



BANQUETS

FOR GROUPS OF TWO AND MORE WE RECOMMEND SHARING A FEAST

60PP

KINGS FEAST

FRESHLY BAKED TURKISH BREAD + V

WITH HOUSE MADE DIP

ZUCCHINI FRITTERS V

ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT, FRESH PARSLEY

LAMB STEAK PIDE + *

SHAVED LAMB, CAPSICUM, ONION, TOMATO & PARSLEY

OUR FAMOUS MIXED GRILL +

CHAR-GRILLED CHICKEN, BEEF & ADANA SKEWERS WITH CHICKEN WINGS

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI & BUTTER

SWEET TURKISH TASTING PLATE V

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED TURKISH DELIGHT & ORANGE WITH ALMOND REVANI

VEGETARIAN FEAST

FRESHLY BAKED TURKISH BREAD + V

WITH HOUSE MADE DIP

50PP

SPINACH & CHEESE PASTRY V

FLAKY PASTRY WITH BABY SPINACH & A THREE CHEESE MIX

ZUCCHINI FRITTERS

ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT, & FRESH PARSLEY

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

ROAST PUMPKIN PIDE + V

ROAST PUMPKIN, FIRE-ROASTED RED ONION, FETA, MOZZARELLA, SEA SALT

VEGETABLE SKEWERS + # V

FRESH VEGETABLE SKEWERS, MADE WITH ZUCCHINI, ONION, MUSHROOMS & CAPSICUM SERVED WITH TRADITIONAL TURKISH EGGPLANT SALAD

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI & BUTTER

SWEET TURKISH TASTING PLATE V

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED TURKISH DELIGHT & ORANGE WITH ALMOND REVANI

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN

* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



MENU

TURKISH BREAD

HOUSE MADE & FRESHLY BAKED

TRADITIONAL TURKISH BREAD

GLAZED WITH BUTTER + V

5

GLAZED WITH GARLIC & FRESH HERBS V

6

MIXED BREAD BOARD V

TURKISH BREADS GLAZED WITH BUTTER & GARLIC,
WITH SIX DIPS

33

VEGGIE STICKS

MIXTURE OF FRESH VEGETABLES

5.5

HOUSE MADE DIPS # V

BABA GHANOUSH

4.9EACH

BEETROOT

YOGHURT & CUCUMBER

HOMMUS +

CHILLI & CAPSICUM

GARLIC LOVE +

PIDES

MADE TO ORDER & FRESHLY BAKED

CHICKEN PIDE +

25

CHICKEN, ROASTED RED PEPPER, MUSHROOM, MOZZARELLA CHEESE & GARLIC LOVE

LAMB PIDE +

25

LAMB MINCE, ONION, PARSLEY, CAPSICUM & CHILLI

LAMB STEAK PIDE + *

26

SHAVED LAMB MEAT, CAPSICUM, ONION, TOMATO,
MOZZARELLA, PARSLEY

ROASTED PUMPKIN PIDE + V

24

ROAST PUMPKIN, FIRE-ROASTED RED ONION, FETA, SEA SALT & GARLIC LOVE

TURKISH CHORIZO PIDE +

25

TURKISH CHORIZO, TOMATO, MOZZARELLA CHEESE

KINGS PIDE +

27

TURKISH CHORIZO, CHICKEN, MUSHROOM, SPINACH,
ONION, FETA, MOZZARELLA CHEESE & TOMATO

VEGE PIDE + V

23

SPINACH, MUSHROOM, ONION, TOMATO, FETA
& MOZZARELLA CHEESE

ADD SIDE SALAD - MEDITERRANEAN

3.5

TOMATO, CUCUMBER, RED ONION WITH OLIVE
OIL & LEMON DRESSING

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN

* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



MEZE

TURKISH STYLE SHARE DISHES

LAMB CUTLETS + # (2PCS) 24

CHARCOALED LAMB CUTLETS, CHERMOULA SAUCE & TOMATO BULGUR RICE

SPINACH & CHEESE BOREK PASTRY V 15

FLAKY PASTRY WITH BABY SPINACH & A THREE CHEESE MIX

ZUCCHINI FRITTERS V 13

ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY

HOMMUS & TURKISH CHORIZO + # V 12

BAKED CHICKPEA HOMMUS, TOPPED WITH TURKISH CHORIZO, SERVED WITH FRESHLY BAKED LAVASH

MANTI LAMB DUMPLINGS 17

MINI LAMB DUMPLINGS WITH GARLIC YOGHURT & PAPRIKA BUTTER SAUCE

CALAMARI + # 21

FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE AND FRESH GARNISH SALAD

ROASTED EGGPLANT + # V 16

OVEN ROASTED BABY EGGPLANT WITH HOUSE-MADE SLOW COOKED TOMATO SALSA, CONFIT GARLIC, CAPSICUM & ONION

CHICKEN WINGS + # (6PCS) 9

CHICKEN WINGS MARINATED IN CAPSICUM, OREGANO, CUMIN & CHILLI SERVED WITH GARLIC LOVE & FRESH GARNISH SALAD

GARLIC PRAWNS + # (6PCS) 25

AUSTRALIAN PRAWNS MARINATED IN GARLIC & FRESH TURKISH HERBS SERVED WITH FRESHLY BAKED TURKISH BREAD

CHEESE & SPINACH GOZLEME V 16

TURKISH FLAT BREAD FILLED WITH MOZZARELLA CHEESE & BABY SPINACH

CHICKEN GOZLEME 16

TURKISH FLAT BREAD FILLED WITH CHICKEN, MOZZARELLA CHEESE, MUSHROOM, ONION & BABY SPINACH

CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE



AHMET'S FAMOUS MIXED GRILL +

38

CHICKEN, BEEF & ADANA SKEWERS WITH CHARGRILLED CHICKEN WINGS SERVED WITH HOUSE MADE YOGHURT & CUCUMBER DIP

ANGUS RUMP BEEF SKEWERS +

31

BEEF MARINATED IN FRESH ROSEMARY AND TURKISH SPICES, SERVED WITH HOUSE MADE HARISSA

CHICKEN SKEWERS +

30

CHICKEN MARINATED IN GARLIC & FRESH HERBS, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

LAMB SKEWERS +

36

LAMB MARINATED IN OREGANO & PAPRIKA, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

LAMB CUTLETS + # (4PCS)

39

LAMB CUTLETS MARINATED IN OREGANO & PAPRIKA, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP (4PCS)

LAMB ADANA SKEWERS +

29

SPICED MINCED LAMB SERVED WITH FIRE ROASTED CHILLI & HOUSE MADE CUCUMBER YOGHURT DIP

MIXED SKEWERS +

34

YOUR CHOICE OF CHICKEN AND BEEF SKEWERS, SERVED WITH HOUSE MADE HARISSA OR CHICKEN AND LAMB SKEWERS, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

KOFTE BEYENDI

29

LAMB MINCED WITH ONION, TOMATO & FRESH TURKISH HERBS SERVED ON A BED OF HOUSE MADE BEYENDI SAUCE

VEGETABLE SKEWERS + # V

29

FRESH VEGETABLE SKEWERS, MADE WITH ZUCCHINI, ONION, MUSHROOMS & CAPSICUM SERVED WITH TRADITIONAL TURKISH EGGPLANT SALAD

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN

* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



TRADITIONAL TURKISH

LAMB ISKENDER * 28

SHAVED LAMB MEAT ON DICED TURKISH BREAD WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT

LENTIL SOUP + # V 15

TRADITIONAL LENTIL SOUP WITH A HINT OF MINT, SERVED WITH HOUSE BAKED TURKISH BREAD

LAMB SHANK + # 38

SLOW COOKED LAMB SHANK WITH CELERY, ONION & CARROT SERVED WITH BABY POTATOES

LAMB STEAK BOWL + * 28

SHAVED LAMB MEAT SERVED WITH TURKISH RICE AND MEDITERRANEAN SALAD, WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT

BRAISED VEGETABLE CASSEROLE + # V 24

BRAISED EGGPLANT WITH VINE TOMATO, CHARCOALED ZUCCHINI & ONION SERVED WITH TURKISH RICE
ADD CHICKEN | 26 ADD LAMB | 28

PILIC ALA KING # 28

CHICKEN BREAST SAUTÉED WITH CAPSICUM, MUSHROOM, ONION & GARLIC IN A SPICED CREAM SAUCE, SERVED WITH TURKISH-STYLE RICE

ALI NAZIK # 30

CHARGRILLED ANGUS RUMP BEEF ON ROASTED CREAMED EGGPLANT WITH CAPSICUM, ONION & GARLIC SERVED WITH YOGHURT

SIDE SALADS

MEDITERRANEAN SALAD + # V 7

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

POTATO SALAD + # V 7

POTATO, SHALLOTS, PARSLEY, FRESH MINT, OLIVE OIL & FRESH LEMON JUICE

CLASSIC WALNUT SALAD + # V 7

TOMATO, ONION, TOASTED WALNUTS WITH POMEGRANATE VINAIGRETTE



SOMETHING SWEET

TURKISH DELIGHT # V CLASSIC ROSE-FLAVOURED TURKISH DELIGHT, DUSTED IN ICING SUGAR	10
REVANI V STICKY ORANGE & ALMOND CAKE, WITH SPICED SYRUP & ORANGE CREAM WITH COCONUT	10
BAKLAVA V GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT, DRIZZLED WITH LEMON SUGAR SYRUP	10
NUTELLA BAKLAVA V GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT WITH NUTELLA, DRIZZLED WITH LEMON SUGAR SYRUP	10
KUNEFE MELTED CHEESE & KADAIF, MADE WITH SUGAR SYRUP	12
TURKISH RICE MILK PUDDING # V CLASSIC BAKED TURKISH RICE MILK PUDDING SERVED WITH CINNAMON	9
SWEET TURKISH TASTING PLATE V GAZI ANTEP-STYLE HOMEMADE PISTACHIO BAKLAVA, ROSE FLAVOURED TURKISH DELIGHT & REVANI	16

 **AHMETSRESTAURANT**
 **AHMETSSOUTHBANK**