

house specials

- KAYSERI MANTI** 19
home-made turkish style dumplings with seasoned beef, steamed to perfection and served with yoghurt and our special tomato concasse and sprinkled with sumac
- HÜNKAR BEĞENDI (SULTANS DELIGHT)** 22
traditional ottoman dish of gently cooked spiced beef, presented on a bed of smoked eggplant puree and grilled turkish bread
- ISKENDER KEBAB** 20
succulent slices of doner kebab layered on turkish bread topped with home-made tomato concasse and yoghurt
- GUVEÇ** 20
mixed seasonal vegetables with diced lamb cooked in a traditional clay pot. served with turkish pilav
- KARIDES GUVEÇ** 22
prawns and mixed vegetables topped with cheese and oven baked in a traditional clay pot. served with turkish pilav
- MUSAKKA** 19
layers of eggplant, minced meat, potato, tomato concasse, fresh herbs encased with a béchamel sauce and topped with cheese and oven baked
- CREAMY CHICKEN GUVEÇ** 20
chicken and mixed seasonal vegetables topped with cheese and oven baked. served with turkish pilav

tatli dessert

- LOKUM (GF)** 6
rose flavoured turkish delight
- NUTELLALI SIGARA BÖREGI** 8
baked filo filled with nutella and pistachio
- TULUMBA TATLISI** 7
sweet fried crunchy dumplings in rose water syrup served with double cream and a sprinkling of pistachio
- PISMANIYE** 7
turkish fairy floss served with double cream and rose syrup
- KUNEFE** 8
oven baked shredded pastry layered with cheese and soaked in honey & rose syrup sprinkled with pistachio and served with cream
- 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

extras

- TURKISH CHILLI PICKLES** 3
- MIXED VEGETABLE PICKLES** 5
- PILAV -TURKISH RICE** 4
- FRESHLY BAKED TURKISH BREAD** 5
- HOMEMADE YOGHURT** 5
- MARINATED MIXED OLIVES** 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 specializing 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) 8

roasted beetroot, garlic, sour cream fresh herbs & spices

HUMMUS (V) (GF) 8

chickpea, tahini, garlic, lemon juice and olive oil

BABAGANUSH (V) (GF) 8

smoked eggplant, garlic, olive oil, lemon juice and spices

CACIK (V) (GF) 8

yoghurt, cucumber, garlic and herbs

DIP PLATTER (V) (GF) 22

combination of four dips served with full turkish bread

mezzes entrée

SEBZE KIZARTMA (V) (GF) 11

eggplant, zucchini capsicum and potato pan-fried served with our special tomato concasse and garlic yoghurt

TAZE FASULYE (v) (GF) 11

green beans cooked with tomatoes, onions, herbs and spices

HALOUMI CHEESE (V)(GF) 12

grilled haloumi cheese served with fresh herb leaves

MUÇVER (V) 12

zucchini, carrot and fresh herbs crochets served in cos lettuce leaves and served with garlic yoghurt

FALAFEL (V) (GF) 12

chickpea, fava beans and sesame seed croquets served with tahini sauce

PEYNIRLI SIGARA BÖREGİ (V) 12

filo pastry rolled with feta cheese, kaşar cheese, fresh herbs and spinach

YAPRAK SARMA 6pc (V) (GF) 11

vine leaves stuffed with rice, enhanced with pine nuts, blackcurrants, fresh herbs and spices

KABAK DOLMA (GF) 12

zucchini stuffed with lamb mince, rice, herbs and spices. served with our special tomato concasse and garlic yoghurt

BİBER DOLMA (GF) 12

capsicum stuffed with mince lamb, rice, herbs and spices and serves with garlic yoghurt

IÇLI KOFTA 12

cracked wheat pastry stuffed with fried minced lamb and spices finished with our special tomato concasse and garlic yoghurt

ÇIĞ BÖREK 12

dumplings with beef mince, onion and fresh herbs, fried and served with our special tomato concasse and yoghurt

CALAMAR 13

spicy fried calamari with harissa mayonnaise

MIDYE TAVA (GF) 13

chickpea battered crispy fried mussels served with almond skordalia

pide turkish pizza

KIYMALI PIDE 17

minced beef, onion, tomato, capsicum and parsley

KUŞBASILI PIDE 18

diced lamb, tomato, onion, capsicum and parsley

SUCUKLU PIDE 17

turkish sausage, egg, parsley kaşar, feta and haloumi cheese

PASTIRMALI PIDE 17

spicy cured beef, egg, parsley, kaşar, feta and haloumi cheese

TAVUKLU PIDE 17

marinated chicken, tomato, mushroom, spinach, capsicum, parsley, kaşar, feta and haloumi cheese

KARIDES PIDE 20

king prawns, parsley, dill, capsicum, tomato with, kasar, feta and haloumi cheese

KAŞARLI PIDE (V) 14

traditional kasar, cheese and tomato concasse

İSPANAKLI PIDE (V) 17

spinach, egg, parsley, kaşar, feta and haloumi cheese

SEBZELİ PIDE (V) 17

eggplant, zucchini, sweet potato, spinach, mushroom, olives, tomato, onion, capsicum, parsley, kaşar, feta and haloumi cheese

KARIŞIK PIDE 20

combination of lamb, chicken, pastirma, sucuk, tomato onion, parsley, kaşar, feta and haloumi cheese

salata salads

ÇOBAN SALATASI (SHEPHERDS SALAD) (V) (GF) 12

tomato, onion, cucumber, capsicum, feta cheese, olives, fresh herbs tossed in virgin olive oil and fresh lemon juice

FATTOUCHE (V) 14

a light mixed green salad with tomato, onion, capsicum, radish, cucumber, walnuts, feta cheese, fresh herbs and spices finished with toasted lavash bread

KUZU SALATASI (GF) 20

marinated and char-grilled slices of succulent lamb fillets on a light mixed green salad with tomatoes, onion, capsicum, radish, cucumber, walnuts, feta cheese, fresh herbs and spices

KARIDES SALATASI (GF) 22

char grilled king prawns served on a light mixed green salad with tomato, onion, capsicum, radish, cucumber, walnuts, feta cheese, fresh herbs and spices finished with toasted lavash bread

GYPSY SALAD (GF) 18

exotic salad of char grilled chicken, grilled haloumi, light mixed green salad with tomato, onion, capsicum, radish, cucumber, walnuts, fresh herbs and spices

PIYAZ SALATASI 18

char-grilled beef kofta served on a medley of beans tossed with leafy greens, free-range egg, tomato, onion, herbs and spices drizzled with sofra's zesty tahini dressing

izgara char-grill

All char-grill served with pilav, lavash bread, chili pickle and a small shepherd salad

CHICKEN SHISH KEBAB 19

skewers of marinated pieces of chicken fillets char-grilled

LAMB SHISH KEBAB 22

marinated pieces of succulent lamb skewered and char-grilled

BEEF SHISH/ŞAŞLIK 24

marinated pieces of beef skewered and char-grilled

PIRZOLA 26

baby lamb cutlets marinated with herbs and gently cooked over the char-grill

ADANA KEBAB 19

a specialty from the south of turkey minced lamb seasoned with red peppers herbs and spices and char grilled

CHICKEN ADANA 19

minced chicken seasoned with red peppers, herbs and spices grilled over charcoal on flat skewers

IZGARA KOFTE 19

beef meatballs seasoned with special herbs and spices and char grilled

KARIŞIK ADANA 24

a combination of adana kebab, chicken adana and izgara kofte

KARIŞIK IZGARA (MIXED GRILL) 28

enjoy a combination of lamb shish kebab, chicken shish kebab and adana kebab

KARIDES IZGARA 28

marinated king prawns gently cooked over char-grill

BILDİRCİN 27

marinated tender quail cooked gently over char-grill

KILIÇ BALIĞI 27

sword fish skewers seasoned and gently cooked over char grill

çorba soup

served with freshly baked Turkish Bread

EZOĞELİN ÇORBA (V) 10

traditional red lentil and mint soup

DENİZ ÇORBA 12

medley of seafood chowder soup