



BANQUETS

FOR GROUPS OF TWO AND MORE WE RECOMMEND SHARING A FEAST

KINGS FEAST

65PP

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

55PP

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



BANQUETS

SULTANS FEAST (FOR GROUPS OF 4 OR MORE)
FRESHLY BAKED TURKISH BREAD + V
WITH HOUSE MADE DIP

77PP

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



MENU

TURKISH BREAD

HOUSE MADE & FRESHLY BAKED

TRADITIONAL TURKISH BREAD

GLAZED WITH BUTTER + V

6

GLAZED WITH GARLIC & FRESH HERBS V

7

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

5.5 EACH

BABA GHANOUSH

BEETROOT

YOGHURT & CUCUMBER

HOMMUS +

CHILLI & CAPSICUM +

GARLIC LOVE +

PIDES

MADE TO ORDER & FRESHLY BAKED

CHICKEN PIDE +

27

CHICKEN, ROASTED RED PEPPER, MUSHROOM, MOZZARELLA CHEESE

LAMB PIDE +

27

LAMB MINCE, ONION, PARSLEY, CAPSICUM & CHILLI

LAMB STEAK PIDE + *

28

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 +

30

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

VEGE PIDE + V

25

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

SPICY PIDE +

30

CHICKEN, MUSHROOM, CAPSICUM, TURKISH CHORIZO ROASTED RED & CHILLI,
JALAPEÑOS, MOZZARELLA CHEESE

ADD SIDE SALAD - MEDITERRANEAN

4

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.
10% SURCHARGE APPLIES ON SUNDAYS.



MEZE

TURKISH STYLE SHARE DISHES

LAMB CUTLETS + # (2PCS)	24
CHARCOALED LAMB CUTLETS, CHERMOULA SAUCE & TOMATO BULGUR RICE	
ZUCCHINI FRITTERS V	15
ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY	
HOMMUS & TURKISH CHORIZO + # V	13
BAKED CHICKPEA HOMMUS, TOPPED WITH TURKISH CHORIZO, SERVED WITH FRESHLY BAKED LAVASH	
MANTI LAMB DUMPLINGS	18
MINI LAMB DUMPLINGS WITH GARLIC YOGHURT & PAPRIKA BUTTER SAUCE	
CALAMARI + #	22
FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE AND FRESH GARNISH SALAD	
ROASTED EGGPLANT + # V	18
OVEN ROASTED BABY EGGPLANT WITH HOUSE-MADE SLOW COOKED TOMATO SALSA, CONFIT GARLIC, CAPSICUM & ONION	
CHICKEN WINGS + # (6PCS)	10
CHICKEN WINGS MARINATED IN CAPSICUM, OREGANO, CUMIN & CHILLI SERVED WITH GARLIC LOVE & FRESH GARNISH SALAD	
GARLIC PRAWNS + # (6PCS)	26
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	17
TURKISH FLAT BREAD FILLED WITH CHICKEN, MOZZARELLA CHEESE, MUSHROOM, ONION & BABY SPINACH	
SIGARA BÖREK (4PCS) V	18
TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT	
MINI LAHMAJUN (3PCS)	18
MINI FLAT BREAD LAMB MINCE, ONION, PARSLEY, CAPSICUM & CHILLI	

+ 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.
10% SURCHARGE APPLIES ON SUNDAYS.



CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE

AHMET'S FAMOUS MIXED GRILL +

42

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

ANGUS RUMP BEEF SKEWERS +

250g 34

350g 42

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

CHICKEN SKEWERS +

32

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

LAMB SKEWERS +

38

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

LAMB CUTLETS + # (4PCS)

42

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

ADANA SKEWERS +

30

SPICED MINCED LAMB & BEEF 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

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

HUNKAR BEYENDI

34

A DELICIOUS COMBINATION OF GRILLED AUBERGINE BECHAMEL SAUCE TOPPED WITH A SLOW COOKED LAMB SHANK OFF THE BONE

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

28

BRAISED EGGPLANT WITH VINE TOMATO, CHARCOALED ZUCCHINI & ONION SERVED WITH TURKISH RICE
ADD CHICKEN | 30 ADD LAMB | 32

PILIC ALA KING

32

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

SULTANS BEETROOT & FETTA SALAD

19

BEETROOT, FETTA, MESCLUN, ONION, JUICY TOMATO, FRESH PARSLEY AND A ZESTY LEMON DRESSING
ADD CHICKEN | 27 ADD LAMB | 29 ADD BEEF | 28



SIDE SALADS

MEDITERRANEAN SALAD + # V

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

7

POTATO SALAD + # V

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

7

CLASSIC WALNUT SALAD + # V

TOMATO, ONION, TOASTED WALNUTS WITH POMEGRANATE VINAIGRETTE

8

SOMETHING SWEET

TURKISH DELIGHT # V

CLASSIC ROSE-FLAVOURED TURKISH DELIGHT, DUSTED IN ICING SUGAR

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

KUNEFÉ

MELTED CHEESE & KADAIF, MADE WITH SUGAR SYRUP

12

TURKISH RICE MILK PUDDING # V

CLASSIC BAKED TURKISH RICE MILK PUDDING SERVED WITH CINNAMON

9

TURKISH DELIGHT BROWNIES

TURKISH DELIGHT & PISTACHIO BURNT BUTTER BROWNIES SERVED WITH VANILLA ICE CREAM

14

BAKLAVE CHEESECAKE (IDEAL FOR SHARING)

CREAM CHEESE, GREEK YOGURT, ROSE WATER, PISTACHIO

17



AHMETSRESTAURANT



AHMETSSOUTHBANK

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN
* LAMB STEAK CONTAINS TRACES OF BEEF

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