



Turkish Entrées

Hummus

Creamy chickpeas and tahini dip, served with single pita bread \$13

Mamakado

Avocado, cream cheese, lemon juice, spices and olive oil served with single pita bread \$13

Tarama

Fish pate blended with cream cheese, garlic, lemon juice and spices, and served with single pita bread \$13

Baba Gahnuj

Oven roasted eggplant blended with fresh garlic, olive oil, tahini, spices, and served with single pita bread and yoghurt \$13

Nibbles Platter

Mixed platter of olives, feta, mixed pickles, avocado dip, yoghurt, homemade Salas sauce, and served with pita bread \$25

Turkish Mixed Dips

A platter selection of hummus, mamakado, tarama, and baba gahnuj, served with four pita bread, and our own special sauce \$28

Vegetarian Mezze Platter

Selection of hummus, tabouleh, dolmades, feta, turkish borek, ottomans borek, falafel patties, Rice, and pita bread, for 1 people \$25, for 2 people \$46

Turkish Dolmades (V)

Authentic Turkish dish of vine leaves stuffed with rice, pine nuts, mint, served with mild chilli, yoghurt sauce, tabouleh and Hummus \$14

Turkish Borek (V)

Spring rolls stuffed with feta, potato, spring onions and parsley, deep-fried and served with hummus yoghurt tabouleh and mild, chilli \$15

Ottomans Borek (V)

Filo pastry parcels with spinach, feta, cottage cheese, ricotta and tahini sauce, oven baked and served with tabouleh hummus chilli sauce and yoghurt \$17

Greek Salad

Salad made freshly made of tomatoes, cucumber, onion, capsicum, feta, olives, and lightly coated with olive oil and balsamic vinegar \$15

Turkish Nachos – Chicken, Lamb

Our own style - chicken or lamb slices from the spit, or a mix of capsicum, mushroom, served on corn chips, and mozzarella, finished with avocado dip and sour cream \$21



Turkish Café

Turkish Mains

Turkish Moussaka

Our traditional dish of layers of minced lamb, eggplant, and potato, topped with mozzarella cheese and béchamel sauce and served hot with rice and yoghurt, tabouleh and pita \$24

Vegetarian Moussaka

Green beans, eggplant, potato, mushroom, sliced red capsicum, courgette, carrot topped with béchamel sauce, mozzarella and served with rice, yoghurt and chilli sauce \$24

Glevech

Authentic Turkish dish of diced lamb, slow-cooked with fresh garlic, tomatoes, capsicum and spices. Served with eggplant, salad, rice, tabouleh, yoghurt and pita \$26

Mediterranean Lamb Shanks

Two lamb shanks marinated using our own secret recipe, slow cooked, served with rice and salad \$28

Donner Kebab – AWARDED 5 STARS OUT OF 5 BY MAX MAGAZINE!

Your choice of **lamb** or **chicken** from the spit, or **falafel patties**, plus salad, hummus and sauces, all wrapped in large thin pita bread \$20 mixed \$1.50 extra

Anatolia Kebab

Lamb or **chicken** slices from the spit served on a bed of diced pita bread, topped with mild chilli sauce, minted garlic yoghurt and chopped cashew nuts \$24, mixed \$1.5 extra

Tavuk Soute

Famous Turkish dish of diced chicken with capsicum, mushroom, garlic, tomatoes and traditional spices, and served with rice, salad, pita and sauces \$25

Tantunhe

Panfried **lamb** or **chicken** slices from the spit served on a bed of creamy hummus pita, topped with mild chilli sauce, minted garlic yoghurt, and tabouleh \$25, mixed \$1.5 extra

Shawarma Kebab

Lamb or **chicken** from the spit served on a bed of rice, hummus with chilli sauce, yoghurt, salad, tabouleh and pita bread \$25, mixed \$1.5 extra

Falafel Meal

Our famous home-made falafel patties deep-fried, served with rice, hummus, tabouleh, pita bread and our sauces \$22

Izmir Kofhteh

Traditionally marinated chicken meatball served with eggplant, mozzarella cheese, rice, salad, pita bread and our own special sauce \$25

Pirzolah Kebab

Lamb cutlets marinated in lemon juice, garlic, olive oil and spices. chargrilled and served with rice, salad and pita bread \$28

Middle Eastern Plate

Sliced lamb served on Rice with tabouleh, tarama, yoghurt, mild chilli sauces a slice of pita \$25

Shish Tavuk

Marinated chicken cubes on a traditional kebab skewer, chargrilled and served on a bed of rice with salad and pita bread \$26, extra kebab skewer \$13

Shish Kebab

Your choice - Marinated **Prawns** in garlic and lemon juice **or** specially marinated **Lamb**, Chargrilled on a traditional skewer and served with salad, rice, yoghurt sauce and a slice of pita \$27



Most popular sharing plates

CUSTOMER CHOICE SPECIALS

The Bosses' Special House Platter

Platter combination of Turkish lamb shank, pizolah kebab, grilled chicken breast, calamari, king prawns, prawns, mussels and fresh choban and leaf salad, served with rice, chopped pita bread, yoghurt and chilli sauce, for two \$60, four \$120

Mixed Kebab Platter

Selection of fresh pizolah cutlets, grilled chicken breast, sliced lamb, sliced chicken, Turkish borek, served with rice, fresh salad, pita bread and sauces, for two \$54, four \$108

Fettucine Tavuk

Creamy chicken with mushroom, red onion, parmesan cheese and basil pesto \$27

Afghan Mixed Plate

Slow cooked tender lamb shank and izmir kofteh, served with rice and kumara fries, salad, pita bread and topped with our own special sauce \$28

Karishik Kebab

Especially for the **BIG** appetite. A mixture of **lamb** and **chicken** sliced from the spit served with chopped pita bread rice, hummus, chilli sauce, minted garlic yoghurt and salad \$29

Salads

Turkish warm chicken salad

Sliced chicken off the spit, choban and green salad, feta, olive, slice of pita bread and yoghurt salsa sauces hummus and cashew nuts \$25

Mediterranean Lamb Salad

Sliced lamb off the spit, choban and green salad, feta, olive, mango, slice of pita bread and yoghurt, salsa sauces, hummus and cashew nuts \$25

Tavuk Salata

Slices of chicken breast marinated in our home made marinade, grilled and served on a bed of salad with pita bread, feta and sauces \$25

Calamari

Traditionally Marinated then *Pan*-fried with garlic, olive oil and, with sweet chilli sauce, served on a bed of salad

Small 18, Main \$25



Turkish Café

Vegetarian Entrees

Vegetarian Mezze Platter

Selection of hummus, tabouleh, dolmades, feta, turkish borek, ottomans borek, falafel patties, Rice and pita bread, for 1 person \$25, for 2 people \$46

Turkish Dolmades (V)

Authentic Turkish dish of vine leaves stuffed with rice, pine nuts, mint, served with mild chilli, yoghurt sauce, tabouleh and Hummus \$14

Turkish Borek

Filo pastry rolls stuffed with feta, ricotta, potato, spring onions and parsley, deep-fried and served with yoghurt tabouleh, hummus and chilli sauce \$15

Ottomans Borek

Filo pastry parcels with spinach, feta, cottage cheese, ricotta and tahini sauce, oven baked and served with hummus and yoghurt, tabouleh and chilli sauce \$17

Greek Salad

Salad made fresh daily of tomatoes, cucumber, onion, capsicum, feta, olives, and lightly coated with olive oil and balsamic vinegar \$15

Turkish Vegetarian Nachos

Turkish style corn chips with mushroom, capsicum, eggplant, beans topped with mozzarella cheese served with avocado dip and sour cream \$21

Vegetarian Mains

Falafel Meal

Our famous home-made falafel patties deep-fried, served with rice, hummus, tabouleh, sauces and pita bread \$22

Vegetarian Mixed Borek

Combination of ottomans and Turkish boreks, dolmades and served with hummus, tabouleh, pita bread, yoghurt and chilli sauce \$24

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Our famous home-made falafel patties plus salad, hummus and sauces, all wrapped in a large thin pita bread and toasted \$20

Vegetarian Moussaka

Green beans, eggplant, potato, mushroom, sliced red capsicum, courgette, topped with béchamel sauce, mozzarella and served with rice, yoghurt and chilli sauce \$24

Side Dishes

Garlic pita	\$5	Plain pita	\$4
Bowl of French fries	\$9	Side salad	\$6
Bowl of rice	\$5	Extra any dip on your dish	\$3
Bowl of olives and feta cheese \$11			



Turkish Café

Turkey straddles two continents, with two European and six countries: Bulgaria And Greece on the west Georgia, Armenia and Azerbaijan on the northeast ,Iran on the East Iraq and Syria on the south The exotic Fusion of cultures has heavily influenced the Turkish cuisine, We added a touch of “KIWI Flair” to the mixture to make our meals truly Unique.

We use only Halal Meats

Please ask our friendly wait- staff for advice on Gluten free

Vegetarian, Vegan **Allergies** or other dietary needs

BYO FOR WINE ONLY

Corkage fee \$4.00 per person

Bookings recommended

Set menu for functions available Catering Possible

Belly dancer on request \$80 for group of 10 peoples or more

Kitchen opening hours

Mon-Thu 11:00 AM to 9:00PM

Fri-Sat 11:00 AM to 10:00PM

Sunday : closed

www.turkishcafe.co.nz

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