



55

DESSERTS

- 55 **Baklava** EGMPI 135,-
Golden brown filo dough, with a thick middle layer of crushed pistachio nuts, topped with syrup and a sprinkle of pistachios. Served with vanilla ice cream.
- 56 **Kunefe** EGPI 145,-
Grilled dessert made from two layers of crispy filo dough filled with cheese and syrup, finished with a sprinkle of pistachios. Served with vanilla ice cream.
- 57 **Sutlac** M 99,-
Turkish rice pudding.
- 58 **Chokolad Fondant** EGM 135,-
Delicate chocolate cake with liquid warm chocolate sauce, served with vanilla ice cream.



56



58

SOFT DRINKS

- Cola, Cola Zero 49,-
Fanta or Sprite 49,-
Eplemost 59,-
Rabarbadrikk 59,-
Hylleblomstdrikk 59,-
Orju Appelsinjuice 55,-
Ayran 35,-
Sparkling Water Natural or Lemon 45,-
Heinken 0,0% 79,-
Nøgne Striped Craft 89,-
Nøgne Himla Humla 89,-
Ginger Joe Alcohol Free 89,-

WARM DRINKS

- COFFEE 39,-
TURKISH COFFE 39,-
TURKISH TEA 35,-
ESPRESSO 39,-
CAFE LATTE 49,-
CAPPUCCINO 49,-
AMERICANO 45,-
MOCHA 49,-
CORTADO 45,-
CHOCOLATE 49,-

Meze Restaurant Stavanger
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Pedersgata 24 4013 Stavanger

Meze Restaurant Sandnes
☎ 465 33 444
Langata 9 4306 Sandnes



eat Türkiye

MEZE

Small plates to stimulate the appetite - also great for sharing

COLD

- 1 **Humus** S **79,-**
Chickpea puree and tahini.
- 2 **Avakado Hummus** S **89,-**
Chickpea puree, avacadoo and tahini.
- 3 **Haydari** M V **89,-**
Yogurt, feta cheese and walnuts.
- 4 **Baba Ganoush** S **89,-**
Grilled eggplant, paprika and tahini.
- 5 **Biber Ezme** M V **89,-**
Yogurt, grilled paprika, feta cheese and walnuts.
- 6 **Acili Ezme** V **89,-**
Finely chopped tomato, onion, red and green paprika, parsley, garlic, red chilli flakes, olive oil.
- 7 **Olives** **89,-**
Green and black olives marinated with olive oil.
- 8 **Tzatziki** M **89,-**
Yogurt, garlic and cucumber.
- 9 **Patlican Ezme** M **79,-**
Grilled eggplant, yogurt and olive oil.
- 10 **Pempe Sultan** M **79,-**
Yogurt, beetroot and garlic.



WARM

- 11 **Pastirma Hummus** S M **149,-**
Roasted hummus topped with Turkish cured meat and melted butter.
- 12 **Kavurmali Hummus** S M **189,-**
Roasted hummus topped with shredded lamb.
- 13 **Hellim** M **149,-**
Grilled halloumi cheese.
- 14 **Sigara Boregi** G M **109,-**
Crispy, golden filo rolls filled with creamy feta cheese.
- 15 **Avcı Boregi** V M **135,-**
Crispy, golden filo rolls filled with minced beef.
- 16 **Sucuk** **145,-**
Grilled Turkish beef sausage.
- 17 **Fried Calamari** G M BL **139,-**
Crispy, golden-brown calamari rings, breaded and deep-fried to perfection. Served with aioli sauce.
- 18 **Calamari** G SK **139,-**
Fried crispy tempura scampi served with chili sauce.
- 19 **Falafel** **135,-**
Crispy chickpea balls with herbs and spices. Served with humus.
- 20 **Yaprak Sarma** M **119,-**
Vine leaves filled with minced meat and rice.



FISH

All served with baby potatoes and salad

- 31 **Cipura** F **315,-**
- 32 **Levrek** F **315,-**



PIDE

Turkish pizzas, all served with salad

- 33 **Kasarli** G M **185,-**
Tomato, pepper, mozzarella.
- 34 **Kusbasi** G M **205,-**
Diced lamb, red and green peppers, parsley, mozzarella.
- 35 **Kıymali** G M **205,-**
Seasoned minced lamb, tomato, green peppers, mozzarella.
- 36 **Sucuk** G M **205,-**
Spicy beef sausage, green pepper, tomato, mozzarella.
- 37 **Vegetarian** G M **185,-**
Mushroom, tomato, red and green peppers, onions, olives, mozzarella.
- 38 **Tavuk** G M **205,-**
Chicken, red and green peppers, parsley, mozzarella.
- 39 **Kavurmali** G M E **205,-**
Lamb cutlets, egg, mozzarella.

SHARING

Why not order a mixed meze with a platter

MIXED MEZE

SMALL For 2-3 people to share (ink. 2 pita)

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|--------------|----------|-------|
| Baba Ganoush | Tzatziki | 399,- |
| Haydari | Humus | |

LARGE For 4-5 people to share (ink. 4 pita)

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| Avakado Hummus | Tzatziki | 549,- |
| Haydari | Biber Ezme | |
| Baba Ganoush | Acili Ezme | |

HOT

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|----------------|---------------|-------|
| Sucuk | Sigara Boregi | 749,- |
| Falafel | Avcı Boregi | |
| Fried Calamari | Yaprak Sarma | |

PLATTERS

All served with rice and bulgur

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|-----------------|-----------------|---------|
| FULL | | 1.775,- |
| Entrecôte Shish | 5 Lamb Chops | |
| Chicken Shish | 8 Chicken Wings | |
| Adana Kebab | 8 Köfte | |

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|-----------------|-----------------|---------|
| JUMBO | | 2.025,- |
| Entrecôte Shish | 8 Chicken Wings | |
| Chicken Shish | 5 Lamb Chops | |
| Adana Kebab | 8 Köfte | |
| 7 Lamb Ribs | | |

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|-----------------|-----------------|---------|
| FOR TWO | | 1.235,- |
| Entrecôte Shish | 4 Chicken Wings | |
| Chicken Shish | 4 Köfte | |
| Adana Kebab | 2 Lamb Chops | |

FAMILY BUNDLES

- 1 Platter For Two + Small Mixed Meze **1600,-**
- 2 Full Platter + Small Mixed Meze **2200,-**
- 3 Jumbo Platter + Large Mixed Meze **2600,-**

GRILL

All served with rice and salad

- 41 **Tavuk Sis** G M **259,-**
Juicy chicken skewers, grilled to perfection, served on silky smooth aubergine purée with a subtle smoky aroma.
- 42 **Kuzu Kafes** G M **379,-**
Juicy, marinated rack of lamb, grilled to perfection. The meat is tender and full of flavor, with a perfect balance between a crispy crust and a pink, tender center.
- 43 **Antrikot Sis** G M **329,-**
Juicy prime rib skewers, grilled to perfection, served on silky aubergine puree with a subtle smoky aroma.
- 44 **Adana Sis** G M **259,-**
Juicy minced meat shaped on skewers, seasoned with an intense blend of chili and herbs, and grilled to perfect juiciness.
- 45 **Beyti Kebab** G M **275,-**
Spicy minced meat shaped on skewers, grilled until juicy and rolled into soft bread rolls, topped with spicy tomato sauce and melted butter.
- 46 **Karışık Izgara** G M **389,-**
A delicious mix of grilled meats - chicken, meatballs, and lamb chops, served with grilled vegetables.
- 47 **Lokum** G M **460,-**
Succulent, grilled tenderloin, perfectly cooked to retain its juiciness and flavor.
- 48 **Izgara Köfte** G M **279,-**
Grilled Turkish meatballs made from lamb and beef mince.
- 49 **Vegatar Sis** G M **259,-**
Juicy and colorful vegetarian skewers of eggplant, tomato, squash and bell pepper.

SIDES

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|---------------------------------------|-------------|
| Pitabread <small>G</small> | 35,- |
| Glutenfri Pitabrød | 45,- |
| Chips | 55,- |
| Rice | 45,- |
| Bulgur <small>G</small> | 45,- |
| Mashed Potatoes <small>M G</small> | 45,- |
| Chili Saus | 45,- |
| Aioli Saus <small>E M</small> | 45,- |
| Chefs Spesial Saus <small>G M</small> | 45,- |



SOUPS

- 21 **Mercimek Corbasi** **99,-**
Lentil soup.
- 22 **Sade Paca** G **135,-**
Lamb soup.

WRAPS

- 23 **Tavuk Sis Dürüm** G M **185,-**
Juicy grilled chicken marinated in aromatic spices, rolled in soft flatbread with fresh salad and homemade sauce.
- 24 **Antrikot Sis Dürüm** G M **185,-**
Juicy grilled entrecote steak marinated in aromatic spices, rolled in soft flatbread with fresh salad and homemade sauce.
- 25 **Adana Dürüm** G M **185,-**
Juicy grilled minced meat skewers marinated in aromatic spices, rolled in soft flatbread with fresh salad and homemade sauce.
- 26 **Köfte Dürüm** G M **185,-**
Juicy grilled Turkish meatballs, rolled in soft flatbread with fresh salad and homemade sauce.
- 27 **Falafel Dürüm** G M **185,-**
Grilled falafel, rolled in soft flatbread with fresh salad and homemade sauce.
- 28 **Mix Dürüm** G M **185,-**
Juicy grilled chicken and entrecote skewers, rolled in soft flatbread with fresh salad and homemade sauce.

SALAD

- 29 **Greek Salad** M **145,-**
Feta cheese, tomato, cucumber, red onion, red and green pepper, olive oil and pomegranate dressing.
- 30 **Tabouleh** G **135,-**
Bulgur, parsley, fresh mint, onion and pomegranate dressing.



- 40 **LAHMACUN** G **195,-**
Very thin traditional Turkish pizza covered with seasoned minced lamb and onions, fresh tomatoes, parsley and red peppers



SPECIALS

- 50 **Ali Nazik** M **285,-**
Sauce of eggplant, yogurt and garlic topped with shredded beef.
- 51 **Kuzu Tandir** G M **349,-**
Tender, slow-cooked lamb shoulder served on a bed of pita bread, topped with melted butter, and accompanied by bulgur and Turkish yogurt.
- 52 **Kuzu Incik** G M **349,-**
Tender, slow-cooked lamb shank with a rich, savory flavor. The meat falls off the bone and is perfectly cooked to highlight its natural taste.
- 53 **Et Güvec** G M **315,-**
Stew of shredded lamb, peppers, onions and tomato sauce in a clay pot served with bulgur and salad.
- 54 **Tavuk Güvec** G M **285,-**
Stew of shredded chicken, peppers, onions and tomato sauce in a clay pot served with bulgur and salad.
- 55 **Falafel Dish** G S **259,-**
Homemade falafel, baby potatoes, tabbouleh and humus.

Allergens

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|-------------|---------------|--------------|------------------------------|
| BL Molluscs | G Gluten | C Celery | V Walnuts |
| S Sesame | L Lupine | SE Mustard | X Sulfur Dioxide and sulfite |
| E Egg | M Milk | SK Shellfish | |
| F Fish | PI Pistachios | SO Soy | |