

## SEA FOOD

COOKING TIME IS 20-25 MIN

- |  | LUNCH | DINNER |
|--|-------|--------|
| <b>62. GRILLED FISH</b> 🍷<br>Please ask your server for the fresh fish of the day.<br>All served with fresh vegetables & salad   | £9.00 | £15.00 |
| <b>63. KALAMAR</b><br>Deep fried pancota coated calamari served with fresh salad, tartar sauce & mixed vegetables  | £8.00 | £13.50 |
| <b>64. FISH PLATTER</b><br>Deep fried pancota coated calamari, breaded whitebait and breaded king prawns. Served with fresh salad & tartar sauce   | £9.00 | £14.00 |
| <b>65. KARIDES GUVEC</b><br>Prawns cooked in white wine, cream sauce with mushroom, tomato sauce, garlic, red and green peppers, dry mint topped with grated cheddar cheese served with rice | £9.00 | £14.00 |

## SIDE ORDERS

- |  |       |
|--|-------|
| <b>66. NAZAR SALAD</b> 🍷<br>Mint, tomato, cucumber, spring onion, avocado, sumac, olive oil & pomegranate dressing.<br>Supplement of grilled chicken add £4. | £5.00 |
| <b>67. COBAN SALATA</b> 🍷<br>Tomato, cucumber, onion, parsley, sumac, olive oil & pomegranate dressing   | £3.90 |
| <b>68. BEYAZ PEYNIRLI SALATA</b> 🍷<br>Feta cheese, tomato, cucumber, parsley, sumac, olive oil & pomegranate dressing  | £4.90 |
| <b>69. PILAV</b> Rice 🍷  | £2.70 |
| <b>70. YOGHURT</b> 🍷   | £2.50 |

## KIDS MEAL

- |   |       |
|---|-------|
| <b>71. COP SIS</b> 🍷<br>Served with salad and rice. Ice cream for dessert       | £6.95 |
| <b>72. TAVUK SIS</b> 🍷<br>Served with salad and rice. Ice cream for dessert     | £6.95 |
| <b>73. ADANA</b> 🍷<br>Served with salad and rice. Ice cream for dessert         | £6.95 |
| <b>74. CHICKEN WINGS</b> 🍷<br>Served with salad and rice. Ice cream for dessert | £6.95 |

### COLD MIX MEZE PLATTER £8.50

for 2 people to share

CHEF'S SELECTION OF COLD STARTERS;  
Humus, Tarama, Cacik, Dolma, Babaganoush, Havuc Tarator

FOR 4 PEOPLE TO SHARE  
£14.50

### HOT MIX MEZE PLATTER £8.50

for 2 people to share

CHEF'S SELECTION OF COLD STARTERS;  
Hellim, Sucuk, Kalamar, Sigara Borek, Falafel

FOR 4 PEOPLE TO SHARE  
£14.50

### FAMILY PLATTER

(Minimum 4 People to Share)

#### STARTERS

Humus, Tarama, Cacik, Havuc Tarator, Calamari, Falafel, Babaganoush

#### MAIN COURSES

One Skewer of Adana,  
One Skewer of Lamb Shish,  
One Skewer of Chicken Shish,  
Chicken Wings (8pcs),  
Lamb Ribs (8pcs),  
Chicken Beyti.  
Served with rice & salad.

£59.99

### MEAT PLATTER

(Minimum 4 People to Share)

One Skewer of Adana,  
One Skewer of Lamb Shish,  
One Skewer of Chicken Shish,  
Chicken Wings (8pcs),  
Lamb Ribs (8pcs),  
Chicken Beyti.  
Served with rice & salad

£49.00

SUPPLEMENT OF £9.95  
FOR 4 PCS LAMB CHOPS

### SET MENU FOR 1

(A Selection of chef's meze)

(Humus, Cacik, Dolma, Sucuk & Hellim)  
plus one of the Grilled Dishes from the menu.  
Along side with Baklava and tea or coffee.

£19.95

(Offer excludes Pirzola,  
Karisik Izgara & Nazar Izgara)



# NAZAR RESTAURANT

Authentic Turkish Cuisine



NAZAR RESTAURANT  
Authentic Turkish Cuisine

17 High Street, Bedford, MK40 1RN

TEL: 01234 954 147

reservations@nazarturkishrestaurant.co.uk

www.nazarturkishrestaurant.co.uk

### OPENING TIME

MONDAY - THURSDAY: 12:00 NOON - 11.00 PM

FRIDAY & SATURDAY: 12:00 NOON - 11.30 PM

SUNDAY: 12:00 NOON - 10.00 PM

LUNCH: MONDAY - THURSDAY: 12:00 NOON - 3.00 PM

## COLD STARTERS




|   | LUNCH | DINNER |
|---|-------|--------|
| <b>1. HUMUS</b>                    | £3.00 | £4.25  |
| Chick peas puree with tahini, lemon juice, olive oil & garlic   |       |        |
| <b>2. IMAM BAYILDI</b>    | £4.00 | £5.25  |
| Delicately fried aubergine stuffed with mixed peppers, onions, garlic, tomatoes cooked in olive oil, baked in oven  |       |        |
| <b>3. TARAMA</b>  | £3.00 | £4.25  |
| Freshly prepared whipped cod roe pate   |       |        |
| <b>4. DOLMA</b>                    | £3.00 | £4.25  |
| Stuffed wine leaves with rice, onion, pepper, pine nuts and herbs   |       |        |
| <b>5. CACIK</b>     | £3.00 | £4.25  |
| Cucumber, mint and a hint of garlic in strained yoghurt   |       |        |
| <b>6. BABAGANOUSH</b>     | £3.00 | £4.95  |
| Smoked aubergine, tahini, lemon juice, garlic, chilli powder & olive oil  |       |        |
| <b>7. YOGURTLU PATLICAN EZME</b>    | £3.00 | £4.50  |
| Smoked aubergine, yoghurt, garlic, lemon juice & olive oil  |       |        |
| <b>8. CEVIZLI HAVUC TARATOR</b>    | £3.00 | £4.25  |
| Grated carrots, yoghurt, garlic, olive oil & walnuts  |       |        |
| <b>9. ZEYTINYAGLI ENGINAR</b>     | £3.50 | £5.50  |
| Fresh artichokes cooked in olive oil with carrots, potatoes and lemon juice   |       |        |

## HOT STARTERS

|  | LUNCH | DINNER |
|--|-------|--------|
| <b>10. CORBA</b>   | £3.00 | £4.30  |
| Soup of the day. (Ask for details)   |       |        |
| <b>11. HUMUS KAVURMA</b>    | £3.25 | £4.75  |
| Succulent morsels of pan-fried lamb served with humus  |       |        |
| <b>12. WHITE BAIT</b>  | £3.50 | £4.60  |
| Whitebait served with garnish and tartar sauce   |       |        |
| <b>13. BUTTERFLY KING PRAWNS</b>   | £4.00 | £5.25  |
| Deep fried king prawns served with garnish and sweet chilli sauce  |       |        |
| <b>14. HELLIM</b>              | £3.00 | £4.30  |
| Grilled halloumi cheese  |       |        |
| <b>15. SUCUK HELLIM</b>  | £3.00 | £4.30  |
| Grilled halloumi cheese with Turkish spicy sausage   |       |        |
| <b>16. KALAMAR</b>   | £4.00 | £5.25  |
| Pancota coated squid rings served with rocket salad  |       |        |
| <b>17. ARNAVUT CIGERI</b>  | £3.50 | £4.75  |
| Sautéed spiced lamb's liver served with sweet onion and parsley  |       |        |
| <b>18. FALAFEL</b>             | £3.00 | £4.65  |
| Deep fried combination of crushed chickpeas and broad beans with fresh herbs and served on humus   |       |        |
| <b>19. KIZARTMA</b>            | £3.00 | £4.30  |
| Deep fried aubergine, courgette and peppers with tomato sauce  |       |        |
| <b>20. SIGARA BOREK</b>   | £3.00 | £4.65  |
| Filo pastry delicately rolled and stuffed with feta cheese and parsley   |       |        |
| <b>21. KARIDES GUVEC</b>   | £3.95 | £5.95  |
| Prawns cooked with white wine and cream sauce, mushrooms, garlic, red and green peppers, dry mint, tomato sauce topped with grated cheddar cheese  |       |        |
| <b>22. MITITE KOFTE</b>  | £3.00 | £4.50  |
| Lamb meat balls cooked in red wine and tomato sauce  |       |        |
| <b>23. SARIMSAKLI MANTAR</b>   | £3.00 | £4.50  |
| Mushrooms cooked in white wine, cream sauce with garlic & dry mint   |       |        |
| <b>24. SOSLU SUCUK</b>   | £3.00 | £4.50  |
| Turkish spicy sausage cooked in special tomato sauce   |       |        |

## GRILLED DISHES

|  | LUNCH  | DINNER |
|--|--------|--------|
| <b>25. SARMA KUZU BEYTI</b>  | £8.00  | £12.00 |
| Spicy minced lamb seasoned with garlic & parsley wrapped in lavas (tortilla) served with yogurt and butter sauce & rice  |        |        |
| <b>26. SARMA KUZU BEYTI</b>  | £8.00  | £12.00 |
| Spicy minced chicken seasoned with garlic & parsley wrapped in lavas (tortilla) served with yogurt and butter sauce & rice                                     |        |        |
| <b>27. TAVUK SIS</b>    | £7.50  | £11.50 |
| Lean chunks of chicken breast skewered and grilled over charcoal, served with rice & salad   |        |        |
| <b>28. KUZU SIS</b>   | £7.50  | £12.00 |
| Lean, tender cubes of lamb skewered and grilled over charcoal, served with rice & salad  |        |        |
| <b>29. ADANA</b>    | £7.50  | £11.00 |
| Lean, tender minced lamb skewered and grilled over charcoal, served with rice & salad  |        |        |
| <b>30. COP SIS</b>    | £7.00  | £10.50 |
| Lean, tender small cubes of lamb skewered and grilled over charcoal, served rice & salad   |        |        |
| <b>31. KANAT</b>    | £7.00  | £11.00 |
| Chicken wings marinated and grilled on charcoal served rice & salad  |        |        |
| <b>32. KABURGA</b>    | £8.00  | £13.00 |
| Grilled lamb ribs served with rice & salad   |        |        |
| <b>33. PIRZOLA</b>    | £9.00  | £13.50 |
| Tender lamb cutlets seasoned and grilled over charcoal, served with rice & salad   |        |        |
| <b>34. KUZU BEYTI</b>    | £8.00  | £11.50 |
| Spicy minced lamb seasoned with fresh mint, garlic and parsley, grilled over charcoal served with rice & salad   |        |        |
| <b>35. TAVUK BEYTI</b>    | £8.00  | £11.50 |
| Spicy minced chicken seasoned with fresh mint, garlic and parsley, grilled over charcoal served with rice & salad  |        |        |
| <b>36. KUZU COMBO</b>   | £8.00  | £12.00 |
| Lean, tender cubes of lamb and tender minced lamb skewered and grilled over charcoal served with rice & salad  |        |        |
| <b>37. KUZU / TAVUK COMBO</b>   | £8.00  | £12.00 |
| Lean chunks of chicken breast & tender cubes of lamb skewered and grilled over charcoal served with rice & salad   |        |        |
| <b>38. CHICKEN COMBO</b>    | £8.00  | £12.00 |
| Combination of lean chunks of chicken breast skewered and chicken wings grilled over charcoal served with rice & salad   |        |        |
| <b>39. KUZU BEYTI COMBO</b>   | £8.50  | £12.50 |
| Combination of lean tenders cubes of lamb and lamb beyti (spicy minced lamb with garlic & parsley) grilled over charcoal served with rice & salad              |        |        |
| <b>40. TAVUK BEYTI COMBO</b>    | £8.50  | £12.50 |
| Combination of lean tenders cubes of chicken breast and chicken beyti (spicy minced lamb with garlic & parsley) grilled over charcoal served with rice & salad |        |        |
| <b>41. KARISIK IZGARA</b>   | £9.50  | £14.50 |
| Adana, chicken, lamb skewered served with rice and salad   |        |        |
| <b>42. NAZAR IZGARA</b>   | £10.50 | £16.50 |
| Chef's selection of grilled meat - lamb cutlet, chicken, lamb skewered, adana served with rice and salad   |        |        |

 Vegetarian  Gluten Free  Contain Nuts

10% service charge will be added to the bill of groups of 6 or more.  
If you have any allergic or special dietary requirements, please inform our staff.












## YOGURTLU DISHES

|  | LUNCH | DINNER |
|--|-------|--------|
| <b>43. KUZU BEYTI YOGURTLU</b>   | £8.50 | £13.00 |
| Grilled lamb beyti (spicy minced lamb with garlic & parsley) with yoghurt, fresh tomato and butter sauce       |       |        |
| <b>44. TAVUK BEYTI YOGURTLU</b>  | £8.50 | £13.00 |
| Grilled chicken beyti (spicy minced chicken with garlic & parsley) with yoghurt, fresh tomato and butter sauce |       |        |
| <b>45. TAVUK YOGURTLU</b>  | £8.50 | £12.50 |
| Grilled breast of chicken with yoghurt, fresh tomato and butter sauce  |       |        |
| <b>46. KUZU SIS YOGURTLU</b>   | £8.50 | £12.50 |
| Grilled lamb cubes with yoghurt, fresh tomato and butter sauce   |       |        |
| <b>47. ADANA YOGURTLU</b>  | £8.50 | £12.50 |
| Grilled adana köfte with yoghurt, fresh tomato and butter sauce  |       |        |

## AUTHENTIC CUISINE

|  | LUNCH | DINNER |
|--|-------|--------|
| <b>48. BIBER DOLMA</b>    | £7.50 | £10.50 |
| Stuffed green peppers, filled with rice, minced lamb and mixed herbs, served with mixed salad, rice or yoghurt   |       |        |
| <b>49. ALI NAZIK</b>    | £8.50 | £13.00 |
| Tender chunks of lamb or chicken grilled over charcoal, on layer of yogurt and smoked mixed peepers and aubergine  |       |        |
| <b>50. KUZU GÜVEC</b>   | £8.00 | £11.50 |
| Tender lamb cubes with chopped aubergines, potatoes, onion, tomato, peppers, garlic with herbs cooked in clay dish. Served with rice.                            |       |        |
| <b>51. TAVUK GÜVEC</b>    | £8.00 | £11.50 |
| Tender chicken cubes with chopped aubergines, potatoes, onion, tomatoes, peppers, garlic with herbs cooked in clay dish. Served with rice.                       |       |        |
| <b>52. SAC KAVURMA</b>   | £8.50 | £12.00 |
| Diced lamb cooked in an iron plate with peppers, onions, tomatoes, butter, black pepper and garlic   |       |        |
| <b>53. ETLI MUSAKKA</b>  | £8.00 | £12.50 |
| Layers of aubergine with courgette, minced meat, red & green peppers topped with cheese and tomato & pepper sauce baked in the oven. Served with rice & salad    |       |        |
| <b>54. KUZU INCIK (KLEFTIKO)</b>    | £9.00 | £13.00 |
| Braised shank of lamb cooked for hours in an oven with a subtle taste of fresh herbs topped with Chefs special sauce. Served with vegetables and mashed potatoes |       |        |
| <b>55. ISLIM KEBAB</b>    | £9.00 | £14.00 |
| Diced lamb cubes cooked with onion, peppers wrapped in fried aubergines, served with Chefs special sauce & rice  |       |        |

## VEGETARIAN DISHES

|   | LUNCH | DINNER |
|---|-------|--------|
| <b>56. IMAM BAYILDI</b>       | £7.00 | £9.50  |
| Aubergine stuffed with onions, tomatoes and green peppers served with rice & salad  |       |        |
| <b>57. MUSAKKA</b>            | £8.00 | £11.00 |
| Layers of Aubergine with courgette, red & green peppers topped with cheese and tomatoes & pepper sauce baked in the oven. Served with rice & Salad  |       |        |
| <b>58. SEBZELI GUVEC</b>      | £8.00 | £10.50 |
| Chopped aubergines, potatoes, onions, tomatoes, peppers, garlic with herbs cooked in clay dish. Served with rice  |       |        |
| <b>59. HOMEMADE FALAFEL</b>   | £7.00 | £9.90  |
| Homemade falafel served with rice, salad and humus  |       |        |
| <b>60. KIZARTMA</b>           | £7.00 | £9.90  |
| Deep fried aubergine, courgette, mix peppers with chef's special sauce, served with yoghurt and rice  |       |        |
| <b>61. MANTAR SOTE</b>        | £8.00 | £10.80 |
| Mushrooms cooked in white wine and cream sauce, garlic, butter, dry mint served with rice   |       |        |