

# ÖZ

MODERN  
TURKISH  
CUISINE

— by kebapci —

## Menu

*\*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

₹289



## KREMALİ TAVUK ÇORBASI

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

₹349



## SEBZE ÇORBASI

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.

₹399





# SALADS

## GAVURDAK

Chopped onion tomato  
cucumber green pepper  
parsley walnuts pomagorate  
with spice pomagorate mollasses  
and olive oil dressing.

₹369



## EZMELI SALATA

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

₹349



## SHEPHERDS

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

₹369





## GRAPE LEAVES DOLMA

Relish the taste of aromatic rice wrapped in tender grape leaves, served with our homemade tomato sauce and a sprinkle of pomegranate.

₹429



## PUL BIBER DOLMA

Sun-dried bell peppers stuffed with a fragrant blend of bulgur and meat topped with a flavourful tomato sauce and crunchy almond flakes.

₹599



## AUBERZINE DOLMA

Delight in sun-dried eggplant from Gaziantep, filled with a savoury mixture of rice and tender meat served with a rich tomato sauce

₹599



## MEAT STUFFED ZUCCHINI WITH LABAN SAUCE

Tender zucchini, perfectly stuffed with spiced lamb mince, paired with a smooth and tangy labneh sauce.

₹899



# 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.

₹429





# MEZZE & SPREAD

## TAHINLI ŞAKŞUKA

Peppers in Labneh,  
Tahina and Zucchini.

₹319

## FIRIK CACIĞI

Creamy Labneh  
with Garlic, Chickpeas  
and Firik.

₹319





# MEZZE & SPREAD

HUMMUS

₹489



AVACADO HUMMUS

₹489





## HUMMUS BEIRUTI

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

₹529



## LAMB HUMMUS BEIRUTI

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.

₹599





# STARTER



## GARLIC MEATBALL & TZATZIKI

Seasoned meatballs on thick  
yoghurt & finely chopped  
cucumber & parsley.

₹529

## GARLIC MEATBALL & HUMMUS

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

₹529





# 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.

₹469





## TEMPURA FRIED ZUCCHINI

Fresh zucchini, sliced into delicate strips and coated in a light, airy tempura batter. Seasoned with a sprinkle of sea salt and black pepper.

₹449



## BROCCOLI & ZUCCHINI FRITTERS

Freshly minced broccoli combined with rich, melted cheese and seasoned with salt and pepper.

₹499



## TEMPURA FRIED AUBERGINE

Delicately sliced aubergine, enrobed with crisp tempura batter and seasoned with salt and ground pepper.

₹449





## MODERN BABA GANOUSH

Roasted eggplant blended with olive oil, tahini, and a splash of lemon juice, finished with creamy labneh and a touch of sweet pomegranate.

₹449



## SIGNATURE BAYILDI

Roasted eggplant topped with muhammara, tahini yogurt, garlic yogurt, and sauce. Garnished with crunchy walnuts.

₹429





## AUBERGINE MEAT SARMA BEYTI

Thinly sliced eggplant, stuffed with our handcrafted lamb mince & grilled with tomato sauce, creamy labneh, and pistachios.

₹899



## GERÇEK ADANA

Eastern Turkiye traditional hand-minced meat, gently spiced and molded onto an iron skewer. Grilled to perfection over an open charcoal mangal.

₹999



## SIYAH LIMON TAVUK

Unique flavor of black lemons from the Middle East, region combined with creamy labneh and aromatic Turkish spices. marinated chicken charcoal.

₹899





**KEBAP KHASHKHASH **  
**LAMB / CHICKEN**

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.

₹849



# SPECIAL KEBAP

## OSMANIYA

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

₹729/889  
Chicken/Mutton

## ANTEP

Gaziantep classic Mildly spiced, minced meat of your choice.

₹729/889  
Chicken/Mutton





# OZ SIGNATURE

## PEPPER NAZLIK

Fine red peppers stuffed with olives, jerkens 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.

₹789





# OZ SIGNATURE

## BAMYA

Tender Okra pods  
cooked in woodfire  
with juicy tomatoes.

₹789

## KAVURMA PILAF

Chick pea simmered  
on with peppers,  
zucchini, eggplant,  
tomatoes tossed with  
butter & olive oil  
and Turkish pilaf.

₹849



# OZ SIGNATURE



## IMAM BAYILDI ■

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

₹689



# OZ SIGNATURE

## LAMB LOKUM STEAK

7-8 days aged  
mutton tender cut  
spiced & herbs with  
olive oil, spread in hot  
butter at your table.

₹1649





## BUFF LOIN WITH CREAM PEPPER SAUCE

Tender Turkiye loin, marinated for 48 hours in a blend of aromatic seasonings, seared on a hot griddle. Finished with a rich, velvety cream pepper sauce.

₹1469





# OZ SIGNATURE

## ALI NAZLIK

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

₹889





# 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





## SIGNATURE TURKISH ÇITIRMANTI

Fresh prawns wrapped in thin, crispy filo pastry and deep-fried to a golden layer. Served with a side of creamy garlic labneh.

₹699



## KUZU INCIK (LAMB SHANK)

Slow-braised lamb shank, infused with the smoky essence of a wood fire, served on creamy mashed potatoes for a flavorful journey.

₹1399





# MAKARNA

## SPAGHETTI

Butter cream sauce  
with oregano and thyme.

₹489



## RIGATONI

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

₹489

Add On :- Chicken 129 || Meat 169 || Prawns 229 || Seafood 229



# 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





## CREAM CHEESE LABAN MANAKISH

Sourdough flatbread adorned  
with a smooth of cream cheese.

₹749



## 4 SIGNATURE CHEESE PIDE

Sourdough pide, woodfired &  
topped with a luxurious blend of  
four signature cheeses.

₹899



# 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 koskaval cheese

₹689

## PIDE

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

₹849 / ₹889





# TRADITIONAL STONE OVEN DISHES

## TRABZON PEYNERLI

Flat Bread in wheat  
with koshkaval cheese.

₹629

## PIDE

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

₹869

## LAMACHUN

Flat Bread in wheat,  
with thin minced  
mixed vegetable smeared  
on dough before cooked.

₹629





## ALEPPO MUSAKHAN

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

₹799



## BUTTER GARLIC PRAWNS

Juicy tiger prawns, sautéed in a velvety lemon butter and sauce, infused with a burst of citrus and rich buttery finish.

₹999



## UMAMI TIGER PRAWNS

Tiger prawns, bathed in a savory tomato dashi broth, drizzled with a tangy asi ricoto sauce.

₹999



TRADITIONAL  
STONE OVEN DISHES

**KILIS TAVUK**

Chicken well marinated  
cooked with pepper  
& tomato in oak  
woodfire

Half - ₹469

Full - ₹829





## TRADITIONAL STONE OVEN DISHES



### **KILLIS TAHINI**

Seasoned ground meat / chicken mince mildly spiced and topped with rich tahini, cooked in naked wood-fire for smoky perfection.

₹849

### **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

## LAMB SHANK

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

₹1399

## 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



# RICE



## MUSHROOM RISOTTO

Risotto rice cooked with Turkish European influence in creamy mushroom sauce.

₹329

## PILAF

Traditional Turkish Rice, with Semolina with tasty rice, eaten across the country.

₹289





## LAMB MANSAF

Palestinian lamb dish, slow-cooked in a rich, tangy sauce of fermented dried yogurt, paired with aromatic rice.

₹1499



## CHICKEN MANSAF

Palestinian chicken simmered in a velvety sauce made from fermented dried yogurt, served with fragrant rice.

₹1499



## OUZI RICE

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.

₹899





# DESSERT



## KUNAFA

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

₹829



# DRINKS

FRESH COLDPRESS ₹369

MAXIMIZES ₹389

Lime Wedges, Fresh Mint, Grenadine & Sparkling Ginger Ale

POLSU ₹389

Orange Concentrate, dash of lime mixed of ginger and passion fruit

TROPICAL BASIL ₹389

Pineapple Concentrate, Lime with Watermelon punch blended with fresh basil leaves.

PASSION STYLE ₹389

Green Apple Puree, Lime Juice and Passion Fruit topped with Ginger Ale

BERRY PAI ₹389

Assorted Berries blended with mint and vanilla flavour & twist of lime juice

TURKISH AYRAN ₹209

Traditional Turkish Yoghurt blended with sea salt, mint leaves and spice.

RUBY ROSE ₹389

Lime, Cranberry fused with rose and pomegranate along with smoky rosemary.

MANGO BAHARATI ₹389

Raw Mango flavor blended with exotic Turkish Baharati Spices

KEYFIR LIME ₹399

Orange Concentrate, Kafir Lime Juice with twist of peach.

BAKLAVA SHAKE ₹489

Indulgent shake inspired by the flavors of baklava, featuring rich layers of pistachio, honey, and dondurma

TURKISH COFFEE ₹189

The traditional aromatic and strong Turkish coffee

TURKISH TEA ₹189

Roasted Black Tea brewed with dash of lime juice and pomegranate molasses.

MINT AND GINGER ₹289

Zing of Fresh Mint and Ginger blended with Lime Juice & Ginger Ale

CHAMOMILE TEA ₹189

Herbal infusion brewed from dried chamomile flowers

