

SOĞUK (COLD) MEZES

All Dips are served with Turkish Bread.

ACI EZME (CHILLI DIP) (V) (VG) \$10.50

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

CACIK DIP (V) \$9.50

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

CARROT DIP (V) \$9.50

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

CAPSICUM DIP (V) \$9.50

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

EGGPLANT DIP (V) \$10.00

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

HUMMUS DIP (V) (VG) (GF) \$10.00

Slow cooked chickpeas, pureed and blended with tahini drizzled with cumin & olive oil

TARAMA \$10.00

Fish roe infused with olive oil & freshly squeezed lemon

TRIO OF DIPS \$21

Choose any 3 Dips from the **above selection**

CHEESE PLATE (V) (GF) \$13.00

A selection of Mediterranean cheese with a drop of Olive Oil, served with crackers

SHAKSHUKA (V) (VG) (GF) \$13.00

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

BABA GANUOSH – AUTHENTIC (V) (VG) (GF) \$13.00

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

ARTICHOKE HARMONI (V) (VG) (GF) \$13.00

Sautéed artichokes combined with a harmony of lightly seasoned vegetables

DOLMA (V) (VG) (GF) \$13.00

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

LENTIL KOFTE (V) (VG) \$12.00

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

KIZARTMA (V) (VG) \$12.00

A selection of assorted fried vegetables, topped with finely chopped tomato and garlic yogurt dressing

Extras: Turkish Bread \$3 per basket, Selection of mixed Pickles \$7, Bowl of Rice \$6

SICAK (HOT) MEZES

SIGARA BOREĞI (V) \$9.50

Handmade traditional pastry filled with feta cheese

ICLI KOFTE \$15.50

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

ISPANAKLI ICLI KOFTE (V) (VG) \$15.50

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

MIDYE DOLMA (GF) \$13.50

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

ZUCCHINI FRITTERS (V) \$13.50

Freshly grated zucchini and vegetable fritters, served with garlic yoghurt & garnished with fresh dill

ARNAVUT CIĞERI \$10.00

Deep fried and seasoned lamb liver cubes, served with onion and parsley

SAGANAKI (V) \$16.50

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

MUSHROOM & SALMON CUPS (GF) \$16.00

Mushrooms cups filled with sliced salmon, topped with melted feta cheese, seasoned with parsley & drizzled with garlic butter

CALAMARI \$18.00

Your choice of char-grilled or deep-fried calamari served with Taksim special sauce

GARLIC PRAWNS (GF) \$18.00

King Prawns prepared with garlic, lemon, and a dash of fish stock

CHILLI PRAWNS (GF) \$18.00

Sautéed King Prawns infused with chilli, garlic & olive oil and a dash of fish stock

HAMSI TAVA \$17.00

Traditional pan-fried sardines coated in flour & polenta, served on a bed of lettuce

CHAR-GRILLED OCTOPUS (GF) \$18.00

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

SAUTÉED SCALLOP TAVA \$21.00

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

MANTI – TRADITIONAL \$15.00

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

MAINS

TAKSIM SIGNATURE DISH

TRADITIONAL TURKISH ADANA \$25.50

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

ADANA SHARING PLATTERS

ADANA FOR 2 - 40 CM	\$49
ADANA FOR 3 - 60 CM	\$72
ADANA FOR 4 - 80 CM	\$90
ADANA BY THE METRE	\$118

CHAR-GRILLED MEATS

Our main courses are served with char-grilled vegetables & choice of traditional Turkish bulgur or white rice

TAKSIM GRILL FOR 2 (GF) \$67

Share a mixture of delicious char-grilled tender Cutlets (2pc), Chicken Shish Skewers (2pc), Lamb Shish Skewers (2pc) and Mushroom Kofte (2pc)

LAMB CUTLETS (GF) \$39.50

Succulent char-grilled lamb cutlets

KOFTE \$25.50

Traditional Turkish char-grilled lamb mince seasoned meat patties

MUSHROOM KOFTE (GF) \$25.50

Char-grilled mushroom & lamb mince seasoned meatballs

LAMB SHISH (GF) \$33

Succulent char-grilled seasoned lamb fillet skewers

CHICKEN SHISH (GF) \$26

Succulent char-grilled seasoned chicken tenderloins skewers

MIXED SHISH (GF) \$30

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

Extras: Lamb Cutlets \$9 each, Koftes \$6 each, Lamb Shish \$13 per skewer, Chicken Shish \$9 per skewer

SEAFOOD

TAKSIM SEAFOOD PLATTER FOR 2 \$86

A selection of Char-grilled Seafood: Blue Eye Fillets, King Prawns, Scallops, Calamari, Octopus & Stuffed Mussels served with bulgur & char-grilled vegetables (items subject to availability)

BLU EYE FILLETS \$36

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

KING GEORGE WHITING \$38

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

ATLANTIC SALMON \$35

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

MAINS

VEGETARIAN/VEGAN

VEGETARIAN PLATE \$30.00

A selection of the finest Turkish vegetarian mezes: Sigara Boreği (cheese filling), Lentil Kofte, Dolma, Artichoke Harmoni, Ispanakli(spinach) icli kofte, Zucchini Fritters, Fella (Bulgar) Kofte, Barbunya (Kidney beans salad), Rice & assorted grilled vegetables

VEGAN PLATE \$30.00

A selection of the finest Turkish vegetarian mezes: Sigara Boreği (potato filling), Lentil Kofte, Dolma, Artichoke Harmoni, Ispanakli(spinach) icli kofte, Fella (Bulgar) Kofte, Barbunya (Kidney beans salad), Bulgar Rice & assorted grilled vegetables

SALATAS (SALADS) & SIDE DISHES

EZME SALAD (V) (VG) (GF) \$13.50

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

GARDEN SALAD (V) (VG) (GF) \$11.50

Fresh greens, tomatoes, onions, carrot, radish, roasted capsicum & cucumbers, seasoned with fresh herbs, dressed in olive oil & lemon

GREEK SALAD (V) (GF) \$13.50

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

ONION & SUMAC SALAD (V) (VG) (GF) \$9.50

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

ROKA SALAD (V) (VG) (GF) \$14.50

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

BOWL OF CHIPS (V) (VG) \$10.50

KIDS MEALS

FISH WITH CHIPS OR SALAD OR RICE \$17

CHICKEN SKEWERS WITH CHIPS OR SALAD OR RICE \$17

KOFTE WITH CHIPS OR SALAD OR RICE \$17

DESSERTS

BAKLAVA (V) \$10.00

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

SUTLAC (RICE PUDDING) (V) (GF) \$10.00

A traditional creamy Turkish rice pudding

SOBIYET (V) \$11.00

Flaky filo pastry filled with cream, pistachio & soaked in sweet syrup

KAZANDIBI (V) (GF) \$12.00

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

AŞURE (V) (VG) \$16.00

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

KUNEFE (V) \$15.00

Crispy baked cheese-filled dessert made with traditional finely shredded pastry, cheese, pistachio, soaked in sweet syrup. Service with Ice cream topping

ICE CREAM (V) \$9.50

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

CAKE SLICES \$10.00

Please ask your waiter or check our dessert display

PLATES & PLATTERS (Serving for 2 ppl)

FRUIT PLATTER (V) (VG) (GF) \$16

A selection of seasonal fruits

CHEESE PLATE (V) \$13

A selection of Mediterranean Cheese with a drop of Olive Oil, served with Crackers

RAKI LOVERS CHEESE PLATE (V) (GF) \$19

A selection of Mediterranean Cheese, Watermelon, Melon, Grapes & Pickles

WINE LOVERS CHEESE PLATE (V) \$19

A selection of assorted Cheese, Strawberries, Grapes, Dark Chocolate & Crackers

COFFEE & TEAS

CAPPUCINO, FLAT WHITE, LATTE	\$4.50
SHORT OR LONG BLACK	\$4.00
SHORT OR LONG MACCHIATO	\$4.00
MOCHA	\$5.00
HOT CHOCOLATE	\$5.00
CHAI LATTE	\$5.00
TURKISH COFFEE	\$4.50
TURKISH ÇAY (TEA)	\$2.50
SELECTION OF TEA'S	\$4.00
(English Breakfast, Earl Grey, Peppermint, Green, Chamomile, Apple)	

Extra's: (Decaf, Almond or Soy additional .50c)