



Merry
CHRISTMAS



TARLA
RESTAURANT

WWW.TARLARESTAURANT.CO.UK

Merry CHRISTMAS

LUNCH TWO COURSE £31.50

DINNER TWO COURSE £39.00 • DINNER THREE COURSE £45.00

STARTERS

Mix Cold Meze

Spoon Of Each Hummus • Cacik
• Shak Shuka & Baba Ganoush

King Prawns

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

Seared Scallops

Pan seared Atlantic scallops
cooked in butter, garlic & herbs.
Served with mashed potatoes.

Honey Glazed Goat Cheese

Honey glazed goat cheese, walnuts.
Served with fig jam, mix leaves
& honey balsamic glaze.

Halloumi (V)

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

Halloumi & Mushrooms(V)

Pan Fried, Small Cut Halloumi &
Mushrooms with Herbs

Hummus Kavurma

Hummus, topped with pan fried
marinated chopped lamb

Sucuk

Char-grilled,
Turkish spicy garlic beef sausage

Sigara Borek & Falafel(V)

Deep fried filo pastry rolls with feta
cheese, dill, spinach and deep fried
patty balls made from broad beans,
chickpeas vegetable fritters & herb
served with humus.

Sucuk & Halloumi

Char-grilled Turkish spicy garlic beef
sausage and char-grilled Cypriot
cheese with nigella seeds honey &
pomegranate dressing

Calamari

Deep fried fresh squid rings with
homemade tartar sauce.

MAIN COURSE

Chicken Asparagus

Grilled chicken breast
with mushroom and asparagus
in a creamy cheese sauce.

Lamb Steak

Special marinated charcoal grilled
lamb fillet. Served with chips.

Lamb Chops(4 pieces)

Lamb best end, grilled with herbs.

Mixed Kebab

Combination of Adana Kebab, Lamb &
Chicken Shish, served with rice.

Chicken Shish

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

Salmon

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

Lamb Special

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

Lamb Sarma Beyti

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

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

Goat Cheese & Vegetables (V)

Salamander Goat cheese
with mixed vegetables.
Served with rice

Çoban Kavurma

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

Veggie Platter(V)

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

SEAFOOD PENNE PASTA

Pan seafood in the butter
with garlic, mix peppers, mushroom
& homemade tomato sauce.

Also available creamy.

Mixed Fish Kebab

Marinated cubes of Salmon,
King Prawns, Monk Fish skewered
char-grilled with onion & peppers.
Served with mashed potatoes
and asparagus.

Monk Fish Shish

Marinated skewered char-grilled
Monk Fish with peppers & onion.
Served with mashed potatoes
and asparagus.

Lamb Moussaka

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

DESSERT

Homemade Baklava

Traditional Anatolian Dessert
2 pieces with ice cream

Homemade Tiramisu

Traditional Tiramisu made with
savoiardi and real mascarpone

Homemade Crème brulee

Vanilla flavoured
classic crème brulee

Daily fresh cakes

A Buttery biscuit based cheesecake
with fresh cream, made fresh daily.
Different toppings, ask for today's flavour

