



Find us on



@ The Bosphorus

www.thebosphorus.co.uk

Christmas Menu

4 COURSE MEAL

TURKISH AND MEDITERRANEAN RESTAURANT

ADULT

36.95

CHILD

19.95

1. APPETISERS
2. STARTERS

3. MAINS
4. DESSERTS

COLD MEZZE

1. HUMMUS (HUMUS)

Puree of mashed chickpeas blended with tahini finished with olive oil, lemon juice & garlic dressing.

2. TZATZIKI (CACIK)

A savoury dish made of creamy strained yoghurt, finely chopped cucumbers, garlic, mint & dill finished with a touch of olive oil.

3. AVOCADO PRAWN COCKTAIL

baby prawns, served on a bed of shredded lettuce and avocado topped with marie rose sauce

4. CRUSHED EGGPLANT

smoked eggplant and cap peppers smashed with tahini

5. MIXED OLIVES

A Selection of Mixed Olives marinated in lemon & herbs.

6. BABAGANOUSH

Smoked aubergines, peppers, parsley, garlic, tahini, lemon juice and extra virgin oil.

7. VEGIE STICK

a selection of carrots, cucumber and celery cut into slices

8. BEETROOT

Roasted baby beetroot, creamy yogurt, a hint of garlic and olive oil topped with crushed walnuts.

9. FETA CHEESE (BEYAZ PEYNIR)

Garnished salad, tomato, olive oil and feta cheese.

HOT MEZZE

10. FILO PASTRY (SIGARA BOREK)

Rolled filo pastry filled with feta cheese and parsley.

11. FALAFEL

Ground chickpeas & board beans blended with mixed herbs & vegetables deep-fried until crispy & crunch.

12. SPICY TURKISH SAUSAGE (SUCUK)

Grilled special spicy Turkish sausage, garnished with salad.

13. HALLOUMI (HELLIM)

Grilled traditional Cypriot cheese slices dressed with olive oil. Served with garnished salad and delicious jam.

14. OCTOPUS

Steamed octopus stirred in white wine and garlic butter sauce with mixed peppers and grilled baby potatoes

15. CALAMARI (KALAMARI)

Fresh pieces of squid are battered and fried to be perfectly crispy on the outside and soft inside served with tartar sauce.

16. PAN COOKED PRAWNS

mixed peppers, garlic, tomato sauce, white wine (Mild or spicy is optional)

17. PACIFIC GARLIC PRAWNS

tiger prawns with white wine and garlic butter sauce, baby grilled potatoes and chives

18. CREAMY GARLIC CHEESE MUSHROOMS (MANTAR)

Fresh mushroom cooked in a pan with garlic butter.

KEBABS

ALL KEBABS ARE SERVED WITH RICE AND SALAD

19. LAMB SHISH (KUZU SHISH)

Skewered tender lamb cubes marinated in tarragon, thyme, tomato, garlic and pepper.

20. ADANA KEBAB

Minced lamb marinated in spices.

22. LAMB RIBS (KUZU KABUGRA)

Lamb ribs tenderised in a special house sauce and served on the bone

23. CHICKEN ADANA (TAVUK ADANA)

Minced chicken breast marinated in spices, chilli and garlic

24. CHICKEN SHISH (TAVUK SHISH)

Cubes of chicken breast on a skewer seasoned with a light tomato, tarragon, garlic and thyme marinade

25. CHICKEN WINGS (TAVUK KANAT)

Chicken wings with an organic house seasoning

26. MIXED CHICKEN KEBAB

Cubed chicken breast, spicy chicken adana and chicken wings

27. MIXED SHISH KEBAB

Lamb shish & chicken shish

28. MIXED ADANA

Lamb adana & chicken adana

SEAFOOD DISHES

44. SEA BASS (IZGARA LEVREK)

Marinated whole sea bass cooked over the charcoal grill, served with rice and green salad.

45. SALMON

marinated salmon cooked over the grill served with mashed potatoes and green salad

46. MONK FISH (GRILLED)

Marinated and cubed monk fish cooked over charcoal grill served with green salad

47. MONK FISH AND SALMON COMBO (GRILLED)

Marinated and cubed monk fish and salmon cooked over charcoal grill served with green salad

Chef's SPECIALS

32. LAMB FAJITA

mixed peppers, onion, garlic, herbs (mild or spicy is optional) served with salad

33. CHICKEN FAJITA

mixed peppers, onion, garlic, herbs (Mild or spicy is optional) served with salad

34. LAMB LIVER «ARNAVUT CIGERI»

red onion, diced potatoes, parsley, herbs served with salad

35. MINCE LAMB MOUSSAKA

Delicious, minced lamb and aubergines, courgettes, potatoes, tomatoes, topped with cheese and served with rice

36. LAMB BEYTI (SARMA KUZU BEYTI)

Lamb marinated, seasoned with garlic and chargrilled, wrapped in a pastry (filo) and topped with tomato sauce, then drizzled with butter served with rice

37. CHICKEN BEYTI (SARMA TAVUK BEYTI)

Chicken marinated, seasoned with garlic and chargrilled, wrapped in a pastry (filo) and topped with tomato sauce, then drizzled with butter served with rice

38. LAMB SHANK (KLEFTIKO)

Tender slow cooked lamb shank, served with mashed potatoes

39. CHICKEN LA CREMA

Chicken with double cream, spinach, mustard and herbs, served with rice

40. ALINAZIK

Chargrilled aubergines, garlic & yoghurt, topped with lamb or chicken cubes served with rice

41. YOGHURT ADANA (YOGURTLU ADANA)

Lamb or chicken mince placed on a bed of diced bread with yoghurt, coated with special house sauce and butter served with rice

42. YOGHURT LAMB SHISH (YOGURTLU KUZU SIS)

Lamb Cubes placed on a bed of diced bread with yoghurt, coated with special house sauce and butter served with rice

43. YOGHURT CHICKEN SHISH (YOGURTLU TAVUK SIS)

Chicken Cubes placed on a bed of diced bread with yoghurt, coated with special house sauce and butter served with rice

SIDE DISHES

51. CHIPS

52. SWEET POTATO FRIES

53. HALLOUMI FRIES

54. RICE

55. TURKISH BREAD

56. MASHED POTATOES

VEGETARIAN DISHES

57. VEGETARIAN MOUSSAKA

Layers of potato, carrot, courgette, onion, aubergine topped with bechamel sauce and mozzarella cheese. Served with rice

58. FALAFEL

Balls of minced broad beans, chickpeas, fresh vegetables, garlic and sesame seeds. Served with hummus.

59. VEGETARIAN GUEVEC

Mixture of seasonal vegetables cooked in a delicious tomato sauce. Served with rice

60. MIX VEGETARIAN GRILL

charcoal grilled aubergine, mushrooms, onions, courgettes, peppers, corn, halloumi cheese butter and herbs

SALADS

61. TURKISH SALAD

Chopped tomatoes, cucumbers, green peppers, red onion and fresh parsley with olive oil and pomegranate dressing

62. AVOCADO SALAD

A fresh mix of lettuce, tomatoes, cucumber, red onion and peppers with olive oil and pomegranate dressing

63. GREEK SALAD

A fresh mix lettuce , Cubes of tomato, cucumber, olive, red onion and feta cheese dressed with extra virgin oil and pomegranate dressing

FOOD ALEGRIES & INTOLERANCES

PLEASE ASK MEMBER OF STAFF IF YOU HAVE ANY QUESTIONS ABOUT OUR MENU OR ANY ALLERGY INFORMATION