# Turkish Dips

Small \$5.90 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.



# **Eggplant 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.



# Hot Entrees

# **Zucchini Puffs**

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

#### **Borek**

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

#### **Bread**

Plain Turkish pide bread



\$12.50











# 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

Please visit our website for dine in menu 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 / Pevnirli

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.



### Potato Pizza / Patatesli Pide

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



# Chicken Pizza / Tavuklu Pide

Roasted chicken pieces, liahtly 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.



# Mains/Grills

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

# Lamb Skewers / Sis Kebap

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



# Mixed Grill / Karisik Izgara

Lamb and chicken skewer, meat ball and lamb cutlet served alongside 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.



# Chicken Skewers / Sis Tayuk

Chicken pieces infused in herbs and seasoning, grilled on skewers and served with Turkish rice and salad (3 per serve).



#### Grilled Halloumi GF/V

Char-Grilled halloumi served with seasoned grilled vegetables along with salad and Turkish rice.



### Grilled Mushroom / Sis Mantar

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



# Lamb Meat Balls / Kofte

Turkish meat balls, marinated and arilled served with Turkish rice and salad (4 per serve).



#### Lamb Cutlets / Pirzola

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



# Stuffed Eggplant Dish GF/V

An iconic Turkish eggplant dish slow cooked with pomegranate molasses, olive oil, capsicum, dil, onion and tomato. Served with Turkish rice and salad. (Available on weekend)

