

NAZAR

TURKISH KITCHEN + BAR

A TASTE OF TÜRKİYE



12. CHICKEN CASSEROLE



11. MIXED GRILL



13. GRILLED SEA BASS



10. SIRLOIN STEAK

A TASTE OF TÜRKIYE

SCAN THE QR CODE TO SEE OUR MENU GALLERY



9. MIX SHISH



6. MEAT MOUSSAKA



7. FALAFEL



8. LAMB CHOPS

MEZE (STARTERS)

All meze dishes include warm Turkish bread brushed with marinated herb butter

COLD MEZE

MIX OLIVES V VG GF 4.9
Marinated mixed olives with herbs and spices

CACIK V GF 5.9
Hung yoghurt mixed with diced cucumber, a touch of garlic and mint

1 HUMMUS V VG GF N 7.9
Puree of chickpeas blended with tahini, lemon juice, herbs and a gentle hint of garlic

TARAMA GF 5.9
Creamy smoked cod roe pâté, delicately blended with onion, fresh garlic and olive oil for a smooth, savoury finish

SAKSUKA V VG GF 5.9
Aubergine, peppers and onions gently baked with herbs, a touch of garlic, and olive oil, finished with fresh dill

BABA GANOUSH V GF N 7.9
Puree of grilled aubergines blended with tahini, hung yoghurt, herbs, and a gentle hint of garlic

BEYAZ PEYNIR V GF 6.9
Creamy, tangy traditional feta cheese

SELECTION OF MEZES 19.9
A curated assortment of five mezés, recommended by our head chef

HOT MEZE

GARLIC KING PRAWNS GF 10.9
Succulent king prawns sautéed with mixed peppers in rich garlic & homemade tomato sauce

CALAMARI (Served with tartar sauce) 9.9
Lightly coated squid, fried until golden

SAUTÉED LAMB LIVER 9.9
(Served with red onion salad)
Tender lamb liver, lightly coated in flour, then sautéed with garlic and herbs for a rich, savoury finish

HUMMUS KAVURMA GF N 9.9
Sizzling lamb pieces, pan-fried with aromatic herbs and spices, served on homemade hummus

SIGARA BOREK V 8.9
(Served with a sweet chilli sauce and a salad garnish)
Hand-rolled filo pastry filled with feta cheese and spinach coated in golden breadcrumbs

GRILLED OCTOPUS GF 11.9
Tender marinated octopus cooked with olive oil, oregano, garlic and soy sauce, then finished with a roasted mixed pepper sauce and served with asparagus

BONELESS CHICKEN WINGS 9.9
(Served with a salad garnish)
Golden fried boneless chicken wings in crunchy breadcrumbs, coated in sweet chilli sauce

CREAMY GARLIC MUSHROOMS GF 8.9
Sautéed mushrooms in garlic butter and double cream, topped with melted cheddar, finished with parmesan and fresh parsley

HALLOUMI FRIES V 8.9
(Served with sweet chilli and a salad garnish)
Golden and crisp halloumi fries

SUCUK & HALLOUMI GF 7.9
(Served with a salad garnish)
Grilled halloumi and spicy Turkish sausage.

FALAFEL V VG N 7.9
(Served with hummus and a salad garnish)
Golden Mediterranean style falafel made from chickpeas & broad beans, seasoned with herbs and spices

CHEF SPECIAL

2 ICLI KOFTE (Served with yoghurt and pickles) 12.9
Stuffed fine bulgur with minced lamb, minced onions, dressed with red butter sauce

MINI LAHMACUN 7.9
(Served with a salad garnish)
Freshly baked Turkish flatbread topped with seasoned minced lamb, tomatoes, onions, peppers and a hint of garlic

MIXED HOT MEZE 22.9
Calamari, sucuk, falafel, halloumi, sigara borek





3. KLEFTIKO

SPECIALS

12 CASSEROLE (Served with rice) **GF** **19.9**

Slow oven-cooked chicken or lamb, with seasonal vegetables, finished in our homemade tomato sauce with aromatic herbs & spices

CHOOSE FROM CHICKEN / LAMB

6 MEAT MOUSSAKA (Served with rice & salad) **19.9**

A classic baked dish of seasonal vegetables and minced lamb, finished with tomato sauce, béchamel and melted cheese

SARMA BEYTI **23.9**

Tender chicken with melted cheese, or perfectly chargrilled lamb, wrapped in warm flatbread. Served on a bed of creamy hung yoghurt and topped with our signature sauce and sizzling hot butter

CHOOSE FROM CHICKEN / LAMB

ISKENDER KEBAB **23.9**

Sliced grilled meat on diced bread, layered with hung yoghurt & finished with our signature sauce and sizzling hot butter

CHOOSE FROM CHICKEN / LAMB / ADANA

3 KLEFTIKO (Served with mash potato) **GF** **21.9**

Tender lamb shank, slow oven cooked on the bone with seasonal vegetables in its own rich gravy

ALI NAZIK (Served with salad) **22.9**

Lean, tender meat cubes, served on a bed of baba ganoush, finished with sizzling melted butter

CHOOSE FROM CHICKEN / LAMB

SIGNATURE DISH

ICLI KOFTE (Served with yoghurt and pickles) **21.9**

Stuffed fine bulgur with minced lamb, minced onions, dressed with red butter sauce

STEAKS & BURGERS

10 SIRLOIN STEAK (Served with chips) **28.9**

Grilled sirloin steak (10oz) served with grilled Portobello mushrooms, grilled tomatoes & garlic butter

RIB EYE STEAK (Served with chips) **31.9**

Grilled rib eye steak (10oz) served with grilled Portobello mushrooms, grilled tomatoes & garlic butter

Peppercorn sauce **3.9**

Diane sauce **4.5**

ANGUS BURGER (Served with chips) **17.9**

Juicy Angus beef patty topped with melted cheddar, red onion marmalade, crisp lettuce, fresh tomato and burger sauce

PERI PERI CHICKEN BURGER **15.9**

(Served with chips)

Grilled peri peri chicken breast with crisp lettuce, fresh tomato, crispy fried onions and mayonnaise

FALAFEL HALLOUMI BURGER **14.9**

(Served with chips)

Golden falafel and grilled halloumi with crisp lettuce, fresh tomato, pickled cucumber, onion rings & mayonnaise

CHARCOAL

Gluten-Free Option Available

All charcoal-grilled dishes can be served without flatbread on request.

Swap rice for chips **1.9**

	Small	Regular
CHICKEN SHISH	18.9	22.9

Charcoal-grilled marinated chicken breast, tender and juicy

LAMB SHISH	19.9	25.9
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Charcoal-grilled prime lamb cubes, succulently marinated, seasoned with our unique blend of spices

4 ADANA KEBAB	18.9	22.9
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Hand-seasoned minced lamb skewer, with bold Anatolian flavour

CHICKEN WINGS	19.9
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Charcoal-grilled wings, smoky and full of flavour

LAMB RIBS	24.9
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Succulent lamb ribs, slow-grilled and charcoal-finished to perfection

CHEF SPECIAL

8 LAMB CHOPS	28.9
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Finest cut lamb chops, cooked on charcoal and seasoned with our unique blends of spices

5 BEYTI (Served with rice & salad)	21.9
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A charcoal-grilled minced kebab inspired by Adana, seasoned with our unique blend of spices

CHOOSE FROM CHICKEN / LAMB

CHOPS & RIBS	27.9
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Succulent lamb ribs, slow-grilled and charcoal-finished to perfection

9 MIX SHISH	24.9
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A tender selection of chicken and lamb skewers, cooked on charcoal

11 MIXED GRILL	28.9
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Chicken shish, lamb shish and Adana kebab, cooked on charcoal

CHICKEN FEAST	25.9
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Chicken shish, chicken wings & chicken beyti

SIGNATURE DISH

THE NAZAR FEAST	120
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(Served with rice, salad and steakhouse chips)

Our ultimate charcoal sharing platter – a full showcase of Nazar's grill. Lamb shish, chicken shish, x8 lamb ribs, x12 chicken wings, chicken beyti, lamb beyti



5. CHICKEN BEYTI

PASTA

SPAGHETTI BOLOGNESE 19.9
Spaghetti in a rich bolognese sauce with beef mince and parmesan shavings

SEAFOOD LINGUINE 22.9
Linguine tossed in a medley of seafood, cherry tomatoes simmered in a fragrant garlic and tomato sauce

SPICY CHICKEN PASTA 18.9
Chicken, garlic butter, mixed peppers, white wine sauce. Choose from creamy or rich pasta sauce



SEA

GRILLED SALMON GF 21.9
Grilled salmon, mashed potato and vegetables

¹³ **GRILLED SEA BASS GF** 22.9
Grilled sea bass, mashed potato and vegetables

GRILLED OCTOPUS (Served with roca salad) **GF** 23.9
Tender octopus, marinated and chargrilled to perfection, sautéed seasonal vegetables, creamy mashed potato, and a luscious garlic lemon butter sauce

PRAWNS GUVEC (Served with rice) **GF** 22.9
Succulent king prawns cooked with mixed peppers in a rich garlic and homemade tomato sauce

SALADS

CHEF SPECIAL
CAESAR SALAD 15.9
Grilled chicken and cherry tomatoes, tossed with crisp greens and our homemade Caesar dressing, finished with Parmesan shavings

FETA SALAD V GF 10.9
A refreshing mix of feta cheese, tomato, cucumber, green peppers, red onions, and parsley, tossed in olive oil and a splash of lemon juice

COBAN SALAD V VG GF 7.9
Freshly chopped tomato, cucumber, red onion, and parsley

VEGETARIAN

VEGETARIAN MOUSSAKA (Served with rice) **V** 18.9
Layers of aubergine, potato and courgette, topped with béchamel sauce, mozzarella & cheddar

⁷ **FALAFEL V VG N** 21.9
(Served with hummus, rice & salad)
Crispy Mediterranean-style chickpea & broad bean patties

VEGETARIAN KEBAB GF V 22.9
(Served with rice & salad)
Charcoal-grilled mushrooms, aubergine, onion, courgette and mixed peppers with halloumi and tomato sauce

SIDE ORDERS

RICE V GF 2.9

MASHED POTATO V GF 3.9

STEAKHOUSE CHIPS V GF 4.9

TURKISH BREAD V 2.9

A TASTE OF TÜRKİYE



NEED SOME INSPIRATION?

SCAN THE QR CODE TO VIEW OUR MENU GALLERY AND DISCOVER YOUR NEXT FAVOURITE DISH.



V Vegetarian **VG** Vegan **GF** Gluten free **N** Contains nuts

For food allergies or intolerances, please speak to a member of our team before ordering. Our kitchen handles all 14 major allergens, so we cannot guarantee any dish is completely allergen free. A 12.5% service charge will be added to your bill. All prices include VAT. To maintain service quality, we kindly ask each guest to order a main meal. All meats are Halal.



NAZAR TURKISH KITCHEN + BAR is more than just a restaurant; it's a place where memories are made. Whether you're celebrating a special occasion or simply enjoying a casual meal with friends, our warm ambience and friendly service create an inviting atmosphere for all.

TRADITIONAL CUISINE
BAR + COCKTAILS
EVENTS
PRIVATE HIRE
CLICK & COLLECT
HOME DELIVERY

FOR MORE INFORMATION
WWW.NAZARKITCHEN.COM

OUR REVIEWS

ENJOYING YOUR VISIT?

Thank you for dining with us at Nazar Kitchen, We hope you had a memorable experience and enjoyed the authentic flavours of Turkish cuisine. If you loved your meal, we would be incredibly grateful if you could take a moment to share your experience on TripAdvisor (please use the QR code).

Your feedback helps us continue to improve and allows others to discover the best of what we have to offer. Thank you for your support, and we look forward to welcoming you back soon!

