

HALIKARNAS CAFE RESTAURANT BAR - Turkish Kitchen

2/71 Lygon Street, East Brunswick 3057

BREAKFAST / BRUNCH

AVAILABLE TILL 3 PM

Vegetarian = V

Lentil soup \$10
Turkish style red lentil soup served with Turkish flat bread

Toast \$5
Served with butter, jam and vegemite

Sujuk toastie \$7.50
Our home-made Turkish flat bread filled with sujuk and kasar cheese

Chef's toastie sandwich \$10
Turkish pitta flat bread filled with sujuk, egg and cheese

Veggie burger - V \$12
Grilled capsicum, zucchini and eggplant

Sujuk and eggs \$15
Copper panfried sujuk with eggs served with Turkish bread

Gozleme brekkie platter \$15
Your choice of gozleme served with fresh cucumbers, tomatoes and olives

Vegetarian breakfast \$18
Your choice of fried/scrambled/poached eggs served with avocado, grilled halloumi, mushrooms and spinach on sourdough

Menemen (Shakshuka) \$15
Copper panfried onion, garlic, chilli, tomatoes and eggs served with Turkish bread

Authentic Turkish breakfast \$25pp
Sujuk, pastirma, menemen, gozleme, cheese, cucumbers, tomatoes, olives, jam, honey with kaymak, apricots, walnuts served with simit and turkish bread, inclusive of unlimited Turkish tea (minimum two people)

Daily specials
Ask your waiter for the daily specials

EXTRAS \$4
- Avocado - Mushrooms
- Halloumi cheese - Egg
- Pastirma - Tomato and cucumbers

HOT DRINKS

* (Soy & almond milk or extra shot of coffee extra .50c)

Coffees \$3.50
Latte, cappuccino, flat white, short black, long black

Teas \$3.50
Apple, green, peppermint, earl grey, English breakfast, chai

Turkish tea \$2
Served in small turkish glass

Turkish Coffee \$4

Hot chocolate \$3.50

SOFT DRINKS

Still water, mineral water, soda water

Uludag gazoz & fanta (Turkish lemonade & fanta)

Ice tea

Ayran (Turkish yogurt drink)

Fruit juices

MEZE & STARTERS

Humus - V \$8
Chickpeas blended with tahini, lemon juice and garlic, olive oil

Cacik – tzatziki - V \$8
Homemade yoghurt, cucumbers, garlic, mint olive oil

Aci ezme - V \$8
Chilli dip

Carrot dip -V \$8
Homemade strained yoghurt, carrot, garlic, olive oil

Kozde Patlican – V \$10
Smoked eggplant, tomatoes, roasted peppers, parsley onion and garlic

Barbunya Pilaki - V \$10
Barlotti beans, parsley, garlic, onion, tomatoes, carrots, potatoes

Tarama \$10
Cured roe of cod, olive oil, lemon juice and garlic

Haydari -V \$10
Homemade strained yoghurt, dill, mint, garlic

Mix dip platter \$18
3 dips served with Turkish bread

Kizartma \$12
Fried vegetables with garlic & yogurt sauce

Dolma Biberi - V \$11
Capsicum stuffed with rice

Peynir Tabagi \$12
Cheese plate

HOT APPITESER

Sigara Boregi -V \$8
Crispy fetta and parsley filo pastry cigars

Mujfer \$11
Zucchini fritters

Ciger \$10
Sauteed liver served with red onion, parsley and sumac

Karides Guvec \$15
Prawn casserole

Kalamar Tava \$15
Pan fried calamari

Hellim Peynir \$12
Grilled halloumi cheese

SALATALAR & SALADS

Coban - V \$12
finely cut tomato, cucumber, onion, parsley

Roka salatasi - V \$12
Rocket salad

Greek Salad - V \$14
Lettuce, tomato, cucumber, onion, olives and fetta

Lunch Salad Special \$18
Chicken or Tuna Salad

MAINS - (Main platters served with garden salad, pickles, dip and bread)

Sivas kofte roll \$12
Grilled kofte roll with lettuce, tomatoes & onions with sumac spice

Grilled fish roll \$12
Grilled fish roll with rocket & onions with sumac spice

Kavurma in roll or pita bread \$12
Sauteed chicken or lamb with lettuce, tomatoes & onions with sumac spice

Grilled Fish Platter \$28
Grilled blue grenadier

Sivas kofte Platter \$20
Grilled lamb kofte

Izmir Kofte \$25
Served on a hotplate with a side of rice, dip and salad

Kavurma Platter \$25
Sauteed chicken or lamb (or mixed)

Shish Kebab Platter \$25
Grilled lamb or chicken skewers

Beyti Kebab \$27
Lamb skewers wrapped in lavash and topped with yogurt and tomato sauce

Mixed Grill Platter \$30
Grilled lamb & chicken skewer, sivas kofte and kavurma

Vegertarian Platter - V \$20
Dolma (rice filled capsicum), mushrooms, roasted tomatoes

Falafel Platter - V \$18
Fresh falafels served with garden salad, pickles & dip

Falafel Wrap - V \$10

Manti \$18
Turkish meat filled mini dumplings served with garlic yoghurt sauce

Bulgur Pilavi - Wheat rice \$10

Fish of the Day - Market Price MP

SET MENUS

(1) Set Menu (min 2 people) \$55
Selection of dips, sigara boregi, grilled halloumi cheese, ciger tava, salad
Mixed grills (chicken and lamb skewers, sivas kofte, kavurma)
Dessert, Tea or Coffee

(2) Halikarnas Special (min 2 people) \$65
Raki meze plate (Aci ezme, cacik, barbunya pilaki, kozde patlican, humus)
Calamari, ciger tava, halloumi cheese, coban salad, roka salad
Mixed grill (Lamb cutlets, sivas kofte, chicken wings, fish of day)
Dessert, Tea or Coffee

DESSERTS

Firin Sutlac (Burnt rice pudding) \$9

Kunefe (Sweet cheese filling dessert served with ice cream) \$12

Havuc Dilimi (Pistachio filled carrot slice baklava) \$9

Magnolia cup (Pudding with seasonal berries and berry sauce) \$9

Fruit plate \$12

Dinner Wednesday to Sunday 5.30 pm till 11 pm - closed Mondays & Tuesdays

Breakfast & lunch served 6 days a week (8am till 3pm) - closed Tuesdays

BYO surcharge per bottle - \$10 wines \$20 Raki