



BANQUETS

FOR GROUPS OF TWO OR MORE PEOPLE

KINGS FEAST

FRESHLY BAKED TURKISH BREAD

49PP

WITH HOUSE MADE DIP + V

LAMB STEAK PIDE

DICED LAMB, CAPSICUM, ONION, TOMATO, MOZZARELLA CHEESE, CHILI FLAKES & PARSLEY + *

OUR FAMOUS MIXED GRILL

CHAR-GRILLED CHICKEN, BEEF & ADANA SKEWERS WITH CHICKEN WINGS + # *

MEDITERRANEAN SALAD

TOMATO, LETTUCE, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING + # V

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

SWEET TURKISH TASTING PLATE

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED TURKISH DELIGHT & ORANGE WITH ALMOND REVANI V

VEGETARIAN FEAST

FRESHLY BAKED TURKISH BREAD

44PP

WITH HOUSE MADE DIP + V

SPINACH & CHEESE PASTRY

FLAKY PASTRY WITH BABY SPINACH & A THREE CHEESE MIX V

ZUCCHINI FRITTERS

ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY

ROAST PUMPKIN PIDE

ROAST PUMPKIN, FIRE-ROASTED RED ONION, FETA, MOZZARELLA & SEA SALT

VEGETABLE SKEWERS

VEGETABLE SKEWERS MADE WITH ZUCCHINI, ONION, MUSHROOMS & CAPSICUM + # V

MEDITERRANEAN SALAD

TOMATO, LETTUCE, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING + # V

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI & BUTTER

SWEET TURKISH TASTING PLATE

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED TURKISH DELIGHT & ORANGE WITH ALMOND REVANI V

+ DAIRY FREE ON REQUEST # GLUTEN FREE ON REQUEST V VEGETARIAN

* ADANA & LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS





DINNER

TURKISH BREAD

HOUSE MADE & FRESHLY BAKED

TRADITIONAL TURKISH BREAD

GLAZED WITH BUTTER + V	5
GLAZED WITH GARLIC & FRESH HERBS	6

MIXED BREAD BOARD

TURKISH BREADS GLAZED WITH BUTTER & GARLIC, WITH SIX DIPS V	33
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VEGGIE STICKS

MIXTURE OF FRESH VEGETABLES + # V	5.5
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HOUSE MADE DIPS

BABA GHANOUSH # V, BEETROOT # V, YOGHURT & CUCUMBER # V, HOMMUS + # V, CHILLI & CAPSICUM + # V, GARLIC LOVE # V	4.9EA
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PIDES

HOUSE MADE & FRESHLY BAKED

CHICKEN PIDE

CHICKEN, ROASTED RED PEPPER, MUSHROOM & MOZZARELLA CHEESE +	23
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ROASTED PUMPKIN PIDE

ROAST PUMPKIN, FIRE ROASTED RED ONION, FETA & SEA SALT + V	22
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TURKISH CHORIZO PIDE

TURKISH CHORIZO WITH TOMATO & MOZZARELLA CHEESE +	23
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VEGE PIDE

SPINACH, MUSHROOM, ONION, TOMATO, FETA & MOZZARELLA CHEESE + V	21
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LAMB PIDE

LAMB MINCE, ONION, PARSLEY, MOZZARELLA CHEESE CAPSICUM & CHILLI +	23
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LAMB STEAK PIDE

DICED LAMB, CAPSICUM, ONION, TOMATO, CHILLI FLAKES & PARSLEY + *	24
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KINGS PIDE

TURKISH CHORIZO, CHICKEN, MUSHROOM, SPINACH, ONION, FETA, MOZZARELLA CHEESE & TOMATO +	25
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ADD MEDITERRANEAN SIDE SALAD

TOMATO, LETTUCE, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING	3.5
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MEZE

TURKISH STYLE SHARE DISHES

LAMB CUTLETS

CHARCOALED LAMB CUTLETS, CHERMOULA SAUCE & TOMATO 19
BULGUR RICE (2PCS) + #

SPINACH & CHEESE BOREK PASTRY

FLAKY PASTRY WITH BABY SPINACH & A THREE CHEESE MIX V 13

ZUCCHINI FRITTERS

ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT 13
& FRESH PARSLEY V

HOMMUS & TURKISH CHORIZO

BAKED CHICKPEA HOMMUS, TOPPED WITH TURKISH CHORIZO, 12
SERVED WITH FRESHLY BAKED LAVASH + #

MANTI LAMB DUMPLINGS

MINI LAMB DUMPLINGS WITH GARLIC YOGHURT & PAPRIKA 15
BUTTER SAUCE

CALAMARI

FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED 16
WITH FRESH GARNISH SALAD + #

ROASTED EGGPLANT

OVEN ROASTED BABY EGGPLANT WITH HOUSE-MADE SLOW 12
COOKED TOMATO SALSA, CONFIT GARLIC,
CAPSICUM & ONION + # V

CHICKEN WINGS

CHICKEN WINGS MARINATED IN CAPSICUM, OREGANO, 9
CUMIN & CHILI SERVED WITH GARLIC LOVE & FRESH GARNISH
SALAD (6PCS) + #

GARLIC PRAWNS

AUSTRALIAN PRAWNS MARINATED IN GARLIC & FRESH TURKISH 23
HERBS SERVED WITH FRESHLY BAKED TURKISH BREAD (6PCS) + #

CHEESE & SPINACH GOZLEME

TURKISH FLAT BREAD FILLED WITH MOZZARELLA CHEESE 13
& BABY SPINACH

CHICKEN GOZLEME

TURKISH FLAT BREAD FILLED WITH CHICKEN, MOZZARELLA CHEESE, 15
MUSHROOM, ONION & BABY SPINACH

+ DAIRY FREE ON REQUEST # GLUTEN FREE ON REQUEST V VEGETARIAN
* ADANA & LAMB STEAK CONTAINS TRACES OF BEEF

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CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE & GARNISH SALAD

BEEF SKEWERS

BEEF MARINATED IN FRESH ROSEMARY AND TURKISH SPICES, SERVED WITH HOUSE MADE HARISSA + # 28

CHICKEN SKEWERS

CHICKEN MARINATED IN GARLIC & FRESH HERBS, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP + # 28

LAMB SKEWERS

LAMB MARINATED IN OREGANO & PAPRIKA, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP + # 34

LAMB CUTLETS

LAMB CUTLETS MARINATED IN OREGANO & PAPRIKA, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP (4PCS) + # 37

LAMB ADANA SKEWERS

SPICED MINCED LAMB SERVED WITH FIRE ROASTED CHILI & HOUSE MADE CUCUMBER YOGHURT DIP + # * 26

MIXED SKEWERS

YOUR CHOICE OF CHICKEN AND BEEF SKEWERS, SERVED WITH HOUSE MADE HARISSA OR CHICKEN AND LAMB SKEWERS, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP + # 31

OUR FAMOUS MIXED GRILL

CHICKEN, BEEF & ADANA SKEWERS WITH CHARGRILLED CHICKEN WINGS, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP + # * 36

KOFTE BEYENDI

LAMB MINCED WITH ONION, TOMATO & FRESH TURKISH HERBS SERVED ON A BED OF HOUSE MADE BEYENDI SAUCE # 26

VEGETABLE SKEWERS

FRESH VEGETABLE SKEWERS, MADE WITH ZUCCHINI, ONION, MUSHROOMS & CAPSICUM SERVED WITH TRADITIONAL TURKISH EGGPLANT PUREE + # V 24

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TRADITIONAL TURKISH

LAMB ISKENDER

SLICES OF LAMB STEAK, SERVED ON TURKISH BREAD WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT * 25

LENTIL SOUP

TRADITIONAL LENTIL SOUP WITH A HINT OF MINT, SERVED WITH HOUSE BAKED TURKISH BREAD + # V 15

LAMB SHANK

SLOW COOKED LAMB SHANK WITH CELERY, ONION & CARROT SERVED WITH BABY POTATOES + # V 32

LAMB STEAK BOWL

SLICES OF LAMB STEAK WITH TURKISH RICE & MEDITERRANEAN SALAD, DRIZZLED WITH GARLIC YOGHURT + # * 25

BRAISED VEGETABLE CASSEROLE

BRAISED EGGPLANT WITH VINE TOMATO, CHARCOALED ZUCCHINI & ONION SERVED WITH TURKISH RICE + # 20
ADD CHICKEN | 25 ADD LAMB | 26

PILIC ALA KING

CHICKEN BREAST SAUTÉED WITH CAPSICUM, MUSHROOM, ONION & GARLIC IN A SPICED CREAM SAUCE, SERVED WITH TURKISH-STYLE RICE # 26

ALI NAZIK

CHARGRILLED BEEF ON ROASTED CREAMED EGGPLANT WITH CAPSICUM, ONION & GARLIC SERVED WITH YOGHURT # 28

SIDE SALADS

MEDITERRANEAN SALAD

TOMATO, LETTUCE, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING + # V 7

POTATO SALAD

POTATO, SHALLOTS, PARSLEY, FRESH MINT, OLIVE OIL & FRESH LEMON JUICE V 7

TURKISH SHEPPARD SALAD

TOMATO & CUCUMBER WITH ONIONS, LEMON, OLIVE OIL & PARSLEY 7

CLASSIC WALNUT SALAD

TOMATO, ONION, TOASTED WALNUTS, LETTUCE WITH POMEGRANATE VINAIGRETTE + # V 7

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SOMETHING SWEET

TURKISH DELIGHT

CLASSIC ROSE-FLAVOURED TURKISH DELIGHT, DUSTED
IN ICING SUGAR V 10

REVANI

STICKY ORANGE & ALMOND CAKE, WITH SPICED SYRUP
& ORANGE CREAM WITH COCONUT V 10

BAKLAVA

GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT BAKLAVA,
DRIZZLED WITH LEMON SUGAR SYRUP V 10

NUTELLA BAKLAVA

GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT WITH
NUTELLA , DRIZZLED WITH LEMON SUGAR SYRUP V 10

KUNEFE

MELTED CHEESE & KADAIF, MADE WITH SUGAR SYRUP 12

TURKISH RICE MILK PUDDING

CLASSIC BAKED TURKISH RICE MILK PUDDING SERVED WITH
CINNAMON # V 9

SWEET TURKISH TASTING PLATE

GAZI ANTEP-STYLE HOMEMADE PISTACHIO BAKLAVA, ROSE
FLAVOURED TURKISH DELIGHT & REVANI V 16

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 **AHMETSRESTAURANT**

 **AHMETSSOUTHBANK**

