



# BANQUETS

FOR GROUPS OF TWO AND MORE WE RECOMMEND SHARING A FEAST

## KINGS FEAST

62PP

**FRESHLY BAKED TURKISH BREAD + V**  
WITH HOUSE MADE DIP

### SIGARA BÖREK V

SIGARA BÖREK TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT

### LAMB STEAK PIDE + \*

SHAVED LAMB, CAPSICUM, ONION, TOMATO, CHILLI FLAKES & 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 AND BUTTER

### SWEET TURKISH TASTING PLATE V

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED  
TURKISH DELIGHT

## VEGETARIAN FEAST

50PP

**FRESHLY BAKED TURKISH BREAD + V**  
WITH HOUSE MADE DIP

### ZUCCHINI FRITTERS

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

### ROAST PUMPKIN PIDE + V

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

### VEGETABLE SKEWERS + # V

VEGETABLE SKEWERS MADE WITH ZUCCHINI, ONION,  
MUSHROOMS, CAPSICUM

### MEDITERRANEAN SALAD + # V

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

### TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

### SWEET TURKISH TASTING PLATE V

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED  
TURKISH DELIGHT

+ 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



# BANQUETS

FOR GROUPS OF TWO AND MORE WE RECOMMEND SHARING A FEAST

## SULTANS FEAST (FOR GROUPS OF 4 OR MORE)

75PP

**FRESHLY BAKED TURKISH BREAD + V**

WITH HOUSE MADE DIP

### **SIGARA BÖREK V**

SIGARA BÖREK TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT

### **CALAMARI + #**

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

### **KINGS PIDE +**

TURKISH CHORIZO, CHICKEN, MUSHROOM, ONION, FETA, MOZZARELLA CHEESE & TOMATOES

### **LAMB ISKENDER \***

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

### **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 AND BUTTER

### **BAKLAVA V**

GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT, DRIZZLED WITH LEMON SUGAR SYRUP

+ 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

33

TURKISH BREADS GLAZED WITH BUTTER & GARLIC, WITH SIX DIPS

### VEGGIE STICKS

5.5

MIXTURE OF FRESH VEGETABLES

### HOUSE MADE DIPS # V

4.9 EACH

BABA GHANOUSH

BEETROOT

YOGHURT & CUCUMBER

HOMMUS +

CHILLI & CAPSICUM +

GARLIC LOVE +

## PIDES

MADE TO ORDER & FRESHLY BAKED

### CHICKEN PIDE +

26

CHICKEN, ROASTED RED PEPPER, MUSHROOM, MOZZARELLA CHEESE

### LAMB PIDE +

26

LAMB MINCE, ONION, PARSLEY, CAPSICUM & CHILLI

### LAMB STEAK PIDE + \*

27

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

### ROASTED PUMPKIN PIDE + V

25

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

### TURKISH CHORIZO PIDE +

26

TURKISH CHORIZO, TOMATO, MOZZARELLA CHEESE

### KINGS PIDE +

28

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

### VEGE PIDE + V

24

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

### SPICY PIDE +

28

CHICKEN, TURKISH CHORIZO ROASTED RED & CHILLI, JALAPEÑOS,  
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

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# MEZE

TURKISH STYLE SHARE DISHES

<b>LAMB CUTLETS + # (2PCS)</b>	24
CHARCOALED LAMB CUTLETS, CHERMOULA SAUCE & TOMATO BULGUR RICE	
<b>ZUCCHINI FRITTERS V</b>	14
ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY	
<b>HOMMUS &amp; TURKISH CHORIZO + # V</b>	12
BAKED CHICKPEA HOMMUS, TOPPED WITH TURKISH CHORIZO, SERVED WITH FRESHLY BAKED LAVASH	
<b>MANTI LAMB DUMPLINGS</b>	18
MINI LAMB DUMPLINGS WITH GARLIC YOGHURT & PAPRIKA BUTTER SAUCE	
<b>CALAMARI + #</b>	22
FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE AND FRESH GARNISH SALAD	
<b>ROASTED EGGPLANT + # V</b>	17
OVEN ROASTED BABY EGGPLANT WITH HOUSE-MADE SLOW COOKED TOMATO SALSA, CONFIT GARLIC, CAPSICUM & ONION	
<b>CHICKEN WINGS + # (6PCS)</b>	10
CHICKEN WINGS MARINATED IN CAPSICUM, OREGANO, CUMIN & CHILLI SERVED WITH GARLIC LOVE & FRESH GARNISH SALAD	
<b>GARLIC PRAWNS + # (6PCS)</b>	26
AUSTRALIAN PRAWNS MARINATED IN GARLIC & FRESH TURKISH HERBS SERVED WITH FRESHLY BAKED TURKISH BREAD	
<b>CHEESE &amp; SPINACH GOZLEME V</b>	16
TURKISH FLAT BREAD FILLED WITH MOZZARELLA CHEESE & BABY SPINACH	
<b>CHICKEN GOZLEME</b>	17
TURKISH FLAT BREAD FILLED WITH CHICKEN, MOZZARELLA CHEESE, MUSHROOM, ONION & BABY SPINACH	

+ 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 & BEEF BULGUR KOFTE + (3PCS)

18

HOMEMADE LAMB & BEEF BULGUR KOFTE, ON A BED OF HOMMUS, DRIZZLED IN GARLIC & DILL YOGHURT SAUCE

## SIGARA BÖREK (4PC) V

17

TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT

## VINE LEAVES HAND-ROLLED (4PCS) V + #

13

HAND-ROLLED VINE LEAVES, RICE, HERBS, GARLIC DILL YOGHURT

# CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE

## AHMET'S FAMOUS MIXED GRILL + #

39

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

## ANGUS RUMP BEEF SKEWERS + #

32

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 + #

37

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)

## ADANA SKEWERS + #

29

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





# CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE

## MIXED SKEWERS + #

35

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

## VEGETABLE SKEWERS + # V

29

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

# 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

## IZMIR KOFTE + #

29

LAMB & BEEF MEATBALLS, WEDGED POTATO, GREEN CHILLI, GRILLED TOMATO, AHMET'S TURKISH TOMATO SALÇA & GARLIC YOGHURT

## 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 #

29

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



## 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

10

CLASSIC ROSE-FLAVOURED TURKISH DELIGHT, DUSTED IN ICING SUGAR

### BAKLAVA V

10

GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT, DRIZZLED WITH LEMON SUGAR SYRUP

### NUTELLA BAKLAVA V

10

GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT WITH NUTELLA, DRIZZLED WITH LEMON SUGAR SYRUP

### KUNEFÉ

12

MELTED CHEESE & KADAIF, MADE WITH SUGAR SYRUP

### TURKISH RICE MILK PUDDING # V

9

CLASSIC BAKED TURKISH RICE MILK PUDDING SERVED WITH CINNAMON

### TURKISH DELIGHT BROWNIES

14

BURNT BUTTER CHOCOLATE, TURKISH DELIGHT, PISTACHIO SERVICED WITH VANILLA ICE CREAM

### BAKLAVE CHEESECAKE (IDEAL FOR SHARING)

17

CREAM CHEESE, GREEK YOGURT, ROSE WATER, PISTACHIO



AHMETSRESTAURANT



AHMETSSOUTHBANK

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

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