Turkish Dips

Small

Large \$7.90





Hummus Dip

A smooth blend of chick peas and tahina with a subtle zest of lemon.



Beetroot Dip

Fresh beetroot, shredded and combined with yoghurt, garlic and selection of herbs.



Carrot Dip

A delicate, tasty dip made with grated carrot in a garlic yoghurt base, lightly seasoned & herbs.



Eaaplant Dip

This traditional baba gonoush is made from eggplant, fresh herbs, garlic and yoghurt.



Cucumber Dip

A fresh combination of crunchy chopped cucumber, yoghurt, herbs and garlic. Healthy dips.



Chilli Dip

A tongue-tingling blend of fresh chillies, walnuts and herbs.



Zucchini Puffs

Grated fresh zucchini, fresh dill, herbs and flour and egg formed into balls and cooked in olive oil (6 per serve).



Delicate filo pastry filled with crumbly feta cheese, fresh dill and parslev cooked in olive oil (6 per serve).

Bread

Plain Turkish pide bread















Open 7 Days

11.00am to 10.00pm (Monday and Tuesday lunch closed)

TAKE AWAY MENU

Fully Licensed • Dine in or Take away

8350 9874

168C Jetty Rd Glenelg 5045

www.theottomangrill.com.au

Turkish Pizzas



Salami Pizza / Sucuklu Pide

Spicy Turkish salami mixed with chopped tomato, sliced capsicum, onion and melted cheese to create a true flavour explosion.



Cheese Pizza / Sade Pide

Turkish feta cheese and mozzarella cheese with herbs & parsley.



Mince Pizza / Kiymali Pide

A popular pizza made with minced lamb, onion, tomato, capsicum, cheese and garnished with parsley.



Spinach & Cheese Pizza / Peynirli

Turkish feta cheese, shredded with fresh spinach & parsley. Light & tasty.



Veggie Pizza / Sebzeli Pide

Mix of onion, capsicum, tomato, olives, mushroom, baby spinach, potato, herbs & melted cheese.



Garlic Pizza / Sarimsakli Pide

Turkish pide bread infused with garlic and topped lightly with feta cheese. Excellent on its own or as an accompaniment to other dishes.

Chicken Skewers / Sis Tayuk

Chicken pieces infused in herbs and

seasoning, grilled on skewers and

served with Turkish rice and salad

(3 per serve).



Potato Pizza / Patatesli Pide

Finely chopped potato, mixed with onion, herbs seasoning, parsley and melted cheese.



Chicken Pizza / Tavuklu Pide

Roasted chicken pieces, lightly seasoned, with parsley and mozzarella cheese.



Diced Lamb Pizza / Kusbasili

Diced lamb pieces, chopped onion, tomato and capsicum, this open pizza is made traditionally with melted cheese.



\$16.50

Mains/Grills

Fully Licensed • Dine in or Take away 8350 9874 Traditional Turkish Cuisine

Lamb Meat Balls / Kofte

salad (4 per serve).

Turkish meat balls, marinated and

arilled served with Turkish rice and

Lamb Skewers / Sis Kebap

Tender marinated lamb pieces threaded onto three skewers, grilled to perfection and served with Turkish rice and salad.



Mixed Grill / Karisik Izgara Lamb and chicken skewer, meat ball and lamb cutlet served alonaside Turkish rice and salad.

Chicken Breast / Gogus

herbs and spices, served with side mixed veggies, Turkish rice and salad.



Chicken breast marinated in tasty



Grilled Mushroom / Sis Mantar

Char-arilled spicy field mushrooms with Turkish rice and salad (3 per serve).



Lamb Cutlets / Pirzola

Tasty lamb cutlets marinated in olive oil and herbs, grilled and served with Turkish rice and salad.



Breast Roll / Sis Gogus

Slice of chicken breast, Rolled up with garnish onion lemon juice and herbs. Grilled and served with Turkish rice and salad.



Sliced Veal / Kul Basti

Thin slices of veal seasoned with mild Aleppo chili, char-grilled. Served with Turkish rice, salad and mustard sauce.



