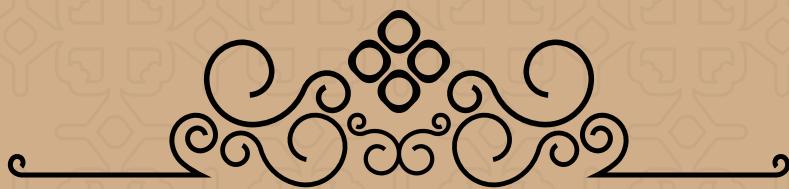


# AlatTurkish



Welcome to the premiere Turkish restaurant in Cape Town. Embark with us on a taste journey, reminiscing upon the authentic flavors of Turkey. Give your tastebuds something to cherish.

Our kitchen is staffed by three master Turkish chefs, each having invested scrupulous effort and time into mastering their craft, ensuring that each dish is authentic and honest to the taste of Turkish cuisine.

All our kebaps are grilled with skewers on searing charcoal fire. Our Turkish bread and pide is baked in a traditional village clay oven.

Our tea and coffee are self imported from Turkey, both strictly prepared with traditional methods.

Our restaurant is fully halaal



**PLEASE INFORM US ABOUT YOUR DIETARY REQUIREMENTS AND ALLERGIES**

We can cater for your functions, please speak with our managers or visit our website for more information.  
[www.alaturkish.co.za](http://www.alaturkish.co.za)



@alaturkish\_cpt

# MEZE

A selection of hot and cold dishes, typically served as an hors d'oeuvre.

## Dolma

wine leaves stuffed with rice, onion, fresh and dried Turkish herbs

R40

## Pickled Mix

pickled carrots, pickles, olives and chilli

R40

## Falafel

a deep-fried fritter made from ground chickpeas, fresh herbs, garlic and cumin

R49

## Haydari [Hai·dah·ree]

thick yoghurt spread with dry mint, garlic and olive oil

R49

## Hummus

chickpeas, tahini, lemon juice, garlic and olive oil

R49

## Ezme [Ehz·meh]

finely chopped tomato, onion, red pepper and parsley with mild chilli

R49

## Carrot Tarator

pan sautéed grated carrots blended with garlic yoghurt

R49

## Zeytinyağlı Fasülye [Zey·tin·yah·glee - Fah·suwl·yah]

green beans cooked in olive oil with onions and tomatoes

R49

## Patlıcan Ezme [Pat·lee·jan - Ez·meh]

smoked aubergine purée

R49

## Sigara Böreği [Ci·gah·rah - Bo·reh·geel]

phyllo pastry stuffed with feta, black pepper and parsley

R59

## İçli Köfte [Ich·lee - Kuf·teh]

cracked wheat and semolina shell filled with fragrant mincemeat and deep fried, a true Turkish masterpiece

R59

## Cold Meze Platter

hummus, ezme, carrot tarator, haydari, and zeytinyağlı fasulye served with flat bread

R180

## Soup

available in lentil or tomato lentil, served with turkish bread

R49



Hummus



Sigara Böreği



Cold Meze Platter

# SALADS

## Coban (Cho·baan)

tomato, cucumber, onion and lemon garnished with pomegranate sauce and olive oil

R69

## Mevsim (Season Salad)

tomato, cucumber, lemon, shredded carrot, red cabbage, lettuce and corn garnished with pomegranate sauce and olive oil

R69

## Green Salad

mixed lettuce, rocca, mint, cucumber, lemon and tomato garnished with olive oil

R69

## Greek Salad

green & red peppers, onion, tomato, cucumber, olives, feta cheese, lemon, garnished with viniger and olive oil

R75



Salads

## Small Chips

R35

## Large Chips

R49

## Plain Flat Bread

R29

## Garlic Flat Bread

R35

## Turkish Bread

R25

## Za'atar Bread

R39



Turkish Bread

# PIDE

A deliciously famous baked flat bread served with a range of different toppings.  
Oftentimes referred to as the pizza of the Turkish world. Prepared by hand and baked  
in our specially built clay pizza oven.

## Peynirli (Cheese) [Pay·nir·leel]

delicious mix of mozzarella and cheddar cheese

R85

## Lahmacun [lah·mah·joon]

a round, thin piece of dough topped with minced meat, vegetables and herbs

R90

## El Turco [El·toor·co]

flavoursome mixture of spinach, onion and feta

R95

## Kuşbaşılı [Kush·bash·shi·leel]

small cubes of lamb with tomatoes and sweet peppers

R110

## Arabian Nights

a Middle Eastern mix of olives, mushroom, feta and mozerella cheese, topped with sesame seeds

R110

## Chicken

cuts of chicken thigh pieces and cheddar cheese

R110

## Samsun [Sum·soon]

luscious mix of olives, feta and egg

R115

## Sucuklu [Soud·jouk·lou]

delicius spicy Turkish sausage with cheddar and mozzarella cheese

R120

## Mix Pide

a generous mixture of mince, lamb, cheese and vegetables

R125



Arabian Nights Pide



El Turco Pide



Lahmacun Pide

# GRILLS CHICKEN

Our chicken grills are prepared over charcoal fire with traditional recipes, perfected by our artisan Turkish chefs.



Kanat



Tavuk Göğüs



Tavuk Pirzola

## Tavuk Şiş [Tah•voock - Sheesh]

marinated chicken breast cubes, grilled on our charcoal fire, served with salad, chips, rice and flat bread

R135

## Kanat

ten marinated and grilled chicken wings served with salad, chips, rice and flat bread

R120

## Tavuk Pirzola [Tah•voock - Peer•zowlah]

three deboned chicken chops, marinated and grilled, served with salad, chips, rice and flat bread

R145

## Tavuk Durum [Tah•voock - Doo•rom]

succulent grilled chicken cubes wrapped in our homemade flat bread with onion sumac and tomato, served with chips  
add hummus - R15

R85

## Tavuk Göğüs [Tah•voock - Gous]

200g of chicken breasts marinated with olive oil, paprika, thyme, grilled to perfection, served with salad, chips, rice and flat bread

R155

## Mix Tavuk

1/2 portion tavuk şiş, 1/2 portion chicken wings, 1x deboned chicken chop, with salad, chips, rice and flat bread

R160

10% Service Fee

# GRILLS

## LAMB

Our grills are prepared over charcoal fire with traditional recipes, perfected by our artisan Turkish chefs.

### Ali Nazik [Ali - Nah · zeek]

grilled lamb cubes on a bed of smoky aubergine puree and garlic yoghurt, served with flat bread

R170



Kuzu Durum

### Kuzu Şiş [Koo · zoo - Sheesh]

marinated cubes of lamb leg grilled on skewers, served with salad, chips, rice and flat bread

R165

### Kuzu Pirzola [Koo · zoo - Peer · zowlah]

four lamb loin chops marinated in thyme and chilli sauce served with salad, chips, rice and flat bread

R175

### Kuzu Durum [Koo · zoo- Doo · rom]

succulent grilled lamb cubes wrapped in our homemade flat bread with onion sumac and tomato, served with chips  
add hummus - R15

R95



Dana Antrikot

# GRILLS

## BEEF

### Dana Bonfile [Dah · nah - Bon · fee · leh]

tender 220g beef fillet cooked with thyme, topped with homemade secret sauce, served with sauteed mushrooms, salad, chips and flat bread

R210

### Dana Antrikot [Dah · nah - An · tree · kot]

ribeye steak cooked with thyme, topped with homemade secret sauce, served with sauteed mushrooms, salad, chips and flat bread

R210



Kuzu Şiş



Dana Bonfile



Ali Nazik

# GRILLS

## ADANA, URFA & BEYTI

Adana and Urfa are bustling cities in the South of Turkey, these dishes are named in honour of the towns from whence they came. The mince for these kebabs is prepared by a large concave knife by the hands of our artisan chefs to give texture to the meat.

### Adana Durum [Ah·dah·nah·Doo·rom]

minced lamb with Turkish dry chilli flakes wrapped in our homemade flat bread with onion sumac and tomato, served with chips  
add hummus - R15

R110

### Adana Kebap [Ah·dah·nah]

minced lamb with Turkish dry chilli flakes grilled on flat skewers, served atop flat bread with salad, rice and chips

R135

### Urfa Kebap [Urr·fah]

minced lamb grilled on flat skewers, served atop flat bread with salad, rice and chips

R135

### Domatesli Kebap [Doh·mah·teh·sli]

minced lamb grilled together with quarters of tomatoes, served atop flat bread with salad, rice and chips

R140

### İskender Adana Kebap [İss·kin·dér- Ah·dah·nah]

minced lamb kebab sautéed with homemade secret sauce, served with yoghurt, turkish bread and chips

R145

### Yoğurtlu Tavuk Kebap [Yoh·gurt·loo]

chicken kebab sautéed with homemade secret sauce, served with Turkish bread, yoghurt and chips

R150



Adana Kebap



Beyti Sarma



One Meter Adana Kebap

# GRILLS

## ADANA, URFA & BEYTI

Adana and Urfa are bustling cities in the South of Turkey, these dishes are named in honour of the towns from whence they came. The mince for these kebabs is prepared by a large concave knife by the hands of our artisan chefs to give texture to the meat.

### Beyti Sarma [Bae•tea - Sar•mah]

adana kebab wrapped in flat bread, sliced into medallions and drizzled with our homemade secret sauce and foaming butter, served with salad, rice, chips and yoghurt

R150

### Adana Kebap Mix

minced lamb with Turkish dry chilli flakes grilled on flat skewers, 1x lamb chop, 1/2 portion kuzu şiş, served atop flat bread with salad, rice and chips

R190

### Patlıcanlı Kebap [Paht•lee•jan•leel]

minced lamb grilled together with quarters of tomatoes and slices of aubergine, grilled onion and green pepper, served atop flat bread

R190

### One Meter Adana Kebap

one meter long minced lamb with Turkish dry chilli flakes grilled on flat skewers, served atop lahmacun & flat bread with grilled tomato & onion, salad, rice and chips

R299

# OTTOMON KITCHEN

Reminice upon the tastes of the Ottoman Empire with these succulent dishes, made by the hands of master artisan Turkish chefs. Give your tastebuds something to cherish.

## Et Guvech [Et - Goo · wech]

sautéed beef cubes in our secret homemade sauce with potatoes, aubergines, red & green peppers, cooked and served in a clay pot.

Served with Turkish bread

R140



Tavuk Sote

## Vegetable Guvech

sautéed mushrooms, potatoes, aubergines, red & green peppers, cooked in our secret homemade sauce and served in a clay pot. Served with Turkish bread

R120

## Tavuk Sote [Tah · vook - Soh · teh]

sautéed chicken cubes in our homemade secret sauce with mushrooms, potatoes, aubergines, red & green peppers, cooked and served in a clay pot.

Served with Turkish bread

R130



Incik Lamb Shank

## Pilav Ustu Tandır [Pii · laf - Uhs · thu - Tahn · dir]

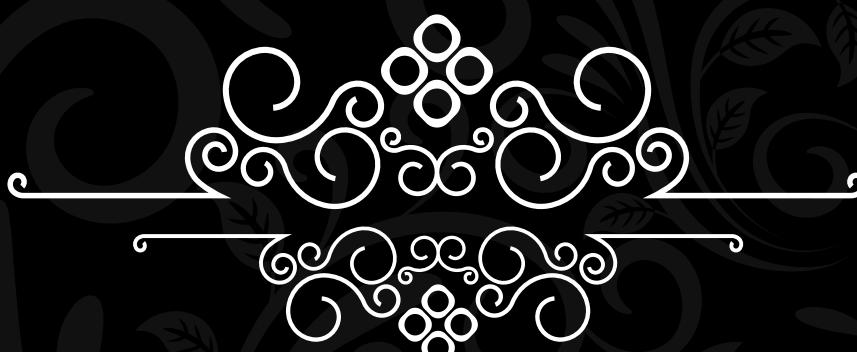
tender shredded lamb shank, seasoned with all spice, served on a bed of rice with nuts and sultanas, served with chips and salad

R155

## Incik Lamb Shank [In · jik]

oven baked lamb shank, served on a bed of mashed potatoes, with sautéed mixed vegetables and chips

R229



# MIXED PLATTERS

Our famous Ala Turkish mixed platters, served with fire.

## Ala Mix Platter for Two

1/2 portion chicken şiş, 1/2 portion lamb şiş, 1x adana kebab, 2x lamb chops, 2x deboned chicken chops and lahmacun, served with flat bread, chips, rice, salad and grilled onion & tomato

R395

## Turkish Mix Platter for Four

full portion chicken şiş, full portion lamb şiş, 1x adana kebab, 4x lamb chops, 4x deboned chicken chops, full portion chicken wings and lahmacun, served with flat bread, chips, rice, salad and grilled onion & tomato

R849

## Ottomon Platter for Four

full portion chicken şiş, full portion lamb şiş, 2x adana kebab, 1x domatesli kebab, 4x lamb chops, 4x deboned chicken chops, full portion chicken wings and lahmacun, served with flat bread, chips, rice, salad and grilled onion & tomato

R990

## One Meter Adana Kebap Mix For Four

one meter long minced meat, full portion chicken şiş, full portion lamb şiş, 4x lamb chops, 4x deboned chicken chops, full portion chicken wings, served atop lahmacun & flat bread with chips, rice, salad and grilled onion & tomato

R990



Ala Mix Platter for Two



Turkish Mix Platter for Four



Ottomon Platter for Four



One Meter Adana Kebap Mix for Four

# DESSERTS

**Chocolate Brownie**

R55



**Malva Pudding**

a soft sweet puding served with custard

R55

**Cheesecake**

available in passionfruit or strawberry

R55

**Mississippi Mud Pie**

a soft rich chocolate based dessert

R55

**Black Forest Cake**

dark chocolate sponge with cream, black cherries and choc shavings

R55



**Peppermint Crisp**

traditional South African caramel and peppermint based dessert

R55

**Tiramisu**

delicious coffee flavoured dessert topped lightly with sweetened whipped cream and a rich mascarpone

R55

**Ice - Cream**

available in vanilla, chocolate or strawberry

R30



# DESSERTS

## TRADITIONAL TURKISH

**Firin Sutlac [Soot•lach]** (available Fri - Sun)

R55

traditional oven baked Turkish rice pudding



**Baklava**

layered phyllo pastry, chopped nuts and sweetened with syrup

R65

**Kunefe [Kuh•nah•feh]**

shredded phyllo dough, ricotta cheese and sugar based syrup

R89



**Group Kunefe (serves 4)**

R325

# DRINKS

## HOT BEVERAGES

### Turkish Tea

a single glass of our rich crimson red tea imported from Turkey

### Turkish Teapot

a traditional Turkish teapot of our imported Turkish tea

### Sweet Flavour Turkish Tea

available in green apple, red apple, pomegranate, sweet kiwi, sour cherry, strawberry, lemon, lemon mint, pineapple or mango

### Rooibos Tea

### Green Tea

### Rooibos/Green Teapot

### Turkish Coffee

available in traditional, hazelnut or pomegranate

### Americano

filter dripped coffee made from origin beans

### Espresso

single shot

### Cortado

espresso mixed with equal amount of steamed milk

### Macchiato

single shot espresso with foamed milk

### Cappuccino

espresso with steamed and frothed milk

### Mocha

chocolate flavored variant of a caffè latte

### Hot Chocolate

rich hot chocolate, prepared with steamed and frothed milk

### Chai Latte

### Cafe Latte

R15

R120

R20

R25

R25

R45

R30

R20

R18

R22

R20

R25

R32

R32

R28

R30

Apple Tea

Turkish Coffee

Turkish Teapot

Cappuccino



# DRINKS SHAKES

Strawberry

R55

Lime

R55

Chocolate

R55

Coffee

R55

Banana

R55

Bubblegum

R55

Vanilla

R55



Strawberry Shake

# DRINKS COCKTAILS (NON-ALCOHOLIC)

Mojito

R49

fresh lime, mint, lemons and soda water

Strawberry Daiquiri

R49

strawberry pulp and a dash of strawberry juice

Pinacolada

R49

coconut milk, pineapple, pinacolada shot and fresh pineapple juice

Passion Fruit and Lemonade

R49

shot of passion fruit, ice cubes and lemonade

Cola Tonic

R49

shot of tonic, ice cubes and tonic water



Pinacolada

10% Service Fee

# DRINKS SMOOTHIES

## Peanut Gallery

peanut butter, banana, vanilla ice-cream and honey

R55

## Cucumber Green

cucumber, ginger, mint, lemonade and pear

R55

## Berry Banana Blast

fresh banana, strawberry, blueberry, vanilla ice-cream and honey

R55



Peanut Gallery

# DRINKS FRAPPE

## Butterscotch

rich butterscotch frappe, topped with whipped cream and biscuit pieces

R59

## Salted Caramel

sweet salted caramel, topped with whipped cream and caramel popcorn

R59

## Baklava

fresh shredded baklava, topped with whipped cream and pistachio pieces

R65

## Turkish Delight

sweet Turkish frappe, topped with whipped cream and Turkish Delight pieces

R65



Salted Caramel

# DRINKS TURKISH SOFT-DRINKS

## Gazoz [Gah•zoz]

fizzy clear raspberry flavoured beverage

R25

## Limon Aromali Soda [Lee•mon - Aroma•leel]

fizzy lemon flavoured mineral water

R25

## Avşar [Ahv•shal]

available in mango pineapple, duchess pear nectarine or kiwi lemon

R25

## Sirma

available in watermelon strawberry, apple or orange

R25



Sirma

10% Service Fee

# DRINKS

## COLD BEVERAGES

Coca-Cola

available in regular, light or zero

R25



Sprite

available in regular or zero

R25

Fanta Orange

R25

Ice Tea

available in peach or lemon

R25

Appletiser/Grapetiser

R30

Still/Sparkling Water

R16/R30

available in 500ml or 1 litre

Ayran

a cold savory & salty yogurt-based beverage made popular in Turkey

R25

Ice Coffee

R29



# DRINKS

## FRESH JUICES

Orange

R30

Pineapple

R30

Mixed Fruits

R30

orange, pineapple and pomegranate



Orange Juice

10% Service Fee

# SHISHA

## Shisha

disposable shisha hose - R15

R110

## Fruit Head Shisha

full pineapple substituted in place of hookah head, filled with flavour of choice

R150

## Tropical Fruit Shisha

fruit head shisha, vase filled with fresh fruit and ice

R200

### STEP 1: Choose Your Bowl



Egyptian Head  
(Foil Only)



Kaloud Samsaris Vitria  
(Kaloud Lotus and Lotus II only)



Long Phunnel

### STEP 2: Choose Your Heat Management



Khalil Mamoon Foil

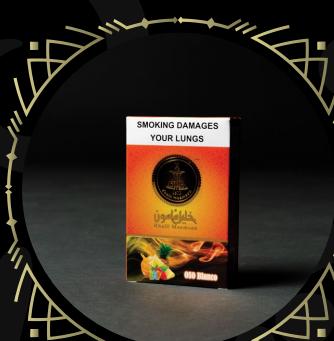


Kaloud Lotus



Kaloud Lotus II

### STEP 3: Choose Your Flavour



Khalil Mamoon



Al Fakher

10% Service Fee

# SHISHA



خليل مامون  
KHALIL MAMOON

KM tobacco is made with only the finest tobacco, honey and flavouring to insure its crafted molasses gives nothing but the smoothest of pulls

- |                   |               |                   |  |
|-------------------|---------------|-------------------|--|
| • Mint            | • Cherry      | • Watermelon      | • Blue Dreams (Blue Melon, Mint & Blueberry) |
| • Two Apple       | • Orange Mint | • Watermelon Mint | • Blueberry                                  |
| • Strawberry      | • Grape Mint  | • Gum             | • Blueberry Vanilla Ice - Cream              |
| • Strawberry Kiwi | • Black Grape | • Gum Mint        | • Moodasia (Pina Colada)                     |

## الـ AL FAKHER فـ

- |              |                   |                  |                    |
|--------------|-------------------|------------------|--------------------|
| • Mint       | • Watermelon      | • Two Apple      | • Blueberry        |
| • Mint Cream | • Watermelon Mint | • Two Apple Mint | • Blueberry Mint   |
| • Kiwi       | • Cherry          | • Orange         | Fusion: Magic Love |
| • Grape      | • Gum Mint        | • Peach          |                    |
| • Grape Mint | • Lemon Mint      | • Strawberry     |                    |



Love the flavour? Amazed by our shishas? Check out our Khalil Mamoon retail outlets! Our KM shishas are also on Instagram. Share your pics with us!

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