

YAKAMUZ

TURKISH RESTAURANT

MONDAY TO FRIDAY 12:00PM – 3:00PM

LUNCH MENU £12.90

CHOICE OF ONE
APPERTISER AND MAIN

APPERTISERS

HUMMUS (V)

MASHED CHICKPEAS BLENDED WITH TAHINI, LEMON JUICE AND GARLIC FINISHED WITH A TOUCH OF OLIVE OIL

TARAMA SALAD (V)

SALTED AND CURED COD ROE MOUSSE FINISHED WITH LEMON JUICE AND OLIVE OIL

CACIK (V)

STRAINED YOGHURT MIXED WITH CUCUMBERS, GARLIC, SALT AND OLIVE OIL

BABAGANOUSH (V)

SMOKED AUBERGINE PUREE WITH YOGHURT, GARLIC AND TAHINI

SHAKSHUKA (V)

GENTLY COOKED AUBERGINES, DICED TOMATO, MIXED PEPPERS, HERBS FINISHED IN A SPECIAL TOMATO SAUCE

MIXED OLIVES (V)

MARINATED BLACK AND GREEN OLIVES

HALLOUMI (V)

GRILLED CYPRIOT CHEESE WITH OLIVE OIL DRESSING

SUCUK

CHAR-GRILLED SPICY BEEF SAUSAGE COOKED OVER CHARCOAL

SIGARA BOREGI (V)

HOMEMADE FILO PASTRY, FILLED WITH FETA CHEESE, SPINACH AND RED ONION, SERVED WITH SWEET CHILLI SAUCE

FALAFEL (V)

BLENDED CHICKPEAS, BREAD BEANS AND VEGETABLES, DEEP FRIED UNTIL CRISPY AND CRUNCHY, SERVED ON A BED OF CREAMY HUMMUS

CREAMY GARLIC MUSHROOM (V)

SAUTEED MUSHROOMS WITH BUTTER AND GARLIC IN A HOT CREAMY CHEDDAR CHEESE POOL OF SAUCE

HALLOUMI & MUSHROOM

SAUTEED HALLOUMI CHEESE WITH SLICED MUSHROOM PAN FRIED WITH BUTTER AND HERBS

MAINS

*SERVED WITH SALAD, RICE & BULGUR / WRAP OPTION AVAILABLE

CHICKEN SHISH

LEAN CHUNKS OF CHICKEN SKEWERED AND COOKED OVER HOT CHARCOAL

CHICKEN WINGS

MARINATED CHICKEN WINGS GRILLED OVER HOT CHARCOAL

CHICKEN BEYTI

CHAR-GRILLED LEAN TENDER MINCED CHICKEN SEASONED WITH HERBS AND GARLIC

MIXED SHISH

LAMB SHISH - CHICKEN SHICH

ADANA KEBAB

CHAR-GRILLED LEAN TENDER MINCED LAMB, MARINATED WITH HERBS SHAPED OVER SKEWER

IZGARA KOFTE

SEASONED AND CHAR-GRILLED TENDER LAMB MEATBALLS

FILLET SEA BASS

SPECIALLY HERBS AND GRILLED OVER HOT CHARCOAL

MEAT MOUSSAKA

MINCED LAMB PIECES PLACED WITHIN LAYERS OF AUBERGINES, POTATOES, COURGETTES, GARLIC, ONION, MIXED PEPPERS, BECHAMEL SAUCE, GLAZED OVER WITH CHEDDAR CHEESE AND TOMATO SAUCE

FALAFEL

GROUND CHICKPEAS AND BROAD BEANS, BLENDED WITH MIXED HERBS, VEGETABLES, DEEP-UNTIL CRISPY AND CRUNCHY ON A BED OF CREAMY HUMMUS

VEGETARIAN MOUSSAKA

LAYERS OF AUBERGINE, POTATOES, COURGETTES, CARROTS, ONIONS, PEAS, MIXED PEPPERS, CHICKPEAS WITH BECHAMEL SAUCE GLAZED OVER WITH CHEESE AND TOMATO SAUCE

CHICKEN BURGER

GRILLED FILLET CHICKEN, WITH ONION, LETTUCE, TOMATO AND MELTED CHEESE, SERVED WITH CHIPS

HOME MADE TURKO BURGER

MINCED KOFTE BALLS, TOPPED WITH ONION, LETTUCE TOMATO AND MELTED CHEDDAR CHEESE, SERVED WITH CHIPS

LAHMACUN

VERY THIN TURKISH PIZZA TOPPED WITH SEASONED MINCED LAMB, ONION, TOMATOES, PARSLEY AND RED PEPPERS SERVED WITH SALAD

V VEGETARIAN N NUTS

Food allergies and intolerances: Before ordering your food and drinks, please speak to a member of 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 when 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.