

VEGETARIAN

HOMEMADE FALAFEL (v) (vg) 16.00

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

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 PLATTER (v) 17.00

sigara borek, halloumi, falafel, hummus, mixed veggie & sweet chilli sauce. Served with rice.

GOAT CHEESE & VEGETABLES 17.00

Salamander Goat cheese with mixed vegetables. Served with rice.

VEGGIE PENNE PASTA 16.50

Pan fried mixed peppers, onion, tomato, mushroom and garlic. Served with homemade tomato and pepper sauce. Topped with Parmesan cheese.

SALAD

MEDITERRANEAN SALAD (v) 6.00

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

GREEK SALAD (v) 7.50

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

FETA CHEESE SALAD (v) 7.00

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

CHICKEN AVOCADO SALAD 16.50

Grilled chicken breast, served on a bed of green leaves, avocado, homemade dressing & Parmesan cheese.

HALLUOMI & AVOCADO SALAD (v) 16.00

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

KIDS MENU

Served with chips or rice except Penne pasta

CHICKEN SHISH 11.00

CHICKEN NUGGETS 9.00

CHICKEN BURGER 9.00

PENNE PASTA 9.00

KIDS ADANA 13.00

SIDES

CHIPS (v) 4.00

BULGUR (v) 4.00

SAUTÉED POTATOES (v) 6.00

RICE (v) 4.00

ASPARAGUS (v) 7.00

MASHED POTATOES (v) 6.00

MIX VEGGIE GRILL (v) 6.50

RAW MEAT

All of Our raw meat are sold by Kilograms and they all are marinated

ADANA 23.00

LAMB RIBS 35.00

CHICKEN WINGS 20.00

LAMB SHISH 44.00

CHICKEN SHISH 24.00

LAMB CHOPS 44.00



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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.



DELIVERY & COLLECTION

01438 35 04 04

Minimum
Delivery
£25

Open: Sun – Thu 2pm to 10 pm

Fri – Sat 2pm to 11pm

Delivery: Sun – Thu 4pm to 10pm

Fri – Sat 4pm to 11pm

COLD MEZE

HUMMUS (v) (vg) 5.50
Mashed chickpeas, blended with tahini, olive oil, lemon juice & garlic.

CACIK (v) 5.50
Diced cucumber mixed in garlic yoghurt with fresh mint.

SHAK SHUKA (v) (vg) 5.50
Baked aubergine and potatoes mixed with pepper and tomatoes. Served with yoghurt.

BABA GANOUSH (v) 5.50
Coal-roasted aubergine & red peppers, yoghurt, garlic, olive oil & lemon.

STUFFED VINE LEAVES (v) (vg) 5.50
Vine leaves stuffed with rice, Turkish dried grapes & dill.

FETA CHEESE (v) 5.50
Feta cheese with fresh tomatoes & virgin olive oil.

MIXED OLIVES & ALMONDS (v) (vg) 5.00
Black & green olives with virgin olive oil, almonds & lemon piece.

TARAMA 5.50
Freshly prepared cod roe.

CRAYFISH & AVOCADO COCKTAIL 8.00
Fresh crayfish served with mix leaves salad & Marie Rose sauce.

MIX COLD MEZES 14.50 (for 2 persons)

Cacik, Hummus, Shak shuka, Baba ganoush.

MIX COLD MEZES 23.00 (for 4 persons)

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

HOT MEZE

SOUP OF THE DAY 6.50
Please ask a member of our staff for today's daily soup.

HALLOUMI (v) 7.50
Char-grilled Cypriot cheese with nigella seeds, honey & pomegranate dressing.

CRISPY HALLOUMI FRIED (v) 7.50
Fried Cypriot cheese with nigella seeds, honey & pomegranate dressing.

HALLOUMI & MUSHROOMS (v) 8.00
Pan fried, small cut halloumi with mushrooms, garlic & herbs.

HALLOUMI & SUCUK 8.00
Char grilled garlic beef sausage & Cypriot cheese.-

SUCUK 8.00
Char-grilled Turkish spicy garlic beef sausage.

FALAFEL (v) (vg) 7.00
Homemade deep fried patty balls made from broad beans, chickpeas, vegetable fritters & herbs. Served with hummus.

GARLIC MUSHROOMS (v) 7.00
Pan fried whole mushrooms blended with fresh garlic and herbs, served with melted cheese.

HUMMUS KAVURMA 8.00
Hummus, topped with pan fried, marinated chopped lamb.

SIGARA BOREK (v) 7.50
Homemade deep fried filo pastry. Rolls with feta cheese, dill & spinach. Served with sweet chilli sauce.

CHICKEN LIVER 7.50
Pan fried chicken liver with butter & herbs. Served with marinated red onions.

CHICKEN WINGS 7.00
4 pieces of charcoal grilled chicken wings, blended with cayenne pepper sauce.

HONEY GLAZED GOAT CHEESE 8.00
Honey glazed goat cheese, walnuts. Served with fig jam, mix leaves and honey balsamic glaze.

POTATO SOUFFLE (v) 7.50
Mashed potato with cheddar & feta cheese.

FALAFEL & SIGARA BOREK (v) 7.50
Deep fried filo pastry with feta cheese dill spinazi & deep fired potty bells made from brood beans, chickpeas vegetable. Served with humus & sweet chilli sauce.

MIX HOT MEZE

For 2 pp 17.00
For 3 pp 24.50

For 4 pp 32.00
For 5 pp 39.00

For 6 pp 45.00
A platter with pieces of each: sucuk, halloumi, falafel, calamari & sigara borek.

SEA FOOD MEZE

KING PRAWNS 9.00
Pan fried king prawns with butter, garlic, fresh tomato, lemon juice & white wine.

BUTTERFLY PRAWNS 8.00
Sautéed in butter, garlic, white wine & herbs.

SEARED SCALLOPS 10.00
Pan seared Atlantic scallops cooked in butter, garlic & herbs. Served with mashed potatoes.

CALAMARI 8.50
Homemade deep fried fresh squid rings with tartar sauce.

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 SHISH 23.00
Skewered cubes of lamb, marinated with pepper paste, vegetable oil & herbs.

CHICKEN WINGS 16.00
Marinated 8 pieces of chicken wings over charcoal grill.

TARLA SPECIAL 25.50
Combination of lamb ribs, chicken wings, adana kebab, chicken & lamb shish.

LAMB BEYTI 17.00
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.

LAMB SPECIAL 29.00
Combination of lamb shish, lamb ribs, adana kebab & lamb chops.

LAMB RIBS 15.50
Lamb ribs grilled with herbs.
LAMB CHOPS 25.00
(4 pieces)
Lamb best end, grilled with herbs.

CHICKEN SPECIAL 22.50
Combination of chicken shish chicken wings & chicken beyti.

MIXED SHISH 20.00
Combination of lamb & chicken shish.

MIXED KEBAB 23.50
Combination of adana kebab lamb & chicken shish.

GRILLED YOGHURT DISH

YOGURT LU ADANA 18.00
Skewered, charcoal grilled minced lamb, chopped on bread croutons with homemade tomato & pepper sauce with garlic yoghurt & a drizzle of butter.

YOGURT LU 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 19.50
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.

CHEF'S SPECIAL

SEAFOOD CASSEROLE 21.00
Pan fried mixed seafood (prawns, mussels, squid, salmon) with mushroom, peppers, onion, fresh tomato. Served with rice on side.

LAMB CASSEROLE 21.00 or CHICKEN CASSEROLE 18.50
Pan fried cubed lamb or chicken with tomato, onion, peppers, mushroom, garlic blended with butter. Served with rice on side.

KLEFTIKO (KUZU INCIK) 20.00
Oven baked lamb shank. Served with turmeric mashed potatoes, boiled vegs & gravy sauce on all over the portion.

CHICKEN LIVER 16.00
Pan fried chicken liver with butter & herbs, served with marinated red onions & rice.

CHICKEN ASPARAGUS 19.50
Grilled chicken breast with mushroom and asparagus in a creamy cheese sauce.

LAMB MOUSSAKA 18.50
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.

CHICKEN PENNE PASTA 18.00
Pan fried chicken in butter with garlic, then mixed peppers, mushrooms & tomato. Served with homemade tomato & pepper sauce. Topped with parmesan cheese.
Also available creamy

ALI NAZIK LAMB 24.50 CHICKEN 19.00
Skewered, charcoal grilled lamb or chicken shish, chopped on blended aubergine with garlic, red pepper, yoghurt & a drizzle of butter.

LAMB STEAK 23.00
Special marinated charcoal grilled lamb fillet. Served with chips.

CHICKEN MELT BURGER 16.50
Grilled chicken fillet, topped with melted cheese, mix leaves, tomato. Served with chips.

SEAFOOD PENNE PASTA 21.00
Pan seafood in the butter with garlic, mix peppers, mushroom & homemade tomato sauce.
Also available creamy.

FISH SPECIAL

SEA BASS 19.50
Marinated & char-grilled, sea bass fillet with mixed herbs. Served with mashed potatoes and asparagus.

CALAMARI 19.50
Deep fried fresh squid rings. Served with chips & homemade tartar sauce.

GRILLED TIGER PRAWN 22.50
Grilled Tiger prawn over charcoal. Served with rice & salad.

KING PRAWN 23.00
Pan fried Kins prawn with mix pepper, garlic, fresh tomatoes, white wine, homemade tomato & pepper sauce with herbs. Served with rice.

SALMON 21.00
Marinated & char-grilled, salmon fillet with mixed herbs. Served with mashed potatoes & asparagus.

MIXED FISH KEBAB 23.00
Marinated cubes of Salmon, Tiger King Prawns, Monk Fish skewered & char-grilled with onion & peppers. Served with mashed potatoes & asparagus.

MONK FISH SHISH 23.00
Marinated skewered & char-grilled Monk Fish with red peppers & onion. Served with mashed potatoes & asparagus.

SEARED SCALLOPS 23.00
Pan fried Atlantic scallops cooked in butter. Served with potato puree & asparagus