

VEGETARIAN

HOMEMADE FALAFEL (v) (vg) 18.90

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

VEGETARIAN KEBAB (v) 18.90

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) 19.90

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

VEGGIE PENNE PASTA 18.50

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

GOAT CHEESE & VEGETABLES 19.50

Salamander Goat cheese with mixed vegetables. Served with rice.

SALAD

MEDITERRANEAN SALAD (v) 7.50

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

GREEK SALAD (v) 8.90

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

FETA CHEESE SALAD (v) 8.90

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

CHICKEN AVOCADO SALAD 19.50

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

HALLUOMI & AVOCADO SALAD (v) 18.00

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

SIDES

CHIPS (v) 4.50

RICE (v) 4.00

BULGUR (v) 4.00

ASPARAGUS (v) 7.00

SAUTÉED POTATOES (v) 6.00

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 25.00

CHICKEN WINGS 22.00

CHICKEN SHISH 27.00

LAMB RIBS 40.00

LAMB SHISH 49.00

LAMB CHOPS 49.00



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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.



TARLA
RESTAURANT



COLD STARTER

HUMMUS (v) (vg) 6.50

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

CACIK (v) 6.50

Diced cucumber mixed in garlic yoghurt with fresh mint.

SHAK SHUKA (v) (vg) 6.50

Baked aubergine, potatoes, courgette & carrots mixed with pepper & tomatoes. Served with yoghurt

BABA GANOUSH (v) 7.50

Charcoal grileed aubergine & red peppers, yoghurt, garlic & olive oil.

STUFFED VINE LEAVES (v) (vg) 6.50

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

FETA CHEESE (v) 6.50

Feta cheese with fresh tomatoes & virgin olive oil.

BEETROOT TARATOR (v) 6.50

A vibrant blend of roasted beetroot, yogurt, garlic, mayo and walnuts

MIXED OLIVES & ALMONDS (v) (vg) 6.00

Black & green olives with virgin olive oil, almonds & lemon piece.

TARAMA 6.50

Freshly prepared cod roe.

CRAYFISH & AVOCADO COCKTAIL 9.00

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

MIX COLD STARTER

FOR 2 17.50

Cacik, Hummus, Shak shuka, Baba ganoush.

FOR 4 26.50

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

HOT STARTER

SOUP OF THE DAY 8.00

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

HALLOUMI (v) 8.90

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

CRISPY HALLOUMI FRIED (v) 8.50

Fried Cypriot cheese with nigella seeds, honey & pomegranate dressing.

HALLOUMI & MUSHROOMS (v) 9.00

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

HALLOUMI & SUCUK 9.50

Char grilled garlic beef sausage & Cypriot cheese.

SUCUK 9.50

Char-grilled Turkish spicy garlic beef sausage.

FALAFEL (v) (vg) 8.00

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

GARLIC MUSHROOMS (v) 8.50

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

HUMMUS KAVURMA 9.50

Hummus, topped with pan fried, marinated chopped lamb.

SIGARA BOREK (v) 8.50

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

CHICKEN LIVER 9.00

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

CHICKEN WINGS 8.00

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

HONEY GLAZED GOAT CHEESE 9.00

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

POTATO SOUFFLE (v) 8.50

Mashed potato with cheddar & feta cheese.

FALAFEL & SIGARA BOREK (v) 8.50

Deep fried filo pastry with feta cheese dill spinazi & deep fired potty bells made from broad beans, chickpeas vegetable. Served with humus & sweet chilli sauce.

CHICKEN WINGS BANG BANG 8.50

Crispy fried boneless chicken wings with Bang Bang sauce

OCTOPUS 11.90

Marinated Char-grilled ocotpus.

KING PRAWNS 10.50

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

SEARED SCALLOPS 11.90

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

CALAMARI 9.50

Homemade deep fried fresh squid rings with tartar sauce.

MIX HOT STARTER

For 2 19.90

For 3 29.50

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

SEA FOOD STARTER

For 2 25.90

For 3 37.90

Calamari, King Prawns, Octopus, Cry Fish and Avocado.

For 4 48.90

For 5 60.90

CHARCOAL GRILL

All served with rice.

CHICKEN SHISH 20.90

Marinated cubes of chicken grilled on charcoal.

ADANA KEBAB 19.90

Marinated minced lamb grilled on charcoal.

LAMB SHISH 27.50

Marinated cubes of lamb, grilled on charcoal.

CHICKEN WINGS 18.50

Marinated chicken wings grilled on charcoal.

LAMB RIBS 22.90

Lamb ribs grilled with herbs.

LAMB CHOPS 28.50

Lamb best end, grilled with herbs.

MIXED SHISH 23.50

Combination of lamb & chicken shish.

LAMB SPECIAL 32.50

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

CHICKEN SPECIAL 25.90

Combination of chicken shish chicken wings & chicken beyti.

TARLA SPECIAL 30.50

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

MIXED KEBAB 27.90

Combination of adana kebab lamb & chicken shish.

LAMB BEYTI 20.90

Minced lamb mixed with pepper & garlic. Homemade tomato pepper sauce, melted cheese on top. Served with rice and yoghurt.

CHICKEN BEYTI 20.90

Minced chicken mixed with pepper & garlic. Homemade tomato peppers sauce & melted cheese on top. Served with rice and yoghurt.

COMBINATIONS

CHICKEN SHISH & ADANA 21.90

LAMB SHISH & ADANA 23.90

LAMB CHOPS & LAMB RIBS 26.90

GRILLED YOGHURT DISH

KEBABS WITH YOGHURT

Served on a bed of crispy bread with yogurt, tomato pepper sauce & drizzled butter. Served with rice.

Adana 22.50

Chicken Shish 22.90

Lamb Shish 28.90

LAMB SARMA BEYTI 23.50

Grilled minced lamb rolled with thin lavash bread. Sliced cut with homemade tomato pepper sauce and melted cheese on top, served with yoghurt.

CHICKEN SARMA BEYTI 23.50

Grilled minced chicken rolled with thin lavash bread. Sliced cut with homemade tomato pepper sauce and melted cheese on top, served with yoghurt.

CHEF'S SPECIAL

KLEFTIKO (KUZU INCIK) 23.50

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

CHICKEN LIVER 19.00

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

CHICKEN ASPARAGUS 22.50

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

LAMB MOUSSAKA 19.90

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

CHICKEN MELT BURGER 18.50

Grilled chicken fillet, topped with melted cheese, mix leaves, tomato. Served with chips.

LAMB STEAK 25.50

Special marinated charcoal grilled lamb fillet. Served with chips.

RIB-EYE STEAK 34.90

Grilled juicy-cut steak, served with vine tomatoes, asparagus, garlic & herb compound peppercorn sauce. Served with chips.

ALI NAZIK

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

Lamb 28.50
Chicken 23.00

CASSEROLE DISHES

Pan fried cubed lamb or chicken or seafood. With tomato, onion, mixed peppers, mushroom, garlic and butter. Served with rice.

Lamb 23.50
Chicken 21.90
Mixed seafood 23.90
King Prawn & Salmon 23.90

PENNE PASTA

Pan fried chicken or king prawns in the butter, garlic, tomato, mix pepper and mushroom. Also available Creamy and Spicy.

Chicken 21.00
King Prawns 23.90

FISH SPECIAL

SEA BASS 22.90

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

CALAMARI 21.90

Deep fried fresh squid rings. Served with chips and homemade tartar sauce.

GRILLED TIGER PRAWN 26.90

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

KING PRAWN 24.90

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

OCTOPUS 26.50

Marinated char-grilled octopus. Served with chips and salad

SALMON 23.90

Marinated and char-grilled, salmon fillet with mixed herbs. Served with mashed potatoes and asparagus.

MIXED FISH KEBAB 26.90

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

MONK FISH SHISH 26.90

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

SEARED SCALLOPS 25.90

Pan fried Atlantic scallops cooked in butter. Served with mashed potato & asparagus.