

CILDREN MENU

63. Tavuk Sis 5.95
One skewer of cubed chicken served with chips or rice
64. Et Sis 5.95
One skewer of cubed lamb served with chips or rice
65. Mitite Kofte 5.95
Six small-minced lamb meatballs prepared with onions & herbs, served with chips & rice
66. Kanat 5.95
Char-grilled chicken wings served with chips
67. Scampi 5.95
Deep-fried breaded scampi served with chips

SET MEAL 1 £16.50

A selection of 6 Cold Meze's including Humus, Kisir, Cacik, Dolma, Ispanak Tarator, Bakla
Followed by 5 Hot Meze's including Hellim, Borek, Falafel, Kalamar, Mitite Kofte,

SET MEAL 2 £17.50

A selection of 8 cold Meze's including Humus, Cacik, Tarama & Dolma
Followed by 6 hot Meze's including Falafel, Borek, Liver & Hellim

Followed by a Mixed Grill Platter or Vegetarian Alternative
Finished with Desert & complimentary tea or coffee

SET MEAL 3 £45.50

A selection of 7 cold Meze's including Humus, Cacik, Saksuka, Kisir & Tarama
Followed by Mix Salad and Mix Rice
Finished with Kebab's including 8pcs Tavuk Kanat, 5pcs Kamburga Tarak, Adana, Mix Sis, 4pcs Pirzola .

SIDE DISHES

68. Mixed Salad 3.00
69. Turkish Salad 4.00
70. Tomato & Onion Salad 3.00
71. Saute Potatoes 2.50
72. Fried Mushrooms 3.00
73. Coban Salad 4.00
74. Green Salad 3.95
75. Ezme Salad 4.00
76. Bulgur Pilavi 2.95
77. Rice 2.50
78. Chips 2.50

DRINKS

- Coca-Cola£1.00
- Diet Coca-Cola£1.00
- 7up£1.00
- Fanta£1.00
- Mineral Water (Bottle)£1.00
- Perrier£1.00

*Catering service available
From 50 people - 150 people
Party Bookings Welcome*

*We can accommodate up to 80 guests
for any private or corporate event.*

www.bosphorusrestaurant.uk.com

Opening Times

*Monday to Saturday
12.00 am - 2.30 pm
5.30 pm - 12.00 pm*

Sunday • 12.00 am - 11.00pm

020 8868 9621

180 Field End Road,

Eastcote Middlesex HA5 1RF



TAKE AWAY Menu

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COLD STARTERS

1. **Mixed Meze** 6.95
A selection 8 meze : Humus, Cacik, Tarama, Dolma, Kisir, Bakla, Tabule, Tarator & Ispanot
2. **Humus (V)** 2.95
Chickpeas, Tahini, Lemon Juice, Olive Oil & Garlic
3. **Tarama** 2.95
Fresh Cod Roe paste with smooth creamy olive oil mixture
4. **Kisir (V)** 2.95
Crushed wheat mixed with finely chopped mint, peppers, olive oil & lemon juice
5. **Tabule (V)** 2.95
Crushed wheat, parsley, spring onion, olive oil & lemon juice
6. **Ispanak Tarator (V)** 2.95
Spinach mixed with yoghurt, mint & a hint of garlic
7. **Dolma (V)** 3.50
(4) Vine leaves stuffed with mixture of rice, onion, pine kernels & herbs
8. **Karides** 4.00
Prawns served with Mary Rose sauce & lettuce
9. **Zeytinyagli Bakla (V)** 2.95
Fresh broad beans cooked in olive oil & dill
10. **Patlican Kizartma (V)** 3.50
Fried aubergines & green peppers served with creamy yoghurt and tomato sauce
11. **Imam Bayildi (V)** 4.15
Oven baked aubergines stuffed with onion, tomatoes & green peppers seasoned and shallow fried
12. **Yogurt** 2.95
13. **Cacik** 2.95
Cucumber and a hint of garlic in a creamy yoghurt sauce
14. **Mix Zeytin** 2.95
Marinated mix olives

HOT STARTERS

15. **Soup of the Day** 3.50
Home made soup
16. **Sucuk** 3.50
Spicy Turkish sausage
17. **Arnavut Cigeri** 4.25
Freshly diced lambs liver
18. **Kalamar** 4.95
Fresh fried squid coated in flour
19. **King Prawns** 5.95
Char-grilled king prawns
20. **Hamsi** 4.25
White Baits in flour & deep fried
21. **Falafel (V)** 3.75
(4) Ground chickpeas & broad beans, toasted in spices & deep fried
22. **Mitite Kofte** 4.25
(6) Minced lamb prepared with onions, herbs & char-grilled
23. **Tavuk Kanat** 2.95
(4) Marinated chicken wings cooked on charcoal grill

24. **Acili Tavuk Kanat** 2.95
Spicy marinated chicken wings cooked on charcoal grill
25. **Hellim (V)** 4.50
(4) Goat's cheese cooked on a charcoal grill
26. **Muska Borek (V)** 3.95
(4) Freshly fried pastry stuffed with feta cheese & parsley
27. **Ispanakli Borek (V)** 3.95
Pastry powdered in red pepper with garlic & butter sauce
28. **Humus Kavurma** 4.50
Pureed chickpeas with tahini, garlic and lemon topped with diced lamb
29. **Mix Sicak Meze** 6.95
2 Falafel, 2 Sucuk, 2 Muska Boregi, 2 Kalamar & 2 Hellim

MAIN COURSES - LAMB DISHES

30. **Kuzu Sis** 7.00
Marinated cubes of lamb grilled on skewer and served with salad
31. **Adana Kofte** 6.00
Minced lamb mixed with herbs & spices skewered & charcoal grilled and served with salad
32. **Pirzola** 8.95
(4) Lamb cutlets cooked on charcoal grill and served with salad
33. **Mix Kebap** 11.45
A selection of kebabs from the menu
34. **Kaburga Tarak** 6.45
Grilled lamb spare ribs served with salad
35. **Bosphorus Special** 14.50
Lamb chop, lamb cubes, spicy lamb kofte, chicken wings, chicken fillet, lamb ribs and served with salad
36. **Cop Sis** 7.00
Marinated small cubes of lamb grilled on skewers and served with salad
37. **Kairisik Sis** 7.00
Selection of lamb & chicken cubes grilled on skewers and served with salad

CHICKEN DISHES

38. **Tavuk Sis** 6.45
Marinated breast of chicken cubes on skewer & charcoal grilled, served with salad
39. **Tavuk Special** 6.45
A breast of chicken marinated with our secret recipe & charcoal grilled, served with salad
40. **Tavuk Sote** 7.00
A traditional stew of chicken, peppers, onion, mushrooms & tomatoes and served with salad
41. **Tavuk Kanat** 6.00
Grilled chicken wings served with salad
42. **Acili Kanat** 6.00
Spicy grilled chicken wings served with salad

FISH DISHES

43. **King Prawns** 10.50
(6) King Prawns cooked on a charcoal grill served with salad
44. **Somon** 9.95
Fresh salmon fillet cooked on a charcoal grill served with salad

45. **Kalamar** 8.50
Ring of squid, deep fried served with salad
46. **Scampi** 7.95
Scampi covered in bread crumbs served with chips & garnish served with salad
47. **Levrek** 9.95
A whole sea bass char-grilled served with salad

HOUSE SPECIAL

48. **Kuzu Guvec** 7.00
Cubes of lamb, aubergine with mushrooms, onions and peppers in a special tomato sauce served with rice
49. **Etili Musakka** 7.00
Minced meat, aubergine, green pepper, tomatoes and onions, cooked in the oven with béchamel sauce served with salad
50. **Halep** 7.00
Grilled spicy minced kebab served with onions, tomato and butter sauce
51. **Et sote** 7.00
Lamb with tomato, onion, pepper, mushroom & butter sauce served with rice
52. **Fillet Tava** 7.00
Fried Schnitzel fillet served with chips
53. **Klefitiko (Firin Kebab)** 7.95
A knuckle of lamb, oven roasted & served on mash potato and salad
54. **Kremali Tavuk** 7.95
Pan-fried chicken with mushrooms, white wine & creme sauce, served with salad

DISHES WITH YOGHURT & SAUCE

55. **Iskender** 8.45
Doner kebab with yoghurt sauce, fresh tomato sauce and butter sauce
56. **Ali Nazik** 8.95
Grilled aubergine, garlic, yoghurt and meat or chicken
57. **Yogurtlu Adana** 7.45
A special preparation of minced lamb laid on pitta bread & yoghurt, covered with a secret recipe sauce (served as a dish itself)
58. **Yogurtlu Tavuk** 7.45
A special preparation of cubed chicken laid on pitta bread & yoghurt covered with a secret recipe sauce (served as a dish itself) and served with salad

VEGETARIAN DISHES

59. **Vegetarian Musakka** 7.45
Potatoes, courgettes, lentil & aubergines topped with cheese
60. **Imam Bayildi** 7.45
Oven baked aubergines stuffed with onions, tomatoes & green peppers
61. **Patlican Kizartma** 7.95
Fried aubergines & green peppers served with a creamy yoghurt & tomato sauce
62. **Falafel** 7.95
Ground chickpeas & broad beans, toasted in spices