



# BANQUETS

FOR GROUPS OF TWO AND MORE WE RECOMMEND SHARING A FEAST

## KINGS FEAST

66PP

**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

78PP

**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

**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

34

TURKISH BREADS GLAZED WITH BUTTER & GARLIC, WITH SIX DIPS

### VEGGIE STICKS

5.5

MIXTURE OF FRESH VEGETABLES

### HOUSE MADE DIPS # V

5.90 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

### SEAFOOD PIDE

29

A GENEROUS MIX OF FISH, PRAWNS, SQUID, BABY CLAMS AND MUSSELS  
FROM THE MARINARA CATCH WITH SPINACH, ONION & MOZZARELLA CHEESE

\* CONTAINS FISH, MOLLUSC, CRUSTACEAN

### 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

<b>LAMB CUTLETS + # (2PCS)</b>	24
CHARCOALED LAMB CUTLETS, CHERMOULA SAUCE & TOMATO BULGUR RICE	
<b>ZUCCHINI FRITTERS V</b>	15
ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY	
<b>HOMMUS &amp; TURKISH CHORIZO + # V</b>	14
BAKED CHICKPEA HOMMUS, TOPPED WITH TURKISH CHORIZO, SERVED WITH FRESHLY BAKED LAVASH	
<b>MANTI LAMB DUMPLINGS</b>	19
MINI LAMB DUMPLINGS WITH GARLIC YOGHURT & PAPRIKA BUTTER SAUCE	
<b>CALAMARI + #</b>	22
FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE	
<b>ROASTED EGGPLANT + # V</b>	18
OVEN ROASTED BABY EGGPLANT WITH HOUSE-MADE SLOW COOKED TOMATO SALSA, CONFIT GARLIC, CAPSICUM & ONION	
<b>CHICKEN WINGS + # (6PCS)</b>	12
CHICKEN WINGS MARINATED IN CAPSICUM, OREGANO, CUMIN & CHILLI SERVED WITH GARLIC LOVE	
<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	
<b>SIGARA BÖREK (4PCS) V</b>	18
TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT	
<b>MINI LAHMAJUN (3PCS)</b>	19
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 + #

43

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 + #

33

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 + #

32

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 + \*

30

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

## PILIC ALA KING #

32

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

## GRILLED SALMON FILLET + #

38

GRILLED SALMON SERVED WITH A ZESTY HERBED POTATO SALAD, CREAMY GARLIC DIP, AND FRESH LEMON WEDGES

## 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

## LAMB & CHICKPEA CASSEROLE \*

29

SLOW-BRAISED LAMB SIMMERED WITH CHICKPEAS, TOMATOES, GARLIC, AND WARM SPICES. FINISHED WITH A TOUCH OF LEMON AND FRESH HERBS.. SERVED WITH WARM TURKISH STYLE RICE



## 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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