

ROSE WINES

	175ml	250ml	Bottle
17. PAMUKKALE SENFONI ROSE - TURKEY	4.50	5.50	15.50
<i>Attractive bright pink coloured rose with a bouquet of strawberries and cherries. Fresh, fruity and crisp.</i>			
18. KAVAKLIDERE LAL - TURKEY	5.25	6.25	19.95
<i>An attractive, light pink colour, dry yet open palate dominated by delicious strawberry and raspberry flavours. A refreshing option that can be enjoyed solo or with variety of dishes.</i>			
19. BERINGER WHITE ZINFANDEL ROSE - USA			21.95
<i>Forward, fruity and syrupy Zinfandel Rose with a palate accentuated by ripe cherries, strawberries and red plum.</i>			
20. PALADIN PINOT GRIGIO ROSE - ITALY			24.95
<i>Pleasant, bright pink Pinot Grigio with aromas of wild strawberries, pears and dried fruits. Hearty and dry on the palate, good as aperitif or with any dish of choice.</i>			

CHAMPAGNES & SPARKLING

	175ml	Bottle
21. PALADIN PROSECCO TONDO DOC - ITALY	6.95	24.50
<i>Harmonious, aromatic Prosecco of straw yellow colour, having a refreshing feel, delicate mousse and lots of apple, white flowers and almond notes on the palate.</i>		
22. CHAMPAGNE TESTULAT - FRANCE		39.90
<i>A classic, stylish champagne made predominantly from Pinot Noir grapes. Full bodied, balanced with soft, subtle mousse and hints of white fruits and sweet apple on the palate. Perfect for any occasion and with any food on the menu.</i>		

COCKTAILS

PORN STAR MARTINI <i>Vodka, Passoa, Passion Fruit</i>	APEROL SPIRITZ <i>Aperol, Prosecco, Soda Water</i>	MOJITO <i>Rum, Fresh Mint, Lime & Lemon</i>
8	9	9
ESPRESSO MARTINI <i>Vodka, Espresso, Kahlua</i>	MARGARITA <i>Tequila, Lime, Sugar, Triple Sec</i>	LONG ISLAND ICE TEA <i>Vodka, Rum, Gin, Tequila, Triple Sec</i>
8	8	9

BEERS & CIDERS

EFES DRAFT 500ML	4.50
CORONA	3.90
PERONI 330ML	3.90
NETHERGATE STOUR VALLEY GOLD 500ML	4.50
SAMUEL SMITH ORGANIC CIDER 550ML	4.50

Please inform us if you have any allergies as dishes could contain some amount of common allergens.

SPIRITS

TURKISH RAKI	Glass 50ml	Bottle 35cl	Bottle 70cl
YESIL EFE	5.00	19.50	35.00
YENI RAKI	5.00	24.95	44.95
			Glass 50ml
SCOTCH / BOURBON WHISKEY			
JACK DANIELS			5.00
CHIVAS REGAL			6.90
GLENFIDDICH SINGLE MALT			6.90
MONKEY SHOULDER'S			5.90
FAMOUS GROUSE			5.00
BELL'S			5.00
COGNAC			
COURVOISIER			5.00
REMY MARTIN XO			6.90
HENNESSY			5.00
MARTELL			5.00
VODKA			
SMIRNOFF			5.00
ABSOLUTE			5.00
CIROC			5.00
GIN			
SUFFOLK DISTILLERY (HAND CRAFTED GIN)			6.90
GORDON'S			5.00
PINK GIN			5.00
HENDRICK'S			5.00
TEQUILA			
EL JIMADOR			5.00
TEQUILA GOLD			5.00
PATRON XO CAFE			6.90
LIQUEURS			
MARTINI BIANCO / ROSSO			5.00
PIMMS			5.00
CAPTAIN MORGAN (WHITE - DARK)			5.00
TIA MARIA			5.00
BAILEYS			5.00
COINTREAU			5.00
MALIBU			5.00
SOUTHERN COMFORT			5.00
AMARETTO			5.00
GRAND MARNIER			5.00
LIMONCELLO			5.00

SOFT DRINKS


COKE / COKE ZERO / DIET COKE	2.25
FANTA / SPRITE	2.25
GINGER BEER	3.50
AYRAN	2.25
SALGAM JUICE (Turnip Juice)	2.25
PREMIER TONIC WATER	2.95
STILL WATER	S 2.25 L 3.50
SPARKLING WATER	S 2.25 L 3.50
FRESH ORANGE JUICE	3.50
HOMEMADE LEMONADE	3.50
JUICES (Apple, Orange, Pineapple, Cranberry)	2.00
MILKSHAKES (Vanilla, Chocolate, Strawberry)	3.50

HOT DRINKS

TURKISH COFFEE	2.50
CAPPUCCINO	3.00
ESPRESSO	2.50
DOUBLE ESPRESSO	2.50
BLACK COFFEE	2.50
WHITE COFFEE	2.50
LATTE	3.00
HOT CHOCOLATE	3.00
FRESH MINT TEA	3.00
TEA	2.50
<i>(English, Peppermint, Green, Camomile, Apple, Ginger & Lemon, Mint & Lemon)</i>	

KEEP IN TOUCH

 Lydiaturkishkitchen

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RESTAURANT



MENU

Chilled Appetisers

OLIVES / 3.5 (GF)(VF)(V)

A selection of mixed olives marinated in olive oil and mixed herb dressing

MELON & CHEESE PLATTER / 6.5 (V)

A perfectly sliced portion of melon & feta cheese

GRILLED AUBERGINE / 5.5 (V)

Grilled aubergines, crushed garlic, grilled peppers and tomato, parsley, mixed herbs

ALI NAZIK / 4.5 (GF) (V)

Yogurt, aubergine, garlic and olive oil

TARAMA / 4

Smoked cod roe mousse, finished with a lemon juice and garlic dressing

HUMMUS / 4 (GF)(VF)(V)

Mashed chickpeas blended with tahini, finished with olive oil, lemon juice and garlic.

YAPRAK SARMA (VINE LEVES) / 4 (V)

Stuffed vine leaves with rice & pine kernels

KISIR / 3.5 (V)

Bulgur (wheat), tomato sauce, celery, herbs and spring onions

SAKSUKA / 4.5 (GF)(VF)(V)

Cubed aubergines, peppers and potatoes served with a tangy tomato sauce

CACIK / 4 (GF)(V)

Strained yogurt fused with shavings of cucumber, finished with a fresh mint, garlic and olive oil dressing

MIX CHEESE PLATTER / 6.5 (V)

Goat Cheese, Gouda Cheese, Mozzarella and Feta cheese served with olive oil

COLD MIXED MEZE / 12.5

Hummus, Cacik, Saksuka, Kisir

HOT MIXED MEZE / 14.5

Grilled Halloumi, Crispy Calamari, Grilled Sucuk, Falafel, Filo Pastry

SHARED PLATTERS

The Mixed Grill

(2-3 people) **49.00**

One choice from cold starters and a selection of lamb shish, chicken shish, chicken kofte and chicken wings. Served with rice and salad.

Family Platter

(4 people) **69.00**

Cold mix meze to start with then a selection of lamb chops, lamb ribs, lamb shish, chicken shish, lamb kofte, chicken kofte and chicken wings. Served with rice and salad.

Hot Appetisers

SOUP OF THE DAY / 5.5

Please ask your server for today's choice

LAMB LIVER / 5.5

Diced pieces of lamb liver cooked in a hot pan with butter and herbs

GRILLED HALLOUMI / 4.9 (GF) (V)

Slices of halloumi, kissed by the flames of the grill.

ASPARAGUS WITH GARLIC / 5.5 (VF)

Grilled asparagus with olive oil, garlic and herbs

FILLO PASTRY / 4.9 (V)

Filo pastry filled with feta cheese and parsley

FALAFEL / 4.9 (VF) (V)

Spiced & herbed broad beans and chickpeas fitter with sesame served with hummus

CRISPY CALAMARI / 6.9

Fresh pieces of squid are battered and fried to be perfectly crisp on the outside and soft on the inside, served with homemade tartar sauce

GARLIC MUSHROOMS / 4.9 (GF) (VF)

Sautéed mushrooms sitting in a garlic butter and cheddar cheese pool of sauce

GRILLED SUCUK / 4.9 (GF)

Spicy pieces of Turkish (beef) sausage with light drizzles of olive oil

KING PRAWNS / 7.5

King prawns fried in butter with touch of garlic, wine and lemon juice.

GARLIC MUSSELS / 7.5

Mussels, garlic butter with lemon juice

From The Sea

Served with chips or rice.

GRILLED SALMON / 13.9

A fillet of Salmon cooked to perfection over hot charcoal. Served with chips or rice and slice of lemon.

GRILLED SEA BASS / 13.9

A fillet of wild Sea bass cooked to perfection over hot charcoal. Served with chips or rice and a slice of lemon.

PRAWN CASSEROLE / 13.9

Prawns cooked with red & green peppers, onion, tomatoes & herbs. Served with rice or chips.

CRISPY CALAMARI / 13.9

Fresh pieces of battered squid perfectly crisp on the outside and soft on the inside, served with homemade tartar sauce

Sides

RICE / 3

STEAK CHIPS / 3

ONION RINGS / 3.5

MASHED POTATO / 4

GRILLED ASPARAGUS / 4.9

BOILED VEGETABLES / 4

Kid's Menu

Served with fries and any juice

Apple • Orange • Pineapple • Cranberry

CHICKEN NUGGETS / 6.9

FISH FINGERS / 6.9

CHICKEN SHISH / 6.9

LAMB KOFTE / 6.9

Main Courses

Served with rice and salad or chips, if you prefer.

CHICKEN SHISH / 10.9

Marinated chunky pieces of chicken, cooked to perfection over hot charcoal.

CHICKEN WINGS / 10.9

Marinated chicken wings grilled over charcoal.

LAMB RIBS / 14.9

Succulent lamb ribs grilled over charcoal.

LAMB SHANK (KLEFTIKO) / 13.9

Slow cooked lamb shank with boiled potato, carrot, celery first marinated in garlic, olive oil and lemon juice.

MEAT BALLS / 10.9

Ground meat rolled into small balls, minced onion, eggs, butter and Halep Sauce.

LAMB SHISH / 13.9

Marinated chunky pieces of lamb, cooked to perfection over hot charcoal.

MIX SHISH / 13.9

Marinated chunky pieces of half lamb and half chicken, cooked to perfection over hot charcoal.

CHICKEN KOFTE / 10.9

Hand minced chicken fused with red peppers, onions, parsley and mixed spices, grilled over charcoal.

LAMB CHOPS / 15.9

Tender lamb chops seasoned and grilled over charcoal.

LAMB KOFTE / 10.9

Hand minced lamb fused with red peppers, onions, parsley and mixed spices, grilled over charcoal.

Steaks

T-BONE STEAK / 23.9

A delicious 21 oz bone-in steak has a tasty sirloin on one side and tender fillet on the other. It's a big, flavoursome cut for those who love their meat. Served with asparagus and mashed potatoes.

SIRLOIN STEAK / 21.9

A juicy 12 oz. 28 days dry aged sirloin of beef. Served with asparagus and mashed potatoes.

RIBEYE STEAK / 22.9

A succulent 12 oz. 28 days dry aged rib eye of beef. Served with asparagus and mashed potatoes.

Special From The Grill

ISKENDER LAMB KOFTE / 12.5

Lean, tender minced lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter

ISKENDER CHICKEN KOFTE/ 12.5

Marinated mince chicken seasoned with garlic and grilled over charcoal on a bed of bread topped with tomato sauce, then drizzled with butter served with yoghurt

ISKENDER LAMB SHISH / 14.9

Lean, tender cubes of lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter

ISKENDER CHICKEN SHISH / 12.9

Lean chunks of chicken breast skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter

ALI NAZIK KEBAB / 12.5

Lean tender minced lamb cooked to perfection over hot charcoal chopped on a bed of special Ali Nazik Sauce, topped with Halep Sauce and drizzled with butter

Vegetarian

Served with rice

SAUTÉED MUSHROOM &

ASPARAGUS (GF)(VF)(V) / 12.9

A mushroom, asparagus and fresh vegetables cooked in olive oil and covered in a tasty tomato sauce. Served with rice.

HALLOUMI KEBAB / 11.9

Slices of halloumi kissed by the flames of the grill.

FALAFEL WITH HUMMUS / 10.9

(VF)(V)

Spiced & herbed broad beans and chickpeas fitter with sesame served with rice and hummus

MIXED VEGETABLES / 12.9 (V)

Kizartma-Fried aubergine, courgette, green peppers, potatoes with light tomato sauce base & yoghurt. Served with rice.

ASPARAGUS VEGAN / 13.9

(GF)(VF)(V)

A healthy and tasty vegetable casserole of asparagus, celery, artichoke, courgette, red pepper, cherry tomatoes and garlic. Served with rice.

Salads

EZME SALAD / 5

Tomatoes and hot peppers combine to create this fresh, spicy Turkish salad. The perfect appetiser chopped peeled tomatoes, onion, garlic, chili peppers and parsley.

GREEK SALAD / 5.9

Pieces of tomatoes, sliced cucumbers, onion, feta cheese and olives, typically seasoned with salt and oregano, and dressed with olive oil.

NURDAGI SALAD / 5.9

A traditional Turkish salad featuring tomatoes, walnuts, pomegranate molasses and sumac. Combine all the ingredients and season to taste.

BEETROOT & ASPARAGUS / 10.9

SALAD

This salad has the perfect balance of sweet and salty from the beetroot and feta cheese.

CHEF'S SPECIAL / 11.9

A colorful combination of hardy greens, goat cheese, sweet-corns, walnuts, and raisins is tossed with a flavorful vinaigrette dressing for a super healthy and hearty salad.

CHICKEN CEASAR SALAD / 12.9

Tender strips of grilled chicken tossed with crisp hearts of romaine, fresh Parmesan cheese, made-from-scratch croutons and our zesty Caesar dressing.

DRINKS



White Wines

1. PAMUKKALE SENFONI WHITE - TURKEY

A lively, young wine with pleasant acidity, quince, citrus and box tree aromas on the nose and a fresh, fruity palate.

2. ANGORA WHITE - TURKEY

A bright yellow coloured, aromatic wine with mild tropic and stone fruit aromas. Well balanced, lively with a fresh feeling and satisfying finish.

3. VILLA DOLUCA WHITE - TURKEY

Sweet scented, crisp, joyful with good acidity and delicate aromas of pineapple, melon and citrus. Perfect with pasta dishes, fish and poultry.

4. KAVAKLIDERE ÇANKAYA - TURKEY

A classic Turkish white blend displaying mesmerising fruity notes, moderate acidity, good body with a lingering, pleasant aftertaste. Pairs well with fish, white meat grills and vegetarian dishes.

5. RUNAMOK CHARDONNAY - AUSTRALIA

Delicious, easy drinking Aussie Chardonnay with a subtle tropical & citrus fruit character, mild oaky notes, lovely hints of vanilla scent and a soft refreshing finish..

6. POCO MAS SAUVIGNON BLANC - CHILE

Crispy and dry Chilean Sauvignon with flavours of fresh tropical fruits, gooseberry, pineapple and green banana. The palate is clean, balanced and refreshing with a medium, satisfying finish

7. VENTITERRE PINOT GRIGIO - ITALY

Beautiful, fragrant Pinot Grigio with a clean, slightly dry profile and lots of grape, lime and white flower notes on the palate. Match for chicken penne, smoked salmon, sea bass and all white meat dishes.

8. CHÂTEAU LA FREYNELLE BLANC BORDEAUX - FRANCE

An excellent blend of three classic grape varieties - Sauvignon Blanc, Semillon und Muscadelle. The result is in an aromatic, structured wine of white peaches, jasmine and citrus fruits; crisp and fresh in the mouth with a lingering, pleasant aftertaste.

Red Wines

9. PAMUKKALE SENFONI RED - TURKEY

Well structured, strong bodied wine with good tannins and distinct flavours of cherry, spice and plum on the palate.

10. ANGORA RED - TURKEY

Delicious, lively and well balanced red wine with rounded tannins and pleasant notes of red berries and spice.

11. VILLA DOLUCA WHITE - TURKEY

An easy drinking, aromatic wine with notes of red fruits and spice on the palate. Unique blend of Merlot, Syrah and indigenous Anatolian grape Öküzgözü.

12. KAVAKLIDERE YAKUT - TURKEY

The most popular Turkish red blend famous for its good structure, vital acidity, tannic yet accessible palate with vibrant notes of cranberries, cherries and spice. Perfect shish & kebab companion.

13. POCO MAS MERLOT - CHILE

Easy-going, fruity Chilean Merlot with a decent body, soft tannins and distinctive red and black fruit flavours complemented by a gentle, herbal note.

14. RUNAMOK SHIRAZ - AUSTRALIA

Juicy, easily accessible Australian Shiraz having rich dark chocolate, liquorice and blueberry flavours. Can be enjoyed on itself or with lamb cutlets, steaks, parcels and meatballs.

15. LO TENGO MALBEC - ARGENTINA

A passionate, purple coloured Malbec; cherry, cinnamon and fresh fruits on the palate with a velvety mouth feel and a rounded finish.

16. LAROQUE CABERNET FRANC - FRANCE

Dense, rich and full bodied Cabernet Franc with structured tannins, distinctive flavours of blueberries, lavender and violets evolving to a long, delicious finish. Pair it with steak lamb chop, fillet, spicy courses or similar dishes.

(GF) GLUTEN FREE (VF) VEGAN FRIENDLY (V) VEGETARIAN (N) CONTAINS NUTS