SOĞUK (COLD) MEZES

All our dips are served with Turkish Bread.

ACI EZME (CHILLI DIP) (V) (VG) (GF) \$12.00

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

CACIK DIP (V) (GF) \$11.00

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

CAULIFLOWER DIP (V) (GF) \$12.00

Sautéed cauliflowers, carrot, onion, mayonnaise, garlic, almond flakes and rosemary in Yoghurt.

BEETROOT DIP (V) (GF) \$11.00

Roasted beetroot, garlic and onion blended with a selection of cheese, walnut and fresh mint.

EGGPLANT DIP (V) (GF) \$12.00

Smokey char-grilled eggplants combined with fresh drained yoghurt, tahini, seasoning, garlic & olive oil

HUMMUS DIP (v) (VG) (GF) \$12.00

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

GIRIT EZME (V) (GF) \$12.00

A selection of cheeses blended with fresh basil & pistachio

TARAMA (GF) \$12.00

Fish roe infused with olive oil & freshly squeezed lemon

TRIO OF DIPS \$23.00

Choose any 3 dips from the above selection

CHEESE PLATE (V) \$14.00

A selection of Mediterranean cheeses served with a drop of olive oil & crackers

LEVREK MARINE (GF) \$21.00

Marinated levrek(King George Whiting) with lemon juice, olive oil, salt and garnished with dill

BABA GANUOSH – AUTHENTIC (V) (VG) (GF) \$15.00

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

ARTICHOKE HARMONI (V) (VG) (GF) \$15.00

Sautéed artichokes combined with a harmony of lightly seasoned vegetables

DOLMA (4 PCS) (V) (VG) (GF) \$15.00

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

TAZE FASULYE (V) (VG) (GF) \$15.00

Braised green beans served in a tomato, onion, & olive oil sauce

KIZARTMA (V) (VG) \$14.00

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

Extras: Turkish Bread Basket \$4, Mixed Pickles \$8.50, Bowl of Rice \$7, Grilled Tomatoes & Peppers \$5.50

SICAK (HOT) MEZES

SIGARA BOREĞI (4 PCS) (V) \$11.00

Handmade traditional pastry filled with feta cheese

ICLI KOFTE (2 PCS) \$17.00

Spicy mince lamb & onion wrapped in a bed of cracked wheat, garnished with fresh lemon, garlic & parsley Vegetarian/Vegan option available with a Sauteed Spinach filling

MIDYE DOLMA (3 PCS) (GF) \$15.00

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

ZUCCHINI FRITTERS (3 PCS) (V) (VG Option avail) \$15.00

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

ARNAVUT CIĞERI \$14.50

Deep fried & seasoned Ox liver cubes, served with onion & parsley

SAGANAKI (V) (GF) \$19.00

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

CALAMARI FRIED \$21.00

Deep-fried calamari served with a side of our Taksim special sauce

CALAMARI CHARGRILLED \$21.00

Char-grilled calamari served on bed of fresh rocket, seasoned herbs, garlic & olive oil with a fava puree

GARLIC PRAWNS (3 PCS) (GF) \$22.00

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

CHILLI PRAWNS (3 PCS) (GF) \$22.00

Sautéed King Prawns infused with chilli, garlic & olive oil, served with a drizzle of fish stock

CHAR-GRILLED OCTOPUS (GF) \$21.00

Char-grilled octopus served on bed of fresh rocket, seasoned herbs, garlic & olive oil and a side of fava puree

SAUTÉED SCALLOP TAVA (6 PCS) \$24.00

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

MANTI – TRADITIONAL \$17.00

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

KARNIYARIK/IMAM BAYILDI \$15.00

Fried eggplant stuffed with sauteed chopped onions, garlic, tomato, yellow peppers, capsicum and ground mince

Vegetarian option available without mince

ALI NAZIK \$17.00

Smoked and char-grilled eggplant combined with yogurt, tahini and garlic and topped with slow cooked strips of lamb shank

Extras: Turkish Bread Basket \$4, Mixed Pickles \$8.50, Bowl of Rice \$7, Grilled Tomatoes & Peppers \$5.50

MAINS

TAKSIM SIGNATURE DISH

TRADITIONAL TURKISH ADANA \$27.50

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	\$53
ADANA FOR 3 - 60 CM	\$80
ADANA FOR 4 - 80 CM	\$96
ADANA BY THE METRE	\$125

CHAR-GRILLED MEATS

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

TAKSIM GRILL FOR 2 \$71.00

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

LAMB CUTLETS (4PCS) (GF) \$41.50

Succulent char-grilled lamb cutlets

KOFTE (4PCS) \$27.50

Traditional Turkish char-grilled seasoned lamb mince patties

BEEF SHASLIK (3 SKEWERS) (GF) \$40.00

Char-grilled skewered Beef Eye Fillet, with char-grilled tomatoes & peppers

LAMB SHISH (2 SKEWERS) (GF) \$36.00

Succulent char-grilled seasoned lamb fillet skewers

CHICKEN SHISH (2 SKEWERS) (GF) \$29.00

Succulent char-grilled seasoned chicken tenderloins skewers

MIXED SHISH (2 SKEWERS) (GF) \$33.00

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

Extras: Lamb Cutlets \$10 each, Koftes \$7 each, Lamb Shish \$14 per skewer, Chicken Shish \$10 per skewer, Chicken wings \$2.50 each

SEAFOOD

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

TAKSIM SEAFOOD PLATTER FOR 2 \$92.00

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)

BLUE EYE FILLETS \$39.00

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

SWORDFISH \$41.00

Char-grilled sword fish skewers marinated in dill & lemon, served with bulgur & char-grilled vegetables

ATLANTIC SALMON \$38.00

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

MAINS

VEGETARIAN/VEGAN

VEGETARIAN PLATE \$33.00

A selection of the finest Turkish vegetarian mezes: Sigara Boreği (cheese filling), Dolma, Artichoke Harmoni, Zucchini fritter, Yesil Fasulye (green beans), white rice & assorted grilled veggie shish

VEGAN PLATE \$33.00

A selection of the finest Turkish vegetarian mezes: Sigara Boreği (potato filling), Dolma, Artichoke Harmoni, Zucchini fritter, Yesil Fasulye (green beans),

Bulgar Rice & assorted grilled veggie shish

VEGAN KEVAB \$26.00

Kevab tender steak sauteed with seasonal vegetables and our Turkish spice blend served with bulgar rice

SALATAS (SALADS) & SIDE DISHES

EZME SALAD (V) (VG) (GF) \$15.00

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

GARDEN SALAD (V) (VG) (GF) \$13.00

Fresh greens, tomatoes, onions, carrot, radish, roasted capsicum & cucumbers, seasoned with fresh herbs & dressed in our Taksim salad dressing

GREEK SALAD (V) (GF) \$15.00

Fresh greens, tomatoes, red onions, cucumbers, fresh mint, olives & feta, seasoned with oregano & drizzled in lemon & olive oil

ONION & SUMAC SALAD (V) (VG) (GF) \$11.00

Finely chopped red onions, parsley & sumac, topped with char-grilled tomato & peppers, dressed in olive oil & lemon

ROKA SALAD (V) (VG) (GF) \$16.50

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

BOWL OF CHIPS (v) (VG) \$12.00

BOWL OF WHITE RICE (V) (GF) \$7.00

BOWL OF BULGUR RICE (V) (VG) \$7.00

KIDS MEALS

FISH (with an option of either chips, salad or rice) \$18.00

CHICKEN SKEWERS (with an option of either chips, salad or rice) \$18.00

KOFTE (with an option of either chips, salad or rice) \$18.00

DESSERTS

BAKLAVA (3 PCS) (v) \$14.00

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

Served with a scoop of Turkish Maras Vanilla Ice Cream

SUTLAC (RICE PUDDING) (V) (GF) \$12.00

A traditional creamy Turkish rice pudding

KAZANDIBI (V) (GF) \$14.00

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

RED VELVET REVANI (v) \$13.00

The semolina-based texture and aromatic syrup-soaking characteristic of traditional Revani harmoniously blends with the cacao infused unique Red Velvet cake

Add scoop of ice cream + \$4.00

KUNEFE (v) \$19.00

Crispy baked cheese-filled dessert made with traditional finely shredded pastry, cheese, pistachio, soaked in sweet syrup. Served with a scoop of Turkish Maras Vanilla Ice Cream

ICE CREAM (V) \$11.00

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

MOSAIC CAKE (V) \$13.00

Turkish biscuit's mixed with melted chocolate & pistachio, Vegan option available.

Add scoop of ice cream + \$4.00

PLATES & PLATTERS (serving for 2 people)

FRUIT PLATTER (V) (VG) (GF) \$20.00

A selection of seasonal fruits

CHEESE PLATE (V) \$14.00

A selection of Mediterranean cheeses served with a drop of olive oil & crackers

RAKI LOVERS CHEESE PLATE (V) (GF) \$22.00

A selection of Mediterranean cheeses, watermelon, melon, grapes & pickles

WINE LOVERS CHEESE PLATE (V) \$22.00

A selection of assorted cheeses, 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
МОСНА	\$5.00
HOT CHOCOLATE	\$5.00
CHAI LATTE	\$5.00
TURKISH COFFEE	\$4.50
TURKISH ÇAY (TEA)	\$2.50
SELECTION OF TEA'S (English Breakfast, Earl Grey, Peppermint, Green, Chamomile, Apple)	\$4.00

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