



MENU

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Corbalar – Soup

Suzme Mercimek Corbasi* Red lentil soup with butter dried chili dressing served with bread	80
Adana Corbasi Meat balls with chickpeas and home dried mint leaf (selection of chicken, beef or lamb)	95

Mezeler – Dips & Appetizers

Zeytinyagli Humus* Pureed chickpeas and Tahini with extra virgin olive oil served with bread	75
Tereyagli Cam Fistikli Humus* Pureed chickpeas and Tahini with sautéed butter pine nuts served with bread	120
Etli Humus Pureed chickpeas and Tahini with butter sautéed lamb and chili flakes served with bread	105
Acili Humus* Pureed chickpeas and Tahini with sautéed fresh chili, shallots and homemade chili paste served with bread	85
Tahinli Patlican* Char grilled aubergines with tahini, garlic and yoghurt served with bread	75
Babaganuc* Char grilled aubergines, tomato, chili peppers and garlic served with bread	75
Kozlenmis Peynirli Biber* Char grilled chili peppers stuffed with marinated feta cheese	80
Kozlenmis Sebze Silkmesi* Char grilled chili and tomatoes sautéed in olive oil with onions and garlic served with bread	80
Mezze Platter – for 2 persons Consists of Zeytinyagli Humus, Babaganuc, Gavurdagi Salatasi, Ispanakli Peynirli Borek and bread	175
Mezze Platter with Pine Nuts – for 2 persons Consists of Tereyagli Cam Fistikli Humus, Babaganuc, Gavurdagi Salatasi, Ispanakli Peynirli Borek and bread	220
Mezze Platter with Acili Humus – for 2 persons Consists of Acili Humus, Babaganuc, Gavurdagi Salatasi, Ispanakli Peynirli Borek and bread	200
Mezze Platter with Etli Humus – for 2 persons Consists of Etli Humus, Babaganuc, Gavurdagi Salatasi, Ispanakli Peynirli Borek and bread	205

Sicak Mezeler – Hot Appetizers

Sigara Boregi* Olive oil fried rolled Turkish white cheese and parsley in pastry	55
Tavuklu Muska Boregi Olive oil fried rolled vegetables and chicken in pastry	55
Ispanakli Peynirli Borek* Wood oven baked Spinach and Turkish white cheese in pastry	60
Kasarli Mantarli Borek* Wood oven baked mozzarella cheese and sautéed mushrooms in pastry	60
Karidesli Peynirli Mantar Wood oven baked mozzarella cheese, stuffed mushrooms and shrimps	75
Etli Gozleme Pan grilled bread stuffed with home cooked minced lamb	65
Etli Ispanakli Gozleme Pan grilled bread stuffed with home cooked minced lamb and cheese	65
Peynirli Gozleme Pan grilled bread stuffed with duo cheese	65
Falafil Blended chickpeas with selected vegetables served with tahini garlic sauce	Individual – 50 Roll – 70

Salatalar – Salads

Cacik* Homemade natural yoghurt, cucumber cubes and mashed garlic	65
Coban Salatasi* Cucumber, tomato, chili and onions with freshly made dressing	55
Maydonoz Salatasi* Chopped fresh parsley, tomato, onions and cous-cous with freshly made dressing	65
Kozlenmis Biber Salatasi* Char grilled red chili, garlic with pomegranate sauce and extra virgin olive oil	80
Gavurdagi Salatasi* Cucumber, tomatoes and walnuts with pomegranate sauce and extra virgin olive oil	75
Beyaz Peynirli Salata* Iceberg lettuce, cherry tomatoes, feta cheese with extra virgin olive oil dressing	80

Odonlu Firindan Taze Ekmeler – Bread freshly from the wood oven

Lavas Ekmegi Puffy bread	25
Kebab Ekmegi Soft thin bread	15
Karisik Ekmek Mix bread	75
Ozel Kunzulu Ekmek Special sesame bread	Small – 55 Medium – 75 Large – 100

**Chef's Signature Lamb Shank Dishes – Original recipe from the Chef's village
Overnight wood oven baked fork tender shank of lamb, home dried herbs and spices
served with selections of:**

Burgul Pilavli Kuzu Incik Village style with pickled vegetables and Burgul Pilav	250
Patlicanli Kuzu Incik Kebabi Olive oil fried aubergines in home dried thyme with Sehriyeli Pilav	290
Firinda Kuzu Incik Baked mushrooms, shallots and garlic with Burgul Pilav	270
Meftune Kuzu Incik Simmered whole shallot, garlic and tomato paste with Sehriyeli Pilav	270
Kuzu Incikli Hunkar Begendi Pureed char grilled aubergine and mozzarella cheese	300
Enginarli Kuzu Incik Haslama Simmered artichokes, potatoes, celery stick and baby carrots with Sehriyeli Pilav	300
Ezme Soslu Kuzu Incik Sautéed vegetables in homemade chili paste and spices with Sehriyeli Pilav	275

Sebze Ana Yemekler – Vegetarian Main Course

Firinda Sebzeli Enginar* Wood oven baked selected sautéed vegetables with artichokes and mozzarella cheese	130
Feslegenli Patlican Sarmasi* Sautéed vegetable with fresh basil rolled in olive oil fried aubergines	130
Sebzeli Durme* Selected vegetables and spices stuffed in crêpes with mozzarella cheese	130
Sebzeli Musakka* Mixed selected sautéed vegetables on olive oil fried aubergines and zucchinis	130
Sebzeli Guvec* Wood oven baked selected cube cut vegetables with mozzarella cheese	130

Pilavlar – Rice

Sehriyeli Pilav* Slow cooked sautéed vermicelli and rice	20
Icli Pilav* Slow cooked rice with almonds, pine nuts, raisin and Turkish spices	35
Burgul Pilavi Village style cooked bourgul with onions and special spices	25

Ana Yemekler – Main Course

Iskender Kebab Shaved doner kebab and tomato sauce on bread with yoghurt and Sehriyeli Pilav	177
Sade Doner Shaved doner kebab, Sumack onion salad with bread	140
Pilav Ustu Doner Shaved doner kebab with salad and Sehriyeli Pilav	150
Karides Kebab Char grilled marinated king prawns with Burgul Pilav	270
Karides Guvec Wood oven baked shrimps, mushroom, cherry tomatoes with selected spices	180
Bademli Balik Pan grilled fillets of marinated fish, sliced almond and trio paprika	175
Ezme Soslu Balik Pan grilled fillets of marinated fish on sautéed vegetables with cheese	175
Manti Steamed spiced minced lamb in homemade dough dressed with yoghurt garlic, butter and dry chili	160
Izgara Tavuk Kanadi Char grilled marinated chicken wings with Icli Pilav	115
Adana Kebab Char grilled minced meat and chili paste with Icli Pilav	Chicken – 145 Beef – 160 Lamb – 170
Ezmeli Kebab Sautéed selected chopped vegetables with spiced kofte's	Chicken – 140 Beef – 160 Lamb – 170
Durme Wood oven baked crêpes stuffed with meat and mozzarella cheese	Chicken – 140 Beef – 150 Lamb – 170
Kagit Kebab Wood oven baked minced meat, chili and tomatoes with sesame bread	Chicken – 145 Beef – 170 Lamb – 180
Sis Kebab Char grilled marinated meat cubes with Icli Pilav	Chicken – 155 Beef – 285 Lamb – 215
Yayla Kebab Kofte's on sautéed butter-dried chili bread with yoghurt garlic sauce	Chicken – 150 Beef – 170 Lamb – 180
Kasarli Mantarli Kofte Pan grilled spiced minced meat stuffed with cheese layered on sautéed mushroom	Chicken – 150 Beef – 160 Lamb – 170
Yaprak Sarma Stuffed wine leaves with selected vegetables and minced lamb served with yogurt garlic sauce	170

Icecekler – Beverages

Soft Drinks	40
Lemon Tea	45
Lemon Squash	45
Premium Mineral Water Equil – Still or sparkling	45
Ayran (Turkish yoghurt drink)	45
Homemade Fresh Fruits yoghurt drink (Strawberry or Golden Kiwi)	75
Pure fresh juice (Orange, Strawberry or Golden Kiwi)	75
Imported Turkish Fruit Juice (Apricot, Peach or Sour Cherry)	45
Cay (Turkish Tea)	45
Elma Cayi (Apple Tea)	50
Naneli Cay (Mint Tea)	45
Turkish Coffee	40
Espresso	40
Cappuccino	45
Black Coffee	30
Beer	45
Corkage Fee – Wine and liquor	80

Prices are subject to service charge and prevailing government tax

** Vegetarian dishes*