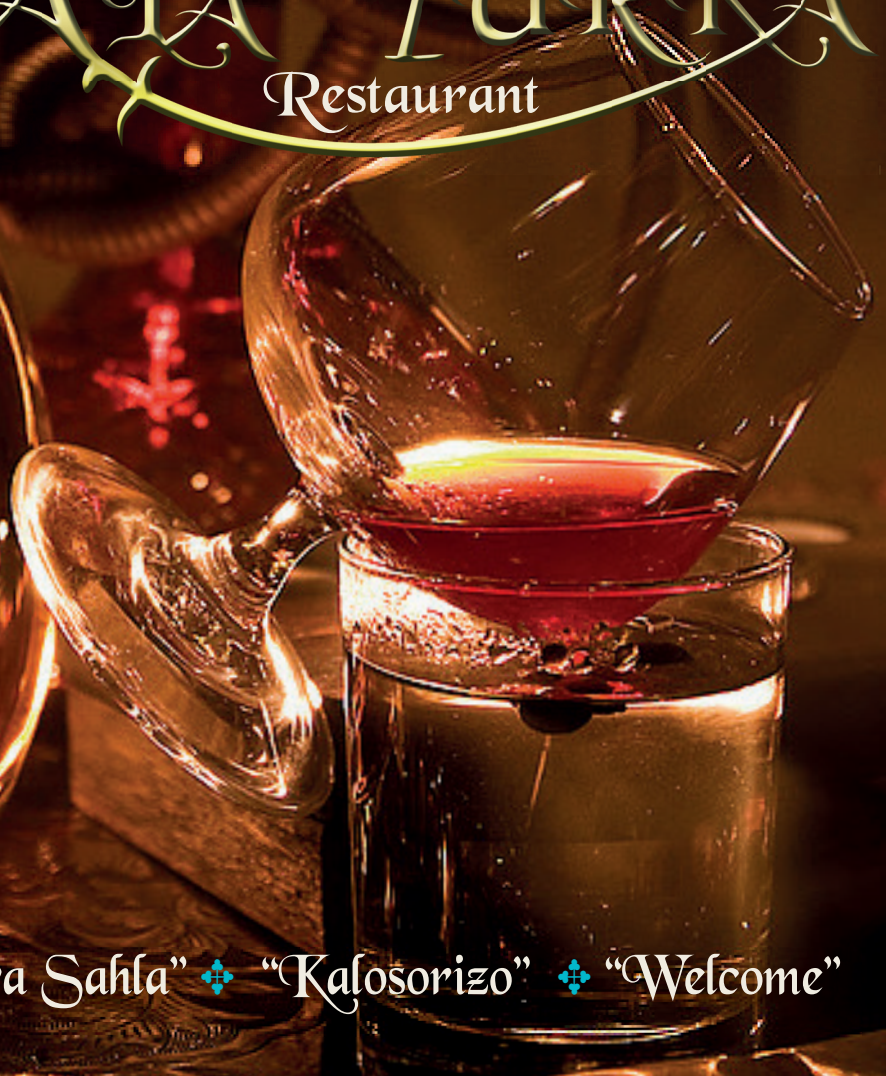




# A'LA TURKA

Restaurant



"Hosgeldiniz" ❖ "Ahla wa Sahla" ❖ "Kalosorizo" ❖ "Welcome"



# A very warm welcome to A'la Turka

We offer you a very unique dining experience, as Turkish cuisine is considered one of the three finest cuisines in the world.

The name "A'la Turka" is derived from the 18th century in the early days of the Ottoman Empire is a combination of food, music, art and culture "Where East meets West".

In the days when Istanbul was still called Constantinople. You have come to feast on meze, exciting new flavors! We promise to enchant you with our hospitality and entertain you with our shows!

*Dear valued guest all our food is freshly prepared from scratch.*

*All our herbs are organic.*

*Our olives, olive oil, vine leaves, halva, mineral water, beer's liqueurs, dry ingredients and spices are imported from turkey and lebanon. Please be patient as our cuisine takes time to prepare.*



**A 10% SERVICE FEE IS ADDED TO ALL BILLS.**

**COVER CHARGE R30pp FOR ENTERTAINMENT ON FRIDAY AND SATURDAY  
OR WHENEVER WE HAVE ENTERTAINMENT FOR YOU...**



- WE DO NOT ACCEPT CHEQUES AND NO SPLIT BILLS PLEASE -
- TIPPING THE BELLY DANCER IS A MIDDLE EASTERN CUSTOM -



# Set Menus

SET MENUS ARE SERVED IN PLATTERS  
SPREAD ACROSS THE TABLE LIKE A MIDDLE EASTERN FEAST...

DESIGNED FOR 2 PEOPLE OR MORE



NB: PORTIONS WILL BE DETERMINED BY THE NUMBER  
OF SET MENUS ORDERED.







# The Ottoman Set Menu

**R350.00pp**

## MEZE STARTERS

(PAIR WELL WITH KRONE BOREALIS BRUT)

*Includes all of the following mezes served with hot pita bread*

**Cacik (Turkish) Tzatziki (Greek)** Yoghurt, cucumber & a hint of garlic

**Tabouleh (Lebanese) Kisir (Turkish)** Bulgur wheat, tomatoes, onion, fresh mint, fresh parsley, lemon juice, olive oil, paprika and green pepper **Humus (Turkish) Hummus (Greek) Humus Bi Tahini (Lebanese)** Chick pea and sesame seed puree, blended with lemon juice and olive oil

**Kizartma (Turkish)** Lightly Fried carrots, potato, green pepper, red pepper and aubergine blended together with garlic, yoghurt, paprika, herbs and olive oil **Dolma (Turkish) Dolmades (Greek)** Piquantly seasoned rice, herbs & spice, delicately wrapped in organic spinach, cabbage or vine leaves (whatever is available) served with yoghurt Feta Cheese Served with herbs and fresh parsley

**Mixed Pickles** an assortment of pickled seasonal veggies

## MAIN COURSE KEBAB PLATTERS

(PAIR WELL WITH MURATIE MERLOT)

*Served with Pilav (Rice of the day).*

### Doner Kebab Chef's Choice

Delicate slices of lamb and beef served on a bed of hot pita bread with yoghurt, topped with our famously secret sauce

### Shish Kebab

Marinated lamb on a skewer and grilled to perfection and served with pita, vegetables and rice

### Adana Kebab

Ground beef and lamb blended with herbs and spices, grilled to perfection on a skewer

### Tavuk Shish Kebab (Chicken)

Marinated chicken breast on a skewer grilled to perfection

## DESSERT PLATTER

Platter consists of fresh fruit, baklava and Turkish delight





# The Emperors Set Menu

**R295.00pp**

## MEZE STARTERS

(PAIR WELL WITH KRONE BOREALIS BRUT)

*Includes all of the following mezes served with hot pita bread*

**Cacik (Turkish) Tzatziki (Greek)** Yoghurt, cucumber & a hint of garlic **Tabouleh (Lebanese) Kisir (Turkish)** Bulgur wheat, tomatoes, onion, fresh mint, fresh parsley, lemon juice, olive oil, paprika and green pepper

**Humus (Turkish) Hummus (Greek) Humus Bi Tahini (Lebanese)** Chick pea and sesame seed puree, blended with lemon juice and olive oil **Kizartma (Turkish)** Lightly Fried carrots, potato, green pepper, red pepper and aubergine blended together with garlic, yoghurt, paprika, herbs and olive oil

**Dolma (Turkish) Dolmades (Greek)** Piquantly seasoned rice, herbs & spice, delicately wrapped in organic spinach, cabbage or vine leaves (whatever is available) served with yoghurt Feta Cheese Served with herbs and fresh parsley

**Mixed Pickles** an assortment of pickled seasonal veggies

## MAIN COURSE PLATTER

(PAIR WELL WITH SPIER CREATIVE BLOCK 5)

*Served with hot pita bread Turka potatoes*

### Kofte/Keftedes/ Kafta

Grilled beef meatballs, seasoned with garlic and herbs

### Chop shish -Lamb

Grilled mini lamb kebabs marinated in olive oil and organic herbs

### Chop shish-Chicken

Grilled mini chicken kebabs marinated in olive oil and organic herbs.

### Borek

Spinach & Feta -sauteed spinach & feta wrapped in phyllo pastry

### Mihshi Malfoul dolmades

Cabbage Dolma, delicately prepared fresh cabbage leaves stuffed with meat, rice herbs and spices, and drizzled with garlic youghut

## DESSERT PLATTER

Platter of baklava and fresh seasonal fruit



# The Sultans Set Menu

**R295.00pp**

## MEZE STARTERS

(PAIR WELL WITH KRONE BOREALIS BRUT)

*Includes all of the following mezes served with hot pita bread*

**Cacik (Turkish) Tzatziki (Greek)** Yoghurt, cucumber & a hint of garlic

**Tabouleh (Lebanese) Kisir (Turkish)** Bulgur wheat, tomatoes, onion, fresh mint, fresh parsley, lemon juice, olive oil, paprika and green pepper

**Humus (Turkish) Hummus (Greek) Humus Bi Tahini (Lebanese)** Chick pea and sesame seed puree, blended with lemon juice and olive oil

**Kizartma (Turkish)** Lightly Fried carrots, potato, green pepper, red pepper and aubergine blended together with garlic, yoghurt, paprika, herbs and olive oil

**Dolma (Turkish) Dolmades (Greek)** Piquantly seasoned rice, herbs & spice, delicately wrapped in organic spinach, cabbage or vine leaves (whatever is available) served with yoghurt Feta Cheese, herbs and fresh parsley

**Mixed Pickles** an assortment of pickled seasonal veggies

## MAIN COURSE PLATTER

(PAIR WELL WITH GLEN CARLOU SYRAH)

*Served with hot pita bread Turka potatoes*

### Doner Kebab

(Alexander kebab) (chefs choice) - The famous Turkish specialty  
Delicate slices of lamb and beef spread on a bed of grilled pita smothered in yoghurt, and topped with our famously secret sauce.

### Kofte/Keftedes/ Kafta

Grilled beef meatballs, seasoned with garlic and herbs

## DESSERT PLATTER

Platter of halva and fresh seasonal fruits



# The Gypsy Set Menu

**R280.00pp**

## **STARTER**

(PAIR WELL WITH DE KRANS CAPE RUBY)

## **CHORBA/SOUP**

We offer fresh homemade soup of the day, served with a basket of fresh pita bread.  
This Set menu and soup of the day to be ordered in advance.

## **SOUP OF THE DAY**

Please ask your waitron which soup is available

## **MAIN COURSE**

(PAIR WELL WITH RIETVALLEI SPV)

*Served with rice dish (Pilav) of the day*

## **Yoghurt Beef Kebab**

Slices of beef fillet grilled to perfection  
served with vegetables on a delicious bed of pita bread  
drizzled with yoghurt and ottoman sauce

## **DESSERT PLATTER**

Platter of Turkish delight and fresh seasonal fruits





# The Istanbul Set Menu

R250.00pp

## MEZE STARTERS

(PAIR WELL WITH KRONE CUVÉE BRUT)

*Includes all of the following mezes served with hot pita bread*

**Cacik (Turkish) Tzatziki (Greek)** Yoghurt, cucumber & a hint of garlic

**Tabouleh (Lebanese) Kisir (Turkish)** Bulgur wheat, tomatoes, onion, fresh mint, fresh parsley, lemon juice, olive oil, paprika and green pepper

**Humus (Turkish) Hummus (Greek) Humus Bi Tahini (Lebanese)**

Chick pea and sesame seed puree, blended with lemon juice and olive oil

**Kizartma (Turkish)** Lightly Fried carrots, potato, green pepper, red pepper and aubergine blended together with garlic, yoghurt, paprika, herbs and olive oil

**Dolma (Turkish) Dolmades (Greek)** Piquantly seasoned rice, herbs & spice, delicately wrapped in organic spinach, cabbage or vine leaves (whatever is available) served with yoghurt Feta Cheese, herbs and fresh parsley

**Mixed Pickles** an assortment of pickled seasonal veggies

## MAIN COURSE PLATTER

(PAIR WELL WITH GLEN CARLOU PINOT NOIR)

### Vegetarian Makloubet

Fresh seasonal Vegetables, grilled to perfection with garlic, oregano and olive oil, served black lentil rice

## DESSERT PLATTER

Platter of fresh seasonal fruits



# A'la Carte Menu

## MEZE (STARTERS)

MEZE IS A WAY OF LIFE IN THE EASTERN MEDITERRANEAN,  
AS TAPAS ARE A TRADITION IN SPAIN.

MOST TURKISH, GREEK, & LEBANESE  
MEALS START WITH A COLLECTION OF MEZES (APPETIZERS),  
SPREAD ON A TABLE LIKE A MIDDLE EASTERN FEAST, AND EVERYONE HELPS THEMSELVES,  
CHOOSING ITEMS WITH CONTRASTING FLAVOURS AND TEXTURES  
THAT COMPLIMENT ONE ANOTHER

*(Please note: some items are not always available!)*

AUTHENTIC MEZE DISHES FROM THE MIDDLE EAST, FRESHLY PREPARED AND  
SERVED ON PLATTERS TO ENJOY





## Cold-Sultans Delight

(PAIR WELL WITH KRONE BOREALIS BRUT)

A lovely platter selection of fresh home made meze containing:

Kizartma, tabouleh, cacik, humus, yogurtlu patlican, stuffed dolma, olives, feta, mixed pickles and fresh hot pita

Meze platter for one	R120
Meze platter for two	R240
Meze platter for three	R360
Meze platter for four	R480



## Hot Emperor's Delight

(PAIR WELL WITH SPIER SIGNATURE MERLOT)

A selection of pastry, cabbage dolma, lamb chop sish, Chicken chop sish, kofte, falafel

Meze platter for one	R175
Meze platter for two	R350
Meze platter for three	R525
Meze platter for four	R700





## Cold Meze - Starters

(PAIR WELL WITH SPIER BRUT MCC )

PITA BREAD IS NOT INCLUDED, ORDER ACCORDING TO YOUR APPETITE

### **Tabouleh /kisir**

**R60**

A salad prepared with bulgur wheat, tomatoes, green peppers, spring onion, garlic, fresh parsley, lemon juice, olive oil, paprika paste. And served with lettuce

### **Cacik/ tzatziki**

**R55**

Yoghurt, cucumber and a hint of garlic

### **Humus**

**R60**

Chick pea and sesame puree, with lemon, garlic and olive oil

### **Yoghurt patlijan/ baba ghannouj**

**R60**

Baked aubergine blended with yoghurt, garlic, olive oil, lemon and tahini

### **Kizartma**

**R60**

Lightly fried carrots, potato, green peppers red peppers and aubergine blended together with garlic & yoghurt paprika, herbs and olive oil

### **Dolma / dolmades**

**R60**

Piquantly seasoned rice, pine nuts, currants, herbs and spices, delicately wrapped in organic vine or spinach leaves steamed served with yoghurt

### **Shi kofte /kibbeh (check availability with waiter)**

**R90**

A traditional raw beef dish, prepared with spices and bulger wheat, served with lettuce and olive oil

### **Mixed Pickels**

**R48**

Spicy and pickled mixed seasonal vegetables

### **Olives**

**R55**

With olive oil & spiced

### **Sundried Tomato Pesto**

**R55**

With pepper paste, walnuts, onion, garlic, mixed spices to perfection

### **Feta cheese**

**R55**

with herbs, chopped tomato & parsley



## Hot Meze - Starters

**Soup of the day - Chorba (Soup)**

*Please ask us about our traditional soup of the day*

**Damascus Hummus - Arab Tava**

**R65**

(PAIR WELL WITH DEMORGENZON METHOD CAP CLASSIQUE)

Chick pea and sesame puree, with lemon, garlic and olive oil,  
topped with beef mince and pine nuts

**Kofte/keftedes/ kafta**

**R65**

(PAIR WELL WITH GLEN CARLOU MERLOT)

Grilled beef meatballs, seasoned with garlic and herbs

**Chop Shish**

**R70**

(PAIR WELL WITH SPIER SIGNATURE CABERNET SAUVIGNON)

Grilled mini lamb kebabs marinated in olive oil and organic herbs

**Fried Falafel**

**R70**

Chick pea blended with parsley, garlic and spices

**Mihshi Malfoul (Lebanese)**

**R70**

(PAIR WELL WITH SPIER SIGNATURE RED BLEND)

Cabbage dolma, delicately prepared fresh cabbage leaves stuffed with meat, rice herbs  
and spices, oven baked in lamb stock and served with garlic yogurt

**Borek**

(PAIR WELL WITH LABRI CHARDONNAY)

Spinach & feta -sauteed spinach & feta wrapped in phyllo pastry

**R70**

Beef & onion- beef & onion & herbs wrapped in lebanese flat bread

**R75**

**Pita bread**

small

**R15**

**Large flat bread**

large

**R20**



# Salads

(PAIR WELL WITH SPIER SIGNATURE CARDONNAY / PINOT NOIR /  
ALTYDGEDACHT CABERNET FRANC BLANC)

## **Morrocon Chicken Salad**

**R80**

Sauteed chicken fillet strips, served with a walnut and garlic dressing, on a basic green salad

## **Turkish Choban Salad**

**R65**

Finely cut frsh tomato, onion, green pepper, cucumber, parsley and mint with pomegranate molasses olive oil, chilli and garlic lemon juice dressing

## **Arabian Beef Salad**

**R95**

Panfried beef strips, toasted sesame seeds, olives and finely cut fresh tomato, onion, green pepper cucumber, parsley and mint with cumin, olive oil, chilli and lemon dressing

## **Cypriots Halloumi Salad**

**R70**

Halloumi cheese served on fresh salad leaves

## **Greek Salad**

**R70**

(PAIR WELL WITH ARAK)

Tomato, lettuce, onions and green peppers, cucumber topped with feta cheese and olives, drizzled with our home made salad dressing

## **Turkish Watermelon & Feta Salad** *(check availability)*

**R63**

(PAIR WELL WITH ARAK)

Fresh chunks of watermelon and feta cheese, drizzled with olive oil





# Main Courses

All main courses are served with Pilaf (rice) of the day

## **Doner Kebab (Alexander kebab) (chefs choice)**

**R155**

(PAIR WELL WITH MURATIE ALBERTA ANNEMARIE MERLOT)

The famous turkish specialty. Delicate slices lamb and beef spread on a bed of grilled pita smothered in yoghurt, and topped with our famously secret sauce

## **Kleftiko (Greek)**

**R180**

(PAIR WELL WITH SPIER CREATIVE BLOCK 3)

Slow oven baked lamb shank, individually wrapped in its own pocket with olive oil, garlic, tomatoes, feta cheese and mountain herbs

## **Sheikh al Mihshi (Lebanese)**

**R160**

(PAIR WELL WITH SPIER SIGNATURE RED BLEND)

Authentic oven baked aubergine (eggplant) that has been delicately stuffed with lamb cubes, herbs & spices, smothered in a delicious tomato based sauce, cooked to perfection

## **Adana Kebab (Authentic Turkish)**

**R150**

(PAIR WELL WITH GLEN CARLOU SYRAH)

Ground beef and lamb blended with herbs and spices, grilled to perfection on a skewer and served with pita, vegetables and rice

## **Moroccan Fillet**

**R180**

(PAIR WELL WITH NEIL ELLIS CABERNET SAUVIGNON)

Flame grilled beef fillet (250g) marinated in organic oreganum and olive oil served on a bed of bulger pilav & sautéed vegetables, topped with our secret sauce

## **Shish Kebab (Lamb)**

**R145**

(PAIR WELL WITH RIETVALLEI CABERNET SAUVIGNON)

Marinated lamb on a skewer grilled to perfection and served with pita, vegetables and rice

## **Yoghurt Beef Kebab**

**R180**

(PAIR WELL WITH MURATIE ALBERTA ANNAMARIE MERLOT)

Slices of beef fillet grilled to perfection served with vegetables on delicious bed of pita bread drizzled with yoghurt and ottoman sauce



# Main Courses

All main courses are served with Pilaf (rice) of the day

## Tavuk Kebab (chicken kebab)

R120

(PAIR WELL WITH NEIL ELLIS GROENKLOOF SAUVIGNON BLANC)

Marinated chicken breast on a skewer, grilled, served with pita and pilaf of the day

## Grilled Kofte

R140

(PAIR WELL WITH GLEN CARLOU MERLOT)

Grilled, spicy beef mince kofte blended with mountain herbs & spices and hints of garlic served on a bed of turkish pilaf & pita, grilled peppers and paprika butter sauce

## Vegetarian Makloubet

R110

(PAIR WELL WITH ALTYDGEDACHT PINOT NOIR)

Fresh seasonal vegetables, grilled to perfection with garlic, oregano and olive oil, served bulger pilav

## Speciality Platter - for two (2)

R300

(PAIR WELL WITH MURATIE ALBERTA ANNAMARIE MERLOT)

A delicious combo of our two famous doner & adana kebabs

## Mixed Kebab for one

R195

(PAIR WELL WITH SPIER SIGNATURE MERLOT)

A meat lovers platter with doner, lamb, chicken & adana kebabs served with pilaf of the day

## Mixed Kebab Platter for four (4)

R700

(PAIR WELL WITH RIETVALLEI CABERNET SAUVIGNON)

A delicious platter for friends with all four famous kebabs, doner, lamb shish, chicken shish and adana kebabs served with grilled tomato & peppers and pilaf

## Extras

Bulgur pilaf

R40

Turka potato

R40

Pilav (rice)

R40

Yougurt (with or without garlic)

R30

# Desserts

Home-made Baklava	R75
Oriental Halva	R70
Turkish Delight	R65
Dom Pedro	R55
Turkish Delight Ice-cream	R55



## Middle Eastern Pipes

Nargileh (Turkish) Argileh (Lebanese) hubbly bubbly	R80
	R30 per refill
	R15 extra charcoal

### FLAVOURED TOBACCO

*Strawberry, cherry, apple, rose, banana, mixed fruit, apricot, lemon, orange,  
mint, turkish, cola, melon, mandarin*

~ Please ask your waiter for tobacco tray to see what is available ~