

RED

Antik TURKEY Aromatic and easy to drink with	175ml 7	Bottle 23
Azziba Rosso d'Italia, Italy Beautifully ruby colour with rich aroma and powerful fruity taste.	7	23
Montepulciano d'Abruzzo, Villa dei Fiori, Italy Rounded and rustic with hints of morello cherry and spice.	7.5	25
Pinot Noir, Valdivieso, Chile Medium bodied, smooth and ripe flavoured with bursts of cherry and raspberry aromas	8.5	29
Merlot La Croix, Vin de Pays de l'Herault, France Dark violet tints and blackberry aromas. Smooth on the palate, fresh finish.		28
Peloponnese Agiorgitiko, Moderne Allegorie, Greece Peppery notes with plum undertones. The wine has good fruitiness with a gentle acidity.		31
Malbec, El Cuyo, Argentina Vibrant aromas of cherry and ripe plum paired with flavours of chocolate and cinnamon lead to a lingering finish.		31
Rioja Alta Reserva, Castillo Clavijo, Spain Complex wine with ripe mature fruit, spice and vanilla oak flavours.		34
Cabernet Sauvignon, Xanadu Exmoor, Australia Fruits of the forest, cassis and dark chocolate give this full-bodied wine real punch.		41
St-Emilion Grand Cru, Chateau Viramiere, Bordeaux, France A powerful, complex nos balanced with delicate vanilla notes. Powerful yet subtle.		56

ROSE

Zinfandel Rosé, Bulletin, America Juicy, light & bright. A sound balance of ripe fruit & refreshing acidity.	175ml 7	Bottle 23
Pinot Grigio Blush Rosé, Venetie DOC, Conto Vecchio, Italy Pleasant nose with fruity, floral notes. Crisp & balanced on the palate.	7.5	26
Coteaux Varois en Provence Rosé, Domaine Teisseire, Organic This wine shows delicate red summer fruits of strawberry, raspberry and a hint of watermelon.		35

COCKTAILS

Classic Margarita Tequila, conintreau, lime	10.5
Lychee Martini Vegan egg whites, Bacardi, lemon juice, sugar syrup, lychee liqueur, lychee juice	10.5
Passion Fruit Martini Vanilla vodka, passion fruit puree, simple syrup, lime juice	10.5
Passion Fruit Daiquiri Vanilla vodka, passion fruit, mixed puree, lime juice, sugar	10.5
Strawberry Daiquiri Bacardi rum, fresh strawberry, simple syrup, lime juice	10.5
Mojito Bacardi rum, fresh mint, lime, brown sugar, Sprite	10.5
Aperol Spiritz Aperol, prosecco, soda	10.5
Pina colada Rum, pineapple juice, coconut cream, symple syrup, lime juice	10.5
Kiwi Pleasure Kiwi, gin, elderflower liqueur, sugar syrup	10.5

SPIRITS

WHISKEY	25ml	50ml
Jack Daniels	5.5	7.5
Jameson	5.5	7.5
Black Label	5.5	7.5
RUM		
Bacardi	5	6.5
Captain Morgan	5	6.5
Kraken	6	7.5
VODKA		
Smirnoff	4.5	6.5
Absolut Regular	5.5	6.5
Absolut Citron	5.5	6.5
GIN		
Gordon Gin	4.5	6.5
Bombay Sapphire	5.5	6.5
Pink Gin	5.5	6.5
Raspberry Gin	5.5	6.5
BRANDY		
Courvoisier	5.5	7.5
Hennessy	5.5	7.5
TURKISH SPIRIT		
Yeni Raki	Glass 4.5 D	6.5
20cl 21	35cl 29.5	70cl 55.5
Tekirdag Gold	Glass 7.50	
20cl 28	35cl 39.5	70cl 67.5

WHITE

Antik TURKEY Ruby red, rich aroma and powerful fruity taste	175ml 7	Bottle 23
Azziba Bianco d'Italia, Italy Aromatic and easy to drink with a long, fresh finish. Refreshing and lightbodied with citrus flavours and floral aromas	7	23
Trebbiano di Romagna Le Coste, Poderi dal Nespole, Italy Refreshing and lightbodied with citrus flavours and floral aromas	7	25
Chardonnay La Serre, Vin de Pays d'Oc, France Light and refreshing. Lemon flavours paired with crisp green apple aromas.	8	27
Pinot Grigio, Argento, Argentina Delicate and elegant floral aromas with tropical fruitiness and a bright, crisp finish.		28
Sauvignon Blanc, Santa Rita Gran Hacienda, Chile Refreshing and medium-bodied with zesty citrus aromas.		29
Peloponnese Moschofilero Roditis, Moderne Allegorie, Greece Delightful fennel and lime notes with crushed rose petals.		31
Gavi DOCG, Tuffolo, Italy Intense with floral aromas and fresh citrus fruit flavours.		36
Sauvignon Blanc Satellite, Spy Valley, Marlborough, New-Zealand Aromas of citrus, stone fruit with notes of apple and pear.		40
Pouilly-Fume Calcite, Francis Blanchet Bright and refreshing, with aromas and flavours of lemon, lime and apple, with a subtle mineral note & a mouth-watering finish.		45

SPARKLING

Vaporetto Prosecco, Italy Fresh and pleasant, fine and persistent. Fruity apple flavour and aroma with hints of apricot and citrus.	175ml 8.5	Bottle 30
Jeio Prosecco Rosé, Italy Soft, fruity and refreshing with persistent bubbles. Long-lasting flavours of citrus and rose.		41
Champagne Palmer & Co Brut Reserve, France Beautifully elegant, refined and rich. Fruitiness combined with subtle notes of honey.		71

SOFT DRINKS

Coke, Diet Coke,	
Coke Zero, Fanta,	
Sprite	3.85
Water sml 2.95 lrg 5.5	
Sparkling, Still	
Juice	3.5
Apple, Pineapple,	
Cranberry	
Fresh Orange Juice	4.5
Homemade Lemonade	3.85
Salgam (Turnip Juice)	3

MILKSHAKES

Oreo	6
With Italian vanilla gelato	
Strawberry	6
With Italian strawberry gelato	

TEA

Turkish Tea	1.5
The first is complimentary	
English Tea	2.8
Fresh Mint Tea	2.8
Tea Pigs Pot	3.5
Everyday Brew	
Chamomile	
Peppermint	
Super Fruit	

COFFEE

Espresso single	2.5
Americano	2.8
Hot Chocolate	4
Cappuccino	3.3
Latte	3.3
Turkish Coffee	2.5
Iced Coffee	4
Cappuccino	4.5



MAIN MENU



www.turkuazrochester.com

@Turkuaz.rochester

Shots

Tequila	5
Turkuaz Group Shot Serves 4 people	15

Liqueur

Disaronno	175ml 6.5	Bottle 7.5
Bailey's	6.5	8.5

Beer On Tap

Efes	7
Mahou	7
Leffe	7.5
Camden Pale Ale	6

Cider

REKORDERLIG	5.5
Strawberry-lime	

Bottle Beer

Asahi	5
Peroni	5
Corona	5
Peroni Non Alcoholic	4

MEZE

Small plates to stimulate the appetite - also great for sharing

COLD

Olives V VG GF	4.5
Humus V VG GF Chickpea puree and tahini	5.9
Soslu Patlican V VG GF Fried aubergines, onions, tomato sauce	6.9
Babaganush V GF Grilled aubergines, garlic, tahini, yogurt	6.5
Tarama Cured roe of cod	5.9
Haydari V GF Strained yogurt, dill, feta	5.9
Beetroot Tarator V GF Fresh beetroot, garlic, yogurt	5.9

HOT

Hellim V GF Grilled halloumi cheese	6.9
Fried Calamari Coated with breadcrumbs, cream, egg, flour	7.9
Muska Boregi V Triangular filo pastry filled with feta, mozzarella, parsley	6.9
Karides GF Pan-fried prawns, peppers, tomatoes	8.9
Arnavut Ciger Pan-fried liver coated in flour with onions, parsley	7.9
Falafel V VG Homemade falafel with humus	7.5
Humus Kavurma N GF Humus with pan fried tiny lamb cutlets, pine nuts	9
Sucuk GF Pan-fried Turkish beef sausage	6.9
Mantarli Hellim V GF Pan-fried mushrooms, halloumi cheese, parsley	7
Garlic Mushroom Pan-fried mushroom with garlic and cheese	6.9

SALAD

Greek Salad V GF Feta cheese, tomato, cucumber, red onion, red and green pepper, olive oil and pomegranate dressing	7.5
Halloumi Salad V GF Grilled halloumi, avocado, cherry tomatoes, sweetcorn, mixed leaves, beetroot, olive oil and pomegranate dressing	10.9
Chicken & Avocado Salad Chicken breast, green salad, avocado & season sauce	15

V Vegetarian VG Vegan GF Gluten free N Contains nuts. Please let your server know if you have any allergies.

Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information concerning allergies. Subject to status all major credit cards are accepted. All prices are inclusive of VAT.

SHARING

Why not order a mixed meze with a platter for the complete experience

MIXED MEZE

SMALL 14.5

For 2-3 people to share

Beetroot Tarator V GF • Haydari V GF
Soslu Patlican V GF VG • Humus V GF VG

LARGE 18.5

For 4-5 people to share

Tarama • Haydari V GF • Soslu Patlican V GF VG
• Humus V GF VG • Beetroot Tarator V GF
• Babaganush V GF

HOT 19.5

3 pieces each

• Hellim V GF • Sucuk GF • Falafel V VG
• Fried Calamari • Humus V GF VG • Muska Boregi V

PLATTERS

All served with rice & bulgur

FULL 59.5

2-3 people

Lamb Shish • Chicken Shish • Adana Kebab
4 Lamb Ribs • 8 Chicken Wings
• 2 Izgara Lamb Kofte • 2 Chicken Kofte

JUMBO 73

4-5 people

Lamb Shish • Chicken Shish • Adana Kebab
7 Lamb Ribs • 8 Chicken Wings • 4 Lamb Chops
• 3 Izagara Lamb Kofte • 3 Chicken Kofteh

MIXED KEBAB 31.9

1-2 people

Lamb Shish, Chicken Shish, Adana Kebab,
2 Ribs and 2 Chicken Wings

CHICKEN PLATTER 44.5

2-3 people

Chicken Wings, Chicken Shish,
Chicken Beyti &
Chicken Thighs

SOUP

Mercimek V Lentil soup

6.9

PIDE

Turkish pizzas, all served with salad

Kasarli V Tomato, pepper, mozzarella	13.5
Kusbasi Diced lamb, red and green peppers, parsley, mozzarella	13.5
Kiy mali Seasoned minced lamb, tomato, green peppers, mozzarella	13.5
Sucuk Spicy beef sausage, green pepper, tomato, mozzarella	13.5
Vegetarian V Mushroom, tomato, red and green peppers, onions, olives, mozzarella	13.5
Hellim V Halloumi, tomato, green pepper, olives, mozzarella	13.5
Tavuk Chicken, red and green peppers, parsley, mozzarella	13.5
Kavurmali Lamb cutlets, egg, mozzarella	13.5
Ispanak V Spinach, feta, red peppers, onions, mozzarella	13.5
Mixed Lamb, chicken, sucuk, green pepper, mozzarella	14.5

ADD EGG TO ANY PIDE 0.50

LAHMACUN

£5.5

Very thin traditional Turkish pizza covered with seasoned minced lamb and onions, fresh tomatoes, parsley and red peppers

FISH

All served with baby potatoes, salad & broccoli

Sea Bass GF	20.5
King Prawns GF	23.5
Salmon GF	23.5

WRAPS

All served with chips

Adana	13.5	Mix Shish	13.5
Lamb shish	13.5	Falafel V VG	9.5
Chicken shish	13.5	Hellim V	9.5

SIDES

Chips	4.5	Bulgur	4.5
Curly Fries	4.5	Mashed Potatoes	4.5
Rice	4.5	Barbecued Onions	4.5
Baby Potatoes	4.5	Barbecued Mushrooms	3.5
Broccoli	4.5		

CHARCOAL

All served with rice and salad

Izgara Lamb Kofte 4pcs Fresh prime lamb, finely chopped and mixed with peppers & fresh herbs	17.5
Lamb Shish Lean and tender cubes of lamb skewered & grilled over charcoal	17.5
Chicken Shish Lean chunks of chicken skewered and grilled over charcoal	17.5
Mixed Shish Lamb Shish, Chicken Shish	18.5
Adana Kebab Seasoned minced lamb skewered and grilled over charcoal	17.5
Lamb Chops 4pcs Tender lamb chops seasoned and grilled over charcoal	23.5
Vegetarian Kebab V Char-grilled aubergines, peppers, mushrooms, onion, courgette, tomato sauce, served with hummus or yogurt	17.5
Vegan Kebab VG As above. Served with humus and salad	17.5
Chicken Wings 8pcs Marinated chicken wings grilled over charcoal	17.5
Chicken Thighs Marinated chicken thighs grilled over charcoal	17.5
Lamb Ribs 8pcs Seasoned lamb ribs grilled over charcoal	20.5
Homemade Burger Gilled beef with cheese, lettuce, onion, pickled gherkin, served with chips	15.5
Lamb Klefiko ***CHEF'S FAVOURITE*** Served with mashed potato and celery	17.5

SPECIALS

Ali Nazik GF Char-grilled aubergines, garlic, tahini, yogurt, lamb shish	20.5
Mozzarella Chicken Chicken tight cooked slowly and grilled to perfection, oven baked with mozzarella cheese and butter	20.5
Kizartma Fried aubergine, courgette, red and green peppers, carrots, potatoes, mushrooms, onions, served with garlic yoghurt and rice	15.5
Falafel Dish V VG Homemade falafel, baby potatoes, rice, humus & salad	15

YOGURTLU KEBABS 20.5

Shish skewer chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter

Yogurtlu Lamb Shish / Yogurtlu Chicken Shish
Yogurtlu Adana

SARMA BEYTI 20.5

Seasoned mince kebab grilled over charcoal, wrapped in lavash bread and mozzarella, topped with tomato sauce and butter, served with yogurt and bulgur

Sarma Lamb Beyti
Sarma Chicken Beyti
Sarma Vegi Beyti V