



ALAZZ

TURKISH
CUISINE

For the safety of our customers and staff, this menu has been specially printed with an antibacterial coating.

COLD MEZE

Pasha - With feta cheese, tomato, pepper paste, garlic, smoked pepper, pomegranate molasses.	4.95
Girit - A creamy green basil, feta, yoghurt, pistachio and garlic meze.	4.95
Mora - Beetroot, garlic, olive oil and dill.	4.95
Biber Dolmasi - Peppers stuffed with rice, pine nuts, onion, dill and mint.	4.95
Sarma - Vine leaves stuffed with rice and aromatic herbs.	4.95
Hummus - Chickpeas, smoked peppers, tahini, lemon juice and garlic.	4.95
Antep Ezme - A spicy mix of tomatoes, cucumber, pepper, onion, garlic and parsley.	4.95
Yoğurtlu Patlıcan - Smokey aubergine, garlic and yoghurt.	4.95
Biber Tarator - Red peppers, olive oil, garlic, dill and pumpkin seeds.	4.95
Haydari - Mint and garlic in yoghurt with olive oil.	4.95
Harem - Walnuts, ajvar pepper paste, garlic, parsley, dill and lemon.	4.95
Şakşuka - Aubergine, peppers, tomatoes, garlic and potatoes pan fried in olive oil.	4.95
Kisir (Turkish Tabbouleh) - Fine bulgur, spring onions, dill, parsley, peppers and mixed spice.	4.95
Patlıcan Salatası - Smoked aubergine, peppers, tomatoes, garlic, olive oil and vinegar.	4.95

Choose four cold meze 13.50
With toasted pide bread. Ideal for two.

Cold meze taster platter 21.00
We choose for you an assortment of eight flavoursome meze with toasted pide bread. Ideal for four.

HOT MEZE

Sucuk Helim - Chargrilled Turkish garlic sausage and halloumi cheese.	5.95
Paçanga Böreği - Light pastry parcels of cheese and pastrami.	5.95
Tereyağlı Karides - Prawns in a hot butter and garlic sauce.	6.95 / 14.95
Sardalya - Freshly grilled Sardines.	6.95
Hellimli Biber Dolmasi - Red pepper stuffed with pan fried halloumi cheese.	6.95
Pastirmali Hummus - Oven baked hummus with pastrami, cumin, lemon juice and chilli flakes.	6.95
Atom - Fiery hot red peppers fried in butter served on a bed of smokey aubergine, yoghurt and garlic. Spice lovers only!	6.95

FIRE GRILL

Kuzu Şiş - Aromatic marinated lamb cooked on skewers over glowing charcoals.	16.95
Tavuk Kanat - Chicken wings marinated in a zesty sauce and grilled over charcoals.	11.95
Kuzu Pirzola - Succulent lamb chops seasonal and grilled over charcoals.	15.95
Tavuk Şiş - Juicy marinated chicken, chargrilled on skewers.	11.95
Kasap Köfte - A special blend of succulent lamb and beef, blended with aromatic herbs and spices and shaped by hand into little Köfte's with piyaz salad.	12.95
Karişik Izgara - A platter of our delicious grills including chicken shish, lamb shish, a lamb chop and Adana köfte.	17.00
Adana Köfte - Lightly spiced lamb mixed with fiery chopped paprika and herbs, skewered and chargrilled.	12.95
Kuzu Kaburga - Tender lamb ribs cooked over the charcoal grill.	13.95

All of the above dishes are served with our unbeatable bulgur rice, chargrilled sweet tomatoes, peppers, onions and our charred Lavaş bread. Our bulgur rice is known as Meyhane Pilavi - it is a special combination of bulgur, aubergines, peppers, tomatoes, onions and herbs.

Alaz grill platter for two 44.50

Your choice of two cold meze, lamb shish, chicken shish, adana köfte, chicken wings, lamb ribs, kasap köfte (Turkish meatballs). Served with a choice of Coban salad or Gavurdagi salad, Bulgur rice and Pide bread.

GRILLED FISH

Levrek - Whole charcoal grilled and seared sea bass with thick cut chips, leafy green salad, red onion and lemon.	14.95
Karides - King prawns charcoal grilled in their shells and drizzled in our mouth-watering delicious hot butter and garlic sauce. Served with green salad and thick cut chips.	14.95
Balik Şiş - Chargrilled fish shish seared on a skewer with cherry tomatoes and red peppers, served with thick cut chips, vibrant green leaves, red onion and lemon.	16.95

SALADS

Alaz Grilled Chicken Salad - Juicy marinated chicken, chargrilled on skewers with pastrami, mixed green leaves, shredded carrots and red cabbage, olives, sun-dried tomatoes, red pepper, fresh mint, dill, sunflower seeds and feta cheese (optional). Drizzled in olive oil and lemon juice.	14.95
Çoban Salatası - Traditional shepherds salad - feta cheese (optional), tomatoes, cucumber, red onion, parsley, sumac, olive oil and lemon juice.	5.95
Gavurdağı Salatası - Walnuts, tomatoes, cucumber, red onion, parsley, sumac, olive oil, lemon juice and drizzled in pomegranate molasses. This salad is also known as spoon salad in Turkey as the lashings of dressing make it easier to eat with a spoon.	5.95
Piyaz - Turkish bean salad with Haricot beans, red onion, parsley, sumac, tomatoes, lemon juice, olive oil and seasoning.	5.95

MEAT-FREE DISHES

Halloumi Skewers - Two skewers of chargrilled halloumi, tomato, pepper & onion. Served with Bulgur rice.	11.00
Imam Bayildi - The name of this dish means; the priest fainted - because he loved it so much! Hopefully you will also love this rich vegetable dish. A whole aubergine is pan fried, roasted and seasoned and stuffed with delicious tomato, onion and garlic sauce. Sprinkled with feta cheese (optional) and dill and slowly simmered to perfection. Served with thick cut chips and salad.	11.00

THE YOUNG ONES

All of our children's meals come with cucumber, carrot sticks and thick cut chips.

Skewer of chicken shish	5.50
Köfte (Turkish meatballs)	5.50
Sucuk (Turkish garlic sausage)	5.50

Ask us about today's dessert selection

SIDES

Basket of Pide	2.50	Grilled onions	3.00
Thick cut chips	2.95	Sweet potato fries	3.95
Bulgur rice	2.50	Halloumi fries - Alaz dip	4.95
Zeytin - bowl of olives	3.60	Yoghurt	2.50