



Turkish Café and Restaurant
Dinner Menu

	Small	Large
LAMB DONER double minced lamb lightly spiced cooked from the open spit, carved & served on rice with salads.	\$19	\$24
CHICKEN DONER tender breast & thigh lightly marinated slowly cooked on the open spit, carved. Served on rice with salads.	\$19	\$24
COMBINATION DONER combination of lamb doner & chicken doner carved, served on rice with salads.	\$19	\$24
LAMB SHISH finest NZ lamb backstrap, cubed, marinated in tomato paste, lightly spiced & charcoal grilled. Served on rice with salads.	\$22	\$31
CHICKEN SHISH tender chicken breast cubed, marinated, lightly spiced & charcoal grilled. Served on rice with salads.	\$21	\$28
KOFTA SHISH finest NZ leg lamb double minced with bell peppers, onion parsley, & spices. Charcoal grilled, served on rice with salads.	\$22	\$31
COMBINATION SHISH combination of two shish, selected from lamb, chicken or kofta, charcoal grilled and served on rice with salads.	---	\$31
PILIC tender chicken breast marinated, skewered with bell peppers, onions and charcoal grilled. Served on rice with salads.	\$23	\$35
COMBINATION SHASLIK PILIC combination of Shaslik & Pilic served on rice with salads	---	\$36
KARISK (Turkish Mixed Grill) finest NZ lamb backstrap shish, tender chicken shish and kofta shish, served on rice with salad.	---	\$36
PAASHA SHARED PLATER shared Turkish style platter with 3 different shish, both doner meats, antipasto delights served on rice with salad.	2 PEOPLE \$58	3 PEOPLE \$79
ADANA kofta shish charcoal grilled, smothered in our halep sauce with garlic sauce, served on rice with salad.	\$27	\$36
HALEP CHICKEN tender chicken shish, charcoal grilled, smothered in our halep sauce, with garlic sauce, served on rice with salad.	\$26	\$33
HALEP LAMB finest NZ lamb shish charcoal grilled, smothered in our halep sauce, with garlic sauce, served on rice with salad.	\$27	\$36
COMBINATION HALEP A choice of two - chicken, lamb, or kofta shish, charcoal grilled, smothered in our halep sauce & with garlic sauce, served on rice with bread.	---	\$36
CHICKEN MEZZE PLATTER tender chicken shish with Turkish style antipasto of vegetarian delights.	---	\$29

	Small	Large
LAMB MEZZE PLATTER finest NZ lamb shish with Turkish style antipasto of vegetarian delights.	---	\$31
LAMB PIZOLA cutlets of finest NZ lamb, charcoal grilled with fresh grilled tomatoes, served on rice with salads.	---	\$36
VEGETARIAN/VEGAN MIXED SALAD PLATE Paasha's salad selection served with hummus cacik, olives & dolma.	\$19	\$24
DINNER MEZZE PLATER Turkish style antipasto of vegetarian delights.	\$20	\$28
FALAFEL chickpea & lentil spiced medallions with a courgette fritter served on rice with salads.	\$19	\$24
COURGETTE PUMPKIN FETA FRITTERS courgette pumpkin feta fritters. Served with rice and salads.	\$19	\$24
VEGETARIAN SHISH green & red bell peppers, courgette, mushroom & red onion.	\$19	\$24

Sauces

Special	A mayonnaise based sauce blended with our special spices.
Garlic	Yoghurt based sauce with a hint of mint and garlic.
Halep	Tomato and red wine sauce with onions, peppers and mushrooms.
Turkish Chilli	Med-hot, chili, fresh seasonal vegetables, tomato paste, oil.
Tahini	Sesame seed paste infused with lemon juice, garlic and parsley.

Side orders

Bread Basket	\$8
Mini Salad	\$9
Fries	\$8
Rice	\$8
Hummus	\$4
Courgette Fritters (each)	\$3
Falafel Medallion (each)	\$3
Mushroom Shish	\$8
Olive Tapenard	\$5
Cacik	\$5
Egg Plant	\$5
Olives	\$5

