

house specials

- KAYSERI MANTI** 20
small handmade turkish style pasta with seasoned beef, steamed and served with garlic yogurt and our special tomato concasse and sprinkled with sumac
- HÜNKAR BEĞENDI (SULTANS DELIGHT)** 23
traditional ottoman dish of gently cooked spiced beef, presented on a bed of smoked eggplant puree and grilled turkish bread
- ISKENDER KEBAB** 21
succulent slices of doner kebab layered on turkish bread topped with home-made tomato concasse and yoghurt
- GUVEÇ** 21
mixed seasonal vegetables with diced lamb cooked in a traditional clay pot. served with turkish rice
- MUSAKKA** 20
layers of eggplant, minced meat, potato, tomato concasse, fresh herbs encased with a béchamel sauce and topped with cheese and oven baked
- CREAMY CHICKEN GUVUÇ** 21
chicken and mixed seasonal vegetables topped with cheese and oven baked. served with turkish rice
- KARIDES GUVUÇ** 23
prawns and mixed vegetables topped with cheese and oven baked in a traditional clay pot. served with turkish rice

tatli dessert

- LOKUM (GF)** 6
rose flavoured turkish delight
- TULUMBA TATLISI** 7
sweet fried crunchy dumplings in rose water syrup served with double cream and a sprinkling of pistachio
- BAKLAVA** 7
baked filo pastry filled with walnuts and pistachio drizzled with rose syrup
- SUTLAÇ (GF)** 7
traditional baked creamy rice pudding
- KAZANADBI (GF)** 7
traditional velvety sweet vanilla custard pudding sprinkled with cinnamon
- NUTELLALI SIGARA BÖREGI** 8
baked filo filled with nutella and pistachio
- KUNEFİ** 8
oven baked shredded pastry layered with cheese and soaked in honey & rose syrup sprinkled with pistachio and served with cream

extras

- TURKISH CHILLI PICKLES** 4
- MIXED VEGETABLE PICKLES** 5
- PILAV -TURKISH RICE** 5
- FRESHLY BAKED TURKISH BREAD** 5
- MARINATED MIXED OLIVES** 5
- GARLIC YOGHURT** SMALL 1 / MED 3 / LARGE 5
- HOMEMADE YOGHURT** SMALL 1 / MED 3 / LARGE 5
- TURKISH BREAD** HALF 3 / FULL 5



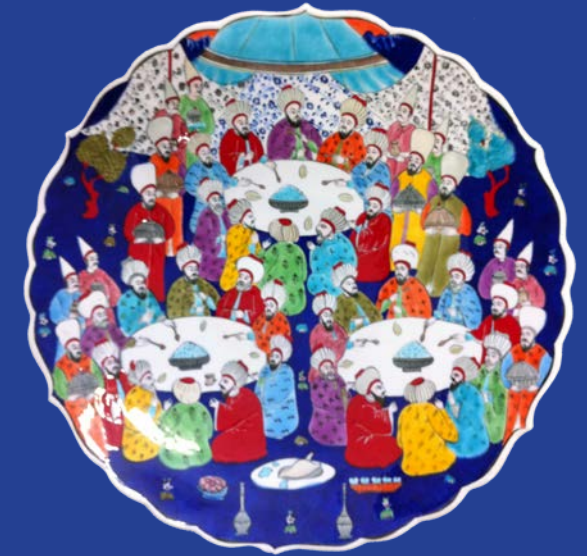
With one foot in Asia and the other in Europe, Turkey is a rich melting pot of social and culinary traditions dating back to ancient times. The result of these diverse influences is a vibrant, ever-changing cuisine with a harmonious blend of ingredients and techniques drawn from both the Mediterranean and the East. An exotic blend of oils, herbs and spices, fish and meats, together with the area's distinctive vegetables, pulses, nuts, and fruit.

The evolution of this glorious cuisine was not accidental. Similar to other grand cuisines of the world, it is the result of many different elements. Turkey is known for an abundance and diversity of foods, due to its rich flora, fauna and regional characteristics. The legacy of the Ottoman's kitchen is inescapable. Hundreds of cooks specialising in different types of dishes, all eager to please the Sultan's palate, no doubt had their influence in perfecting the Turkish cuisine we know today. What was good enough for the Sultan was good enough for his people and so recipes eventually made their way to the people and to the world.

Sofra

turkish cuisine

takeaway menu



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www.sofra.com.au

sun - thurs 11.30am - 9.00pm • fri & sat 11.30am - 9.30pm

dips (v) (one size)

served with half turkish Bread

KIZ GÜZELİ (V) (GF)	9
roasted beetroot, garlic, sour cream fresh herbs &spices	
HUMMUS (V) (GF)	9
chickpea, tahini, garlic, lemon juice and olive oil	
BABAGANUSH (V) (GF)	9
smoked eggplant, garlic, sour cream, olive oil, lemon juice and spices	
CACIK (V) (GF)	9
yoghurt, cucumber, garlic and herbs	
DIP PLATTER (V) (GF)	23
combination of four dips served with full turkish bread	
GLUTEN FREE OPTION	2

mezzes entree

YAPRAK SARMA 6pc (V) (GF)	12
vine leaves stuffed with rice, fresh herbs and spices	
SEBZE KIZARTMA (V) (GF)	12
eggplant, zucchini capsicum and potato pan-fried served with our special tomato concasse and garlic yoghurt	
TAZE FASULYE (v) (GF)	12
green beans cooked with tomatoes, onions, herbs and spices	
HALOUMI CHEESE (V)(GF)	13
grilled haloumi cheese served with fresh herb leaves	
MUÇVER (V)	13
zucchini, carrot and fresh herbs crochets served in cos lettuce leaves and served with garlic yoghurt	
FALAFEL (V) (GF)	13
chickpea, fava beans and sesame seed croquets served with tahini sauce	
PEYNIRLI SIGARA BÖREGİ (V)	13
filo pastry rolled with feta cheese, kaşar cheese, fresh herbs and spinach	
KABAK DOLMA (GF)	13
zucchini stuffed with lamb mince, rice, herbs and spices. served with our special tomato concasse and garlic yoghurt	
BIBER DOLMA (GF)	13
capsicum stuffed with mince lamb, rice, herbs and spices and serves with garlic yoghurt	
IÇLI KOFTA	13
cracked wheat pastry stuffed with fried minced lamb and spices finished with our special tomato concasse and garlic yoghurt	
ÇIĞ BÖREK	13
dumplings with beef mince, onion and fresh herbs, fried and served with our special tomato concasse and yoghurt	
CALAMAR	14
spicy fried calamari with harissa mayonnaise	
MIDYE TAVA (GF)	14
chickpea battered crispy fried mussels served with almond skordalia	

pide turkish pizza

KAŞARLI PIDE (V)	15
traditional kaşar cheese and tomato concasse	
KIYMALI PIDE	18
minced beef, onion, tomato, capsicum and parsley	
KUŞBASILI PIDE	19
diced lamb, tomato, onion, capsicum and parsley	
SUCUKLU PIDE	18
turkish sausage, egg, parsley, kaşar cheese	
PASTIRMALI PIDE	18
spicy cured beef, egg, parsley, kaşar cheese	
TAVUKLU PIDE	18
marinated chicken, tomato, mushroom, spinach, capsicum, parsley, kaşar cheese	
ISPANAKLI PIDE (V)	18
spinach, egg, parsley, kasar cheese	
SEBZELI PIDE (V)	18
eggplant, zucchini, sweet potato, spinach, mushroom, olives ,tomato, onion, capsicum, parsley, kaşar cheese	
KARIŞIK PIDE	21
combination of lamb, chicken, pastirma, sucuk, tomato onion, parsley, kaşar cheese	
KARIDES PIDE	21
king prawns, parsley, dill, capsicum, tomato with kaşar cheese	

salata salads

ÇOBAN SALATASI (SHEPHERDS SALAD) (V) (GF)	13
tomato, onion, cucumber, capsicum, feta cheese, olives, salad leaves tossed in virgin olive oil and fresh lemon juice	
FATTOUCHE (V)	15
a light mixed green salad with tomato, onion, capsicum, radish, cucumber, walnuts, feta cheese, pomegranate dressing finished with toasted lavash bread	
KUZU SALATASI (GF)	21
marinated and char-grilled slices of succulent lamb fillets on a light mixed green salad with tomatoes, onion, capsicum, radish, cucumber, walnuts, feta cheese, pomegranate dressing	
GYPSY SALAD (GF)	19
exotic salad of char grilled chicken, grilled haloumi, light mixed green salad with tomato, onion, capsicum, radish, cucumber, walnuts, pomegranate dressing	
KARIDES SALATASI (GF)	23
char grilled king prawns served on a light mixed green salad with tomato, onion, capsicum, radish, cucumber, walnuts, feta cheese, pomegranate dressing finished with toasted lavash brea	

izgara char-grill

all char-grill served with turkish rice, lavash bread, chili pickle and a small shepherd salad	
CHICKEN SHISH KEBAB	20
skewers of marinated pieces of chicken fillets char-grilled	
BEEF SHISH/ŞAŞLIK	25
marinated pieces of beef skewered and char-grilled	
ADANA KEBAB	20
a specialty from the south of turkey minced lamb seasoned with red peppers herbs and spices and char grilled	
CHICKEN ADANA	20
minced chicken seasoned with red peppers, herbs and spices grilled over charcoal on flat skewers	
IZGARA KOFTE	20
beef meatballs seasoned with special herbs and spices and char grilled	
LAMB SHISH KEBAB	23
marinated pieces of succulent lamb skewered and char-grilled	
KARIŞIK ADANA	25
a combination of adana kebab, chicken adana and izgara kofte	
BILDIRCIN	28
marinated tender quail cooked gently over char-grill	
KILIÇ BALIGI	28
sword fish skewers seasoned and gently cooked over char grill	
KARIŞIK IZGARA (MIXED GRILL)	29
enjoy a combination of lamb shish kebab, chicken shish kebab and adana kebab	
KARIDES IZGARA	29
marinated king prawns gently cooked over char-grill	
PIRZOLA	29
baby lamb cutlets marinated with herbs and gently cooked over the char-grill	
GLUTEN FREE OPTION	2

çorba soup

served with freshly baked Turkish Bread	
EZOGLIN ÇORBA (V)	11
traditional red lentil and mint soup	
DENİZ ÇORBA	13
medley of seafood chowder soup	