

## SOFT DRINKS

- WATER 500 ml
- WATER 1.5L
- COKE / FANTA / SPRITE / JUICE
- AYRAN - a Turkish yogurt drink
- SALGAM (V)turnip juice.
- SPARKLING WATER small
- SPARKLING WATER 750 ml
- RED BULL
- APPLETISER

## HOT DRINKS

- MINT, APPLE, GREEN TEA
- CUP OF TEA
- POT OF TEA
- TURKISH COFFEE or COFFEE
- CAPPUCCINO
- LATTE



## BEERS

- EFES DRAFT 500 ml.
- TUBORG DRAFT 500 ml.
- EFES bottle 330ml.
- SAN MIGUEL bottle 330 ml.
- STELLA bottle 330 ml.
- PERONI bottle 330 ml.
- GUINNESS 500 ml.
- CIDERS bottle 500 ml.
- BUDWEISER bottle 330 ml.
- CARLSBERG bottle 330 ml.
- CORONA bottle 330 ml.



## SPIRITS

	20cl	35cl	70cl	25ml	50ml
YENI RAKI / EFE RAKI	£ 20	£ 35	£ 60	£ 4	£ 6
TEKİRDAĞ GOLD RAKI		£ 40	£ 70	£ 4,5	£ 6,5
GIN / VODKA				£ 4	£ 6
PINK GIN (MERMAID)				£ 5	£ 7
WHISKY JD / Bell's / Jameson				£ 4	£ 6
WHISKY Glenfiddich / Chivas Regal				£ 5	£ 7
WHISKY Cardhu, Old Pulteney 12 Yrs.				£ 5	£ 8
CAPTAIN MORGAN				£ 4	£ 6
BACARDI / MALIBU				£ 4	£ 6
BRANDY				£ 4	£ 6
COGNAC				£ 5	£ 7
PROSECCO				£ 25	
CHAMPAGN MOET & CHANDON				£ 65	



## WHITE WINES

	BOTTLE
HOUSE WINE (GLASS £6)	£ 18
VILLA DOLUCA (TURKISH) a light and fruity dry wine.	£ 22
CANKAYA (TURKISH) lively and crisp. Persistent and intense fruit flavours.	£ 22
YELLOW TAIL Chardonnay/ Rich and vibrant, peach, melon flavours and a hint of vanilla.	£ 22
YELLOW TAIL Sauvignon Blanc / Crisp and refreshing, bursting with passionfruit and grapefruit flavours	£ 22
BAREFOOT Pinot Grigio / Sauvignon Blanc/ Chardonnay	£ 22
CASILLERO del DIABLO Sauvignon Blanc/ with zesty peach, citrus fruit and gooseberry flavours.	£ 22
OYSTER BAY Sauvignon Blanc/ elegant, assertive wines with glorious fruit flavours.	£ 25
VILLA MARIA Sauvignon Blanc/ fresh and vibrant. Expect flavours of passion fruit and zesty lime.	£ 27

## RED WINES

	BOTTLE
HOUSE WINE (GLASS £6)	£ 18
VILLA DOLUCA (TURKISH) full bodied red wine, made from eastern Anatolia's grapes which make it rich and robust	£ 22
YAKUT (TURKISH) rich and soft character, with a distinct bouquet well suited to red meat	£ 22
CASILLERO DEL DIABLO Cabernet Sauvignon	£ 22
with cassis and black cherry flavours, complemented by hints of coffee and dark chocolate	
YELLOW TAIL Shiraz / Merlot/ Jemmy Red Roo	£ 22
FAUSTINO VII with its inviting fruity flavours, is perfect red meat and barbecues.	£ 22
CAMPO VIEJO Lively wine offers vibrant red fruit with hints of flowers and sweet spices.	£ 22

## ROSÉ WINES

	BOTTLE
HOUSE WINE (GLASS £6)	£ 18
GALLO White Zinfandel / California	£ 20
BAREFOOT White Zinfandel	£ 22
YELLOW TAIL Crisp and delicate, blossoming with juicy strawberries and cherry flavours.	£ 22

## LIQUEURS

	50ml
DRAMBUIE	£ 6
GRAND MARNIER	£ 6
DISARONNO	£ 6
AMARETTO	£ 6
SAMBUCA	£ 6
BAILEYS	£ 6
TIA MARIA	£ 6
JAGERMEISTER	£ 6



### FOOD ALLERGIES & INTOLERANCES

When making your order please speak to our staff about the ingredients in your meal)  
Prices include VAT. Service charge NOT included and is left to your own discretion.

# Saray

## Turkish Restaurant

# Menu

208 OLD CHRISTCHURCH ROAD, BOURNEMOUTH BH1 1PD

01202 299 082

www.sarayrestaurant.co.uk

## COLD MEZES

<b>COLD MIXED MEZE PLATTER</b> (in the red frame)	£ 14
<b>HUMMUS (V)</b> a dip of puréed chick peas with tahini, garlic and olive oil	£ 5
<b>CACIK</b> a dip of Turkish creamy yogurt with cucumber, dil, garlic and dry mint	£ 5
<b>PATLICAN EZME (BABAGANUS) (V)</b> grilled and finely chopped aubergine pepper, tomato, onion mixed with garlic, parsley and olive oil	£ 6
<b>ACILI EZME (V)</b> finely chopped tomato, garlic, onion, green/red pepper and parsley mixed with chilli flakes	£ 5
<b>ŞAKŞUKA (V)</b> aubergine with potato, pepper, tomato and onion in a spiced tomato sauce	£ 6
<b>HAVUC (CARROT) TARATOR</b> sauted grated carrots mixed with garlic and stained yogurt	£ 5
<b>YOGURTLU PATLICAN (V)</b> grilled smoked aubergine finely chopped and mixed yogurt, garlic	£ 7
<b>YAPRAK SARMA (V)</b> wine leaves stuffed with rice and herbs	£ 5
<b>PATLICAN SOSLU</b> fried aubergine, peppers mixed with special tomato sauce and garlic, creamy yogurt.	£ 7
<b>KAVUN &amp; PEYNIR</b> melon and feta cheese.	£ 7
<b>ÇIG KOFFE (V)</b> Spicy meatless wheat kofte	£ 7

## SIDE ORDERS

<b>RICE (V)</b>	£ 3
<b>CHIPS (V)</b>	£ 4
<b>SAUTÉED POTATO (V)</b>	£ 5
<b>BROCCOLI &amp; CAULIFLOWER (V)</b>	£ 4
<b>GRILLED MUSHROOM (V)</b>	£ 4
<b>TURKISH CREAMY YOGURT</b>	£ 4
<b>TURSU (TURKISH PICKLES) (V)</b>	£ 3
<b>ZEYTIN (OLIVES) (V)</b>	£ 3
<b>BEYAZ PEYNIR (FETA CHEESE)</b>	£ 4



## KID'S MENU £ 12

LAMB SHISH, CHICKEN SHISH,  
CHICKEN NUGGET,  
ADANA KEBAB OR SARAY BURGER  
WITH CHIPS, SALAD AND SOFT DRINK



## HOT STARTERS

<b>SOUP</b> of the day	£ 5
<b>ISKEMBE ( MEAT ) SOUP</b>	£ 7
<b>HOT MIXED STARTER PLATTER</b> (in the red frame)	£ 14
<b>SIGARA BOREGI</b> fried rolls of filo pastry filled with feta cheese and parsley	£ 6
<b>FRIED CALAMARI</b> calamari served with garnish and tartar sauce	£ 6
<b>PRAWN ROLL</b> fried rolls of filo pastry filled with prawn served with tartar sauce	£ 6
<b>SAHAN SUCUK</b> Turkish beef sausage; roasted in the oven with soft chese and tomato	£ 7
<b>FALAFEL (V)</b> ground spiced chickpeas shaped into balls and fried, served with humus	£ 6
<b>MOZZARELLA STICKS</b> fried mozzarella cheese served with grilled tomato, peppers.	£ 6

<b>HALLOUMI</b> 3 slices of cooked halloumi cheese served with grilled tomato, peppers.	£ 7
<b>MITITI KOFFE</b> pan fried spiced meatballs topped with a Mediterranean sauce	£ 7
<b>CIGER TAVA</b> diced lamb's liver cooked with a Mediterranean sauce in a frying pan served on a bed of spiced onion	£ 7
<b>MUSHROOM GUYEC (V)</b> chopped mushroom sautéed with butter and Mediterranean sauce topped with cheddar, oven cooked in a an earthenware dish	£ 6
<b>PRAWN TAVA</b> prawns cooked in a frying pan with butter, pepper, tomato and garlic	£ 7

## SALADS

<b>TURKISH (COBAN) SALAD (V)</b> chopped tomato ,Turkish pepper, onion, parsley, with lemon sauce dressing ,olive oil and sumac	£ 7
<b>BEANS SALAD (PIYAZ) (V)</b> white beans, tomatoes, Turkish peppers, onion, parsley , dill, jalapeno	£ 7
<b>FETA (GREEK) SALAD (V)</b> mixed gren salad topped with feta cheese and olives dressed lemon souce ,olive oil.	£ 7
<b>TURKISH BREAKFAST</b> feta cheese, olives, tomato, cucumber, Turkish pepper, sucuk with egg, jam, butter, honey and bread served with Turkish cup of tea	£ 12

### MIX GRILL FOR 2 PEOPLE £ 36

1 Skewer of kofte kebab  
1 Skewer of chicken shish  
1 Skewer of lamb shish,  
1 Skewer of chicken wings,  
2 pieces lamb chops  
served with rice and salad.

### DEAL FOR 2 £ 59.90

1 MIXED MEZE PLATTER (HOT OR COLD)  
2 MAIN DISHES OF YOUR CHOICE  
FROM LAMB DISHES (IN THE RED BOX)  
ANY CHICKEN OR VEGETARIAN DISHES  
A BOTTLE OF HOUSE WINE  
1 PORTION OF DESSERT WITH TURKISH TEA

## LAMB DISHES

served with rice, salad and bread

<b>SARAY SPECIAL</b> skewer of chicken, skewer of Adana kebab and 1 piece of lamb chop	£ 18
<b>PIRZOLA</b> 3 lamb chops seasoned and grilled over charcoal	£ 17
<b>İNCİK HASLAMA</b> lamb shank boiled in a sauce with oregano, potato and carrot	£ 18
<b>ALI NAZIK</b> grilled aubergines chopped , mixed with garlic yogurt and topped with chopped lamb	£ 18
<b>DELIGHT KEBAB</b> marinated and grilled boneless loin chops, served with rice and grilled tomatoes salad	£ 19
<b>PATLICAN KEBABI</b> sliced aubergine with minced meat grilled over charcoal served with Mediterranean sauce on top,	£ 17
<b>ISKENDER KEBAB</b> lamb and kofte on a layer of chopped bread, topped with yoghurt and special tomato sauce and drizzled with butter	£ 17
<b>BEYTI KEBABI</b> kofte grilled over charcoal wrapped in a flat bread served with yogurt and Mediterranean sauce on top, finished with a drizzle of hot butter	£ 19
<b>SARAY (IZGARA) KOFFE</b> Grilled minced lamb meatballs	£ 15
<b>COBAN KAVURMA</b> lamb pieces fried with Turkish pepper, onion, mushroom and tomato then oven cooked in an earthenware dish	£ 17
<b>LAMB SHISH</b> marinated pieces of lamb on a skewer and grilled	£ 16
<b>ADANA KEBAB</b> lean, tender minced lamb skewered and grilled over charcoal	£ 15
<b>LAMB &amp; CHICKEN</b> marinated grilled chicken and lamb pieces	£ 16
<b>KABURGA (LAMB RIBS)</b> marinated and grilled over charcoal	£ 15
<b>ADANA &amp; CHICKEN</b> adana kebab and chicken, shish	£ 15
<b>LIVER SHISH</b> grilled lamb liver	£ 15
<b>LAMB ADANA</b> adana kebab and lamb shish	£ 16
<b>SARAY BURGER</b> Kofte , topped with cheese, tomato, onion, lettuce , pickle and sauce served with chips.	£ 12
<b>LAMB A LA CREME</b> lamb pieces cooked with mushroom, garlic and black pepper in a cream sauce	£ 16

### MIX GRILL FOR 4 PEOPLE £ 69

2 Skewer of kofte kebab  
2 Skewer of chicken shish  
2 Skewer of lamb shish,  
2 Skewer of chicken wings,  
4 pieces lamb chops  
served with rice and salad.

### DEAL FOR 4 £ 115

2 MIXED MEZE PLATTER (HOT AND COLD)  
4 MAIN DISHES OF YOUR CHOICE  
FROM LAMB DISHES (IN THE RED BOX)  
ANY CHICKEN OR VEGETARIAN DISHES  
2 BOTTLES OF HOUSE WINE  
2 PORTIONS OF DESSERT WITH TURKISH TEA

## CHICKEN DISHES

served with rice, salad and bread

<b>CHICKEN PIRZOLA</b> marinated grilled chicken thigh cutlets	£ 16
<b>CHICKEN SHISH</b> marinated pieces of chicken breast on a skewer grilled over charcoal	£ 15
<b>CHICKEN KANAT</b> marinated grilled chicken wings grilled over charcoal	£ 14
<b>CHICKEN GUYEC</b> chicken pieces sautéed with pepper, tomato, mushroom and garlic oven cooked in a an earthenware dish	£ 16
<b>CHICKEN A LA CREME</b> chicken pieces cooked with mushroom, garlic and black pepper in a cream sauce	£ 15
<b>CHICKEN ISKENDER</b> grilled chicken breast on a layer of chopped bread, topped with yoghurt and special tomato sauce and drizzled with butter	£ 17

<b>POUSSIN (WHOLE CHICKEN)</b> whole young chicken grilled over charcoal	£ 17
<b>CHICKEN BEYTI</b> chicken breast grilled over charcoal, wrapped in a flat bread, with yogurt and Mediterranean sauce on top butter.	£ 19

## BEEF DISHES

served with rice or chips, salad and bread

<b>RIB EYE STEAK</b> marinated rib eye steak grilled over charcoal	£ 19
<b>RIB EYE A LA CREME</b> grilled rib eye steak with mushroom and garlic in a cream sauce	£ 22
<b>BONE STEAK</b> marinated t-bone steak grilled over charcoal	£ 21
<b>BONE STEAK A LA CREME</b> grilled t-bone steak with mushroom and garlic in a cream sauce	£ 24
<b>BEEF KAVURMA</b> cubed beef meet cooked it's own juice	£ 16

## FISH DISHES

served with rice, salad and bread

<b>SEA BASS (LEVREK) large fillet</b> marinated and grilled over charcoal	£ 18
<b>SEA BASS(LEVREK) whole fish</b> marinated and grilled over charcoal	£ 20
<b>SEA BREAM(ÇUPRA) whole fish</b> marinated and grilled over charcoal	£ 20
<b>KING PRAWN GUYEC</b> king prawns, sautéed with Turkish pepper, tomato, mushroom, onion and garlic with Mediterranean sauce. oven cooked in a an earthenware dish	£ 20
<b>SALMON FILLET</b> marinated salmon fillet cooked in the oven	£ 18

## VEGETARIAN DISHES

<b>VEGETARIAN MOUSSAKA (V)</b> Pre fried vegetables with Mediterranean sauce, topped with grated cheese roast and served with rice and salad.	£ 16
<b>VEGETARIAN KEBAB (V)</b> Pre fried vegetables with mediterranean souce roast and served with rice and salad	£ 15
<b>MENEMEN (V)</b> tomato, pepper and onion cooked in a frying pan with egg and parsley served with chips	£ 12

## DESSERTS

<b>BAKLAVA</b>	£ 6
<b>FIRIN SUTLAC</b> roast rice pudding	£ 6
<b>KUNEFÉ</b>	£ 7
<b>ICE CREAM</b>	£ 5
<b>IRMIK (SEMOLINA) TATLISI</b> served with ice cream	£ 6
<b>KATMER (PISTACHIO) TATLISI</b> served with ice cream	£ 8

