

MERRY
CHRISTMAS



TARLA
RESTAURANT

TARLARESTAURANT.CO.UK



< **LUNCH TWO COURSE £33.95** >
<< **DINNER TWO COURSE £40.95** >>
<<< **DINNER THREE COURSE £46.95** >>>

STARTERS

Mix Cold Meze

Spoon Of Each Hummus, Cacik & Shak Shuka.

Mix Hot Meze

Halloumi, Sucuk, Borek & Falafel.

Halloumi (V)

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

Honey Glazed Goat Cheese

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

Octopus

Marinated Char-grilled octopus.

SIGARA BOREK (V)

Homemade deep fried filo pastry. Rolls with feta cheese, dill & spinach. Served with sweet chilli sauce.

Halloumi & Mushrooms (V)

Pan Fried, Small Cut Halloumi & Mushrooms with Herbs.

Sucuk & Halloumi

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

Sucuk

Char-grilled, Turkish spicy garlic beef sausage.

Chicken Wings Bang Bang

Crispy fried boneless chicken wings with Bang Bang sauce

Hummus Kavurma

Hummus, topped with pan fried marinated chopped lamb.

King Prawns

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

Calamari

Deep fried fresh squid rings with homemade tartar sauce.

Seared Scallops

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

Crayfish & Avocado Cocktail

Fresh crayfish served with mix leaves salad & Marie Rose sauce.

MAIN COURSE

Chicken Shish

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

Chicken Asparagus

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

Chicken Sarma Beyti

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

Penne Pasta (King Prawn or Chicken)

Pan fried king prawn or chicken in butter with garlic, then mixed peppers, mushrooms & homemade tomato sauce.

Lamb Special

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

Vegetarian Kebab (V)

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

Mixed Kebab

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

Kleftiko (Kuzu Incik)

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

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.

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.

Veggie Platter (V)

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

Lamb Steak

Special marinated charcoal grilled lamb fillet. Served with chips.

Lamb Chops (4 pieces)

Lamb best end, grilled with herbs.

Grilled Tiger Prawns

Grilled Tiger prawns over charcoal. Served with rice and salad.

Mixed Fish Kebab

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

Salmon

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

Octopus

Marinated char-grilled octopus. Served with chips and salad

Monk Fish Shish

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

DESSERT

Homemade Baklava

Traditional Anatolian Dessert with ice cream

Homemade Tiramisu

Traditional Tiramisu made with savoiardi and real mascarpone

Homemade Crème brulee

Vanilla flavoured classic crème brulee

Luxury Scoop Ice Cream

Premium Belgium scooped ice cream, made with finest ingredients
Strawberry | Vanilla | Chocolate