

## THE STARTERS/SIDES

<b>(NEW) HELLIM (HALLOUMI) FRIES</b> V	5.00
With a mint dressing, pomegranate molasses and fresh mint.	
<b>(NEW) TAHINI</b> V	5.00
With Zhoug a coriander and chilli dressing, served with warm pitta bread.	
<b>(NEW) WHIPPED FETA</b> V	5.00
With pomegranate molasses and za'atar, served with warm pitta.	
<b>KALAMAR</b>	7.00
Battered hand cut squid served with a lemon and mayonnaise dip.	
<b>SEBZELI KOFTI (FALAFEL) V</b>	6.00
Ground chickpeas tossed in spices, deep fried. Served with a lemon tahini dip.	
<b>HELLIM KEBAB (HALLOUMI) V</b>	6.00
Chargrilled Hellim cheese served with a red pepper hummus.	
<b>HUMMUS</b>	6.00
Puree of chick peas, tahini, olive oil, lemon and garlic. Served with warm pitta bread.	
<b>MIDDLE EASTERN CHICKEN WINGS (3)</b>	5.00
Marinated with middle eastern spices and chargrilled. Served with a tahini slaw.	

Mediterranean salad	5.00	Turkish yoghurt	2.00
Sumac fries	4.00	The Mad Turk's signature fiery chilli sauce	2.00
Pitta bread	2.00		

### MIXED MEZZE FOR TWO

**19.00** A SELECTION OF TEN DISHES

Humous, Cacik, Tabbouleh Borek, Dolma, chargrilled Hellim, Tarama, Patlican Biber Kabak, Arnavut Cigeri, Calamari, smoked aubergine salad, chickpea salsa, beetroot and potato salad (selection varies).

### VEGETARIAN MEZZE FOR TWO V

**18.00** A SELECTION OF NINE DISHES

Humous, Cacik, Borek, Tabbouleh, Dolma, Hellim, Bakla, chickpea salsa, smoked aubergine salad, Patlican Biber Kabak, beetroot and potato salad (selection varies).

## THE MAINS

### THE OTTOMAN FEAST

30.00 per person (minimum 2 persons)

**SELECTION OF HOT AND COLD MEZZE**  
Humous, Cacik, Tabbouleh, Dolma, Tarama, Patlican Biber Kabak, Borek, Chargrilled Hellim, Calamari, Arnavut Cigeri (selection varies).

**SELECTION OF GRILLS**  
Succulent lamb and chicken shish, spicy Adana Kofte, Sumac dressed lamb cutlet served with bulgur or vermicelli rice and our signature fiery chilli sauce.

**ASSORTED DESSERTS**  
A selection of three of the Mad Turk's traditional Turkish desserts, served with Turkish tea.

<b>(NEW) KOFTI BOWL</b>	12.00
Minced lamb meatballs served with a Khobez flatbread, turkish yoghurt, Ezme salad with toasted pine nuts.	
<b>(NEW) FALAFEL BOWL</b> V	10.00
Falafel served with a Khobez flatbread, hummus, Ezme salad with toasted pine nuts.	
<b>SPICED TAGIN</b>	vegetarian V 9.00 / with lamb 11.00
Warm and fragrant this delicious slow cooked chickpea tagine bursts with authentic Turkish flavours. Served with vermicelli rice and Turkish yoghurt.	

<b>ISKENDER KEBAB</b>	15.00
Lamb Kofte served on a bed of pitta bread with strained yoghurt topped with a garlic and spicy tomato sauce.	
<b>VEGETARIAN ISKENDER KEBAB</b> V	14.00
Chargrilled Mediterranean vegetables and Hellim, served on a bed of pitta bread with strained yoghurt topped with a garlic and spicy tomato sauce.	
<b>SHISH KEBAB</b>	chicken 13.00 / lamb 15.00
Cuts of marinated chicken breast or lamb, chargrilled and served with bulgur or vermicelli rice.	
<b>KUZU PIRZOLA (LAMB CUTLETS)</b>	16.00
Chargrilled marinated lamb cutlets served on a bed of smoked aubergine, courgettes, peppers, garlic yoghurt and bulgur or vermicelli rice. Choose either our fiery chilli sauce or our tomato salsa sauce.	
<b>THE MAD TURK'S ULTIMATE MANGAL</b>	19.50
A selection of chicken and lamb shish, Adana Koftesi, and a lamb cutlet, served with bulgar or vermicelli rice and our signature fiery chilli sauce.	
<b>RIB-EYE ON THE BONE</b>	12oz 18.00
Perfectly chargrilled and served with sumac fires, Mediterranean salad, chargrilled tomato and our signature fiery chilli sauce.	

## THE ADD ONS

<b>2 x Chargrilled chicken wings</b>	<b>3.00</b>
<b>Sucuk (spicy beef sausage) skewer</b>	<b>3.00</b>
<b>2 x Feta borek</b>	<b>3.00</b>

## THE DESSERTS

<b>BAKLAVA</b> N	5.00
Sweet pastry, covered in honey syrup and filled with walnuts and pistachios.	
<b>(NEW) CHOCOLATE AND HAZELNUT BAKLAVA</b> N	6.00
With vanilla ice cream	
<b>(NEW) TIRAMATURK</b>	5.50
Turkish twist on the classic tiramisu	

<b>(NEW) HONEY AND ORANGE BLOSSOM LEBNEH CHEESECAKE</b> N	5.50
with pistachio brittle	
<b>UCLU (The Trio)</b> N	7.00
<b>TRIO OF TRADITIONAL TURKISH DESSERTS.</b>	
Baklava, a rich sweet pasty, covered in a honey syrup and filled with pistachios. Shamali, Semolina and almond sponge covered in a rose water and honey syrup. Tel Kadeyif, Shredded pastry filled with walnuts and baked in a honey syrup.	

Our Food is prepared in a kitchen where there are nuts and other allergens, please let your server know if you have a food allergy or intolerance.

V Suitable for vegetarians N May contain nuts. There is a discretionary service charge for groups of 7 and over.

8/9 St Pauls Street | Stamford | Lincolnshire | PE9 2BE | Tel: 01780 238001 | www.themadturk.co.uk

# THE BEVERAGES

## RED WINES

### KAVAKLIDERE YAKUT

Yakut is a distinctive red wine with rich aroma character very well balanced with its strong ripe tannins.

175ML 250ML BOTTLE  
4.50 5.50 16.00

### SIERRA LOS ANDES MALBEC, MENDOZA, ARGENTINA

Intense, sweet, spicy aromas combine with rich red fruits and floral hints of violet.

175ML 250ML BOTTLE  
5.25 6.75 19.00

### VINA ECHEVERRIA MERLOT RESERVA, CURICO VALLEY, CHILE

Medium bodied juicy merlot backed by undertones of black pepper and dried fruit.

BOTTLE 19.50

### HUGONELL RIOJA CRINZA, RIOJA, SPAIN

A classic rioja blend of rich strawberry fruit, vanilla oak and a savoury twist.

BOTTLE 23.00

### KAYRA SHIRAZ

A modern style of Shiraz, showing spicy tones and a fruit driven character with a hint of oak

BOTTLE 25.00

### CANTINE SAN MARZANO, PRIMITIVO DI MANDURIA TALO, APULIA, ITALY

A rich and opulent wine, with vibrant flavours of red peppers and ripe brambly fruit.

BOTTLE 28.00

### BUZBAG RESERVE

A full bodied wine with a long finish, leaving blackberry, cinnamon, dark chocolate and fennel aromas on the nose and plum, pomegranate and sour cherry flavours on the palate.

BOTTLE 29.00

### DOMAINE ST DAMIEN, GIGONDAS, RHONE

Powerful wine with aromas of Lavender and herbs, great depth of flavour and a smooth finish.

BOTTLE 38.00

## WHITE WINES

### KAVAKLIDERE CANKAYA

The best-selling wine in Turkey. Cankaya, a blend of four different grapes from Anatolia, a light-coloured, elegant, full-bodied, and very fresh wine.

175ML 250ML BOTTLE  
4.50 5.50 16.00

### TOURNEE DU SUD VIOGNIER, LANGUEDOC, FRANCE

Sun-drenched peach and apricot characters, with a hint of jasmine and ginger.

175ML 250ML BOTTLE  
5.25 6.75 19.00

### DUCA DI CASTELMONTE, TARENI DEL DUCA PINOT GRIGIO, SICILY

Well styled pinot grigio, melon and ripe pear flavours with gentle spice.

BOTTLE 19.50

### FAULTINE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Typical fruit packed Marlborough, flavours of passion fruit and grapefruit.

BOTTLE 25.00

### DOPFF AU MOULIN PINOT BLANC, ALSACE

Fresh and lively aromas of apple blossom with a spice and almond finish.

BOTTLE 27.00

### DOMAINE GERARD MILLET SANCERRE, LOIRE, FRANCE

Benchmark Sancerre, fresh green fruit, lively with bracing acidity.

BOTTLE 30.00

## ROSE WINES

### PAMUKKALE SENFONI

Bright in colour with very subtle strawberry and raspberry aromas.

175ML 250ML BOTTLE  
3.95 4.95 15.00

### CHATEAU DE L'AUMERADE, CUVÉE HENRI FABRE, PROVENCE

Ripe strawberry fruit fills the glass, with the scent of summer, with a crisp finish.

BOTTLE 23.00

## SPARKLING WINE & CHAMPAGNE

### ALTIN KOPIK

The only sparkling wine produced in Turkey made of selected Emir grapes from the Cappadocian Region.

BOTTLE 22.00

### HEBRART 1ER CRU RESERVE CHAMPAGNE

Top class premier cru champagne with a lovely fresh aroma of green fruits, fine bubbles and a toasty finish.

BOTTLE 49.50

### SACCHETTO PROSECCO DOC BRUT

Fresh and fruity Prosecco with soft flavours of pear and apple with fine, light bubbles.

BOTTLE 25.00

## BEER/CIDER

Efes	3.45	33cl	Bottle
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Peroni	3.85	33cl	Bottle
Corona	3.85	33cl	Bottle
Becks Blue non alcoholic	3.00	275ml	Bottle
Rekorderlig Pear Cider	4.75	50cl	Bottle
Rekorderlig Strawberry	4.75	50cl	Bottle

## SOFT DRINKS

Coke	2.00
Diet Coke	2.00
Lemonade	2.00
Fanta	2.00
Orange juice	2.20
Cranberry juice	2.20
Still water 1ltr	2.80
Sparkling water 1ltr	2.80

## HOT DRINKS

Coffee	1.50
Turkish coffee	1.80
Cappuccino	2.10
Latte	2.10
Tea	1.90
Turkish tea (free top up)	1.50
Mint tea	1.90
Hot chocolate	2.40

## SPIRITS

Whisky	2.90	25ml	Tia Maria	2.90	25ml	Campari	3.60	50ml	Raki	3.25	50ml
Gin	2.90	25ml	Disaronno	3.30	25ml	Southern	2.90	25ml	Sherry	2.90	25ml
Vodka	2.90	25ml	Sambuca	2.90	25ml	Comfort	3.20	25ml	Tequila	3.10	25ml
Bacardi	2.90	25ml	Jack Daniels	3.20	25ml	Malibu	2.90	25ml	Mixers	1.00	
Ameretto	2.80	25ml	Baileys	3.60	50ml	Brandy	3.25	25ml			

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