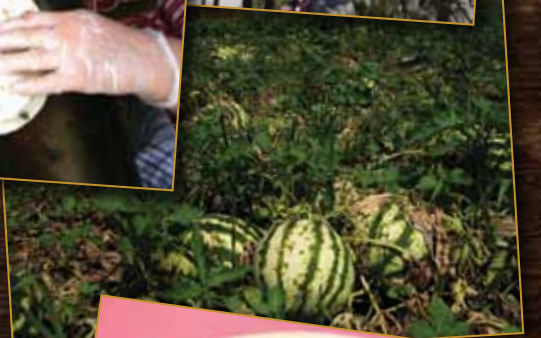
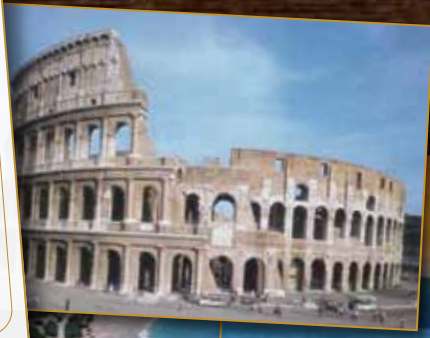


*Pera Rose*  
TURKISH CUISINE



Traditional  
Turkish  
Cuisine

## Gozleme

Gozleme - a traditional Anatolian dish made of flat bread and filled with various ingredients then baked on a griddle in front of diners. It has been a very popular, fresh, healthy and light starter for centuries.

### Savoury Pancake (Gozleme)

- |                            |        |
|----------------------------|--------|
| 1. With ground minced lamb | £ 3.49 |
| 2. With spinach (V)        | £ 3.49 |
| 3. With cheese             | £ 3.49 |
| 4. With potato (V)         | £ 3.49 |
| 5. With chicken            | £ 3.49 |
| 6. With Nutella            | £ 3.49 |
| 7. With any 2 option mixed | £ 4.99 |

## Soups

- |  |        |
|--|--------|
| 8. <b>Mercimek</b> (V)   | £ 3.49 |
| Red lentil soup with a hint of lemon juice and herbs.                        |        |
| 9. <b>Domates</b> (V)  | £ 3.49 |
| Made with fresh tomatoes with a hint of herbs and topped with grated cheese. |        |
| 10. <b>Pera Rose Special</b>   | £ 3.49 |
| Please ask for the soup of the day.  |        |

## Starters

- |   |        |
|---|--------|
| 11. <b>Humus</b> (V)  | £ 3.50 |
| Classical Eastern Starter - pureed chick peas mixed with tahini and a touch of garlic served with olive oil.                            |        |
| 12. <b>Cacik</b> (V)  | £ 3.50 |
| Strained yoghurt specially prepared and mixed with finely diced cucumber and a hint of garlic with olive oil.                           |        |
| 13. <b>Saksuka</b> (V)  | £ 3.50 |
| Cube aubergines, potatoes, red and green peppers mixed with finely sliced onions and deep fried. Marinated with garlic in tomato sauce. |        |
| 14. <b>Patates Salata</b> (V)   | £ 3.50 |
| Boiled and finely diced potatoes mixed with thin sliced green peppers, onions, parsley and topped with dry red peppers and olive oil.   |        |

(V) - Vegetarian

- |  |        |
|--|--------|
| 15. <b>Aubergine Salad</b> (V)   | £ 3.50 |
| Mashed aubergine mixed with tomatoes, parsley and garlic, topped with olive oil.               |        |
| 16. <b>Halloumi Cheese (Helim Peynir)</b>  | £ 3.99 |
| Served Hot.  |        |
| 17. <b>Cigarette Rolls</b> (V)   | £ 4.49 |
| Cigar shaped pastry filled up with feta cheese and fried.                                      |        |
| 18. <b>Kizarmis Sosis</b>  | £ 4.99 |
| Fried Turkish mini hot dogs served with a choice of dips.                                      |        |
| 19. <b>Turkish Sausages</b>  | £ 4.99 |
| Delicious Turkish sausages grilled on charcoal.  |        |
| 20. <b>Charm Pastry "Muska Borek"</b>  | £ 4.50 |
| Turkish sausage with cheddar cheese wrapped in triangular dough and fried.                     |        |
| 21. <b>Fried Meatballs</b>   | £ 3.99 |
| Minced beef mixed with cheddar cheese, then marinated with pepper sauce and fried.             |        |
| 22. <b>Yogurtlu</b> (V)  | £ 3.50 |
| Mashed aubergine in thick yoghurt with a hint of garlic.                                       |        |
| 23. <b>Babaganuc</b>   | £ 3.50 |
| Mashed aubergine in pepper sauce with onions and green peppers, served hot.                    |        |
| 24. <b>Olive Plate</b>   | £ 3.49 |
| Marinated olives served with homemade bread.   |        |
| 25. <b>Feta Cheese</b>   | £ 3.99 |
| Sliced Feta cheese served with layered tomato and cucumber, topped with olive oil and oregano. |        |
| 26. <b>Menemen</b>   | £ 4.00 |
| Typical Turkish breakfast, available in lunch time.  |        |
| 27. <b>Small Mix Starter</b>   | £ 6.99 |
| Any mixture of 3 starters from numbers 11 to 15.   |        |

## Lahmacun

Freshly made dough hand stretched to a round shaped base and baked thin in our stone oven and served with parsley.

- |   |        |
|---|--------|
| 28. <b>Lahmacun</b>                                 | £ 3.00 |
| Minced lamb, onion, tomatoes, peppers and parsley.  |        |
| 29. <b>Antep Sarimsakli</b>                         | £ 3.00 |
| Minced lamb, garlic, tomatoes, peppers and parsley. |        |

## Kebabs – Traditional Grills

All kebabs are prepared on charcoal served with grilled tomato and green pepper with the option of rice, salad or chips.

30. **Adana Shish Kebab** £ 8.49

Minced lamb on a skewer.

31. **Lamb Shish** £ 9.99

Marinated diced lamb and vegetables on skewers.

32. **Chicken Shish** £ 8.49

Marinated chicken cubes and vegetables on skewers.

33. **Chicken Fillet** £ 8.99

Marinated chicken fillet char-grilled and served with homemade tomato sauce.

34. **Chicken Thigh** £ 8.99

Marinated chicken thigh and char-grilled.

35. **Vegy Kebab (V)** £ 6.99

Seasoned vegetables on skewers, served with yoghurt sauce.

36. **Chicken Wings** £ 7.00

Grilled chicken wings.

37. **Ribs** £ 9.49

Spare lamb ribs.

38. **Karisik (Mix Grill)** £ 12.99

Lamb shish, chicken shish, chicken wings and spare lamb ribs.

39. **Lamb Chops (Pirzola)** £ 12.99

Tender lamb chops specially trimmed and seasoned.

40. **Ciz Biz** £ 8.99

Tender minced lamb patties prepared with fresh parsley and seasoning.

41. **Sirloin Steak** £ 12.99

Char-grilled Sirloin premium cut served with marinated vegetables.

42. **Special Pera Rose Iskender** £ 8.99

Marinated minced lamb served with special yoghurt sauce.

43. **Pera Rose Special Mix Grill**

Lamb shish, Adana kebab, chicken shish, chicken wings, spare lamb ribs.

**For 4 persons**

Served with 4 different starters £ 50.00

**For 2 persons**

Served with 2 different starters £ 25.00

## Traditional Casserole Dishes

All served with rice  
Grated cheese can be added  
for extra £1.00

44. **Guvec** £ 10.99

Mainly a vegetable dish with few lamb pieces, chopped aubergine, red and green peppers cooked in tomato sauce with a hint of garlic.

45. **Patates Tavasi** £ 10.99

Small chicken pieces with big sliced potatoes, chopped red and green peppers in tomato and red pepper sauce.

46. **Beef Steak with Pera Rose Sauce** £ 13.00

Finely marinated beef with some herbs and vegetables served with marinated mashed potato.

47. **Turlu (V)** £ 10.99

Chopped potatoes, green peas, mushrooms, tomatoes cooked in pepper sauce.

48. **Sac Kavurma** £ 11.99

Chopped lamb, onions, red and green peppers marinated with herbs and cooked on iron plate.

49. **Et Sote** £ 10.99

Small diced lamb, green peppers and onions, cooked in tomato puree and red pepper sauce, topped with seasoning.

50. **Tavuk Sote** £ 10.99

Small diced chicken, green peppers and onions, cooked in tomato puree and red pepper sauce, topped with seasoning.

51. **Char – grilled Chicken Salad** £ 8.99

Marinated and grilled chicken with fresh lettuce, tomatoes, red onions, cucumber, green pepper topped with yoghurt sauce.

52. **Char – grilled Lamb Salad** £ 9.99

Marinated and grilled lamb, fresh lettuce, tomatoes, red onions, cucumber, green pepper, topped with yoghurt sauce.

53. **Char – grilled Fish** £ 14.99

Seasoned and char - grilled Sea Bass served with chips, salad and parsley garlic sauce.

## Side Orders

54. **Coban Salata – Shepherd Salad** £ 3.99  
Fresh tomato, cucumber, onion, black olives, parsley, topped with olive oil and lemon juice.

55. **Yesil Salata – Green Salad** £ 3.75  
Lettuce, tomato, parsley, garlic, topped with olive oil and lemon juice.

56. **Mediterranean Salad** £ 4.49  
Fresh tomatoes, cucumber, onions, black olives, parsley, fresh sweet green pepper mixed with feta cheese.

57. **Ezme Salad** £ 4.49  
Finely chopped tomatoes, onions, peppers and parsley, topped with herbs and spices, olive oil, lemon and pomegranate juice.

58. **Sogan Salata – Onion Salad** £ 3.75  
Thin sliced red onions mixed with chopped tomatoes and parsley topped with olive oil.

59. **Plain White Rice** £ 2.50

60. **Rice with sauce** £ 3.50  
Seasoned in rich pepper sauce with cumin.

61. **Drinking House Pilaf** £ 3.45  
Anatolian style bulgur wheat pilaf with finely diced vegetables.

62. **Pera Rose Special Dip** £ 3.45  
Rose special herbs mixed with yoghurt.

63. **Chips** £ 2.45

64. **Grilled Onions** £ 2.49  
Grilled and marinated with pomegranate juice and oil.

65. **Basket of bread** £ 2.00  
Homemade bread cooked in stone oven.

66. **Traditional Anatolian Bread** £ 2.49

## Sweet Treats

67. **Kadayif** £ 4.25  
Shredded dough stuffed with pistachios in bottom and baked, then topped with syrup.  
Served with ice - cream.

68. **Baklava** £ 4.25  
Is a rich, sweet pastry made of layers of phyllo dough filled with chopped nuts and sweetened with syrup.  
Served with ice - cream.

69. **Keskul** £ 3.50  
Is an almond based milk pudding garnished with coconut shaving and shredded pistachio nuts.

70. **Award Winning Ice Cream** £ 4.99  
Served with two scoops.

## Drinks

71. **Ayran** £ 1.99  
A drink made of yoghurt and water.

72. **Salgam (Turnip Juice)** £ 1.99  
Traditional savoury drink made from turnip plant.

73. **Sahlep** £ 3.00  
A drink made from sahlep root in hot milk and cinnamon.

74. **Canned drinks** £ 1.49  
Coke, Fanta, Sprite.

75. **Juice** £ 1.50

76. **Mineral Water** £ 1.50

77. **Turkish Tea** £ 1.00

78. **Turkish Coffee** £ 3.00

79. **Coffee** £ 2.00



*“Life is too short  
for average food”*

## Alcoholic Drinks

80. **Efes Beer** (Turkish) £ 3.00

81. **Corona Extra** £ 3.00

82. **Raki** Single £ 3.00

Double £ 5.00

A long lasting drink made from grapes or plums and flavored with anise.

83. **Spirit + Mixer** Single £ 3.00

Double £ 5.00

84. **Liquor** £ 2.50

## Red Wines

85. **House Red - Italy** Glass Bottle

£ 3.05 £ 11.95

86. **Shiraz - Australia** £ 3.49 £ 13.25

A lingering subtle underlying oak flavour complements with tannins and soft, dry finish.

87. **Merlot - America** £ 15.25

Rich aromas and flavours of dark cherry with hints of mocha and spices with fruity finish.

88. **Rioja - Spain** £ 16.95

Crisp raspberry fruit with intergrated oak and vanilla spice.

89. **Carignan Villa Doluca,** £ 15.95

### Classic - Turkey

With its fruity, smooth, and complex characteristics Villa Doluca Red Classic invokes the aromas of red fruits and spices.

90. **Cabernet Sauvignon,** £ 19.95

### Angora Aegean - Turkey

Round and well-balanced with long lasting red fruit flavours and soft tannins.

91. **Award Winning Likya Wines** £ 24.45

### Turkey

Purple with aromatic nose. Big tannins and slightly unbalanced. Simple finish. Recommended!

92. **Chateaneuf du-pape - France** £ 29.00

It's a lovely, rich and full - bodied white with a fruity palate and a soft texture.

Enjoy with Mediterranean dishes.

## Rose Wines

93. **House Rose** Glass Bottle

£ 3.49 £ 12.95

94. **White Zinfandel - California**

£ 3.49 £ 13.95

A gorgeous colour with flavours of dried cranberry, watermelon and fresh cherry.

95. **Shiraz Rose - Australia** £ 16.45

Packed with vibrant, spicy berry flavours.

## White Wines

96. **House White - Italy** Glass Bottle

£ 3.05 £ 11.95

97. **Chardonnay - Australia** £ 3.49 £ 13.25

Medium - bodied flavours of tropical fruit and vanilla.

98. **Pinot Grigio - America** £ 14.95

Refreshing dry with smoky characteristic of Pinot Grigio grapes.

99. **Rioja - Spain** £ 15.95

Medium - bodied with tropical and citrus aromas.

100. **Semillon Villa Doluca,** £ 15.95

### Classic - Turkey

Villa Doluca White, is a crisp, refreshing, light white wine with strong acidity and invokes the aromas of pineapple, grapefruit, green apple and lemon.

101. **Sauvignon Blanc - France** £ 15.45

Well balanced with classic sauvignon characters of gooseberry and grapefruit and a long, fine, minerally finish.

102. **Angora White - Turkey** £ 19.95

Lively, round and well - balanced with intense and long lasting fruit flavours.

103. **Award Winning Likya Wines** £ 25.45

### Turkey

The scent of dried fruits and spices is in the foreground. Rich and with a good body. A nice preliminary taste for the palate. A wine with character and soft tannins holding on at the end.

## Sparkling Wine and Champagne

104. **Asti Spumante Martini** £ 18.95

105. **Champagne L Victor Lejeue** £ 29.95

106. **Lanson Black Label** £ 39.45