

Memu

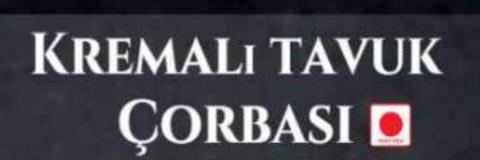
*We levy 10% optional service charge. Please let us know at the time of billing if you'd like for the same to be removed

SOUP-

MUTTON ÇORBA

₹ 289

MERCIMEK-LENTIL SOUP



A delicate blend of clear chicken stock, cream, and fresh vegetables, served hot to warm your soul with every sip.

₹349



A hearty vegetable purée, simmered in a fragrant vegetable stock and finished with ghee for a smooth, comforting finish. Served hot.

₹329

CREAM OF SEA FOOD

A rich seafood broth enhanced with cream, tender prawns, and fresh fish, served hot with seasonal vegetables for a taste of the ocean.



SALADS

GAVURDAK

Chopped onion tomato cucumber green pepper parsley walnuts pomagarate with spice pomagarate mollases and olive oil dressing.

₹369



EZMELI SALATA

Finely chopped Tomatos,Onion Garlic cloves Jalapeno peppers Parsley,Lemon juice Pomegranate molasses, Cracked Pepper, Olive oil, domate Biber paste. ₹349



SHEPHERDS

Cube cutting of onion, tomato cucumber, purple cabbage crisp lettuce pine nuts pomagarate with sumac and pomagarate mollases dressing.





SMALL PLATES



CIRCASSIAN TURKIYE DUMPLING

Steamed mangolia influenced dish stuffed with choice of yours on labneh and olives.

Veg •

- ₹429

Chicken - ₹489

Mutton - ₹529

DOLMA

Choice of grape vine or lettuce leaves rolled with rice & herbs topped with olive oil.



MEZZE & SPREAD

TAHINLI ŞAKŞUKA

Peppers in Labneh, Tahina and Zuchini.

₹319

FIRIK CACIĞI

Creamy Labneh with Garlic,Chickpeas and Firik.



MEZZE & SPREAD

HUMMUS ₹489



AVACADO HUMMUS



Creamy chickpeas hummus, topped with chopped parsley, tomatoes, sliced olives & jalapenos. ₹529



Creamy chickpeas hummus, topped with chopped parsley, tomatoes, sliced olives & jalapenos is topped with tender sautéed lamb cubes.

₹629

CHICKEN HUMMUS BEIRUTI

Creamy chickpeas hummus, topped with chopped parsley, tomatoes, sliced olives & jalapenos is topped with tender sautéed chicken cubes.

STARTER



₹529

GARLIC MEATBALL & HUMMUS

Hand grinded with wooden spoon, carefully toasted sesame seed sauce with chickpeas and garlic, topped with chicken or mutton meatballs.



STARTERS

KIBBEH

Turkish croquettes with fragrant herbs with bulgur filling & meat or veg.

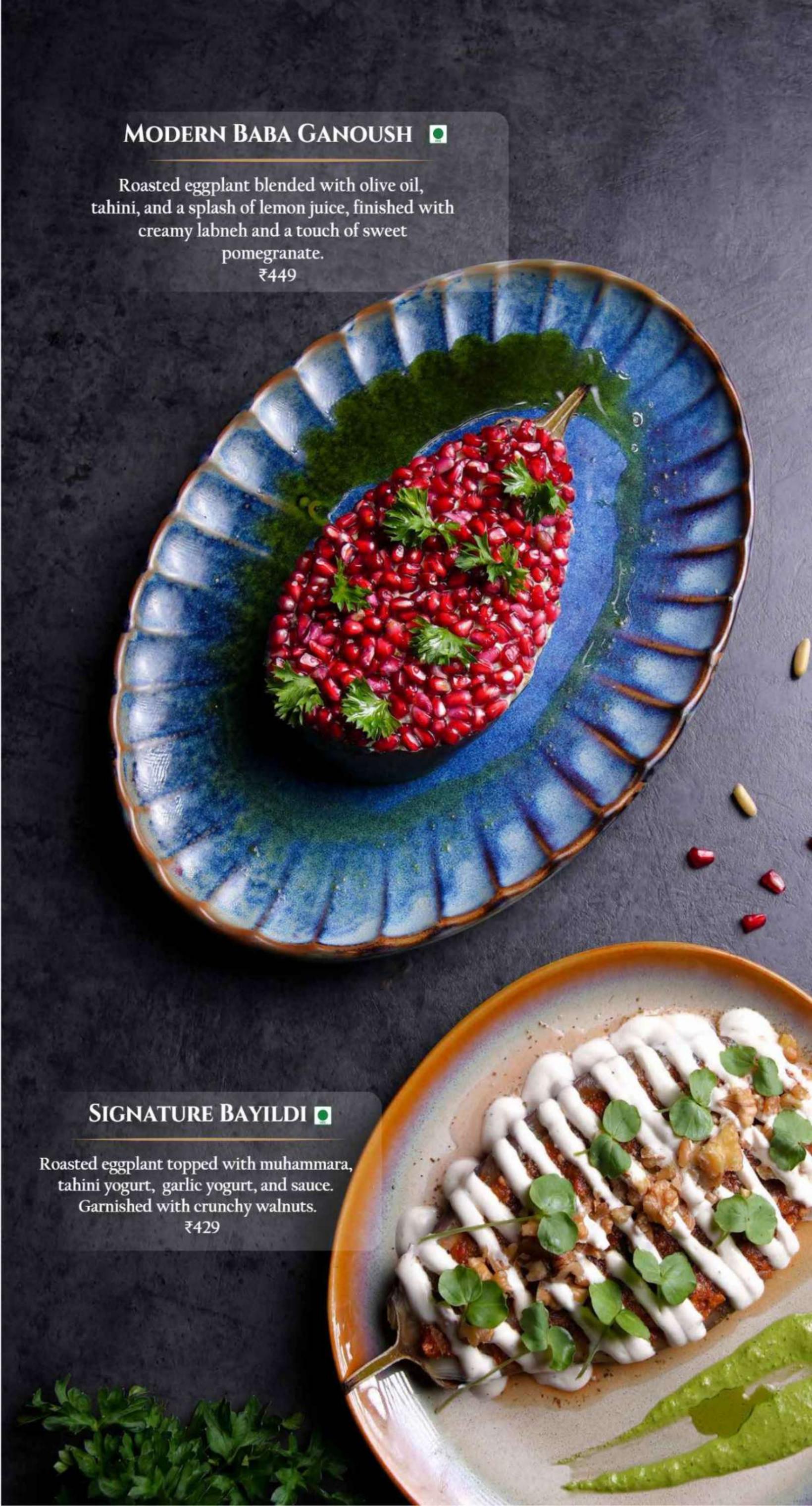
₹429

HALOUMI

Levant cheese soaked in olive and soft grilled served with in-house sauce.











Finely minced meat, grilled over charcoal to achieve a smoky flavour. Served with a zesty tomato sauce that enhances the rich flavors of the kebab.

SPECIAL KEBAP

OSMANIYA

Inspired by the city of Osmaniya fresh minced meat of your choice wtih long red peppers & mildly spiced.

₹729/889 Chicken/Mutton

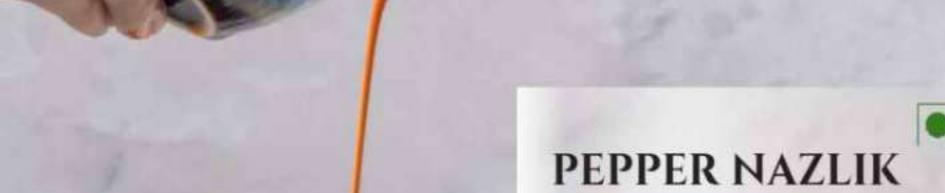
ANTEP

Gaziantep classic Mildly spiced, minced meat of your choice.

> ₹729/889 Chicken/Mutton







Fine red peppers stuffed with olives, jerkins and potato and feta atopped the iconic ali nazlik signature sauce with Chilli butters.

₹749

PANEER LOKUM

Soft Paneer marinated in isot pepper and olive oil & then baked slowly & hot tossed into garlic butter at your table.



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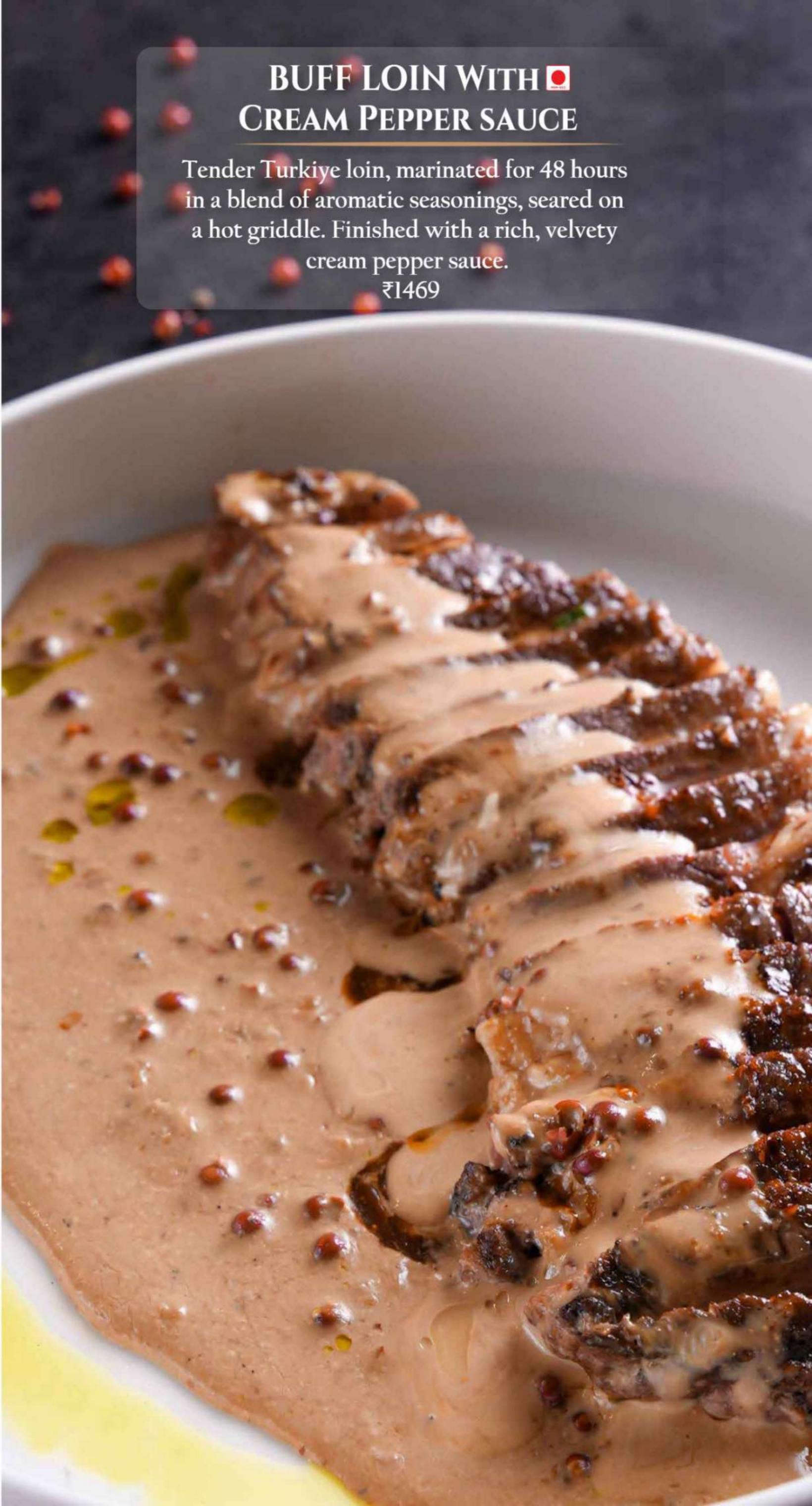


IMAM BAYILDI

Our modern take on the classical Imam Beyıldı with labneh and slow cooked aubergine.

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OZ SIGNATURE

ALI NAZLIK

Tender lamb kebabs topped with chilli oil on a smoked eggplant puree and garlicky yoghurt mixture.



OZ SIGNATURE

KALKAN KOFTE

Minced meat spiced by Balkan and Levant flavour infused with 3 types of oozing cheese

> Chicken - ₹729 Mutton - ₹789





IZGARA

Minced meat with just pepper and salt, that is garnished on potato slices & yogurt with chili

Chicken - ₹589 Mutton - ₹629





MAKARNA



Butter cream sauce with oregano and thyme.

₹489



RIGATONI

Pesto sauce made with olive oil & garnished with olives & parmesan.

- MANTI —



YOGURTLU MANTI

Traditional Turkish
Ravioli stuffed &
cooked in choice of sauce.

₹569

SOS MANTI

Balkan influenced thick creamy Cabneh with hot chilli oil topped on steam Ravioli.

₹569



BAKED MANTI

Stuffed pastry parcels slow baked in wood fire then topped with choice of hot tomato sauce or yogurt sauce. ₹649



TRADITIONAL STONE OVEN DISHES

LAMACHUN

Flat Bread in wheat, with thin minced lamb/chicken smeared on dough before cooked ₹769

BREAD CHEESE

Flat Bread in wheat with koshkaval cheese

₹689

PIDE

Sourdough traditional pide, with sauce of choice & topping of choice

₹849 / ₹889



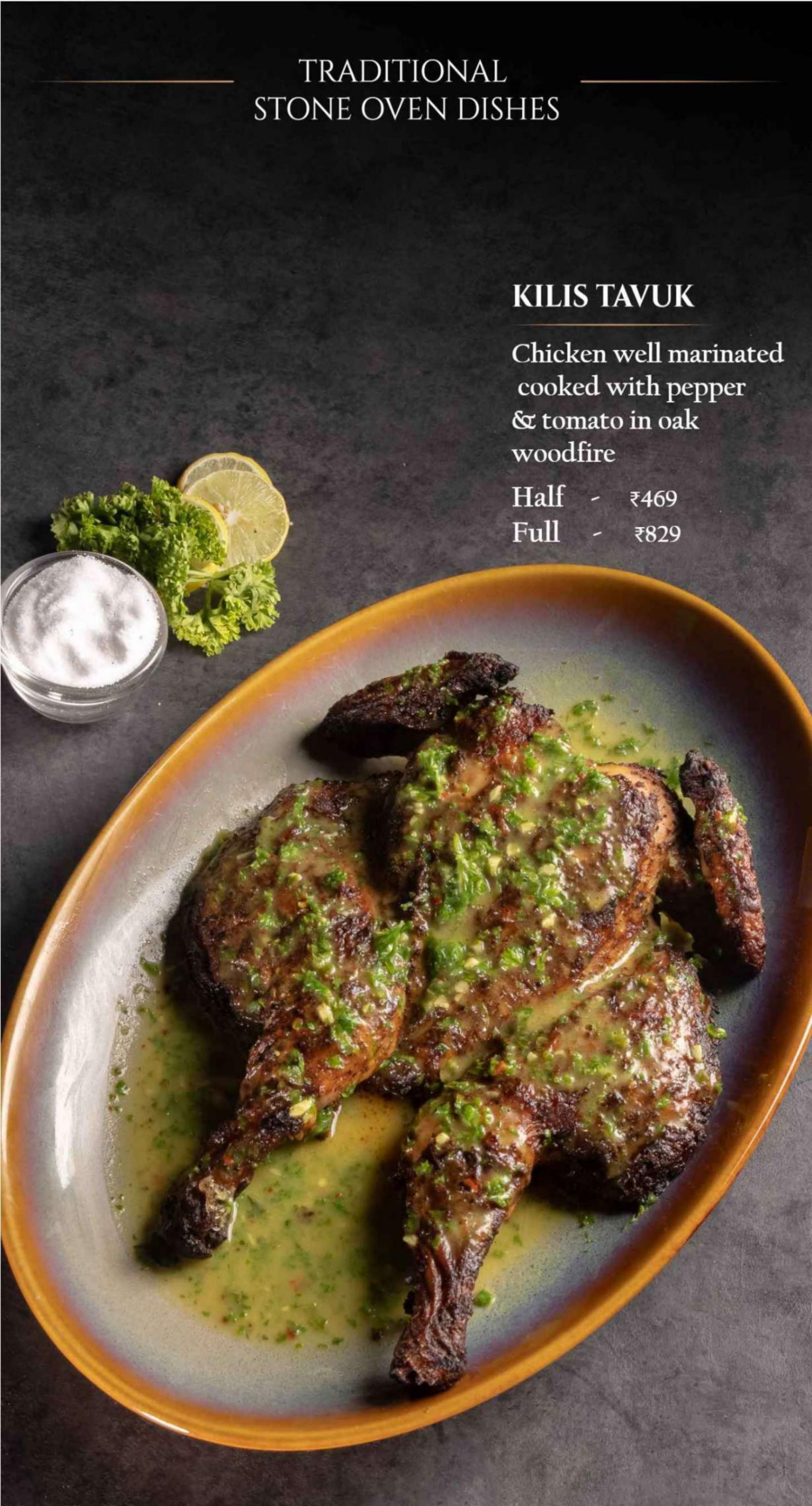




ALEPPO MUSAKHAN

Tender chicken, slow-roasted with a fragrant blend of sumac and aromatic spices. ₹799





TRADITIONAL STONE OVEN DISHES



KILLIS PAN

Seasoned ground
meat / chicken mince with
fresh vegetables, cooked in
naked wood-fire for
smoky perfection
₹829

NARINSIYE SAMON .

Succulent red salmon, pan-seared, drizzled with a zesty blend of fresh orange and lemon juice. ₹1899



TAHINI SALMON

Seared red salmon, glazed with a rich tahini sauce with a hint of miso. ₹1899



SLOW-COOKED SPECIALS

LAMB ASADO

Imported Lamb Chops with high marbling, made with light spice mix with Live searing at Table.

Served with Mashed potato & Vegetables

₹2299

TESTI KEBAP-VEG

Medley of fresh veggies, gravy and herbs with secret spice mix slow-cooked in a clay pot.

₹1299

TESTI KEBAP

5 hour slow cooked with meat Cubes, vegetables and gravy consistency with secret slightly hot spice mix.

> Testi Kebab Lamb - ₹1689 Testi Kebab Chicken - ₹1659

KUZU GARDAN

6 hour slow cooked, a flavorful culinary journey, featuring tender lamb neck slow-cooked to perfection, offering a taste of Turkey's rich traditions.

₹1689

LAMB SHANK

A melt-in-your-mouth masterpiece, our lamb shank is slow-braised to perfection, offering an exquisite taste of tender, savory bliss.







Savour the comforting flavours of emirati, the rice is slow-cooked with sweet corn, crisp green peas, and seasoned minced lamb. Finished with a crispy bread topping.

₹1399



- RICE -

LAMB MANDI RICE

Balkan rendition of the famed
Yemeni Mandi,in Turkish
techniques of slow cooking
to juicy perfection with
dry fruits and rice with broth as a side.
₹1299



DESSERT-

BAKLAVA

94 layers carefully handcrafted by the chefs of Gaziantep with world class pistachios.

₹869

KATMER

A traditional Turkish pastry made with thin layers of dough, filled with a rich mixture of ground pistachios and cream and rolled in dondurma (icecream) at your table.



- DESSERT -



KUNAFA

Cheese flown in from the best grasslands of Türkiye with light katayf crust.



DRINKS

FRESH COLDPRESS	₹369	MANGO BAHARATI
MAXIMIZES	₹389	Raw Mango flavor blended with exotic Turkish Baharati Spices
Lime Wedges, Fresh Mint, Grenadine & Sparkling Ginger Ale		KEYFIR LIME
POLSU	₹389	Orange Concentrate, Kafir Lime Juice with twist of peach.
Orange Concentrate, dash of lime mixed of ginger and passion fruit		BAKLAVA SHAKE
TROPICAL BASIL Pineapple Concentrate, Lime with Watermelon punch blended with	₹389	Indulgent shake inspired by the flavors of baklava, featuring rich layers of pistachic honey, and dondurma
fresh basil leaves. PASSION STYLE Green Apple Puree, Lime Juice and Passion	₹389	TURKISH COFFEE The traditional aromatic and strong Turkish coffee
Fruit topped with Ginger Ale BERRY PAI Assorted Berries blended with mint and	₹389	TURKISH TEA Roasted Black Tea brewed with dash of lim juice and pomegranate molasses.
vanilla flavour & twist of lime juice	= 200	MINT AND GINGER
TURKISH AYRAN Traditional Turkish Yoghurt blended with sea salt, mint leaves and spice.	₹209	Zing of Fresh Mint and Ginger blended wit Lime Juice & Ginger Ale

₹389

RUBY ROSE



₹389

₹399

₹489

₹189

₹189

