



TUĞRA

AUTHENTIC TURKISH FOOD



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## Soğuk Mezeler

### COLD APPETIZERS

<b>Kuru Cacik</b> Dried cucumber, garlic and mint in thick yoghurt	1.50
<b>Haydari</b> Thick yoghurt with garlic and dill	1.50
<b>Pancar Tarator</b> Red beet with a special sauce	1.50
<b>Taratorlu Tahin</b> Sesame with a special sauce	1.50
<b>Baba Ghanoush</b> Mashed cooked eggplant, olive oil, lemon juice	1.50
<b>Ezme</b> Chopped vegetables, pomegranate syrup, extra virgin olive oil	1.50
<b>Patlicanli Atom</b> Eggplant, yoghurt, garlic, dry chili	1.50

All prices are in Omani rials and subject to 5% municipality, 4% tourism, 5% vat and 8% service charge.  
Dishes may contain allergens. If you have any dietary requirements please speak to a member of our team.

# Çorbalar

## SOUPS

### Ezo Gelin

With red lentils, bulgur and rice

3.00

# Salatalar

## SALADS

### Çoban Salatası

Shepherd salad

3.50

### Yeşil Salata

Green salad

3.50

### Gavurdağı Salatası

Salad with tomatoes, spring onions, green pepper, parsley, pomegranate syrup and crushed walnuts

4.00



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## Firin Lezzetleri

### DELICIOUS SPECIALITIES

FROM OUR OVEN

<b>Lahmacun</b> Pizza with spice meat filling	5.00
<b>Tirnakli Pide</b> Claw pita bread	1.00
<b>Kiymali &amp; Yumurtali</b> With mince meat and eggs	4.00
<b>Kaşarli Pide</b> Pide with yellow cheese	4.00
<b>Pastirmali &amp; Kaşarli</b> With pastrami and yellow cheese	4.50
<b>Sucuklu &amp; Kaşarli</b> With turkish sausage and yellow cheese	5.00
<b>Kuşbaşı &amp; Kaşarli</b> With meat cubes and yellow cheese	4.50
<b>Karadeniz Pidesi</b> Blacksea style of pide	4.50

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# Ana Yemekler

## MAIN COURSES

<b>Adana Kebap</b> Spicy kebab, spiced mutton kebab adana style	6.00
<b>Urfa Kebap</b> Grilled meatballs on skewers	7.50
<b>Kuzu şiş</b> Lamb on skewers	7.00
<b>Kuzu Sirti Yağlı Kara</b> Saddle of lamb	8.00
<b>Pirzola</b> Lamb chops	10.00
<b>Alinazik</b> Lamb stew over smoked eggplant and yoghurt puree	7.50
<b>Tavuk şiş</b> Shish taouk	6.00
<b>Kaburga</b> Ribs	9.00

<b>Patlicanlı Kebap</b> Kebab with eggplant	6.50
<b>Sarma Beyti</b> Lamb skewers wrapped in lavash and topped with tomato sauce and yoghurt	8.50
<b>Et Tava</b> Grilled meat	7.00
<b>Tandır</b> Slow cooked lamb	8.50
<b>İncik Kebabi</b> Turkish lamb shank	8.50

<b>Jebel Sifah Kebab</b> Signature dish of our restaurant (2 persons)	18.00
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## Biraz Da Tavuđa Ne Dersiniz

### DELICIOUS CHICKEN DISHES

<b>Kanat</b> Chicken wings	3.50
<b>Tavuk Pirzola</b> Chicken chops	4.50
<b>Tavuk Tava</b> Grilled chicken	4.50

## Tatlilar

### SWEETS

<b>Hasir Künefe</b> Kunafah	4.00
<b>Havuç Dilim Baklava</b> Carrot slice baklava with marash ice cream	4.50
<b>Midye Baklava</b> Baklava in mussel	4.50

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BEVERAGE  
MENU





## NON-ALCOHOLIC BEVERAGES

<b>Soft drinks</b>	1.50
pepsi, diet pepsy, 7up, diet 7up, tonic, ginger ale, mountain dew, mirinda	
<b>Still water 500 ml</b>	1.00
<b>Still water 1.5 ltr</b>	1.50
<b>Sparkling water 330 ml</b>	1.30
<b>Sparkling water 1 ltr</b>	2.80
<b>Fresh juice</b>	2.20
<b>Red bull</b>	3.50

## COFFEE/TEA

<b>Americano</b>	1.50
<b>Espresso Single / Double</b>	1.00/1.50
<b>Mochaccino / Hot chocolate / Cappuccino / Café latte</b>	2.00
<b>Turkish coffee</b>	2.00
<b>Turkish tea</b>	2.00
<b>Teas</b>	1.50

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## ICED DRINKS

### FAVOURITE ICED TEAS

Lemon / peach

2.00

## MOCKTAILS AND SMOOTHIES

### Lemon mint

Fresh lemon juice, mint, and sugar syrup

3.00

### Blue passion

Fresh passion fruit, mint, brown sugar, lime, syrup, soda

3.00

### Tropical pineapple colada

Pineapple, banana, strawberry syrup, ginger ale

3.00

### Innocent passion

Fresh passion fruit, kiwi, cranberry, and lime juice

3.00

### Aryan

Fresh yoghurt, water and salt

3.00

## COCKTAILS

### Bull frog

Vodka, white rum, gin, tequila, blue curacao, red bull

5.00

### Long island iced tea

Vodka, white rum, gin, tequila, triple sec, lime juice, pepsi

3.50

### Pina colada

White rum, pineapple, coconut cream, dark rum

3.50

### Margarita

Tequila, triple sec, lime juice (choice of mango, pineapple or strawberry)

3.50

### Mojito

White rum, lime, mint leaves, brown sugar, soda

3.50

### Daiquiri

White rum, lime juice, sugar syrup with your choice of: strawberry, pineapple, or mango

3.50

### Cosmopolitan

Vodka, cointreau, lime, cranberry juice

3.50

### Mai thai

Dark rum, white rum, triple sec, pineapple, lemon juice, orange juice, grenadine syrup

3.50

## APERITIF

Campari bitter	3.80
Pimms no.1	3.80
Martini bianco / rosso / dry	3.80
Aperol	3.80
Ricard	3.80
Arak	3.80
Raki	3.80

## BEER

Draft Beer Amstel / 500ml	4.00
Corona / Heineken (bottled)	3.50
Darguner / Hollandia 500ml (can)	2.00

## WINE BY THE GLASS

<b>Rose wine</b> Wilderness bay - South Africa	3.50
<b>White wine</b> Baron d'arignac, ugni blanc, terret, grenache - France	3.50
<b>Red wine</b> Baron d'arignac, shiraz/syrah - France	3.50

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## RUM

Bacardi white/gold	2.80
Captain morgan dark	2.80
Appleton	2.80

## GIN

Gordons	2.80
Bombay sapphire	2.80
Tanqueray	2.80

## VODKA

Grey goose	5.00
Smirnof	3.30
Absolute blue	3.30
Stolichnaya	3.30

## TEQUILA

Tequila silver	2.50
Tequila gold	2.50

## WHISKEY

Chivas regal	3.80
Jack daniels	3.30
Johnny walker black label	3.30
Johnny walker red label	2.80
Famous grouse	2.80

## BRANDY/COGNAC

Remy martin vsop	8.00
Henessey vsop	5.00
Henessey	4.00



# WINE LIST

## WHITE

- Riff, pinot grigio delle venezie I.G.T., Italy** 48.00  
Light, dry and intensely fresh, spice and plenty of fruit
- Beringer, founders estate, sauvignon blanc, USA** 30.00  
Refreshing grapefruit flavor, enhanced with intense citrus, ripe stone fruit and white fig. Perfect match with grilled fish and citrus salad
- Cuvee sabourin, sauvignon blanc, France** 22.00  
A crisp, dry, and typically grassy-gooseberry Sauvignon Blanc, fresh and lemony
- Les trois domains, guerrouane blanc, zniber, Morocco** 18.00  
Lively, fruity, and refreshing. A clean and lively white with good acidity, ripe fruit characters and a hint of wild mountain herbs
- Baron d'arignac, ugni blanc, terret, grenache, France** 18.00  
Pale yellow with yellow highlights, notes of citrus, ripe fruits, flowers, ample and warm wine that is easy to drink, goes with white meat and salad

## RED

**Zonin valpolicella, corvina & rondinella, Italy** 38.00

Dry on the palate, delicate veining, a fine and harmonious balance, great strength and sturdy body, the aftertaste is highly persistent, delectably clean

**Enate tapas, tempranillo, Spain** 33.00

Hints of red fruits, notes of caramel, strawberry, and licorice, beautifully structured tannins

**Beringer founders estate, cabernet sauvignon, california USA** 30.00

Extra dry and medium bodied with supple texture and forward dark fruit, spice and chocolate flavors. The finish is long, with notes of vanilla and smoky oak and herbs

**Cuvee Sabourin Cabernet Sauvignon, France** 22.00

Simple and satisfying red, light red berry fruits, a touch of spices

**baron d'arignac, shiraz / syrah france** 18.00

Ruby red medium intensity, red fruit spicy red currants ample strong

## ROSE

**Turkey flat vineyards borossa valley Australia** 40.00

Indicative blend: Grenache, Shiraz, Cabernet Sauvignon, Dolcetto.

**Wilderness bay, South Africa** 18.00

Strawberry pink appearance, aromas of fresh watermelon and red berry fruit. refreshing, crispy and long lingering acidity with well-balance juicy red fruit tannins

## SPARKLING WINES

**Zonin prosecco brut, Italy** 28.00

Bouquet is very fruity and aromatic, hints of wisteria flowers and rennet apples

**Atto primo brut sparkling, Italy** 25.00

Pleasant and fresh on the palate, with good persistence and length A great everyday sparkling wine



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