
SOĞUK (COLD) MEZES

ACI EZME (CHILLI DIP) (VG) (GF) \$9

Crushed tomatoes, roasted peppers & hot chili, mixed with our secret Taksim spice mix

CACIK DIP (V) \$8.50

Traditional Turkish cacik made with fresh strained yoghurt & cucumbers, seasoned with garlic & dried mint

CARROT DIP (V) \$8.50

Lightly sautéed carrots combined with strained yoghurt, garlic & olive oil

CAPSICUM DIP (V) \$8.50

Roasted capsicum, combined with fresh drained yoghurt, seasonings, garlic & olive oil

EGGPLANT DIP (V) \$8.50

Roasted eggplants combined with fresh drained yoghurt, seasonings, garlic & olive oil

HUMMUS DIP (VG) (GF) \$8.50

Slow cooked puree of chickpea blended with tahini drizzled with cumin & olive oil

TARAMA \$8.50

Fish roe infused with olive oil & freshly squeezed lemon

TRIO OF DIPS \$19

Choose any 3 Dips from the above selection

CHEESE PLATE (V) (GF) \$11

A selection of traditional Mediterranean cheeses served with walnuts & spices

SHAKSHUKA (V) (GF) \$11

Assorted pan-fried vegetables including eggplants, served with our chef's special slow cooked tomato sauce

BABA GANUOSH – AUTHENTIC (VG) (GF) \$11

Smokey char-grilled eggplants & vegetables blended with olive oil and garlic

ARTICHOKE HARMONI (VG) (GF) \$11

Sautéed artichokes combined with a harmony of lightly seasoned vegetables

CALAMARI SALATA \$13

Baby calamari sautéed with herbs and vegetables

DOLMA (VG) \$11

Slow cooked seasoned pilaf rice wrapped in vine leaves, drizzled with lemon & extra virgin olive oil

LENTIL KOFTE (VG) \$11

Bulgar wheat tossed with red lentils, sautéed onion, herbs & spices

SICAK (HOT) MEZES

SIGARA BOREĞI (V) \$8.50

Handmade traditional pastry filled with feta cheese

ICLI KOFTE \$15

Spicy mince lamb wrapped in a bed of cracked wheat, garnished with fresh lemon & parsley

ISPANAKLI ICLI KOFTE (VG) \$15

Sautéed baby spinach & onion wrapped in a bed of cracked wheat, garnished with fresh lemon, garlic & olive oil

MIDYE DOLMA \$13

Aromatic stuffed mussels, filled with a blend of rice, pine nuts, raisins, herbs & spices

ZUCCHINI FRITTERS (V) \$12

Freshly grated zucchini mixed with fresh vegetables, served with garlic yoghurt & garnished with fresh dill

ARNAVUT CIĞERI \$9

Lightly panned lamb liver cubes, seasoned with hot pepper, served onion and parsley

SAGANAKI (V) \$15.50

Delicious grilled cheese, drizzled with lemon, topped with fig jam

CALAMARI \$15.50

Your choice of char-grilled or panned-fried calamari served authentic Turkish style

GARLIC PRAWNS \$15.50

Prawns combined with a dash of white wine, garlic and lemon

CHILLI PRAWNS \$15.50

Sautéed prawns infused with chilli, garlic & olive oil

CHAR-GRILLED OCTOPUS \$16

Char-grilled octopus served on bed of fresh rocket, seasoned herbs, garlic & olive oil

SAUTÉED SCALLOP TAVA \$19.50

Pan-fried scallop slightly seared & blended with a mixture of spring onion, garlic & parley

MANTI – TRADITIONAL \$13

Tiny dumplings filled with spiced lamb, infused in a garlic yoghurt & drizzled with our secret paprika sauce

MAINS

TAKSIM SIGNATURE DISH

TRADITIONAL TURKISH ADANA \$25

Char-grilled seasoned lamb mince cooked on a wide skewer, accompanied with char-grilled tomatoes & green peppers, served on a bed of pita bread & sogan salatasi (onion salad)

ADANA SHARING PLATTERS

ADANA FOR 2 - 40 CM	\$48
ADANA FOR 3 - 60 CM	\$69
ADANA FOR 4 - 80 CM	\$88
ADANA BY THE METRE	\$115

CHAR-GRILLED MEATS

Our main courses are served with char-grilled vegetables & traditional Turkish bulgur

TAKSIM GRILL FOR 2 \$57

Share a mixture of delicious char-grilled tender cutlets, chicken, lamb and mushroom-kofte

LAMB CUTLETS \$39

Succulent char-grilled lamb cutlets

KOFTE \$25

Traditional Turkish char-grilled lamb mince seasoned meat patties

MUSHROOM KOFTE \$25

Char-grilled mushroom & lamb mince seasoned meatballs

LAMB SHISH \$32

Succulent char-grilled seasoned lamb fillet skewers

CHICKEN SHISH \$25

Succulent char-grilled seasoned chicken tenderloins skewers

MIXED SHISH \$29

Combination of our succulent char-grilled seasoned lamb & chicken skewers

MAINS

SEAFOOD

BLU EYE FILLETS **\$34**

Selected cuts of blue eye fillets, char-grilled and served with bulgur & char-grilled vegetables

KING GEORGE WHITING **\$37**

Boned whole whiting, char-grilled and served with bulgur & char-grilled vegetables

BABY SNAPPER **\$37**

Whole baby snapper, char-grilled and served with bulgur & char-grilled vegetables

ATLANTIC SALMON **\$34**

Selected cuts of atlantic salmon, char-grilled and served with bulgur & char-grilled vegetables

FISH OF THE DAY (Pls ask your waiter)

SALATAS (SALADS) & SIDE DISHES

EZME SALATA **\$13**

Finely chopped red onions, tomatoes & cucumbers, tossed in extra virgin oil and seasoned with parsley & sumac

GARDEN SALATA **\$11**

Fresh greens, tomatoes, onions & cucumbers, seasoned with fresh herbs, dressed with olive oil & lemon

GREEK SALATA **\$13**

Fresh greens, tomatoes, red onions, cucumbers, green bell peppers, olives and feta, sprinkle with oregano, drizzled with our Taksim salad dressing

ONION & SUMAC SALATA **\$9**

Finely chopped red onions, parsley & sumac, dressed with olive oil & lemon

ROKA SALATA **\$14**

Rocket, capsicums, tomatoes, cucumbers, turnips & red onions, dressed with our Taksim salad dressing

BOWL OF CHIPS **\$10**

KIDS MEALS

FISH WITH CHIPS OR SALAD **\$16**

CHICKEN SKEWERS WITH CHIPS OR SALAD **\$16**

KOFTE WITH CHIPS OR SALAD **\$16**

DESSERTS

BAKLAVA \$9

A sweet dessert made with layers of filo pastry, filled with chopped nuts & covered in syrup

SUTLAC (RICE PUDDING) \$9

A traditional creamy Turkish rice pudding

SOBIYET \$10

Flaky filo pastry filled with cream & soaked in sweet syrup

KAZANDIBI \$11

A lightly sweet thick milk pudding, with a golden-brown coating of burnt caramel toffee on the bottom

AŞURE \$15

A traditional Turkish pudding with dried fruit, legumes, whole grain wheat, assorted nuts, sweetened with sugar, apricots, raisins, currants, topped with dusted cinnamon

KUNEFE \$14

Crispy baked cheese-filled dessert made with traditional finely shedder pastry soaked in sweet syrup

ICE CREAM \$8.50

Vanilla Ice Cream with your selection of either chocolate, strawberry or caramel topping

CAKE SLICES \$9

Please ask your waiter or check our dessert display

FRUIT PLATTER \$15

A selection of seasonal fruits

COFFEE & TEAS

CAPPUCINO, FLAT WHITE, LATTE (DECAF OR SOY ADDITIONAL .50C) \$4

SHORT OR LONG BLACK, SHORT OR LONG MACCHIATO \$4

MOCHA \$4.50

HOT CHOCOLATE \$5

CHAI LATTE \$5

TURKISH COFFEE \$5

TURKISH ÇAY (TEA) \$2.50

SELECTION OF TEAS \$4

Sorry, no split bills or menu alterations on weekends or public holidays. BYO wine only - corkage fee \$7
V Vegetarian/ VE Vegan / GF Gluten Free All Food may contain traces of nuts. Please notify our staff if you have any food allergies