

house specials

PATLICAN KEBAB	20
beef kofte and eggplant skewers oven baked in our rich tomato concasse served with pilav and yoghurt	
KAYSERI MANTI	18
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)	20
traditional ottoman dish of gently cooked spiced beef, presented on a bed of smoked eggplant puree and grilled turkish bread	
ISKENDER KEBAB	18
succulent slices of doner kebab layered on turkish bread topped with home-made tomato concasse and yoghurt	
GUVEÇ	17
mixed seasonal vegetables with diced lamb cooked in a traditional clay pot. served with turkish pilav	
KARIDES GUVEÇ	20
prawns and mixed vegetables topped with cheese and oven baked in a traditional clay pot. served with turkish pilav	
BARBUNYA	17
red kidney beans, minced beef slow cooked with chilli, capsicum, tomato concasse and served with lavash bread, pilav and labneh	
MUSAKKA	17
layers of eggplant, minced meat, potato, tomato concasse, fresh herbs encased with a béchamel sauce and topped with cheese and oven baked	

tatli dessert

LOKUM (GF)	5
rose flavoured turkish delight	
NUTELLALI SIGARA BÖREGİ	7
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	
BAKLAVA	7
baked filo pastry filled with walnuts and pistachio drizzled with rose syrup	
KADAYIF	7
shredded pastry fill with walnuts and soaked in honey and 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)	7
roasted beetroot, garlic, sour cream fresh herbs & spices	
HUMMUS (V) (GF)	7
chickpea, tahini, garlic, lemon juice and olive oil	
BABAGANUSH (V) (GF)	7
smoked eggplant, garlic, olive oil, lemon juice and spices	
CACIK (V) (GF)	7
yoghurt, cucumber, garlic and herbs	
DIP PLATTER (V) (GF)	20
combination of four dips served with full turkish bread	

mezzes entree

SEBZE KIZARTMA (V) (GF)	10
eggplant, zucchini capsicum and potato pan-fried served with our special tomato concasse and garlic yoghurt	
HALOUMI CHEESE (V)(GF)	10
rosemary skewers of char grilled haloumi cheese and heirloom tomatoes served with fresh herb leaves	
MUÇVER (V)	10
zucchini, carrot and fresh herbs crochets served in cos lettuce leaves and served with garlic yoghurt	
FALAFEL (V) (GF)	10
chickpea, fava beans and sesame seed croquets served with tahini sauce	
PEYNIRLI SIGARA BÖREĞİ (V)	10
filo pastry rolled with feta cheese, kasar cheese, fresh herbs and spinach	
YAPRAK SARMA (V) (GF)	10
vine leaves stuffed with rice, enhanced with pine nuts, blackcurrants, fresh herbs and spices	
KABAK DOLMA (GF)	10
zucchini stuffed with lamb mince, rice, herbs and spices. served with our special tomato concasse and garlic yoghurt	
BIBER DOLMA (GF)	10
capsicum stuffed with mince lamb, rice, herbs and spices and serves with garlic yoghurt	
IÇLI KOFTA	10
cracked wheat pastry stuffed with fried minced lamb and spices finished with our special tomato concasse and garlic yoghurt	
ÇİĞ BÖREK	10
dumplings with beef mince, onion and fresh herbs and pan fried and served with our special tomato concasse and yoghurt	
CALAMAR	11
spicy fried calamari with harissa mayonnaise	
MIDYE TAVA (GF)	11
chickpea battered crispy fried mussels served with almond skordalia	

pide turkish pizza

KIYMALI PIDE	15
minced beef, onion, tomato, capsicum and parsley	
KUŞBASILI PIDE	16
diced lamb, tomato, onion, capsicum and parsley	
SUCUKLU PIDE	15
turkish sausage, egg, parsley kaşar, feta and haloumi cheese	
PASTIRMALI PIDE	15
spicy cured beef, egg, parsley, kasar, feta and haloumi cheese	
TAVUKLU PIDE	15
marinated chicken, tomato, mushroom, spinach, capsicum, parsley, kaşar, feta and haloumi cheese	
KARIDES PIDE	18
king prawns, parsley, dill, capsicum, tomato with, kasar, feta and haloumi cheese	
KAŞARLI PIDE (V)	12
traditional kaşar, cheese and tomato concasse	
ISPANAKLI PIDE (V)	15
spinach, egg, parsley, kaşar, feta and haloumi cheese	
SEBZELI PIDE (V)	15
eggplant, zucchini, sweet potato, spinach, mushroom, olives, tomato, onion, capsicum, parsley, kaşar, feta and haloumi cheese	
KARIŞIK PIDE	18
combination of lamb, chicken, pastirma, sucuk, tomato onion, parsley, kaşar, feta and haloumi cheese	

salata salads

ÇOBAN SALATASI (SHEPHERDS SALAD) (V) (GF)	10
heirloom tomato, onion, cucumber, capsicum, feta cheese, olives, fresh herbs tossed in virgin olive oil and fresh lemon juice	
FATTOUCHE (V)	12
a light mixed green salad with heirloom tomato, onion, capsicum, radish, cucumber, pomegranate, walnuts, feta cheese, fresh herbs and spices finished with toasted lavash bread, and our pomegranate dressing	
KUZU SALATASI (GF)	18
marinated and char-grilled slices of succulent lamb fillets on a light mixed green salad with heirloom tomatoes, onion, capsicum, radish, cucumber, pomegranate, walnuts, feta cheese, fresh herbs and spices served with our pomegranate dressing	
KARIDES SALATASI (GF)	20
char grilled king prawns served on a light mixed green salad with heirloom tomato, onion, capsicum, radish, cucumber, pomegranate, walnuts, feta cheese, fresh herbs and spices finished with toasted lavash bread, and our pomegranate dressing	
GYPSY SALAD (GF)	18
exotic salad of char grilled chicken, grilled haloumi, light mixed green salad with heirloom tomato, onion, capsicum, radish, cucumber, pomegranate, walnuts, fresh herbs, spices and our pomegranate dressing	

izgara char-grill

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

CHICKEN SHISH KEBAB	17
skewers of marinated pieces of chicken fillets char-grilled	
LAMB SHISH KEBAB	20
marinated pieces of succulent lamb skewered and char-grilled	
ŞAŞLIK	21
marinated pieces of beef skewered, char-grilled and served with our special jus	
PIRZOLA	22
baby lamb cutlets marinated with herbs and gently cooked over the char-grill	
ADANA KEBAB	17
a specialty from the south of turkey minced lamb seasoned with red peppers herbs and spices and char grilled	
CHICKEN ADANA	17
minced chicken seasoned with red peppers, herbs and spices grilled over charcoal on flat skewers	
IZGARA KOFTE	17
beef meatballs seasoned with special herbs and spices and char grilled	
KARIŞIK ADANA	22
a combination of adana kebab, chicken adana and izgara kofte	
KARIŞIK IZGARA (MIXED GRILL)	24
enjoy a combination of lamb shish kebab, chicken shish kebab and adana kebab	
KARIDES IZGARA	25
marinated king prawns gently cooked over char-grill	
BILDIRCIN	25
marinated tender quail cooked gently over char-grill	
KILIÇ BALIĞI	25
sword fish skewers seasoned and gently cooked over char grill and served with a special saffron and wine sauce	
çorba soup	
served with freshly baked Turkish Bread	
EZOĞELİN ÇORBA (V)	8
traditional red lentil and mint soup	
DENİZ ÇORBA	8
medley of seafood chowder soup	