

A'la Turka

A la Carte Menu

Meze (Starters)

Meze is a way of life in the Eastern Mediterranean, as tapas are a tradition in Spain. Most Turkish, Greek & Lebanese meals start with a collection of mezes (appetizers), spread on a table like a Middle Eastern Feast and everyone helps themselves, choosing items with contrasting flavours and textures that compliment one another. Please note: some items are not always available! Authentic meze dishes from the Middle East, freshly prepared & served on platters to enjoy.

Sultan's Delight Cold Meze Platter

A lovely platter consisting of fresh homemade mezes of:

Kizartma, tabouleh, cacik, hummus, yogurtlu patlican, dolmades, olives, feta, mixed pickles and fresh hot pita bread.

All cold mezes best enjoyed with champagne - Bollinger Cuvee Brut or any other bubbly!

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| Meze Platter for One | R95.00 |
| Meze Platter for Two | R190.00 |
| Meze Platter for Three | R285.00 |
| Meze Platter for Four | R680.00 |

Emperor's Delight Hot Meze Platter

A selection of pastry, cabbage dolma, lamb chop sish, chicken sish, kofte, falafel

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| Meze Platter for One | R150.00 |
| Meze Platter for Two | R300.00 |
| Meze Platter for Three | R450.00 |
| Meze Platter for Four | R600.00 |

Cold Meze - Starters

Pita bread is not included, order according to your appetite.

Tabouleh / Kisir R48.00

A salad prepared with bulgur wheat, tomatoes, green peppers, spring onion, garlic, fresh parsley, lemon juice, olive oil, paprika paste and served with lettuce.

Cacik / Tzatziki R42.00

Yoghurt, cucumber and a hint of garlic

Hummus R48.00

Chickpea and sesame purée, with lemon, garlic and olive oil.

Yogurtlu Patlican / Baba Ghannouj R48.00

Baked aubergine blended with yoghurt, garlic, olive oil, lemon and tahini

Kizartma R48.00

Lightly fried carrots, potato, green peppers red peppers and aubergine blended together with garlic & yoghurt paprika, herbs and olive oil.

Dolma / Dolmades R48.00

Piquantly seasoned rice, pine nuts, currents, herbs and spices, delicately wrapped in organic vine or spinach leaves steamed served with yoghurt

Shi Kofte / Kibbeh R70.00

A traditional raw beef dish, prepared with spices and bulgur wheat and served with lettuce and olive oil

Mixed Pickles R40.00

Spicy and pickled mixed seasonal vegetables

Olives R40.00

With olive oil & spices

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| Sun-Dried Tomato Pesto | R45.00 |
| With pepper paste, walnuts, onion, garlic, mixed to perfection with spices | |
| Feta Cheese | R45.00 |
| With herbs, chopped tomato & parsley | |

Hot Meze - Starters

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| Soup of the Day - Chorba (Soup) | R55.00 |
| Please ask us for our traditional Soup of the day | |
| Damascus Hummus - Arab Tava | R55.00 |
| Chickpea and sesame purée, with lemon, garlic and olive oil, topped with beef mince and pine nuts | |
| Kofte / Keftedes / Kafta | R55.00 |
| Grilled beef meatballs, seasoned with garlic and herbs | |
| Chop Shish | R55.00 |
| Grilled mini lamb kebabs marinated in olive oil and organic herbs | |
| Fried Falafel | R55.00 |
| Chickpea blended with parsley, garlic & spices | |
| Mihshi Malfoul (Lebanese) | R60.00 |
| Cabbage dolma, delicately prepared fresh cabbage leaves stuffed with meat, rice herbs and spices, oven baked in lamb stock and served with garlic yoghurt. | |
| Borek | |
| Spinach & Feta - Sautéed spinach & feta wrapped in Lebanese flat bread or layers of phyllo pastry | |
| Beef & Onion - Beef & onion & herbs wrapped in lebanese flat bread | |
| Manti | R52.00 |
| Turkish beef ravioli smothered in garlic, yoghurt, paprika-butter and spices | |
| Pita Bread | |
| Small | |
| Large | |
| | R15.00 |
| | R20.00 |

Salads

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| Moroccan Chicken Salad | R68.00 |
| Sautéed chicken fillet strips, served with a walnut and garlic dressing, on a basic green salad. | |
| Turkish Choban Salad - Pair with Rietvallei Unwooded Chardonnay | R60.00 |
| Finely cut fresh tomato, onion, green pepper, cucumber, parsley and mint with pomegranate molasses olive oil, chilli and garlic lemon juice dressing | |
| Arabian Beef Salad | R72.00 |
| Pan-fried beef strips, toasted sesame seeds, olives and finely cut fresh tomato, onion, green pepper cucumber, parsley and mint with cumin, olive oil, chilli and lemon dressing | |
| Cypriots Halloumi Salad | R65.00 |
| Halloumi cheese served on fresh salad leaves | |
| Greek Salad | R57.00 |
| Tomato, lettuce, onions and green peppers, cucumber topped with feta cheese and olives and drizzled with our homemade salad dressing | |
| Turkish Water Melon & Feta Salad | R57.00 |
| Fresh chunks of watermelon and feta cheese, drizzled with olive oil. | |

Main Courses

All Main Courses are served with pilaf (rice) of the day.

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| Doner Kebab (Alexander Kebab) (Chefs Choice) | R135.00 |
| The famous Turkish specialty. Delicate slices lamb and beef spread on a bed of grilled pita smothered in yoghurt and topped with our famously secret sauce | |
| Kleftiko (Greek) | R165.00 |
| Slow oven baked lamb shank, individually wrapped in its own pocket with olive oil, garlic, tomatoes, feta cheese and mountain herbs | |
| Sheikh Al Mihshi (Lebanese) | R140.00 |
| Authentic oven baked Aubergine (eggplant) that has been delicately stuffed with lamb cubes, herbs & spices, smothered in a delicious tomato based sauce, cooked to perfection | |
| Adana Kebab (Authentic Turkish) | R125.00 |
| Ground lamb blended with herbs and spices, grilled to perfection on a skewer and served with pita, vegetables and rice | |
| Moroccan Fillet | R150.00 |
| Flame Grilled Beef fillet (250g) marinated in organic oregano and olive oil served on a bed of Bulgur pilav & sautéed vegetables with touch of garlic | |
| Shish Kebab (Lamb) | R125.00 |
| Marinated lamb on a skewer grilled to perfection and served with pita, vegetables and rice | |
| Yoghurt Beef Kebab | R145.00 |
| Slices of beef grilled to perfection served with vegetables on delicious bed of pita bread drizzled with yoghurt and ottoman sauce | |
| Tavuk Kebab (Chicken Kebab) | R110.00 |
| Marinated chicken breast on a skewer, grilled, served with pita and pilaf of the day. | |
| Vegetarian Makloubet | R95.00 |
| Fresh seasonal Vegetables, grilled to perfection with garlic, oregano and olive oil, served Bulgur pilav | |
| Musaka | R95.00 |
| A layered vegetables bake with aubergine, potato, peppers, carrot, herbs and cheese | |
| Speciality Platter For Two (2) | R300.00 |
| A delicious combo of our two famous doner & adana kebabs | |
| Mixed Kebab For One | R190.00 |
| A meat lovers platter with Doner, Lamb, Chicken & Adana Kebabs served with pilaf of the day | |
| Mixed Kebab Platter For Four (4) | R495.00 |
| A Delicious platter for friends with all four famous kebabs, Doner, Lamb Shish, Chicken shish & Adana kebabs served with grilled tomato & peppers and pilaf. | |
| Extras: | |
| Bulgur Pilaf | R25.00 |
| Turka Potato | R30.00 |
| Pilav (Rice) | R25.00 |
| Yoghurt - with/without garlic | R20.00 |

Desserts

Served all day

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| Homemade Baklava | R60.00 |
| Oriental Halva | R60.00 |
| Turkish Delight | R60.00 |
| Dom Pedro | R45.00 |

Turkish Delight Ice Cream

R60.00

[Corkage](#)

NBYO

Menu last updated: 2014-07-18

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Menus are deemed correct at time of publication but may vary over time.
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

