce with mushrooms, spinach 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...

MENU



TURQUOISE
Weybridge