

nicosia

TURKISH RESTAURANT

EST. 1992



"WORLDWIDE, THE CYPRIOTS ARE KNOWN & RESPECTED FOR THEIR HOSPITALITY".



The Story of Nicosia

In the warm sparkling seas of the Mediterranean is a tiny island paradise. For two thousand years, this picturesque island known as Cyprus, has been a treasure sought after by many nations.

Surrounded by long sandy beaches is the majestic and romantically historic city of Nicosia, the capital of Cyprus. Along the cobbled narrow streets are numerous small restaurants specialising in the nation's traditional foods.

Worldwide, the Cypriots are known and respected for their hospitality. If a visitor comes to Nicosia, they are presented with an abundance of delectable dishes, guaranteed to delight every gastronomical fancy.

Succulent shish kebab and shaslicks made from lamb, beef or chicken are delicately spiced and skewered with tender vegetables or fruits, then cooked on an open charcoal grill.

The tempting aroma of the famous Doner kebab is irresistible. The meat rotates on a vertical grill in front of a specially arranged fire. The grill is arranged with an endless number of thinly sliced pieces of lamb rolled together and seasoned with traditional herbs. Rotating the meat allows the outside to become brown and well flavoured.

The tender juice outside is carved off with an enormous knife and the meat is served with salad, cucumber, tomato, onion and rice. There are all types of vegetarian delights: green beans simmering in herb spice, eggplant and chick pea purees in sesame seed, tasty caviar, fresh natural yoghurt, garlic and cucumber dips as well as stuffed vine leaves.

These are served accompanied by pieces of fresh, hot pita bread and constitute the delicious and unforgettable appetisers. Nowhere else in the world but Nicosia can one find such good Turkish Delight! Superb pastries made from the finest puff pastry which are filled with chopped nuts and baked in honey or rose jelly.

A mouth-watering treat!



BANQUETS

Mini Menu

\$50 per person

3 dips of your choice
 Turkish bread
 Tabouli salad
 Vine leaves dolma
 Turkish salad
3 mains:
 Doner kebab
 Chicken doner
 Nicosia kofte

Set Menu

\$60 per person

5 dips of your choice
 Turkish bread
 Tabouli salad
 Vine leaves dolma
 Fried eggplant
 Kadin budu
 Turkish salad
 Doner kebab
 Chicken doner
 Nicosia kofte
 Lamb cutlets
 Dessert & coffee of your choice*

Cypriot Feast

\$70 per person

4 dips of your choice
 10 entrée (hot & cold) platter
 Turkish bread
 Kiy mali pide
 Turkish salad
2 Seafood mains:
 (Calamari & prawns)
 2 meat dishes
 Fruit platter
 Dessert of your choice
 Coffee of your choice*



Ask about our vegetarian options

For 2 or more - pricing is per adult



Kebab Platter

PLATTERS

Kebab

\$55 per person

3 dips of your choice
 Turkish bread
 Turkish salad
 Fresh greens with vegetables & rice
6 different kinds of meat including:
 Steak, lamb, beef and chicken

Seafood

\$60 per person

3 dips of your choice
 Turkish bread
 Turkish salad
 Fresh greens with vegetables & chips
 Grilled & fried whole fish with mixed seafood



Ask about our vegetarian options

For 2 or more - pricing is per adult

If you have any allergies, please notify the waiter! Gluten free, vegetarian & vegan options available.

STARTERS



Your choice of:

3 dips for	22.5
4 dips for	25.0
5 dips for	28.0
6 dips for	30.0

All dip combinations are complimented with 1 basket of fresh homemade pita or Turkish bread

DIPS

10.0

Carrot & Fetta mixed with spring onion, garlic & herbs

Avocado mixed with tahini, garlic & yoghurt

Cacik homemade yoghurt mixed with cucumber, mint & garlic

Biber mild, spicy capsicum mixed with yoghurt, chilli & tahini

Humus chickpeas mixed with tahini, lemon & herbs

Babaganush roasted eggplant mixed with tahini, garlic & lemon

Tarama caviar mixed with onion, potato, lemon & olive oil

Tahini sesame seeds mixed with lemon, yoghurt & herbs

Pancar beetroot mixed with mayo, yoghurt, herbs & lemon

Olive mixed with mayo, herbs & lemon

Mushroom with cream & herbs. Served warm

Nicosia tomato mixed with cream & herbs. Served warm

All dips are complimented with 1 basket of fresh homemade pita or Turkish bread

BREADS

Turkish lightly buttered	5.5
Pita lightly buttered	5.5
Gluten Free Pita lightly buttered	6.5
Garlic lightly buttered and toasted	7.5
Herb lightly buttered and toasted	7.5



ENTREE

Meze for 1 combination of hot & cold appetisers; falafel, vine leaves dolma, fried eggplant, zucchini, hellim, olives, fetta cheese, tabouli & Turkish bread. 25.0

🌿 **Vegetarian option also available**

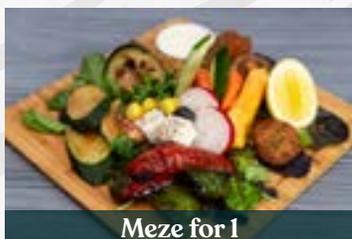
Soup lentil with vegetables. Served with Turkish bread 🌿 14.0

Bulgur Kofte traditional Cypriot kofte made of crack wheat & filled with minced lamb, onion, parsley & herbs. Served with lemon 20.0

Grilled Turkish Sucuk char grilled Turkish style sausages 18.0

Spinach & Fetta Cheese Borek homemade pastry filled with spinach, fetta cheese & onion. Toasted & served with salad & dipping sauce 🌿 21.0

Minced Meat Borek homemade pastry filled with minced lamb, onion & herbs. Toasted & served with salad & dipping sauce 21.0



Meze for 1



Soup



Spinach & Fetta Cheese Borek

Hellim homemade goat cheese fried & served with fresh greens, tomato, cucumber, olives & lemon 🌿 18.5

Fetta Cheese served with olive oil & mint 🌿 14.0

Dolma minced lamb, vegetable, rice & herb wrapped in vine leaves. Served with tomato, yoghurt & herb sauce 19.5

Vegetarian Dolma vegetable, rice & herb wrapped in vine leaves. Served with Nicosia special sauce 🌿 18.5

Vegetarian Cabbage Dolma vegetable, rice & herb wrapped in cabbage leaves. Served with Nicosia special sauce 🌿 18.5

Eggplant Dolma stuffed eggplant filled with minced lamb, rice, vegetables & herbs. Served with crushed tomato & yoghurt sauce 19.5

Capsicum Dolma stuffed capsicum filled with minced lamb, rice, vegetables & herbs. Served with tomato & yoghurt sauce 19.5

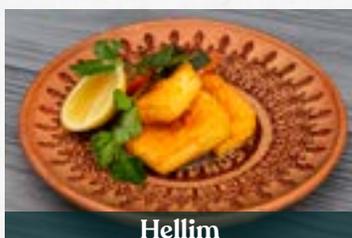
Vegetarian Red Capsicum Dolma stuffed capsicum filled with rice & vegetables. Served with tomato & yoghurt sauce 🌿 19.5

Kadin Budu minced lamb with rice, cinnamon & herbs lightly battered egg & bread crumbs fried. Served with lemon 17.5

Falafel chickpea and faba beans with garlic, coriander, parsley & herbs. Served with tabouli and tahini dip 🌿 16.0

Patlican Kizartma thinly sliced eggplant. Served on fresh greens with yoghurt & garlic sauce 🌿 15.0

Zucchini Kizartma thinly sliced zucchini. Served on fresh greens with yoghurt & garlic sauce 🌿 15.0



Hellim



Bulgur Kofte



Vegetarian Red Capsicum Dolma

SIDES

Pilav roasted rice, cooked with noodles, carrot, onions & herbs	12.0
Baked Potatoes served on fresh greens, tomato & herb sauce	12.0
Chips freshly fried potatoes. Served with tomato sauce	Small 6.5 9.0
Wedges freshly fried gold potato wedges. Served with sour cream & sweet chilli	14.5
Grilled Mushrooms char grilled mushrooms. Served on fresh greens with lemon	15.0
Grilled Spicy Sausage grilled juicy beef sausages with cooked onion, tomato, capsicum, mushroom & spicy sauce	20.0
Turkish Olives home made Turkish black olives	8.0
Tursu mixed Turkish pickled vegetables	8.5
Chicken Tenders lightly crumbed fillets. Served with chips & dipping sauces	21.0
Fried Calamari served on fresh greens, sweet chilli & tartar	21.0
Grilled Calamari marinated whole calamari stuffed with fetta char grilled & dressed with pomegranate glaze	25.0



Tursu



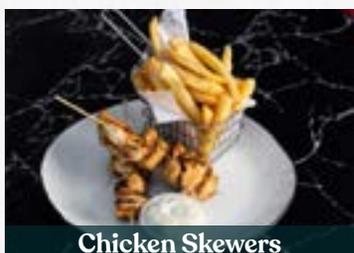
Turkish Olives



Grilled Calamari

CHILDREN'S MEALS

Grilled Juicy Sausages served with your choice of rice or chips & BBQ sauce	18.0
Chicken Skewers served with your choice of chips or vegetables & rice	18.0
Lamb or Chicken Kebab wrapped in pita with lettuce, tomato & your choice of sauce (BBQ, tomato or garlic)	16.5
Chicken Wings served with your choice of chips or rice & BBQ sauce	18.0
Calamari Rings served with chips & tartar sauce	20.0
Chicken Nuggets served with chips & tomato sauce	18.0
Pizza topped with cheese & tomato sauce	14.0
Chips freshly fried potato served with tomato sauce	9.5



Chicken Skewers



Grilled Juicy Sausages



Lamb or Chicken Kebab

SALADS

Salata fresh garden salad with lettuce, tomato, cucumber, capsicum, red cabbage, carrot, fetta cheese, chilli pickles & olives. Served with vinaigrette 🍴	Small 16.0 20.0
Tabouli continental parsley, spring onion & fresh mint mixed with wheat & freshly diced tomato. Served with light olive oil vinaigrette 🍴	16.5
Potato & Beetroot tossed with spring onion, mint, garlic & fresh greens 🍴	18.5
Bean long beans cooked with tomato, onion & herbs served with yoghurt sauce on a bed of fresh greens. Served hot 🍴	18.5
Falafel & Hellim served on mixed salad & tahini dip 🍴	25.0
Warm Lamb marinated tender lamb fillets with mushrooms. Served on a bed of mixed salad with yoghurt & mint sauce	26.5
Warm Beef tender beef pieces with mushrooms, served on a tossed garden salad	27.5
Warm Lamb Cutlets tender lamb cutlets char grilled, served on a tossed garden salad	28.5
Warm Chicken marinated tender chicken pieces with mushrooms, lettuce, tomato, cucumber, capsicum, onion, red cabbage, carrot, fetta cheese & olives. Tossed in a light dressing	26.5
Grilled Prawns marinated & char grilled served on a bed of mixed garden salad	29.5
Grilled Calamari served on a tossed salad with pomegranate glaze	29.5



Salata



Warm Lamb



Tabouli

VEGETARIAN MEALS 🍴

26.5

Vegetarian Special vine leaves dolma, cabbage dolma & casserole vegetables served with rice

Veg Plate sautéed vegetables. Served with Turkish salad & a dip of your choice

Vine Leaves Dolma rice & vegetables wrapped in vine leaves. Served on a hot plate with Nicosia special sauce & vegetables

Cabbage Dolma rice & vegetables wrapped in cabbage leaves. Served on a hot plate with Nicosia special sauce & vegetables

Fasulye fresh long beans cooked with tomato, onion & herbs. Served on a hot plate with rice & vegetables

Spinach casserole cooked with fresh tomato, onion & herbs. Served on a hot plate with rice

Falafel chickpea & faba beans mixed with garlic, coriander, parsley & herbs. Served with tabouli salad, tahini dip, hot vegetables on fresh greens



Vegetarian Special



Falafel

WRAPS

All wraps are served with lettuce, tomato, onion and your choice of sauce

Choose from yoghurt & garlic, BBQ, mayo, sweet chilli, tomato, herb & chilli sauce

Hellim lightly fried hellim cheese 🍴	18.0
Falafel with tabouli salad, lettuce & tahini dip 🍴	18.0
Vegetarian thinly sliced eggplant, zucchini, capsicum & lightly fried mushroom 🍴	18.0
Full Kebab mix of 4 different kebab meats (doner, kofte, chicken doner & sausage)	20.0
Mixed Doner mix of lamb & chicken off the spit	18.0
Doner Kebab lamb off the spit	18.0
Mixed Sis marinated lamb & chicken skewers with mushrooms	19.0
Sis Kebab marinated lamb fillets with mushrooms	19.0
Beef Sis char grilled tender pieces of beef with mushrooms	19.0
Yoghurt Kofte minced beef with herbs, lettuce, tomato, onion & yoghurt garlic sauce	18.0
Nicosia Kofte spicy beef rissoles with chilli, tomato, herbs & yoghurt	18.0
Chicken Sis marinated chicken fillets with mushrooms	19.0
Chicken Doner marinated chicken off the spit	18.0
Grilled Calamari marinated char grilled and served with glaze pomegranate	22.0
Grilled Prawns marinated char grilled and served with glaze pomegranate	22.0



Doner Kebab



Marinated Lamb Doner Focaccia

TOASTED FOCACCIAS

All focaccias served in toasted Turkish bread with hot chips & sauce

Vegetarian thinly sliced eggplant, zucchini, capsicum & mushroom. Served with lettuce, tomato & yoghurt mint sauce 🍴	24.0
Grilled Chicken Breast with cheese, lettuce, tomato, onion and your choice of avocado, mayo or BBQ sauce	28.0
Crumbled Lemon Chicken Tenders with cheese, lettuce, tomato, onion & mayo	26.5
Marinated Lamb Doner special lamb off the spit with cheese, lettuce, tomato, onion & your choice of yoghurt mint, BBQ sauce or mayo	26.5
Scotch Fillet with cheese, lettuce, tomato, onion and your choice of BBQ or mushroom sauce	28.0
Chicken Schnitzel with cheese, lettuce, tomato, onion & mayo	26.5

TURKISH GOURMET PIZZAS

Nicosia Special a combination of the chef's delights	25.0
Sucuklu topped with sucuk (Turkish sausage), mushroom, tomato, capsicum & cheese	24.0
Spicy Samsun topped with minced lamb, sautéed onion, parsley, herbs, mushroom, tomato, capsicum, cheese & chilli	24.0
Peynirli topped with fetta cheese, mint, mushroom, tomato, capsicum & cheese 🍴	24.0
Ispanakli topped with fresh spinach, fetta cheese, mushroom, tomato & cheese 🍴	24.0
Hellim topped with goat cheese, mushroom, tomato, capsicum & cheese 🍴	24.0
Chicken topped with marinated chicken, mushroom, tomato, capsicum, onion & cheese	25.0
Doner topped with lamb off the spit, mushroom, tomato, capsicum, onion & cheese	25.0



Kiymali Pide



Peynirli Pizza



Ispanakli Pide

TURKISH GOURMET PIDES

Kiymali topped with minced lamb, crushed tomato, capsicum, onion, parsley, chilli & herbs. Served with tahini dip	25.0
Samsun minced lamb, sautéed onion, parsley & herbs wrapped in pizza dough. Served with tahini dip	25.0
Sucuklu sucuk (Turkish sausage), tomato, mushroom & capsicum wrapped up in the shape of a boat. Topped with cheese, egg & herbs	25.0
Peynirli fetta cheese, mint, tomato, mushroom, capsicum & egg wrapped up in the shape of a boat. Topped with cheese & herbs 🍴	25.0
Ispanakli fresh spinach, fetta cheese, tomato, mushroom & egg wrapped up in the shape of a boat. Topped with cheese & herbs 🍴	25.0
Hellim cheese, mint, tomato, capsicum, mushroom and egg wrapped up in the shape of a boat. Topped with cheese & herbs 🍴	25.0

CHARCOAL KEBAB MAINS

All main dishes are served with rice & your choice of vegetables or salad

All entrée dishes are served with rice & vegetables

	Entrée	Main
Dinner Plate a mix of lamb & chicken served off the spit with salad & a dip of your choice		28.5
HSP lamb, chicken or mixture of both meats off the spit. Served with chips, cheese & your choice of 3 sauces on a sizzling hotplate	22.5	25.0
Full Kebab a mix of 5 different kebabs combined to make a feast. Served with crushed tomato & garlic sauce	24.0	30.0
Mixed Sis marinated lamb & chicken skewers char grilled with mushrooms. Served with lemon	24.0	29.5
Mixed Doner a mix of lamb & chicken doner off the spit. Served with crushed tomato & yoghurt sauce	24.0	28.0
Iskender special lamb off the spit. Served with crushed tomato, herb & yoghurt garlic sauce. Traditional option also available with a layer of Turkish bread underneath	24.0	28.0
Doner Kebab special lamb off the spit served with lemon	24.0	28.0
Sis Kebab marinated lamb fillets char grilled with mushrooms & served with lemon	24.0	29.5
Sis Yoghurtlu marinated lamb fillets char grilled with mushrooms. Served with crushed tomato, herb & yoghurt garlic sauce	24.0	29.5
Beef Sis tender beef skewers char grilled with mushrooms & served with BBQ sauce	24.0	30.0
Yoghurt Kofte minced beef mixed with herbs. Served with crushed tomato & yoghurt garlic sauce	24.0	28.0
Nicosia Kofte spiced beef rissoles char grilled with onion & tomato. Served with a hot chilli sauce	24.0	28.0



Dinner Plate



Full Kebab



Scotch Eye Fillet

Beef Sausage served with BBQ sauce		27.0
Seftali Kebab minced lamb, onion, parsley, cinnamon & herbs wrapped in lamb liner. Served with lemon		32.5
Lamb Cutlets served with sautéed onion, tomato, capsicum & the chef's BBQ sauce		34.5
Eye Fillet char grilled to your liking & served with onion, tomato, capsicum & the chef's BBQ sauce		38.0
Scotch Fillet grilled to your liking & served with onion, tomato, capsicum & the chef's BBQ sauce		38.0
Kadin Budu Kofte mixed minced meat, cinnamon & herbs served with vegetables & lemon		28.0
Meat Vine Leaves Dolma minced lamb & rice wrapped in vine leaves. Served with vegetables, crushed tomato, herb & yoghurt garlic sauce		28.0

Extra sides: Mixed vegetables	7.0	Chips	7.0
Side salad	7.0	Hot chillies	4.0

POULTRY MAINS

All main dishes are served with rice & your choice of vegetables or salad

All entrée dishes are served with rice & vegetables

	Entrée	Main
Chicken Doner marinated chicken cooked on the spit	24.0	28.0
Chicken Sis marinated chicken skewers served with mushrooms & lemon	24.0	29.5
Chicken Wings spiced chicken served with BBQ sauce		28.0
Chicken Breast served with spicy sauce, sautéed onion, tomato, mushroom & capsicum		34.0
Crumbed Chicken Breast served with your choice of salad, chips or vegetables		28.0
Chicken Buryan oven baked shredded chicken served on roasted pilav rice with fresh green beans covered in Nicosia special sauce		28.0
Patlican Tavuk diced chicken breast with zucchini, onion, tomato, parsley & a hint of chilli. Served with slices of eggplant, rice & topped with tomato & yoghurt garlic sauce		30.0
Quail marinated & char grilled served with lemon		30.0



Chicken Doner



Barramundi Fillet



Mussaka

SEAFOOD MAINS

Mixed Fish Grill wrapped with herbs. Served on fresh greens with rice & vegetables	45.0
Fish Tray lightly seasoned fried fish served on fresh greens with chips & tartar sauce	45.0
Nicosia Seafood Basket scallops, calamari, prawns crumbed & fried. Served with chips & salad	36.5
Grilled Baby Snapper marinated with fresh herbs. Served on fresh greens with rice, vegetables or salad & rice	40.0
Barramundi Fillet marinated & served with fresh herbs, rice & vegetables or rice & salad	36.5
Crumbed Calamari Rings served with hot chips, salad & your choice of tartar or cream, garlic sauce	35.0
Crumbed Prawns served with hot chips & salad with lemon, sweet chilli & tartar sauce	35.0
Chilli Garlic Prawns cooked with garlic & cream. Served with rice & vegetables	35.0
Garlic Prawns served on a bed of pilav rice & vegetables	35.0
Fish your choice of char grilled or fried. Served with hot chips or salad or rice & vegetables with lemon & tartar sauce	32.5

OVEN BAKED

Mussakka ground lamb, scallop potatoes, eggplant & zucchini covered in béchamel sauce & baked in the oven. Served with a special Nicosia sauce on a sizzling hot plate with rice & beans	35.0
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DESSERT

12.5

All desserts are served with ice cream

Fruit Platter mixed slices of fruit

Turkish Delight Icing Sugar vanilla & mint coated in icing sugar

Turkish Delight Coconut rose & walnut, vanilla & hazelnut, nougat & pistachio

Turkish Delight Pomegranate with pistachio or pomegranate chocolate coated

Ekmek Kadayif traditional Cypriot dessert with ricotta & sweet bread

Baklava layers of filo pastry, filled with mixed nuts & honey syrup

Chocolate Baklava crispy layers of pastry filled with Nutella & almonds

Saray Baklava crispy layers of pastry filled with mixed nuts, cinnamon & syrup

Apple Baklava crispy layers of pastry filled with apple, cinnamon, walnut, pistachio & syrup

Kadin Parmagi round pastry filled with almond & pistachio in the centre

Coconut Cake homemade moist cake with coconut

Chocolate Ice Cream served with chocolate topping

Vanilla Ice Cream served with chocolate topping

Helva Ice Cream topped with pistachios

Sutlu Borek pastry filled with semolina custard & rose water syrup

Sutlac homemade rice pudding. Served hot

Revani semolina cake with almond. Served with light syrup

Almond Biscuit homemade with almonds & sprinkled with icing sugar

Helva traditional Cypriot dessert with tahini & pistachio

Katmer pastry filled with mixed nuts, cream & cinnamon

Nutella Cigars thin pastry filled with Nutella & almonds dusted with icing sugar

Walnuts fresh walnuts in syrup

Banana Roll wrapped in a vanilla Swiss cake covered with custard & coconut. Served with ice cream

Jelly & Custard served with cream

Chocolate Mousse served with cream & strawberry



Turkish Delight



Sutlac



Baklava

Shamishi pastry filled with custard, shallow fried & dusted with icing sugar

15.0

Kunefe angel hair pastry with sweet cheese & crushed pistachios. Served warm with ice cream

20.0

*Kunefe dessert choice with any banquet inclusion, will incur an additional \$5.0 charge



Kunefe



Jelly & Custard

COLD BEVERAGES

	Glass	Jug
Soft Drinks Coke, Coke Zero, Diet Coke, Pepsi Max, Solo, Spite, Fanta, Uludag Gazoz, Uludag Orange	5.0	15.0
Water mineral, soda, tonic, spring, blood orange, lemon & lime	5.0	
Mineral Water 700ml	9.5	
Juices Pineapple Juice, apple juice, orange juice, freshly squeezed orange juice	6.5	
Other Drinks homemade lemonata, rose water cordial, ginger beer, lemon lime & bitters, raspberry lemonade, peach iced tea	6.5	
Ayran Sour Yoghurt	5.0	
Iced Drinks iced coffee, iced chocolate	6.5	
Chinotto	5.0	



Ayran



Turkish Coffee



Turkish Tea

HOT BEVERAGES

4.5

Coffee cappuccino, flat white, long black, short black, macchiato, mocha chino, piccola latte, café latte, chai latte, Turkish coffee & Turkish salep

Tea Turkish, apple, mint, chamomile, green, black, earl grey & English breakfast

Hot Chocolate	6.0
Affogato Plus shot of liqueur 12.0	6.0
Irish Coffee with Baileys	12.0

WINES

Turkish Wines

	Glass	Bottle
Anatolian Wines	9.0	38.5
Merlot		
Cabernet Sauvignon		
Rosé		
Shiraz		



Raki



Efes Beer

Minimum of \$25 per person applies on Friday & Saturday nights excluding children under the age of 12



A corkage fee of \$4 applies per person



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Bookings



(03) 9509 9823



www.nicosiaturkishrestaurant.com.au



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