



TARLA
RESTAURANT

HAPPY
NEW YEAR
2026

New Year's Eve Menu

THREE COURSE £79.90

COLD STARTERS

Mix Cold Meze

Hummus, Cacik,
Baba Ganoush & Shak Shuka.

Crayfish Avocado Cocktail

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

HOT STARTERS

Mix Hot Meze

Halloumi, Sucuk,
Sigara Borek & Falafel.

Calamari

Deep fried fresh squid rings with
homemade tartar sauce.

Halloumi (V)

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

Octopus

Marinated Char-grilled octopus.

Mix Fish

King Prawns, Calamari
& Crayfish

Sigara Borek (V)

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

Garlic Mushrooms (V)

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

Honey Glazed Goat Cheese

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

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.

Chicken Wings Bang Bang

Crispy fried boneless chicken wings
with Bang Bang sauce

MAIN COURSE

Chicken Shish

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

Lamb Steak

Special marinated charcoal grilled
lamb fillet. Served with chips.

Penne Pasta (King Prawn or Chicken)

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

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

Mixed Kebab

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

Chicken Asparagus

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

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 home made tomato & pepper
sauce & melted cheese on top.
Served with yoghurt.

Lamb Special

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

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.

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.

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 and rice on side.

Veggie Platter (V)

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

DESSERT

Homemade Baklava

Homemade Tiramisu

Homemade Crème brulee

Ferrero Rocher

Half price for children under 12