



Sofra
turkish cuisine

menu

çorba soup

served with freshly baked turkish bread

EZOĞELİN ÇORBA (v) 12
traditional red lentil and mint soup

DENİZ ÇORBA 16
medley of seafood chowder soup

dips (v)

served with freshly baked turkish bread

KIZ GÜZELİ (v) (GF) 10
roasted beetroot, garlic, sour cream fresh herbs & spices

HUMMUS (v) (GF) 10
chickpea, tahini, garlic, lemon juice and olive oil

BABAGANUSH (v) (GF) 10
smoked eggplant, garlic, olive oil, lemon juice and spices

CACIK (v) (GF) 10
yoghurt, cucumber, garlic and herbs

TURKISH BREAD & DUKKAH (v) 7
freshly baked turkish bread served with pomegranate molasses, extra virgin olive oil and dukkah

DIP PLATTER (v) (GF) 24
combination of four dips

sharing mezze

SOFRA MEZZE PLATTER for two 45
sebze kizartma, muçver, falafel, haloumi, feta cheese, peynirli sigara böreği, çiğ börek, kabak dolma, taze fasulye pilav, turkish bread, mixed vegetable pickles and mixed olives

VEGETARIAN MEZZE PLATTER for two 45
muçver, peynirli sigara böreği, falafel, sebze kizartma, grilled haloumi, marinated feta cheese, yaprak sarma, hummus, pilav, turkish bread, shepherd salad, mixed vegetable pickles and mixed olives

SEAFOOD MEZZE PLATTER for two 65
calamar, mussels, char grilled prawns swordfish kebab, grilled haloumi, babaganoush, taze fasulye, pilav, turkish bread, shepherd salad, mixed vegetable pickles and mixed olives

mezze entrée

SEBZE KIZARTMA (v) (GF) 13.50
eggplant, zucchini capsicum and potato pan-fried served with our special tomato concasse and garlic yoghurt

TAZE FASULYE (v) (GF) 13.50
green beans cooked with tomatoes, onions, herbs and spices

HALOUMI CHEESE (v)(GF) 14.50
rosemary skewers of char grilled haloumi cheese and tomatoes served with fresh herb leaves

MUÇVER (v) 13.50
zucchini, carrot and fresh herbs crochets served with garlic yoghurt

FALAFEL (v) (GF) 13.50
chickpea, fava beans and sesame seed croquets served with tahini sauce

PEYNIRLI SIGARA BÖREĞİ (v) 14.50
filo pastry rolled with feta cheese, kasar cheese, fresh herbs and spinach

YAPRAK SARMA (v) (GF) 12.50
vine leaves stuffed with rice, fresh herbs and spices

KABAK DOLMA (GF) 14.50
zucchini stuffed with lamb mince, rice, herbs and spices. served with our special tomato concasse and garlic yoghurt

BİBER DOLMA (GF) 14.50
capsicum stuffed with mince lamb, rice, herbs and spices and serves with garlic yoghurt

IÇLI KOFTA 14.50
cracked wheat pastry stuffed with fried minced lamb and spices finished with our special tomato concasse and garlic yoghurt

ÇİĞ BÖREK 14.50
fried dumplings with beef mince, onion and fresh herbs and served with our special tomato concasse and yoghurt

CALAMAR 15.00
spicy fried calamari with harissa mayonnaise

MIDYE TAVA (GF) 15.00
chickpea battered crispy fried mussels served with almond skordalia

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izgara char-grill

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

CHICKEN SHISH KEBAB 25
skewers of marinated pieces of chicken fillets char-grilled

LAMB SHISH KEBAB 27
marinated pieces of succulent lamb skewered and char-grilled

BEEF SHISH/ŞAŞLIK 27
marinated pieces of beef skewered and char-grilled

PIRZOLA 32
baby lamb cutlets marinated with herbs and gently cooked over the char-grill

ADANA KEBAB 25
a specialty from the south of turkey minced lamb seasoned with red peppers herbs and spices and char grilled

CHICKEN ADANA 25
minced chicken seasoned with red peppers, herbs and spices grilled over charcoal on flat skewers

IZGARA KOFTE 25
beef meatballs seasoned with special herbs and spices and char grilled

KARIŞIK ADANA 30
a combination of adana kebab, chicken adana and izgara kofte

KARIŞIK IZGARA (mixed grill) 32
enjoy a combination of lamb shish kebab, chicken shish kebab and adana kebab

KARIDES IZGARA 32
marinated king prawns gently cooked over char-grill

BILDIRCIN 30
marinated tender quail cooked gently over char-grill

KILIÇ BALIĞI 30
sword fish skewers seasoned and gently cooked over char grill

house specials

KAYSERI MANTI 24
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 BEĞENDİ (SULTANS DELIGHT) (GF) 27
traditional ottoman dish of gently cooked spiced beef, presented on a bed of smoked eggplant puree and grilled turkish bread

ISKENDER KEBAB 25
succulent slices of doner kebab layered on turkish bread topped with home-made tomato concasse and yoghurt

SEAFOOD CLAYPOT 32
prawns, swordfish, calamari, mussels in our rich tomato and seafood broth

GUVEÇ 25
mixed seasonal vegetables with diced lamb cooked in a traditional clay pot. served with turkish pilav

KARIDES GUVEÇ 27
prawns and mixed vegetables topped with cheese and oven baked in a traditional clay pot. served with turkish pilav

MUSAKKA 26
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 24
chicken and mixed seasonal vegetables topped with cheese and oven baked. served with turkish pilav

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pide turkish pizza

KIYMALI PIDE	22
minced beef, onion, tomato, capsicum and parsley	
KUŞBASILI PIDE	24
diced lamb, tomato, onion, capsicum and parsley	
SUCUKLU PIDE	22
turkish sausage, egg, parsley kaşar, feta and haloumi cheese	
PASTIRMALI PIDE	22
spicy cured beef, egg, parsley, kaşar, feta and haloumi cheese	
TAVUKLU PIDE	22
marinated chicken, tomato, mushroom, spinach, capsicum, parsley, kaşar, feta and haloumi cheese	
KARIDES PIDE	24
king prawns, parsley, dill, capsicum, tomato with, kaşar, feta and haloumi cheese	
KAŞARLI PIDE (V)	16
traditional kaşar, cheese and tomato concasse	
ISPANAKLI PIDE (V)	22
spinach, egg, parsley, kaşar, feta and haloumi cheese	
SEBZELI PIDE (V)	22
eggplant, zucchini, sweet potato, spinach, mushroom, olives ,tomato, onion, capsicum, parsley, kaşar, feta and haloumi cheese	
KARIŞIK PIDE	25
combination of lamb, chicken , pastirma, sucuk, tomato onion ,parsley, kaşar, feta and haloumi cheese	

salata salads

ÇOBAN SALATASI (SHEPHERDS SALAD) (V) (GF)	13.50
tomato, onion, cucumber, capsicum, feta cheese, olives, fresh herbs tossed in virgin olive oil and fresh lemon juice	
FATTOUCHE (V)	16
a light mixed green salad with tomato, onion, capsicum, radish, cucumber, walnuts, feta cheese, fresh herbs and spices finished with toasted lavash bread, and our pomegranate dressing	
KUZU SALATASI (GF)	26
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 served with our pomegranate dressing	
KARIDES SALATASI (GF)	27
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, and our pomegranate dressing	
GYPSY SALAD (GF)	26
exotic salad of char grilled chicken, grilled haloumi, light mixed green salad with tomato, onion, capsicum, radish, cucumber, walnuts, fresh herbs, spices and our pomegranate dressing	
PIYAZ SALATASI	26
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	

extras

to accompany your meal

pomegranate and olive oil and dukkah	3
turkish chilli pickles	3
mixed vegetable pickles	5
pilav -turkish rice	4
freshly baked turkish bread	5
homemade yoghurt	5
marinated mixed olives	5

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ottoman banquets

Treat yourself and indulge your guests with these lavish feasts featuring the finest Ottoman cuisine. Vegetarian menu option on request

SOFRA BANQUET (4px min)

45pp

First course

turkish bread, pomegranate molasses and dukkah, kiz guzeli, hummus, babaganush and cacik

Second course

sebze kizartma, perynirli sigara boreği, yaprak sarma, mixed olives, falafel, mucver, taze fasulye and haloumi

Third course

succulent lamb and chicken shish, adana kebab all served with shepherd salad ,pilav and lavash bread

HAREM BANQUET (4px min)

55pp

First Course

kiymali pide, turkish bread pomegranate molasses and dukkah, kiz guzeli, hummus, babaganush and cacik

Second Course

sebze kizartma, perynirli sigara boreği, yaprak sarma, mixed olives, falafel, mucver, taze fasulye and haloumi

Third course

succulent lamb and chicken shish, adana kebab all served with shepherd salad, pilav and lavash bread

Fourth course

pasha selection of fine turkish desserts baklava, tulumba tatlisi, lokum and kazanadabi served with double cream

The Banquets are ONLY served with your choice of Turkish apple tea, Turkish cay or Turkish coffee

glossary of turkish terms

BOREK

thin pastry roll

BULGUR

cracked wheat

DOLMA

stuffed vegetables

RAKI

famous anise-flavoured alcohol

MANTI

hand made dumplings from kayseri

PASTIRMA

cumin and fenugreek seasoned, air-dried cured beef

SUCUK

spicy dry sausage

HALOUMI

a cypriot semi-hard, unripened brined cheese made from goat/sheep or cow's milk. it has a high melting point so can be easily fried or grilled.

CONCASSE

when skinned deseeded tomato pulp or finely chopped it is known as tomato concasse - our special has some herbs and spiced added

HARISSA

sauce made with chillies, garlic, cumin, caraway, coriander, paprika, and olive oil, used as a condiment in middle eastern cooking

SUMAC

sumac is a tangy, lemony spice often used in mediterranean and middle eastern cooking

SKORDOLIA

thick almond and garlic dip

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tatli dessert

LOKUM rose flavoured turkish delight sprinkled with pistachio	7
NUTELLALI SIGARA BÖREGİ baked filo filled with nutella and pistachio	11
TULUMBA TATLISI sweet fried crunchy dumplings in rose water syrup served with double cream and a sprinkling of pistachio	11
PIŞMANIYE turkish fairy floss served with double cream and rose syrup	11
BAKLAVA baked filo pastry filled with walnuts and pistachio drizzled with rose syrup	11
KUNEFE oven baked shredded pastry layered with cheese and soaked in honey & rose syrup sprinkled with pistachio and served with cream	12
SUTLAÇ (GF) traditional baked creamy rice pudding	11
KAZANADBI traditional velvety sweet vanilla custard pudding served with berry coulis and sprinkled with cinnamon	11
TURKISH DELIGHT SUNDAE muhallebi, ice-cream, mixed berry compote, fairy floss, turkish delight and pistachio	14
PASHAS DESSERT PLATTER mixture of lokum, baklava, tulumba, pismaniye, kazandabi served with double cream, and a sprinkling of pistachio and cinnamon	

ONE PERSON 14.5
TWO PEOPLE 26

hot beverages

TURKISH ÇAY	3
TURKISH APPLE TEA	3
MINT TEA	4
TURKISH COFFEE	4
SALEP a hot milky drink made from the flour obtained by grinding the dried tubers of the orchid and topped with cinnamon	5
SHORT BLACK	4
CAPPUCCINO	4
FLAT WHITE	4
LONG BLACK	4
LATTE	4
HOT CHOCOLATE	4

Mugs 5