

ROYAL OAK TURKISH SUPPER CLUB

17TH SEPTEMBER 6 - 9 PM



SMALL PLATES

10 each or 6 for 50

KUZU SIS SKEWERS

Diced Lamb Neck, Tarragon,
Thyme, Garlic, Pepper

CACIK MEZE

Fave Bean Falafel, Cucumber,
Roasted Hummus, Olive Oil, Garlic Flatbread

SIGARA BOREGI

Feta, Spinach &
Basil Stuffed Spring Rolls

SUCUK SIMIT

Charred Flatbread, Turkish Sausage,
Cheddar Butter

CHEESE MENEMEN

Slow Roast Tomato Stew, Peppers,
Baked Egg, Feta

HAMSI TAVA

Breaded Ancovies, Lemon,
Taramasalata

LARGE PLATES

20 each

SHAKSHUKA FLATBREAD

Minced Lamb, Feta, Ground Spices, Honey Oil, Poached Egg

GRILLED HALLOUMI

Flatbread, Roasted Chickpeas, Chopped Salad,
Slow Roast Courgette & Pepper Stew,
Pomegranate, Coriander

SWORDFISH ISPANAK

Fish Broth, Spinach, Kale, Tomato, Aubergine, Vine Leaves

ICLI KOFTE

Beef Meatballs Stuffed With Braised Lamb, Hummus,
Cumin & Sesame, Dressed Salad, Pomegranate, Pepper Aioli

CHICKEN SHISH

Herb Marinated Chicken, Red Onion, Pickled Red Cabbage,
Chilli, Burnt Onion Yoghurt, Flatbread

SHARING PLATTER

Serves 4-6 people

Chicken Shish, Lamb Shish, Aubergine, Grilled Peppers. Burnt Onion Yoghurt, Marinated
Lamb Chops, Grilled Octopus, Calamari, Charred Flatbread, Chicken Wings,
Taramasalata, Hummus 90

SIDES

5 each

WARM GOATS CHEESE SALAD

Spinach, Tomato, Walnut, Onion, Torched Goats Cheese,
Mustard Honey

CHARRED GARLIC FALTBREAD

Hummus

TABOULEH SALAD

Bulgar Wheat, Pomegranate, Mint, Parsley, Oregano,
Cucumber, Red Onion, Tomato

BARBEQUE ONIONS & BROCCOLI

SLOW ROAST NEW POTATOES

Parsley & Mint Butter

DESSERTS

BAKALAVA

Double Espresso 9

TORTA ROCHER

Chocolate & Hazelnut Mousse, Vanilla Ice Cream,
Honey, Pistachio 9

Please let us know if you have any allergies or dietary requirements

We add a discretionary 12.5% service charge to all our restaurant bills



