

STARTERS

All our Menus designed for a Starter – Main Course & Dessert

Classic Mezes

Humus 3.95

Chickpeas, Garlic, Tahini & Olive Oil

Cacik 3.95

Yogurt, Cucumber, Garlic, Mint, Olive Oil

Sebze Salatasi 3.95

Seasonal Vegetables, Olives, Olive Oil

Narli Kisir 3.95

Red Onion, Parsley, Walnuts, Pomegranate

Kalamar 4.95

Fried Fresh Calamari with Walnut Sauce

Sarma 3.95

Vine Leaves stuffed with Rice & Pine Nuts

Borek 3.95

Filo Pastry filled with Feta & Parsley

Falafel 3.95

Broad Beans, Chickpeas, Mixed Veggies

Hellim 4.95

Grilled Turkish - Cyprus Cheese

Sucuk 4.95

Grilled Turkish Spicy Sausages

Wild Mezes

Fresh Isle of Barra King Scallops, Asparagus & Watercress

Hand Dived 2 Fresh King Scallops Grilled with Asparagus 7.95

Scottish Beef Carpaccio with Virgin Olive Oil & Watercress

Fresh & Cured Aberdeen Angus Fillet of Beef 8.95

Mantar Dolmasi – Mushroom, Potato, Cheese & Salsa 4.95

Chicken Breast wrapped with Asparagus & Mozzarella 5.95

Chicken Skewers with Spicy Yoghurt & Mix Salad 4.95

Grilled Mini Kofte, Beetroot, Tomato & Rocket Salad 4.95

Cheese Crusted Eggplant with Tomato & Basil Salad 4.95

Daily Soup with Freshly Baked Turkish Bread 3.95

Seasonal Melon, Turkish Feta Cheese & Mint Salad 4.50

Grilled Seafood Salad of Sword Fish & Calamari 5.95

For Groups of 6 & More: Mixed Mezzes or Soup is the ONLY Starter Option so that we can focus on your Mains & Desserts

House Speciality 10 Mixed Mezes to Share with Freshly Baked Bread

Starter Size - Min for 2 people to Share - Vegetarian Option Available

(Includes 10 Classic Mezes, Starter Size 5.95 per person – Main Size 11.90 per person)

We do NOT serve Mixed Mezes as a Starter Size by its own, it should be ordered as a Main Size

Humus – Cacik – Sebzeli – Narli Kisir – Kalamar – Sarma – Borek – Falafel – Hellim – Sucuk

It is a Tradition to have a Glass of Turkish Raki when Sharing Mezes

All Our Menus designed for 3 Course as a Starter with a Main Course & a Dessert

**We Recommended A Mixed Mezzes to Start and A Main Course or
Mixed Mezzes to Share with 2 or 3 Wild Mezzes per person to order**

Sourced locally from Scotland & Turkey. Some dishes may contain nut traces. All final bills are subject to 10% service charge but No Cover or Music Charge.

MAIN COURSES

All our Menus designed for a Starter – Main Course & Dessert

Traditional Classics 12.90

Alla Turca Marinated Chicken Shish

Barbequed Chicken with Vegetables, Turkish Rice & Salad

Alla Turca Marinated Lamb Shish

Barbequed Lamb Fillet with Vegetables, Turkish Rice & Salad

Thyme & Lemon Swordfish Shish

Roast Mediterranean Vegetables, Tomato & Basil Sauce

Alla Turca Marinated Lamb Chops

served with Spinach & Radish Salad, Tahini Jus

Istanbul Classics 11.90

Chicken Alla Turca Casserole

Daily Market Vegetables, Apricots, Prunes, Rice & Salad

Mini Meatball Casserole

Minced Lamb, Potato, Veg Casserole, Grated–Fried Potato

Classic Adana Style Kofte Shish

Barbequed Minced Lamb, Turkish Rice, Salad & Cacik

Barbequed Duck Shish

Duck Breast with Roast Chestnut & Mushroom Salad 13.90

Alla Turca Signature Dishes

Chef's Recommended Special – Barbequed Finest Scottish Fillet of Beef Shish

Barbequed Finest Fillet of Aberdeen Angus Beef Cubes on Skewers
with Creamy Chestnut Casserole & Alla Turca's Beetroot Relish– 18.90

Finest Scottish Fillet Steak from 28 Days Matured Aberdeen Angus Fillet of Beef

Celebrated for being Tender, Succulent & Full Flavoured from Specially Selected Cattle
with Barbequed Tomatoes & Barbequed Wild Mushroom - Recommended with Sides & Sauce
Petite 7 oz – 15.90 REGULAR 10 oz – 20.90 Large 13 oz – 25.90

STEAKS ARE RECOMMENDED WITH COUPLE OF SIDE ORDERS & STEAK SAUCES

STEAK SAUCES – 2.95 Red Wine Butter Sauce – Scottish Whiskey & Peppercorn Sauce

SIDES for STEAKS – 2.95 Hand Cut Chips – Caramelised Onions – New Potatoes – Creamy Spinach – Roast Veg

Ottoman Style Iskender – Juicy & Small Fillets of Marinated Lamb on a Bed of
Home Made Bread Flavoured with Herbed & Spiced Tomato Sauce, Turkish Yogurt – 13.90

Alla Turca Mixed Grill Special – Mixture of Marinated & Barbequed Lamb,
Chicken, Adana Kofte & Lamb Chop with Traditional Turkish Rice & Signature Salad – 13.90

Fresh Isle of Barra King Scallops – Hand Dived 4 Fresh Scottish King Scallops with
Mosaïque of Salsa Turca, Asparagus, Turkish Sausages, New Potato & Watercress – 14.90

Vegetarian 9.50

Chickpeas & Red Pepper Kofte

Vegetable Kofte with Creamy Spinach & Mushroom

Pine Nut & Feta Stuffed Aubergine

Served with Rice, House Salad & Chef's Dressing

Roast Chestnut & Mushroom Casserole

Chestnuts, Flat Mushrooms, Pine Nuts, Rice & Salad 11.50

The Others

Duck Breast & Date Shish

Melon, Strawberry, Pomegranate & Cous Cous Salad 13.90

Wild Mushroom Stuffed Chicken Breast

served with Creamy Spinach & Mushroom 12.90

Chicken & Asparagus Pasta

Diced Chicken Breast & Asparagus in a Creamy Fusilli 10.90

Sourced locally from Scotland & Turkey. Some dishes may contain nut traces. All final bills are subject to 10% service charge but No Cover or Music Charge.

Hand Cut Chips **Side Orders 2.95** Bread-Humus-Olives
Roast Veg New Potatoes Rice Creamy Spinach Caramelised Onions

Malt Whisky

Served 25 ml

Extra Luxury Malts @ £9.95

Aberfeldy Highland 1990
Glenmorangie La Santa
(Cherry Cask Finish)

Luxury Malts @ £5.95

Highland Park 12 Year
Bowmore 12 Year Old
Glenmorangie Original
Glenfiddich 12 Year Old

House Malts @ £3.95

Monthly House Malt

Digestives

Served 25 ml

Hennessy XO £9.95
Remy Martin VSOP £5.95
Greek Metaxa 7 Star £4.95

Armagnac VSOP £4.95
Grappa Bianca £4.95
Calvados £4.95
Taylor's LBV Port £4.95

Traditional Turkish Raki

Turkish Tekirdag Raki £3.45

Liqueurs

Single @ £3.95 - Double @ £5.95

Baileys
Amaretto
Drambuie
Glavya
Grand Marnier
Sambuca
Limoncello
Tia Maria
Tequila
Crème de Menthe
Cointreau

Dessert Wine - 1/2 Bottle

Torreon Late Harvest Reserva 2008 – Chile 18.95

Home Made Desserts £4.95

- Complimentary Glass of Champagne Cocktail served with All Desserts -

Turkish Delight & Seasonal Berry Crème Brûlée

Turkish Chocolate & Turkish Coffee Pot, Mini Amorelli

Dairy Vanilla Ice Cream with Fresh Scottish Strawberries

Warm Turkish Rice Pudding Baked with Cinnamon Sticks

Turkish Baklava (Filo Pastry filled with Walnuts & Honey Syrup) with Vanilla Ice Cream

Turkish Style Apple Tarte with Cinnamon, served with Fresh Cream on Side

Chef's Signature Dessert - Grand Turkish Desserts to Share

(Not included in Set priced Menus) (Min for 2 person - £6.95 per person)

Baklava + Chocolate Pot + Apple Pudding + Rice Pudding + Ice Cream + Turkish Delights

Liqueur Coffee - £4.95

Gaelic Coffee – Famous Grouse
Baileys Latte – Baileys Irish Cream

Calypso Coffee – Tia Maria
French Coffee – Courvoisier

Teas & Coffees with Turkish Delights - £2.25

Americano	Cappuccino	Café Latte	Turkish Coffee
Espresso	Macchiato	Café Mocha	Double Espresso
Earl Grey	Scottish Breakfast	Turkish Apple Tea	Peppermint
			Turkish Tea

Some dishes may contain nut traces. All final bills are subject to 10% service charge, no cover or music charge.