

house specials

- KAYSERI MANTI** 25
home-made small Turkish pasta dumplings with seasoned beef, steamed and topped with garlic yoghurt and our special tomato concasse and sprinkled with sumac and mint
- ISKENDER KEBAB** 25
succulent slices of doner kebab layered on Turkish bread topped with home-made tomato concasse and yoghurt
- SEBZE GUYEÇ (V) (VG) (GF available)** 26
mixed seasonal vegetables cooked in a traditional clay pot. served with Turkish pilav
- KUZU GUYEÇ (GF available)** 27
mixed seasonal vegetables with diced lamb cooked in a traditional clay pot. served with Turkish pilav
- MUSAKKA** 27
layers of eggplant, minced meat, potato, tomato concasse, fresh herbs encased with a béchamel sauce and topped with cheese and oven baked
- BARBUNYA (GF available)** 27
Turkish style spiced lamb braised mince with kidney beans. Topped with home made yoghurt and sprinkled with dukkah. Served with Turkish Rice.
- HÜNKAR BEĞENDİ (GF available +3) (SULTANS DELIGHT)** 27
traditional ottoman dish of gently cooked spiced beef, presented on a bed of smoked eggplant puree and toasted Turkish bread
- KARIDES GUYEÇ (I)** 27
prawns and mixed vegetable in our creamy tomato sauce topped with cheese and oven baked in a traditional claypot. Served with Turkish rice.

tatli dessert

- LOKUM** 8
rose flavoured turkish delight sprinkled with pistachio
- BAKLAVA** 10
baked filo pastry filled with walnuts and pistachio drizzled with rose syrup served with cream
- SUTLAÇ (GF)** 9
traditional baked creamy rice pudding
- KAZANDABI** 9
traditional velvety sweet vanilla custard pudding served with cream and sprinkled with cinnamon
- NUTELLALI SIGARA BÖREGİ** 9
fried filo pastry filled with Nutella, pistachio and served with cream
- KUNEFE** 12
oven baked shredded pastry layered with cheese and soaked in honey & rose syrup sprinkled with pistachio and topped with cream

extras

- TURKISH CHILLI PICKLES** 7
- MIXED VEGETABLE PICKLES** 7
- PILAV – TURKISH RICE** SMALL 7 / LARGE 9
- FRESHLY BAKED TURKISH BREAD** HALF 6 / FULL 8
- GARLIC YOGHURT** SMALL 4 / MED 6 / LARGE 8
- HOMEMADE YOGHURT** SMALL 4 / MED 6 / LARGE 8



With one foot in Asia and the other in Europe, Turkey is a rich melting pot of social and culinary traditions dating back to ancient times. The result of these diverse influences is a vibrant, ever-changing cuisine with a harmonious blend of ingredients and techniques drawn from both the Mediterranean and the East. An exotic blend of oils, herbs and spices, fish and meats, together with the area's distinctive vegetables, pulses, nuts, and fruit.

The evolution of this glorious cuisine was not accidental. Similar to other grand cuisines of the world, it is the result of many different elements. Turkey is known for an abundance and diversity of foods, due to its rich flora, fauna and regional characteristics. The legacy of the Ottoman's kitchen is inescapable. Hundreds of cooks specialising in different types of dishes, all eager to please the Sultan's palate, no doubt had their influence in perfecting the Turkish cuisine we know today. What was good enough for the Sultan was good enough for his people and so recipes eventually made their way to the people and to the world.

Sofra
turkish cuisine

takeaway menu



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sun - thurs 11.30am - 9.00pm • fri & sat 11.30am - 9.30pm

dips (V) (GF & VG available)

DIP ONLY	12
dip served with freshly baked Turkish bread (GF Option +3)	
DUKKAH (VG)	13
with olive oil & pomegranate molasses	
KIZ GUZELI	14
beetroot, garlic, sour cream, spices	
HUMMUS (VG)	14
chickpea, tahini, garlic, lemon juice, olive oil	
BABAGANUSH	14
smoked eggplant, garlic, olive oil, sour cream, spices	
CACIK	14
yoghurt, cucumber, garlic, olive oil, herbs	
DIP PLATTER (V) (GF Available)	27
Combination of 4 dips - Kiz Guzeli, Hummus, Babaganush and Cacik, served with full Turkish Bread (GF Option +3)	
FRESHLY BAKED TURKISH BREAD	Half 6 Full 8

mezze entrée

MARINATED WARM OLIVES (VG) (GF)	11
YAPRAK SARMA (6) (VG) (GF)	16
stuffed rice vine leaves drizzled with pomegranate molasses	
FALAFEL (VG Available)	18
chickpea, herbs, spices and sesame seed croquets served with beetroot dip	
IÇLI KOFTA (2)	20
cracked wheat pastry stuffed with lamb, walnuts, spices topped on cacik dip and drizzled with tomato concasse.	
Extra piece +10	
SEBZE KIZARTMA (V) (VG available)	18
eggplant, zucchini, capsicum and potato pan-fried served with our special tomato concasse and garlic yoghurt	
HALOUMI (V)	17
fried haloumi sticks, served with spicy harissa mayo	
PEYNIRLI SIGARA BÖREĞİ (5) (V)	17
filo pastry rolled with fetta, mozzarella, herbs, spices and served with garlic yoghurt	
BIBER DOLMA (GF)	18
stuffed capsicum with beef, rice herbs, spices and drizzled with garlic yoghurt	
ÇİĞ BÖREK (3)	18
fried dumplings filled with beef, onion, herbs, spices and served with tomato concasse and garlic yoghurt.	
EXTRA PIECE	8
CALAMAR (I)	18
fried calamari with a spicy harissa mayo	

pide Turkish pizza

KAŞARLI PIDE (V)	20
mozzarella, tomato concasse	
SUCUKLU PIDE	24
turkish sausage, egg, mozzarella, parsley	
PASTIRMALI PIDE	24
spiced cured beef, egg, mozzarella, parsley	
ISPAKAKLI PIDE (V)	24
spinach, egg, mozzarella, parsley	
SEBZELI PIDE (V) (VG available)	25
eggplant, capsicum, zucchini, potato, mushroom, mozzarella, parsley	
TAVUKLU PIDE - CHICKEN	25
marinated chicken, tomato, mushroom, spinach, capsicum, mozzarella, parsley	
KIYMALI PIDE - BEEF	25
marinated minced beef, onion, tomato, capsicum, parsley	
KUŞBASILI PIDE - LAMB	26
marinated diced lamb, tomato, onion, capsicum, parsley	
KARISIK PIDE	26
lamb, chicken, pastirma, sucuk, onion, tomato, mushroom, capsicum, mozzarella	

salata salads

ÇOBAN SALATASI (SHEPHERDS SALAD) (V) (GF) (VG available)	16
mixed greens, tomato, onion, cucumber, capsicum, olives, pomegranate dressing	
Add falafel or haloumi 9	
Add feta 4	
Add chicken/cutlet or adana skewer 10	
Add lamb/prawn or fish skewer 11	
FATTOUCHE (V) (VG available)	16
mixed greens, tomato, onion, cucumber, capsicum feta, walnuts, Turkish bread, pomegranate dressing	
Add falafel or haloumi 9	
Add chicken/cutlet or adana skewer 10	
Add lamb/prawn or fish skewer 11	
KUZU SALATASI (GF)	SMALL 26 / LARGE 30
marinated chargrill lamb, mixed greens, tomato, onion, cucumber, capsicum, feta, walnuts, pomegranate dressing	
KARIDES SALATASI (I) (GF)	SMALL 26 / LARGE 30
marinated chargrilled prawns, mixed greens, tomato, onion, cucumber, capsicum, feta, walnuts, pomegranate dressing	
GYPSY SALATASI (GF)	SMALL 26 / LARGE 30
marinated chargrilled chicken, mixed greens, tomato, onion, cucumber, capsicum, fried haloumi, walnuts, pomegranate dressing	

izgara char-grill

All char grills served with Turkish rice, bread, salad and chili pickle.	
ADANA KEBAB	SMALL 25 / LARGE 29
chargrilled minced lamb, garlic yoghurt, seasoned with red peppers, herbs and spices	
CHICKEN SHISH KEBAB	SMALL 25 / LARGE 29
chargrilled marinated chicken skewers	
LAMB SHISH KEBAB	SMALL 29 / LARGE 33
chargrilled marinated lamb skewers	
KARIDES IZGARA (I) - King Prawns	SMALL 30 / LARGE 34
chargrilled marinated king prawns	
KILIÇ BALIĞI (I) - Fish	SMALL 30 / LARGE 34
chargrilled marinated fish	
IZGARA KOFTE	28
chargrilled beef meatballs seasoned with special herbs and spices	
KARIŞIK IZGARA - Mixed Grill	35
combination of chargrilled chicken, lamb and adana kebab	
PIRZOLA	35
Chargrilled marinated baby lamb cutlets	
GF OPTION AVAILABLE	3
ADD TO YOUR CHAR-GRILL:	
CHICKEN/ADANA/CUTLET	10
LAMB/FISH/PRAWN	11

çorba soup

served with freshly baked Turkish Bread	
GF OPTIONS	+3
EZOGLIN ÇORBA (V) (GF & VG available)	18
traditional red lentil and mint soup	
DENİZ ÇORBA (I)	20
medley of seafood chowder soup	