

COLD MEZE

(COLD STARTERS)

HUMMUS (v) 5.50

Mashed chickpeas, blended with tahini, olive oil, lemon juice & garlic.

TARAMA 5.50

Freshly prepared cod roe (fish roe paste)

CACIK (v) 5.50

Diced cucumber mixed in garlic yoghurt with fresh mint.

SHAK SHUKA (v) 5.50

Fried aubergine and potato mixed with pepper and tomatoes.

BABA GANOUSH (v) 5.50

Coal-roasted aubergine mixed with grilled peppers, yoghurt, tahini, olive oil & lemon.

STUFFED VINE LEAVES (v) 5.50

Vine leaves stuffed with rice, Turkish dried grapes & dill.

FETA CHEESE (v) 5.50

Feta Cheese with fresh tomatoes and virgin olive oil.

MIXED OLIVES & ALMONDS (v) 5.00

Mixed black and green olives with virgin olive oil, mixed herbs & almonds.

AVOCADO PRAWN COCKTAIL (v) 7.50

Baby prawns over mixed leaves topped with tomato, lemon juice, olive oil & homemade cocktail sauce.

MIX COLD MEZES 16.00

Hummus, Tarama, Cacik, Shak shuka, Baba ganoush & Stuffed vine leaves.

SOUP OF THE DAY 5.50

Please ask a member of our staff for today's daily soup.



HOT MEZE

(HOT STARTERS)

HALLOUMI (v) 7.50

Char-grilled Cypriot cheese with nigella seeds, honey & pomegranate dressing.

FALAFEL (v) 6.50

Deep fried patty balls made from broad beans, chickpeas, vegetable fritters & herbs. Served with hummus.

MÜCVER (v) 6.50

Fritters made with mixed courgette, feta cheese, eggs & mint. Served with yoghurt sauce.

POTATO SOUFFLÉ (v) 7.00

Crispy half potato skin, mashed potato, cheddar cheese served with sour cream.

WARM AVOCADO (v) 7.00

Half avocado filled with red & green peppers, porchini mushrooms served with cheddar cheese sauce.

GARLIC MUSHROOMS (v) 6.50

Pan fried whole mushrooms blended with fresh garlic and herbs, served with melted cheese.

HUMMUS KAVURMA (v) 8.00

Hummus, topped with pan fried, marinated chopped lamb & pine nuts.

PRAWN CASEROLE 9.00

Pan fried mixed prawns with tomato, peppers, garlic blended with butter. Served with cheese on top.

MIX HOT MEZE 16.00
(for 2 persons)

A platter with 2 pieces of each: sucuk, halloumi, falafel, calamari & sigara borek

SUCUK 7.50

Char-grilled, Turkish spicy garlic beef sausage.

KING PRAWNS 8.50

Pan fried king prawns with butter, garlic, fresh tomato, lemon juice & white wine.

CALAMARI 7.50

Deep fried fresh squid rings with homemade tartar sauce.

SIGARA BOREK (v) 7.00

Deep fried filo pastry rolls with feta cheese & dill. Served with sweet chilli sauce.

IMAM BAYILDI (v) 7.00

Deep fried aubergine stuffed with onions, tomato, peppers, garlic & Turkish dried grapes. Served with feta cheese on top.

CHICKEN LIVER 7.50

Pan fried chicken liver with butter & herbs, served with marinated red onions.

HALLOUMI & MUSHROOMS (v) 8.00

Pan fried, small cut halloumi with mushrooms, garlic & herbs.

CRISPY HALLOUMI FRIED (v) 7.50

With honey and homemade pomegranate dressing

CHICKEN WINGS 6.00

4 pieces of charcoal grilled chicken wings, blended with cayenne pepper sauce.

MIX HOT MEZE 27.00
(for 4 persons)

A platter with 4 pieces of each: sucuk, halloumi, falafel, calamari & sigara borek

CHARCOAL GRILL

All served with rice.

CHICKEN SHISH 16.50

Skewered cubes of chicken, marinated with pepper paste, vegetable oil & herbs.

ADANA KEBAB 16.50

Skewered minced lamb blended with red peppers & herbs.

LAMB ÇÖP SHISH 20.00

Skewered small cubes of lamb, marinated with pepper paste, vegetable oil & herbs.

LAMB SHISH 20.00

Skewered cubes of lamb, marinated with pepper paste, vegetable oil & herbs.

CHICKEN WINGS 16.00

Marinated 8 pieces of chicken wings over charcoal grill.

LAMB RIBS 17.50

Lamb ribs grilled with herbs.

LAMB CHOPS 22.00 (4 pieces)

Lamb best end, grilled with herbs.

CHICKEN SPECIAL 22.00

Combination of chicken shish chicken wings & chicken beyti

LAMB BEYTI 17.50

Skewered minced lamb blended with red peppers, garlic & herbs. Homemade tomato and mixed peppers sauce & melted cheese on top. Served with rice and yoghurt.

CHICKEN BEYTI 17.00

Skewered minced chicken blended with red peppers, garlic & herbs. Homemade tomato and mixed peppers sauce & melted cheese on top. Served with rice and yoghurt.

MIXED SHISH 19.50

Combination of lamb & chicken shish

MIXED KEBAB 22.50

Combination of adana kebab lamb & chicken shish

TARLA SPECIAL 25.00

Combination of lamb ribs, chicken wings, adana kebab, chicken & lamb shish

LAMB SPECIAL 27.50

Combination of lamb shish, lamb ribs, adana kebab & lamb chops

GRILLED YOGHURT DISH

YOGURTLU ADANA 18.50

Skewered, charcoal grilled minced lamb, chopped on bread croutons with homemade tomato & pepper sauce with garlic yoghurt & a drizzle of butter.

YOGURTLU CHICKEN SHISH 18.50

Skewered, charcoal grilled chicken shish, chopped on bread croutons with homemade tomato and pepper sauce with garlic yoghurt & a drizzle of butter.

LAMB SARMA BEYTI 19.50

Skewered, charcoal grilled minced lamb, rolled with thin lavash bread with cheese. Sliced cut on the plate with homemade tomato and pepper sauce and melted cheese on top served with yoghurt.

CHICKEN SARMA BEYTI 19.00

Skewered, charcoal grilled minced chicken, rolled with thin lavash bread with cheese. Sliced cut on the plate with homemade tomato and pepper sauce and melted cheese on top served with yoghurt.

YOGURTLU LAMB SHISH 21.00

Skewered, charcoal grilled lamb shish, chopped on bread croutons with homemade tomato and pepper sauce with garlic yoghurt & a drizzle of butter.

CHEF'S SPECIAL

SEAFOOD CASEROLE 21.00

Pan fried mixed seafood (prawns, mussels, squid, salmon) with mushroom, peppers, onion, fresh tomato. Served with halloumi on top & rice on side.

PRAWN CASEROLE 21.00

Pan fried mixed prawns with tomato, peppers, garlic blended with butter. Served with cheese on top & rice on side.

LAMB CASEROLE 21.00

Pan fried cubed lamb with tomato, onion, peppers, garlic blended with butter. Served with rice on side.

CHICKEN CASEROLE 18.50

Pan fried cubed chicken with tomato, onion, peppers, garlic blended with butter. Served with rice on side.

KLEFTIKO (KUZU INCIK) 17.50

Oven baked lamb shank. Served with turmeric mashed potatoes, boiled vegs & gravy sauce on all over the portion.

ÇOBAN KAVURMA 21.00

Pan fried marinated diced lamb with mushroom, peppers, tomato & shallots. Served on top of mashed potatoes.

CHICKEN LIVER 16.00

Pan fried chicken liver with butter & herbs, served with marinated red onions and rice.

LAMB MOUSSAKA 17.00

Minced lamb placed within layers of aubergines, potatoes, courgettes, carrots, onion, mixed peppers. Glazed over with bechamel sauce & cheese. Served with yoghurt and rice on side.

PRAWN TAGLIATELLE 19.00

Pan fried king prawns in butter with garlic, then mixed with the tagliatelle, served with homemade tomato & pepper sauce. Topped with parmesan cheese

CHICKEN TAGLIATELLE 17.50

Pan fried chicken in butter with garlic, then mixed peppers and tomato with the tagliatelle, served with homemade tomato & pepper sauce. Topped with parmesan cheese

VEGGIE TAGLIATELLE 16.00

Pan fried mixed peppers, onion, tomato and garlic with tagliatelle, served with homemade tomato & pepper sauce. Topped with parmesan cheese

ALI NAZIK CHICKEN 18.00 LAMB) 21.00

Skewered, charcoal grilled chicken or lamb shish, chopped on blended aubergine with garlic yoghurt & a drizzle of butter.

LAMB STEAK 21.00

Special marinated charcoal grilled lamb fillet. Served with chips.

RIB-EYE STEAK 29.50

Grilled juicy-cut steak, served with vine tomatoes, garlic & herb compound butter, served with chips.

HOMEMADE CHICKEN BURGER 14.00

Grilled chicken fillet with tomato lettuce, pickled gherkin & homemade bun served with chips

FISH SPECIAL

SEA BASS 19.00

Marinated and char-grilled, seabass fillet with black pepper. Served with mashed potatoes and asparagus

SALMON 19.00

Marinated and char-grilled, salmon fillet with black pepper. Served with mashed potatoes and asparagus

KING PRAWN 20.00

Pan fried king prawns with garlic, fresh tomatoes, white wine, homemade tomato & pepper sauce with herbs. Served with rice.

VEGETARIAN

FALAFEL (v) 16.00

Deep fried patty balls, made from broad beans, chickpeas, vegetable fritters and herbs. Served with salad.

IMAM BAYILDI (v) 16.00

Aubergine stuffed with onion, peppers, tomatoes, Turkish dried grapes, garlic, simmered in olive oil & finished with feta cheese on top. Served with rice.

VEGGIE PLATTER (v) 16.50

A platter with 2 pieces of each: sigara borek, halloumi, falafel & mucver, mixed veggie. Served with rice.

VEGGIE TAGLIATELLE 16.00

Pan fried mixed peppers, onion, tomato and garlic with tagliatelle, served with homemade tomato & pepper sauce. Topped with parmesan cheese

VEGETARIAN KEBAB (v) 16.00

Grilled aubergine, courgette, peppers, onion and all vegs moved to pan, blended with butter, herbs and homemade sauce. Served with halloumi cheese on top and rice on side.

VEGGIE SARMA BEYTI (v) 16.50

Mixed vegetables rolled with thin lavash bread with cheese. Sliced cut on the plate with homemade tomato and pepper sauce & melted cheese on top. Served with yoghurt.

GOAT'S CHEESE WITH SPINACH (v) 16.00

Pan cooked spinach with onion, mushrooms & herbs. Thrown into the salamander grill with goats cheese. Served with rice.

SALAD

ÇOBAN SALAD (v) 6.00

Chopped tomato with cucumber, green pepper, red onion, parsley. Served with olive oil & pomegranate sauce.

FETA CHEESE SALAD (v) 6.50

Mixed leaves, walnuts, pomegranate, feta cheese, olive oil & pomegranate sauce.

HALLUOMI & AVOCADO SALAD (v) 15.50

Grilled halloumi, avocado, peppers, mixed leaves & homemade sauce.

GREEK SALAD (v) 7.00

Chopped tomato with cucumber, green pepper, red onion, parsley, olives & feta cheese. Served with olive oil & pomegranate sauce.

CHICKEN SALAD 15.50

Grilled chicken fillet, lettuce, parmesan cheese, mixed leaves, croutons, cherry tomatoes & homemade dressing.

KIDS MENU

Served with chips or rice except tagliatelle

CHICKEN SHISH 10.00

LAMB SHISH 12.00

ADANA KEBAB 10.00

CHICKEN NUGGETS 9.00

FISH FINGERS 9.00

TAGLIATELLE 9.00

23 - 25 Middle Row Stevenage, SG1 3AW

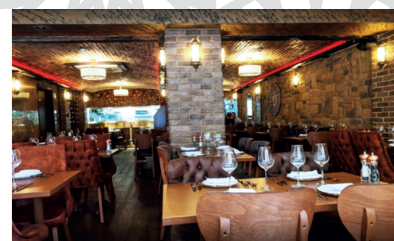
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FOOD ALLERGIES AND INTOLERANCES

Before ordering your food and drinks, please speak to a member of our staff. If you have allergies or want to know more about the ingredients. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised giving their order and while eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

