
SOĞUK (COLD) MEZES

ACI EZME (CHILLI DIP) (VG) (GF) \$8

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

CACIK DIP (V) \$8

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

CARROT DIP (V) \$8

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

CAPSICUM DIP (V) \$8

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

EGGPLANT DIP (V) \$8

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

HUMMUS DIP (VG) (GF) \$8

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

TARAMA \$8

Fish roe infused with olive oil & freshly squeezed lemon

TRIO OF DIPS \$18

Choose any 3 dips from the above selection

CHEESE PLATE (V) (GF) \$10

A selection of traditional Mediterranean cheeses served with walnuts & spices

SHAKSHUKA (V) (GF) \$10

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

BABA GANUOSH – AUTHENTIC (VG) (GF) \$10

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

ARTICHOKE HARMONI (VG) (GF) \$10

Sautéed artichokes combined with a harmony of lightly seasoned vegetables

CALAMARI SALATA \$12

Baby calamari sautéed with herbs and vegetables

DOLMA (VG) \$10

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

LENTIL KOFTE (VG) \$10

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

SICAK (HOT) MEZES

SIGARA BOREĞI (V) \$8

Handmade traditional pastry filled with feta cheese

ICLI KOFTE \$14

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

ISPANAKLI ICLI KOFTE (VG) \$14

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

MIDYE DOLMA \$12

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

ZUCCHINI FRITTERS (V) \$11

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

ARNAVUT CIĞERI \$8

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

SAGANAKI \$14

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

CALAMARI \$14

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

GARLIC PRAWNS \$14

Grilled prawns combined with a dash of white wine, garlic and lemon

CHILLI PRAWNS \$14

Sautéed prawns infused with chilli, garlic & olive oil

CHAR-GRILLED OCTOPUS \$14

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

SAUTÉED SCALLOP TAVA \$18

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

MANTI – TRADITIONAL \$12

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

MAINS

TAKSIM SIGNATURE DISH

TRADITIONAL TURKISH ADANA \$24

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

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|---------------------|-------|
| ADANA FOR 2 - 40 CM | \$46 |
| ADANA FOR 3 - 60 CM | \$66 |
| ADANA FOR 4 - 80 CM | \$84 |
| ADANA BY THE METRE | \$100 |

CHAR-GRILLED MEATS

Our main course meals are served with char-grilled vegetables & traditional Turkish kisir (a blend of crushed wheat, parsley, peppers, mint & herbs in a dry tomato sauce)

TAKSIM GRILL FOR 2 \$55

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

LAMB CUTLETS \$37

Succulent char-grilled lamb cutlets

KOFTE \$24

Traditional Turkish char-grilled lamb mince seasoned meat patties

MUSHROOM KOFTE \$24

Char-grilled mushroom & lamb mince seasoned meatballs

LAMB SHISH \$30

Succulent char-grilled seasoned lamb fillet skewers

CHICKEN SHISH \$24

Succulent char-grilled seasoned chicken tenderloins skewers

MIXED SHISH \$27

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

MAINS

SEAFOOD

BLUE EYE FILLETS \$32

Selected cuts of blue eye fillets, chargrilled and served with bulgur & chargrilled vegetables

KING GEORGE WHITING \$35

Boned whole whiting, chargrilled and served with bulgur & chargrilled vegetables

BABY SNAPPER \$35

Whole baby snapper, chargrilled and served with bulgur & chargrilled vegetables

ATLANTIC SALMON \$32

Selected cuts of atlantic salmon, chargrilled and served with bulgur & chargrilled vegetables

FISH OF THE DAY (Pls ask your waiter or refer to our specials board)

SALATAS (SALADS)

EZME SALATA \$12

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

GARDEN SALATA \$10

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

GREEK SALATA \$12

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

ONION & SUMAC SALATA \$8

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

ROKA SALATA \$12

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

KIDS MEALS

FISH WITH CHIPS OR SALAD \$15

CHICKEN SKEWERS WITH CHIPS OR SALAD \$15

KOFTE WITH CHIPS OR SALAD \$15

DESSERTS

BAKLAVA \$8

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

SUTLAC (RICE PUDDING) \$8

A traditional creamy Turkish rice pudding

SOBIYET \$9

Flaky filo pastry filled with cream & soaked in sweet syrup

KAZANDIBI \$9

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

AŞURE \$14

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

KUNEFE \$12

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

ICE CREAM \$7.50

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

CAKE SLICES \$8.00

Please ask your waiter or check our dessert display

FRUIT PLATTER \$15.00

A selection of seasonal fruits

COFFEE & TEAS

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| CAPPUCINO, FLAT WHITE, LATTE | \$4.0 |
| SHORT OR LONG BLACK, SHORT OR LONG MACCHIATO | \$4.0 |
| <i>Decaf, soy additional 0.50c</i> | |
| MOCHA | \$4.50 |
| HOT CHOCOLATE | \$5.0 |
| CHAI LATTE | \$5.0 |
| TURKISH COFFEE | \$5.0 |
| SELECTION OF TEAS | \$4.0 |
| TURKISH ÇAY (TEA) | \$2.50 |