



OTTOMAN KITCHEN

TAKEAWAY MENU

order online

www.ottoman-kitchen.co.uk

STARTERS

COLD MEZE

all served with warm bread

Humus (v) 4.95

Purèed chickpeas, tahini, olive oil, lemon juice and garlic

Tarama Salata 4.95

Freshly prepared whipped cod roe (fish roe paste)

Cacik (v) 4.95

Cucumber, mint, dill and a hint of garlic mixed with natural yoghurt

Spinach Tarartor (v) 4.95

Fresh spinach with creamy yoghurt and a hint of garlic

Baba Ganoush (v) (Patlıcan Ezme) 5.45

Smoked aubergine, finely chopped with a hint of garlic blended in a creamy yoghurt and tahini

Mediterranean Mixed Olives (V) 4.95

Mixed green and black olives marinated in herbs & olive oil

Aubergine Ratatouille (v) (Şakşuka) 5.45

Pan fried aubergine, pepper, garlic and onion in a rich tomato sauce

Stuffed Vine Leaves (v)(n) (Yaprak Sarma) 4.95

Vine leaves sautéed with rice, onion, mint, dill, parsley, pine nuts and blackcurrant cooked in olive oil

Barbunya Pilaki (V) 4.95

Barlotti beans cooked with potatoes in tomato sauce

HOT MEZE

all served with warm bread

Soup of the day 4.95

Please ask for daily soup

Falafel (v) 5.45

Fried chickpeas, parsley, onion, garlic and coriander

Spinach & Feta Parcels (Sigara Boregi) 5.95

Long thin crispy pastry parcels filled with feta cheese & spinach

Halloumi (v) 4.95

Grilled Cypriot Cheese served with lettuce & tomato

Spicy Turkish Sausage (Sucuk) 5.95

Halal grilled spicy garlic beef sausage served with lettuce & tomato

Calamari 6.45

Fried crispy squid served with tartar sauce

King Prawns (Karides) 6.95

Seasoned king prawns, pan fried with garlic in butter

Creamy Mushrooms (v) (Kremali Mantar) 6.45

Sautéed garlic mushrooms in a creamy sauce with cheese & herbs (available without cream)

Oven Baked Stuffed Aubergine (v) 6.45

Aubergine, stuffed with vegetables including mushrooms, peppers & tomatoes served with yoghurt

Albanian Liver (Arnavut Cigeri) 6.95

Pan fried lamb liver with onions & pepper and parsley

COLD MEZE PLATTER

Humus, Tarama, Cacik, Vine Leaves, Baba Ganoush and Aubergine Ratatouille

14.95

HOT MEZE PLATTER

Falafel, Spinach & Feta Parcels, Spicy Sausage, Halloumi and Calamari

15.95

CHARCOAL FAVOURITES

all served with rice and salad

Chicken Shish 13.95

Chargrilled marinated chicken cubes on skewer

Chicken Wings 13.95

Chargrilled chicken wings

Adana Kofte 13.95

Chargrilled specially prepared minced lamb on skewer

Lamb Shish 14.95

Chargrilled marinated lamb cubes on skewer

Mix Shish 14.95

Chargrilled lamb and chicken cubes on skewer

Chicken Beyti 13.95

Chargrilled specially prepared minced chicken marinated with finely chopped garlic, veg on skewer

Lamb Beyti 13.95

Chargrilled specially prepared minced lamb seasoned with finely chopped garlic, veg on skewer

Mix Beyti 14.95

Chargrilled specially prepared minced lamb & chicken with finely chopped garlic, veg on skewer

Lamb Ribs 15.95

Chargrilled lamb spare ribs

Lamb Chops 17.95

Chargrilled seasoned tender lamb chops

Mixed Kebab 18.95

Chargrilled lamb shish, chicken shish & lamb kofte

SHARING PLATTERS

all served with rice and salad

Chicken Platter 35.95 serves 2

Meze: Hummus, Cacik, Salad. Chicken Shish, Chicken Beyti, Chicken Wings

Ottoman Mix Grill 49.95 serves 3-4

Chicken Shish, Adana Kofte, Chicken Wings, Lamb Shish, Chicken Kofte, Lamb ribs (4)

Family Mix Grill 65.95 serves 3-4

Chicken Shish, Adana Kofte, Chicken Wings, Lamb Shish, Chicken Kofte, Lamb ribs (10)

SEAFOOD

Sea Bass Fillet 16.95

Marinated fillet of sea bass served with mush potatoes & vegetables

King Prawn Casserole 17.95

Sautéed in earthen clay pot with onion, peppers, mushrooms, & tomatoes with house sauce served with rice & salad

Grilled Salmon 15.95

Scotch Salmon steak served with mush potatoes & sautéed vegetables

Calamari Rings 15.95

Fried fresh squid served with salad & tartar sauce

v = vegetarian gf = gluten free n = contains nuts for full allergy information please ask a member of staff

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GRILLED KEBAB WITH YOGHURT

all served with salad

Iskender Kebab 15.95

Grilled lamb cubes on a layer of chopped pitta bread and topped with yogurt and chef's special tomato sauce

Adana with Yoghurt 14.95

Spicy minced lamb grilled on skewer topped with yogurt then drizzled with butter & bread croutons

Chicken Shish with Yoghurt 14.95

Marinated chicken grilled on skewer topped with yogurt then drizzled with butter & bread croutons

Lamb Shish with Yoghurt 15.95

marinated cubes of lamb grilled on skewer topped with yogurt then drizzled with butter & bread croutons

Chicken Sarma Beyti 14.95

Specially prepared minced chicken and herbs on skewers, chargrilled wrapped in lavas bread. Served with butter, tomato sauce & yogurt

Lamb Sarma Beyti 14.95

Specially prepared minced lamb and herbs on skewers, chargrilled wrapped in lavas bread. Served with butter, tomato sauce & yogurt

Ali Nazik 15.95

Diced lamb filled with special butter served on a smoked aubergine puree

Ottoman Nazik 15.95

Diced chicken filled with special butter served on a smoked aubergine puree

Mixed Iskender 16.95

Grilled lamb cube and chicken cube on a bed of marinated cut bread, topped with special tomato sauce

SPECIALITIES

Chicken Casserole 15.95

Tender chicken pieces, mushrooms, peppers, tomatoes & onions, topped with chef's special tomato sauce

Creamy Garlic Chicken 15.95

Pan fried chicken with mushrooms, onion, peppers, garlic, cream sauce, served with rice

Lamb Casserole 15.95

Tender lamb pieces, with mushrooms, peppers, tomatoes, onions, topped with chef special tomato sauce

Sauteed Lamb Liver 14.95

Diced liver cooked with butter, onion, peppers, garlic, served with rice

Sac Kavurma 15.95

Iron plate fried tender lamb pieces sauteed with spicy peppers, tomatoes, onions, served with rice & salad

Lamb Shank (Kleftiko) 15.95

Slow cooked lamb shank, with baby potatoes, carrots, celery in a rich tomato sauce.

VEGETARIAN

Vegetarian Moussaka (v) 12.95

Aubergine, potatoes, green peppers, tomatoes & onions cooked in oven with béchamel sauce

Oven Baked Stuffed Aubergine (v) 12.95

Aubergine stuffed with vegetables, including mushrooms, peppers & tomatoes, served with rice & yoghurt

Falafel (v) 11.50

Broad beans, chick peas and vegetable fritters served with humus

Halloumi Wrap (v) 10.95

Grilled Halloumi Cheese wrap with humus and mix salad served with chips

Falafel Wrap (v) 10.95

Fritters falafel wrap with humus and mix salad served with chips

CHILDREN'S

all served with rice or chips

Chicken Shish 9.95

Chargrilled marinated chicken cubes on skewer

Lamb Shish 9.95

Chargrilled marinated lamb cubes on skewer

Chicken Wings 9.95

Chargrilled chicken wings

Lamb Kofte 9.95

Chargrilled specially prepared minced lamb

Chicken Kofte 9.95

Chargrilled specially prepared minced chicken

SIDES

Rice (Pilav) 2.95

Wheat (Bulgur) 2.95

Chips 2.95

Plain Yoghurt 2.95

Grilled Mushrooms 4.95

Grilled Hot Peppers (Bullet) 2.95

Mash Potato 3.95

Sautéed Mix Vegetables 4.95

SALADS

Mix Salad (v) 4.95

Lettuce, onion, tomatoes, parsley, sumak and olive oil

Shepherd's Salad (v) 4.95

Diced tomatoes, cucumber, parsley, onions, sumac and olive oil

Feta Cheese Salad (v) 5.95

Lettuce, Feta Cheese, cucumber, tomatoes, olives, red onions, olive oil

Green Salad (v) 6.45

Lettuce, rocket, red onion, cucumber, green olives

DESSERTS

Warm Künefe (Hot) (n) 5.50

Shredded angel hair baked and unsalted white cheese topped with pistachio & mascarpone

Oven Baked Rice Pudding 3.95

Rice, milk blended with almond and coconut milk

Home Made Baklava 3.95

Filo pastry filled with crushed pistachio and honey syrup

Warm Chocolate Fudge Cake 3.95

A delicious fudge of chocolate icing over a light textured chocolate filled sponge

Tiramisu 3.95

A classic Italian tiramisu

Ice Cream Cocktail(3 scoops) 3.95

Vanilla, strawberry, chocolate

DRINKS

Coca Cola 1.50

Diet Coke 1.50

Sprite 1.50

Fanta 1.50

Still Mineral Water

Small 1.50 Large 3.95

Sparkling Mineral Water

Small 1.50 Large 3.95

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