

Carousel Restaurant Turkish Nights Highlights Menu

15 – 26 November 2019 6.30pm – 9.30pm

Mezzes and Salads

Acuka

Roasted Red Bell Peppers with Walnuts and Molasses

Şakşuka

Fried Garden Vegetables with Yoghurt and Tomato Sauce

Zeytinyagli Kabak Zucchini cooked in Olive Oil

Fava

Broadbean Puree with Onions and Dill

Visneli Kısır Bulgur with Vegetables and Sour Cherries

Kura Cacık

Home-made Yoghurt with Fresh Mint and Cucumber

Tahinli Ve Yogurtlu Patlıcan

Eggplant Puree with Tahini and Yoghurt

Çoban Salatası

Garden Vegetable Salad with Tulum Cheese

Gavurdag Salatası

Diced Vegetable Salad with Walnut and Pomegranate Sauce

Tursu

Home-made Mixed Pickles

Breads

Lavaş

Tırnaklı Pide

Hot Appetisers

Mucver

Vegatable Pancake with Yoghurt Dip



Tereyagli Ahtapot Octopus in Butter

Karides Güvec Shrimp Casserole

Pastirmali Humus Hummus with Pastirami

> <u>Soups</u> Tarhana Corbasi Wheat Soup

Mercimek Çorbası Red Lentil Soup

Main Courses (I Menu in Rotation)

Main Course Menu 1

Sivediz

Lamb Casserole with Leeks

Tavuklu Mutancana Ottoman-style Chicken

Eksili KofteKofta with Sour White Sauce and Vegetables

Meyhane Pilavı Bulgur Rice with Vegetables

> Yumurtali Ispanak Spinach with Egg

Kapuska White Cabbage Stew

> Firinlanmis Balik Baked Fish

Main Course Menu 2 Keskek Traditional Wheat Puree

Kuzu Incik Turkish Lamb Shank

Levrek Bugulama Seabass Stew



Peynirli Kus Kus Turkish Couscous with Cheese and Herbs

Nohutlu Bamya Okra and Chickpea Stew

Manti Home-made Turkish Ravioli

> Soslu Kanirbahar Cauliflower Stew

Main Course Menu 3 Sehriyeli Pilav Vermicelli Rice

Kuru Fasulye White Bean Stew

Ali Nazik Sauteed Beef with Yoghurt and Eggplant Puree

> Ispanakli Borek Spicnach and Cheese Pastry Roll

> > Tavuk Haslama Chicken Stew

Balik Yagnisi Fish Stew

Turlu Vegetable Stew

Carving (2 in Rotation)

Chicken Skewers
Izgara Kofte (Grilled Meatballs)
Doner Kebab
Lamb Legs
Lamb Skewers
Beef Skewers

Desserts

Fıstıklı Baklava Baklava with Pistachio

Cevizli Baklava Baklava with Walnuts



Şekerpare Semolina Sweets with Sugar Syrup

Fırın Sütlaç Rice Pudding

Tahinli Citır Kabak Pumpkin Dessert with Tahini and Walnuts

> Cevizli Kadayif Walnut Dessert

Revani Semolina Dessert

**The Chef reserves the right to make some changes to the menu depending on the freshness and availability of ingredients