

Welcome to

Ala Turka

Traditional Turkish Cuisine



Menu

TRADING HOURS

DINNER: 5PM – 10PM (7 DAYS)

LUNCH: 11AM – 2.30PM (SEASONAL)

BOOKINGS

PHONE: (07) 4041 5331

EMAIL: BOOKINGS@ALATURKACAIRNS.COM.AU

WWW.ALATURKACAIRNS.COM.AU

ENTREES

1. TRADITIONAL LENTIL SOUP \$7.90 (VEG)

Lentil Soup with a hint of Mint served with Bread & Lemon Wedge

2. TURKISH GARLIC BREAD \$7.90

Freshly baked with a variety of Herbs, Butter & Garlic

3. BASKET OF CALAMARI \$8.50

Served with homemade Tartare Sauce & Lemon Wedge

4. CHILLI GARLIC PRAWNS \$11.90

Tossed in Turkish Herbs, Spices, Lemon & Butter, served with Bread

DIPS SERVED WITH TURKISH BREAD (ENTREE)

5. MIXED DIPS PLATTER \$27.90

Hummus, Carrot, Baba Ghanoush & Beetroot

6. HUMMUS DIP \$9.90 (DF)

Blended Chick Peas, Tahini, Lemon Juice, Garlic & Olive Oil

7. BEETROOT DIP \$9.90

Beetroot, Olive Oil & Yoghurt

8. BABA GHANOUSH DIP \$9.90

Chargrilled Eggplant mixed with Tahini, Yoghurt & Garlic

9. CACIK DIP \$9.90

Cucumber, Mint, Dill, Olive Oil, Yoghurt & Garlic

10. CARROT DIP \$9.90

Shredded Carrot, Olive Oil & Yoghurt

MEZES (ENTREE)

11. MIXED MEZE PLATTER \$23.90

Fetta Cheese, Calamatta Olives, Sun-dried Tomatoes and Artichokes.

12. CALAMATTA OLIVES WITH MARINATED FETTA CHEESE \$16.90

Served with Turkish Bread

All Dips and Mezes are Vegetarian. Gluten Free option available on request.

APPETISERS & SALADS

13. GRILLED HALLOUMI CHEESE SLICES \$16.90

Chargrilled Halloumi Cheese served with House Salad & Lemon

14. CHEESE ROLLS \$14.50

Pastry filled with Fetta Cheese & Spinach, served with Salad & Lemon

15. ALA TURKA SPECIAL BABA GHANOUSH SALAD \$16.90

Roasted Eggplant, Bell Peppers, Tomatoes, Garlic, Lemon, Herbs, Pomegranate & Olive Oil, served with Bread

16. TABOULI SALAD \$16.50

Parsley, Fresh Mint, Shallots, Tomatoes, Garlic, Bulgur tossed in Lemon Olive Oil, served with Bread

17. MEDITERRANEAN SALAD \$18.90

Mesclun, Tomatoes, Cucumber, Onion, Carrots, Olives and Fetta tossed in Turkish style dressing

ONE BILL PER TABLE. 15% PUBLIC HOLIDAY SURCHARGE.

PLEASE BE ADVISED THAT ALL CREDIT CARD PAYMENTS WILL HAVE THE CURRENT SURCHARGE RATE APPLIED.

[(VEG) VEGETARIAN, (V) VEGAN, (GF) GLUTEN FREE, (DF) DAIRY FREE OPTIONS ARE AVAILABLE. PLEASE LET US KNOW]***

Chargrilled Selection

18. LAMB SHISH \$29.90 (GF)

Chargrilled traditionally marinated Lamb Skewers served with Cacik Dip, Rice & Salad**

19. CHICKEN SHISH \$27.90 (GF)

Traditionally marinated chargrilled Chicken Thigh skewers served with Cacik Dip, Rice & Salad**

20. LAMB CUTLETS \$29.90 (GF)

Chargrilled marinated Lamb Cutlets served with Cacik Dip, Rice & Salad**

21. LAMB KOFTE \$27.90

A Turkish Speciality! Lamb Mince seasoned with Turkish Herbs & Spices, served with Cacik Dip, Rice & Salad**

22. MIXED GRILL PLATTER (FOR ONE) \$34.90

Lamb Shish, Chicken Shish, Lamb Cutlet & Kofta, chargrilled, served with Cacik Dip, Rice & Salad**

23. BEEF STEAK \$28.90 (GF)

Chargrilled traditionally marinated Beef Steak served with Cacik Dip, Rice & Salad**

24. ADANA KEBAB \$29.90

Specially cut Lamb mince marinated in traditional Turkish Spices, chargrilled, served with Rice, Salad**, Cacik Dip & Bread

25. CHARCOAL CHICKEN THIGH FILLETS \$27.90 (GF)

Chargrilled Chicken Thighs, traditionally marinated in herbs, served with Cacik Dip, Rice & Salad**

Vegetarian Meals

26. FALAFEL PLATE \$26.90 (VEG) (V)

Ground Chickpea Patties, served with Hummus, Tabouli salad & Pita

27. OVEN COOKED VEGETABLES \$25.90 (VEG) (V) (GF)

Mushrooms, Carrots, Eggplant, Potatoes & Tomatoes, traditionally cooked, served with Rice Salad** & Bread

28. STUFFED EGGPLANT (IMAM BAYILDI) \$25.90 (VEG) (V) (GF)

Eggplant filled with Vegetables, prepared in a traditional Turkish Style, served with Rice, Salad** & Bread

29. CREAMY VEG CASEROLE \$25.90 (VEG) (GF)

Assorted vegetables cooked in creamy Tomato Sauce, topped with Cheese, served with Rice, Salad** & Bread

30. CHEESE AND PINEAPPLE PIDE \$24.90 (VEG)

Topped with Fetta & Mozzarella Cheese, served with Salad** & Lemon

31. SPINACH PIDE \$24.90 (VEG)

Topped with Fresh Spinach, Herbs, Onion, Fetta & Mozzarella Cheese, served with Salad** & Lemon

32. VEGETARIAN LOVER PIDE \$24.90 (VEG)

Topped with Mushroom, Tomatoes, Onion, Capsicum & Herbs, served with Salad** & Lemon

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Anatolian Dishes

33. MOUSSAKA \$28.90 (GF)

Sliced Eggplant layered over lamb mince tomato sauce, topped with cheese, baked & served with Rice, Salad** & Bread

34. ISKENDER (ALEXANDER THE GREAT'S FAVOURITE) \$27.90

Chargrilled Lamb Cubes, served over buttered layers of Croutons, topped with fresh Tomato Sauce & Yoghurt on side

35. ANATOLIAN CHICKEN CASSEROLE \$26.90 (GF)

Chicken sauteed with Mushrooms, Eggplant, Bell Peppers, Potatoes & Onion served with Rice, Salad** & Bread

36. ADANA ISKENDER \$28.90

Chargrilled spiced Lamb mince, served over buttered layers of Croutons, topped with fresh Tomato sauce & Yoghurt

Seafood

37. ALA TURKA SEAFOOD CASSEROLE \$27.90

Seafood baked in traditional vegetables & creamy Tomato stew, topped with cheese, served with Rice, Salad** & Bread

38. CHARGRILLED BARRAMUNDI \$28.90

Served with Chips, Salad, Lemon & creamy Tartare Sauce

39. CALAMARI \$26.90

Fresh Calamari dusted in a spiced flour, served with Chips, Salad**, Lemon & creamy Tartare Sauce

40. MIXED SEAFOOD PLATTER \$34.90

Chargrilled Prawn skewers, Fish and Calamari served with Chips, Salad**, Lemon & creamy Tartare Sauce

Turkish Pide (Pizza)

41. LAMB PIDE \$24.90

Topped with Tomatoes, Bell Peppers, Herbs & Mozzarella Cheese, served with Salad** & Lemon

42. BBQ CHICKEN PIDE \$24.90

Topped with Mushrooms, Onions, BBQ Chicken, Herbs & Mozzarella Cheese, served with Salad** & Lemon

43. CHEESE AND PINEAPPLE PIDE \$24.90 (VEG)

Topped with Fetta & Mozzarella Cheese, served with Salad** & Lemon

44. SPINACH PIDE \$24.90 (VEG)

Topped with Fresh Spinach, Herbs, Onion, Fetta & Mozzarella Cheese, served with Salad** & Lemon

45. VEGETARIAN LOVER PIDE \$24.90 (VEG)

Topped with Mushroom, Tomatoes, Onion, Capsicum & Herbs, served with Salad** & Lemon

Add Eggs or extra Topping for \$3 each.

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Ala Turka Banquet

ENTREE (TO SHARE)

MIXED DIPS PLATTER (VEG)

Hummus, Carrot, Baba Ghanoush & Beetroot, served with Turkish Bread*

MEDITERRANEAN MIXED SALAD

MAIN (TO SHARE)

MARINATED FRESH CALAMARI

Fresh Calamari dusted in spiced flour & served with a creamy Tartare Sauce & Lemon

MIXED GRILL PLATTER

Lamb Shish, Chicken Shish, Lamb Koftes & Lamb Chops served with Rice & Cacik Dip

DESSERTS

TURKISH DELIGHT PLATTER SERVED WITH TURKISH TEA

\$54 PER PERSON
(MINIMUM ORDER OF 3 PEOPLE)

Anatolian Banquet

ENTREE (TO SHARE)

MIXED DIPS PLATTER (VEG)

Hummus, Carrot, Baba Ghanoush & Beetroot, served with Turkish Bread*

MEDITERRANEAN MIXED LEAF SALAD

SECOND COURSE (TO SHARE)

GRILLED HALOUMI CHEESE, SERVED WITH TABOULI SALAD

MARINATED FRESH CALAMARI

Fresh Calamari dusted in spiced flour served with a creamy Tartare Sauce

MAIN (TO SHARE)

OVEN BAKED VEGETABLES

Combination of Mushroom, Carrot, Eggplant & Potatoes cooked in traditional sauce

MIXED GRILL PLATTER

Lamb Shish, Chicken Shish, Lamb Koftes & Lamb Chops served with Rice and Cacik Dip

DESSERTS

MIXED DESSERT PLATTER SERVED WITH TURKISH TEA

\$59 PER PERSON
(MINIMUM ORDER FOR 3 PEOPLE)

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Authentic Desserts

WORLD FAMOUS TURKISH DELIGHT

1 PIECE \$4.90 / 4 PIECES \$15.90

BAKLAVA

Traditionally layered Filo Pastry with mixed Nuts, drizzled in a rich syrup

1 PIECE \$5.50 / 4 PIECES \$17.90

TURKISH DELIGHT ICE CREAM (2 SCOOPS) \$7.90

Silky smooth rosy ice Cream with chunks of Turkish Delight sprinkled with Nuts

MIXED DESSERT PLATTER \$17.90

Two pieces each of Baklava & Turkish Delight

RICE PUDDING \$7.90

Oven baked Rice Pudding sprinkled with Nuts & Cinnamon & served in a Clay Pot

Recommended

TURKISH COFFEE \$4.90

"Coffee should be as black as hell, as strong as death
& as sweet as love." – Turkish proverb.

TURKISH TEA \$4.50

A smokey black tea.

TURKISH APPLE TEA \$4.50

Sweet & tangy.

Tea

Coffee

GREEN TEA \$4.00

ENGLISH BREAKFAST \$4.00

PEPPERMINT \$4.00

EARL GREY \$4.00

CAFE LATTE \$4.90

MOCHA \$4.90

HOT CHOCOLATE \$4.90

Sides and Extras

TURKISH BREAD FULL SERVE \$8.50 / HALF SERVE \$4.90

Freshly baked on the premises

BOWL OF HOT CHIPS \$8.90

Served with Tomato Sauce

SIDE OF PLAIN RICE \$6.90

SIDE OF GARDEN SALAD \$6.90

SIDE OF ANY DIP OR MEZE \$5.00

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Istanbul is the largest city in Europe and the Middle East and the sixth largest city in the world.

The earliest settlement known in Istanbul dates back to 6700 BC.

Istanbul is the only city in the world where Europe and Asia connect.

The third Bosphorus bridge is the largest combined motorway and railway bridge in the world.

Istanbul has two underwater tunnels. The Marmaray rail tunnel crosses the Bosphorus and connects the Asia and European sides of Istanbul.

The Eurasia road tunnel was completed in late 2016. This undersea tunnel crosses the Bosphorus to alleviate the traffic congestion in Istanbul.



Capital city of two empires... Istanbul, formerly known as Constantinople was the capital of the eastern Roman Empire, also known as the “Byzantine Empire”. In 1453, Istanbul became the capital of the Ottoman Empire.

- A Little History of Turkish Cuisine -

Turkish cuisine is recognised as being one of the world's best due to its diversity, flavour, variety of recipes, use of natural ingredients, flavours and tastes that appeal to a wide array of palates. Turkish food is considered to be one of the main cuisines of the world with influences from Europe, Asia, the Middle East and Africa with its emphasis on enhancing the natural taste and flavour of the ingredients.

- Learn the Lingo -

Anatolia: The peninsula of land that today constitutes the Asian portion of Turkey. Anatolia was, from the beginnings of civilisation, a crossroad for numerous peoples migrating or conquering from either continent.

Sis (Shish) Kebab: Sis means skewer in Turkish and refers to the way it is made, on a metal or wooden skewer. Sis kebab is usually a combination of the different types of meat and vegetables, which is chargrilled.

Shisha (Hookah): Also known as narghile, argileh, shisha, hubble-bubble or goza, a hookah is a water pipe that is used to smoke flavoured and sweetened tobacco.

Please note:

- * All Turkish Bread is fully baked on the premises.
- ** All side salads are drizzled with housemade vinegrette. Contains honey and mustard.
- *** Although due care and necessary precautions are taken to prepare your meal, due to multi-process cooking, traces of gluten, dairy, nuts, soy and animal by-products may be present in any menu item.

We look forward to serving you again!



AlaTurka

Cairns

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