

COLD MEZZE

1. HUMMUS (HUMUS)

Pure of mashed chickpeas blended with tahini finished with olive oil, lemon juice and garlic dressing

2. TZATZIKI (CACIK)

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

3. SPINACH TARATOR (ISPANAK TARATOR)

fresh baby spinach combined with creamy garlic yogurt

4. AVOCADO PRAWN COCKTAIL

Baby prawns, served on a bed of shredded lettuce, mix leaves salad, mix peppers, carrots and avocado topped with Marie Rose sauce

5. MIXED OLIVES

A selection of mixed olives marinated in lemon & herbs

6. BABAGANOUSH

Smoked aubergine, peppers, parsley, garlic, tahini, lemon and extra virgin oil

7. BETROOT

Roasted baby betroot, creamy yoghurt, a hint of garlic and olive oil topped with crushed walnuts

8. FETA CHEESE (BEYAZ PEYNİR)

Tomato, olive oil and feta cheese

HOT MEZZE

9. FILO PASTRY (SİGARA BÖREĞİ)

Rolled filo pastry filled with feta cheese, mozzarella cheese, spinach, parsley and some herbs

10. FALAFEL

Ground chickpeas & board beans blended with Mike's herbs & vegetables deep-fried until crispy & crunch served with humus

11. HUMUS WITH LAMB

Pured chickpeas with tahini, garlic & lemon with diced lamb

12. CHICKEN LIVER

Pan fried chicken liver cooked with onion, mixed pepper and drizzle of lemon juice

13. SPICY TURKISH SAUSAGE (SUCUK)

Grilled spicy Turkish sausage, garnished with salad

14. HALLOUMI (HELLİM)

Grilled traditional Cypriot cheese slice dressed with olive oil. Served with garnish salad and delicious jam

15. CALAMAR (KALAMAR)

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

16. ZUCCHINI FRITTERS (KABAK MÜCVER)

Courgette, feta cheese, onions, eggs, flour, carrots and mixed peppers, mixed & fried

17. SWEET BARBECUE CHICKEN

Pan cooked chicken glazed with sweet chili, barbecue sauce, sesame seeds and garlic

18. BANG BANG WINGS

Chicken wings coated in panko bread crumbs fried and glazed with bang bang sauce

19. TROPICAL PRAWNS

Fresh king prawns are buttered-fried to be perfectly crispy on the outside and soft inside served with sweet chili sauce

20. PAN COOKED PRAWNS

Mixed peppers, garlic with tomato sauce (mild or spicy optional)

21. MUSSELS (MİDYE)

Pan cooked mussels in chopped garlic and mix peppers authentic tomato sauce and touch off double cream

22. CREAMY GARLIC CHEESE MUSHROOMS

Fresh mushrooms cooked in a pan with garlic butter

FOOD ALEGRIES & INTOLERANCES

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

KEBABS

ALL KEBABS ARE SERVED WITH CRUSHED WHEAT RICE, WHITE RICE AND SALAD

23. LAMB SHISH (KUZU ŞİŞ)

Skewered tender lamb cubes marinated in Bosphorus signature sauce

24. CÖP SHISH (ÇÖP ŞİŞ)

Small cubes of diced lamb marinated in Bosphorus signature sauce

25. ADANA KEBAB

Minced lamb marinated in the house blend spices

26. LAMB RIBS (KUZU KABURGA)

Char grilled lamb ribs seasoned with mix spices & herbs

27. CHICKEN ADANA (TAVUK ADANA)

Minced chicken breast marinated in the house blend spices

28. CHICKEN SHISH (TAVUK ŞİŞ)

Cubes of chicken breast marinated in Bosphorus signature sauce

29. CHICKEN WINGS (TAVUK KANAT)

Chicken wings marinated in Bosphorus signature sauce

30. GRILLED QUAILS (BILDİRCİN)

Grilled quails marinated in Bosphorus signature sauce

31. MIX CHICKEN KEBAB

Cubed chicken breast, chicken Adana and chicken wings

32. MIXED SHISH KEBAB

Lamb shish & chicken shish

33. MIXED ADANA

Lamb Adana & Chicken adana

DESSERTS

34. FERRERO ROCHER

World famous rich Ferrero Rocher ice cream combined with thick chocolate sauce topped with Ferrero Rocher.

35. CADBURY'S FLAKE

Elegant glass filled with dairy ice cream layered with thick Cadbury chocolate sauce and Cadbury's Flake.

36. COCONUT SUPREME

Cool & delicious coconut ice cream packed into real half coconut shell.

37. AMARENA

Traditional Greek-style yogurt Ice Cream, infused with our fresh Amarena cherry sauce.

38. FANTASTICA

Vanilla & Caramel ice cream with chocolate balls, toffee pieces & caramel sauce.

39. PUNKY

Vanilla ice cream in a free plastic toy.

40. ICE CREAM - 3 SCOPES

Scooped Ice Cream, Choice of Vanilla, Strawberry & Chocolate Flavours.

41. STRAWBERRY CHEESECAKE

Set on a biscuit base, made with cream cheese and a hint of vanilla. Then topped with a strawberry fruit topping

42. BAKLAVA

Sweet pastry made of layers of phyllo dough, filled with nut and chopped pistachio, sweetened with syrup.

43. CHOCOLATE FUDGE CAKE

A classic dessert. Layers of dark chocolate sponge, topped with a rich chocolate ganache and white & dark chocolate curls.

44. KUNEFE (KÜNEFE)

Kadayıf layered with cheese & soaked in sweet sugar-based syrup and pistachio on top (Please allow us 15-20 minutes to be prepared)

M Milk N Nuts S Sulphur
E Egg S Soya G Gluten

Chef's SPECIALS

ALL CHEFS SPECIALS ARE SERVED WITH CRUSHED WHEAT RICE AND WHITE RICE

45. LAMB CASSEROLE

A traditional slow cooked casserole containing dice cubes of lamb with mushrooms, onions and peppers Cooked in an authentic tomato sauce (mild or spicy optional)

46. CHICKEN CASSEROLE

A traditional slow cooked casserole containing diced cubes of chicken with mushrooms, onion and peppers cooked in an authentic tomato sauce (mild or spicy optional)

47. MINCED LAMB MOUSAKKA

Delicious layers of minced lamb, aubergine, courgette, potato, tomato, carrots, celery and mixed peppers topped with bechamel sauce & cheese

48. LAMB BEYTI (SARMA KUZU BEYTİ)

Mince lamb marinated in the house blend spices wrapped in a tortilla, char grilled and bed of yogurt, topped with tomato sauce & seasoned butter

49. CHICKEN BEYTİ (SARMA TAVUK BEYTİ)

Mince chicken marinated in the house blend spices wrapped in a tortilla, char grilled and bed of yogurt, topped with tomato suace & seasoned butter

50. LAMB SHANK (KLEFİTIKO)

Tender slow cooked lamb shank served with mash potatoes and Demi glaze gravy sauce

51. YOGURT LAMB ADANA

Minced lamb marinated in the house blend spices, served on a bed on diced bread a layer of authentic tomato sauce and topped with yogurt & seasoned butter

52. YOGURT CHICKEN ADANA

Minced chicken marinated in the house blend spices, served on a bed on diced bread a layer of authentic tomato sauce and topped with yogurt & seasoned butter

53. YOGURT LAMB SHISH

Lamb cubes marinated in Bosphorus signature sauce, served on a bed on diced bread a layer of authentic tomato sauce and topped with yogurt & seasoned butter

54. YOGURT CHICKEN SHISH

Chicken cubes marinated in Bosphorus signature sauce, served on a bed on diced bread a layer of authentic tomato sauce and topped with yogurt & seasoned butter

55. CHICKEN LIVER

Pan fried chicken liver cooked with onion, mix peppers and drizzled of lemon juice

BURGERS

56. WAGYU BEEF BURGER

Wagyu 4oz patty in a bun, house sauce chees lettuce, tomato, gherkins and caramelised onion served with chips

57. CHICKEN BURGER

Grilled chicken in a ban infused with house flavours, lettuce, tomato, gherkins and caramelised onion served with chips

SEAFOOD DISHES

58. GRILLED SEA BASS (IZGARA LEVREK)

Char grilled seabass marinated with mix spices served with crushed wheat rice, white rice and salad

59. PAN FRIED SEABASS (TAVA LEVREK)

on the bed of crush potatoes and spring onions seasoned in garlic and lemon butter

60. GRILLED SALMON (IZGARA SALMON)

Char grilled salmon marinated with mix spices served with mash potatoes and salad

61. PAN FRIED SALMON

Pan Cooked salmon with lemon and garlic butter seasoned with herbs served with sauted potatoes

62. SEAFOOD CASSEROLE

Perfectly cooked king prawns, salmon and mussels accompanied by mixed peppers, onions and garlic served in an authentic tomato sauce with a touch of double cream served with crushed wheat rice and white rice

63. KING PRAWNS

Pan cooked king prawns with mix peppers, onion, parsley and tomato served with rice (mild or spice is optional)

64. FISH KEBAB

A selection of tuna, salmon and king prawns drizzled with lemon butter sauce, charcoal grill on the skewers served with chips

VEGETARIAN DISHES

65. VEGETARIAN MOUSAKKA

Delicious layers of potato, aubergine, courgette, lentil, tomato, carrots, celery and mix peppers topped with bechamel sauce & cheese

66. FALAFEL

Ground of chickpeas, broad beans, garlic and sesame seeds served with crushed wheat rice, white rice and humus

67. ZUCCHINI FRITTERS (KABAK MÜCVER)

Courgette, feta cheese, onions, eggs, flour, carrots and mixed peppers, mixed and fried served with spinach tarator

68. STUFFED MUSHROOM (MANTAR DOLMA)

Flat mushrooms stuffed with mixed bell pepper, onion, spinach tomatoes, parsley and topped with cheese served with crushed with rice and white rice

69. MIX VEGETARIAN GRILL

Char grilled aubergine, mushrooms, onions, courgettes, mixed peppers and halloumi cheese butter & herbs

Kids menu

All kids meals are served with chips



70. CHICKEN SHISH

71. CHICKEN NUGGETS

72. CHICKEN WINGS

73. ADANA KEBAB

74. CHICKEN ADANA

75. KIDS FISH FINGER



Christmas Menu

4 COURSE MEAL

TURKISH AND MEDITERRANEAN RESTAURANT

ADULT **39.95** | CHILD **22.95**

1. APPETISERS
2. STARTERS

3. MAINS
4. DESSERTS

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