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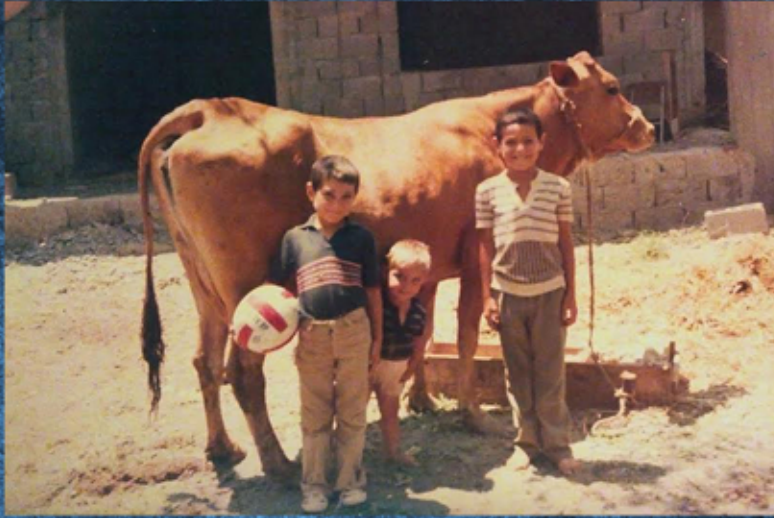
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*Sezai Zorlu with his elder and younger brothers
in their homeland farm Iskenderun 1980.*

"A Turkish culinary in the city of Jakarta"

"I considered where I grew up, the magnificent Nardüzü village of Iskenderun, my soil, my luck of belonging to this charming land drives my desire to be kind to any land.

My food are rich in flavor as they are in appearance, my blend of 700 years of ottoman authentic culture era, its itinerary of history, its trade ancient silk road, travelling caravans, the conduit commerce of knowledge architecture and cuisine, showcase my tribute to perfection its gastronomy."

Chef Sezai Zorlu



OTTO
MAN'S
CUI
SI
NE

**COLD
APP
ETI
ZERS**



AHTOPOT SALATASI - New
-Octopus salad-

Octopus cooked to tender perfection, wood charcoaled & grilled. Garnished with grilled strips aubergine laid on smoked trio bell peppers, pomegranate sauce and organic olive oil.

“A good deal indeed”
Rp. 195.000

HUMUS
-Chickpeas paste-

Grounded cooked chickpeas blended with tahini, mashed with olive oil, added lemon juice and pressed cloves garlic, served with wood ovened bread.



Tereyagli Cam Fistikli Humus
-Humus with pinenuts
**Contain nuts* *Rp. 180.000*



Etli Humus
-Humus with lamb *Rp. 180.000*



Zeytinyagli Humus
-Humus in olive oil *Rp. 125.000*



Acili Humus
-Humus with paprika *Rp. 125.000*

“Irresistibly smooth and savoury”

Dishes may contain nuts or nut trace. Please, discuss any allergies with staffs.

Government tax & service charges applies.

**COLD
APPETIZERS**



BABAGANUC
-Eggplant dip-

Chargrilled smokey cut sides eggplants, added tomatoes, roasted chili peppers & forked garlic.
Seasoned with pinched of salt served with warm wood ovened bread.

“This dip is truly epic”
Rp. 125.000



KOZLENMIS BIBER ILE MUHAMMARA
-Red pepper & walnut spread-

Chargrilled red pepper, roasted walnut, drizzled pomegranate moesses & olive oil.

“Muhammara means very red”
Rp. 130.000



KOZLENMIS SEBZE SILKMESI
-Roasted vegetables and tomato spread-

Chargrilled roasted chili with sautéed sliced tendered tomatoes, drizzled olive oil, added golden onions and aromatic garlic, served with wood ovened bread.

“Deliciously pleasing”
Rp. 125.000

MEZZE PLATTER | For 2 people
-Appetizer's platter-
Served with wood ovened bread.

Humus
-Chickpeas paste-

Babaganuc
-Eggplant dip-

Gavurdagi Salatasi
-Tomato salad-

Ispanakli Peynirli Borek
-Spinach and cheese pie-

“Why not treat the both of you!”

With humus acili/olive oil : Rp. 280.000

With humus lamb/pinenuts : Rp. 413.000

Dishes may contain nuts or nut trace. Please, discuss any allergies with staffs.

Government tax & service charges applies.



MEZZE PLATTER | *For 2 people*
-Appetizer's platter-
Served with wood ovened bread.



SPANAKLI PEYNIRLI BOREK

-Spinach and cheese pie-

Filo pastry filled with the moist Turkish forked feta cheese combined with chopped spinach leaves.

-Served 3 pieces-

“Tasty treats with ladies tea time gathering”

Rp. 95.000

TURKISH SAVOURY PASTRY ROLLS



SIGARA BOREGI

-Filo pastry cigar-

Turkish brine* cheese with chopped parsley rolled cigar.

Rp. 85.000



TAVUKLU MUSKA BOREGI

-Stuffed chicken pastry-

Flaky pastry filled with diced chicken mixed vegetables.

Rp. 60.000

“A high up on the list of the Meze from Turkey’s rich cuisine”

TURKISH FLAT BREAD SAVOURY

ETLI GOZLEME

-Lamb savoury flat bread-

Savoury fillings with ground lamb seasoned herb and spices.

Rp. 115.000

SPANAKLI GOZLEME

-Spinach savoury-

Savoury seasoned spinach in homemade dough pan grilled in olive oil.

Rp. 105.000

PEYNIRLI GOZLEME

-Double cheese flat bread-

Savoury filled with brine* cheese in homemade dough pangrilled in olive oil.

Rp. 105.000

“A village food that’s gonna fuel you for a good few hours”

*All homemade filo pastry are produced at Turkuaz, lightly brushed with butter.
Brine cheese, salty homemade from unpasteurized cow or goat milk at Turkuaz.



SPANAKLI PEYNIRLI BOREK
-Spinach and cheese pie-



SIGARA BOREGI
-Filo pastry cigar-



ETLI GOZLEME
-Lamb savoury flat bread-



CACIK
-Cucumber yogurt dip-

Homemade smooth whipped yogurt, with finely diced chilled cucumber, flavored garlic.

“A refreshing appetizer”

Rp 15.000



COBAN SALATASI
-Shepherd's salad-

Diced peeled cucumber with fresh skinned tomatoes, added chopped onions & seedless chili pepper, poured lemony dressing.

“The salad of the grilled meats”

Rp 100.000



MAYDONOZ SALATASI
-Couscous tabouleh-

Whisked boiled couscous combined diced tomatoes, sliced spring onions & finely chopped parsley, drizzled over lemon juice & plenty of seasoning.

“The nutty herby, lemony salad”

Rp 15.000

Government tax & service charges applies.



RO **KOZLENMIS BIBER SALATASI**
-Smoky red chili salad-

Chargrilled thin strips cut red chili, marinated in pomegranate molasses, drizzled olive oil.

“A smoky flavour”

Rp 25.000



G **GAVURDAGI SALATASI**
-Tomato salad-

A marriage of sweet juicy diced tomatoes & diced cucumber, the crunchy walnuts & sour pomegranate molasses dressing, all drizzled virgin olive oil.

**Contain nuts*

“Named after The Gavur mountain”-Tarsus south center Turkey

Rp 35.000

B **BEYAZ PEYNIRLI SALATA**
-Iceberg lettuce salad-

An iceberg lettuce filled with coarsely chopped cherry tomatoes, sprinkled crumbled feta cheese, drizzled extra virgin olive.

“Divinely nutritious”

Rp 35.000



BEYAZ PEYNIRLI SALATA
-Iceberg lettuce salad-



CORBALAR - SOUPS -



SUZME MERCIMEK CORBASI -Silky red lentil soup-

Blended tendered red lentils, dressed dried chili, served with a wedge lemon and warm wood oven bread.

“The most favored Turkish soup”

Rp 10.000



ADANA CORBASI -Meat ball soup-

Seasoned meat balls, added chickpeas, sprinkled homemade dried mint leaves.
Choice of meat balls : chicken, beef or lamb.

“A southern soup of Turkey”

Chicken Rp 35.000

Beef / Lamb Rp 50.000

EKMEKLER -BREADS-

Straight away from the traditional Turkuaz made wood oven, the chewy texture and crispy base bread.
Served piping hot with hollow center full of steam.

LAVAS EKMEGI

Thin crispy, puffed up high bread.
Rp 45.000/pc

KEBAB EKMEGI

Soft, flatten bread.
Rp 30.000/pc

OZEL KUNZULU EKMEK

Topped black & White sesame seeds bread.
Rp S 100.000/M 125.000/L 175.000

KARISIK EKMEK -Mixed bread-

Puff bread, pita pocket bread & sesame bread.

Rp 80.000

Government tax & service charges applies.



KARISIK EKMEK
-Mixed bread-

1 pc small ozel kunzulu ekmeK, 2 pcs lavas ekmeGi
& 1 pc kebab ekmeGi.



OZEL KUNZULU EKMEK
Topped black & White sesame seeds bread.
Medium size.



PILAVLAR

-RICE-

SEHRIYELLI PILAV

-Vermicelli rice-

Sautéed golden brown vermicelli in butter mixed with rice and olive oil.

Rp 35.000/ A portion

ICLI PILAV

-Exotic nuts & raisins rice-

Fluffed rice with panned almond, toasted pine nuts, well seasoned Turkish spices.

Rp 45.000/ A portion

**Contain nut*

COUSCOUS PILAVI

-Couscous semolina-

Grounded steamed couscous semolina, along with sliced onions & Turkish spices.

Rp 35.000/ A portion



SIDE ORDERS

SAUTEED MUSHROOMS

Stirred sliced mushrooms onions, sprinkled black pepper, drizzled olive oil.

Rp 85.000/ A portion

SAUTEED SPINACH WITH PINE NUTS

Toasted pine nuts with tossed spinach, added sea salt & crashed pepper.

Rp 115.000/ A portion

**Contain nuts*

FRENCH FRIES

Homemade crispy sliced fried potatoes.

Rp 75.000/ A portion



KUZU INCIK
-Lamb shank-
- The signature master dish-

MAIN
COURSE
LAMB
SHANK

KUZU INCIK
-Lamb shank-

- The signature master dish-

Wood oven braised lamb shank, marinated & seasoned for over 6 hours, two periods, since 14th century cooking technics.

Best served with the following choices:



1. COUSCOUS PILAVI

-Couscous semolina-

Ground steamed couscous semolina, cooked with golden chopped onions & Turkish spices.

Rp 448.400



2. PATLICANLI

-Aubergine in thyme-

Aubergines in olive oil, stirred in homemade aromatic delicate thyme sprigs. Served with vermicelli rice.

Rp 531.000



3. FIRINDA

-Ovened on a bed of mushrooms-

Glazed seasoned, earthy mushrooms, combined milder/sweeter shallots, drizzled a hint of garlic.

Served with couscous semolina.

Rp 531.000



4. MEFTUNE

-Glazed shallots-

Whole sweet-savoury shallots paired with blanched simmered roasted pungent garlic, balanced citrus tomato paste.

Served with vermicelli rice.

Rp 531.000



5. EZME SOSLU

-Sautéed vegetables-

Endless options of sautéed vegetables, well seasoned Turkish spices, prepared with homemade spicy kick chili paste. Served with vermicelli rice.

Rp 531.000

6. ENGINARLI HASLAMA

-Simmered artichokes-

Simmered tangy scooped base artichokes, combined crunchy celery stalks & smooth earthy carrots.

Served with vermicelli rice.

Rp 590.000

Government tax & service charges applies.

MAIN
COURSE
LAMB
SHANK



7. HUNKAR BEGENDI

-Literally "The Sultan likes it" Murad IV.(1612-1640)-
Chargrilled whole meaty aubergines mashed soft pulp,
fused fresh moist mozzarella cheese.

Rp 531.000



TUZDA KUZU INCIK -New
-Lamb shank in salt-

Marinated juicy tenderize lamb shank in seasonings for over 5 hours; two periods, placed into oven on open fire. Served with almond, pinenuts, dried raisins exotic rice.

*Contain nuts

"The world is a pot and man is its ladle"
Turkish proverb

Rp 550.000



HATAY INCIGI -New
-Hatay province lamb shank-

Meltingly tender braised lamb shank, based broth mixed with charcoaled vegetables and spiced tomatoes, covered in crusted bread tipped with double sesame seeds placed into oven on open fire.

*Contain nuts

"Please nourish the palate"

Rp 649.000

Government tax & service charges applies.

MAIN COURSE MEAT

KEBAB

- The vertical cone rotisserie-

Famous seasoned meat food of northwestern Turkey. 19th century - Ottoman Empire.



ISKENDER KEBAB
Sliced grilled lamb topped with tomato sauce over pita pocket bread, with yogurt.

Rp 295.000



SADE DONER
Outer layer sliced into thin lamb shavings, topped sumac & onions, with pita pocket bread.

Rp 212.400



PILAV USTU DONER
Thinly sliced lamb through the rotating spit, over vermicelli rice.

Rp 253.700



KARIDES KEBAB
Chargrilled tossed and coated king prawns skewers, thoroughly seasoned over couscous semolina.

4 pieces a dish.

Rp 400.000



SIS KEBAB
Marinated in Turkish spices, charcoaled meat cubes, browned on all sides, over nuts raisins rice.

5 pieces a dish.

*contain nuts

Chicken Rp 200.000
Lamb Rp 330.400

KOFTE

Minced meat over wood charcoaled/grilled/wood ovened/baked.

Unmatchable flavor as the juices from the meat's fat sizzle on the hot & coals.



ADANA
Mixed Turkish spices on ground moist meat, hand shaped top to bottom, over nuts raisins rice.

Chicken Rp 150.000
Beef wagyu Rp 200.000
Lamb Rp 200.000

*contain nuts



EZMELI
Minced meat charred skin over wood charcoal, flavored the juices of the mixed sautéed vegetables.

Chicken Rp 160.000
Beef wagyu Rp 210.000
Lamb Rp 215.000



KAGIT
Baked tender minced lamb lightly seasoned in backing paper, topped tomato wedges and green chili.

Served with sesame bread.
Rp 200.000

Government tax & service charges applies.

**MAIN
COU
RSE
MEAT**



YAYLA

Fragrant charcoaled spiced ground flatten minced meat, laid on a smooth homemade yogurt, with bread tempering butter & dried chili.

Chicken	Rp 200.000
Beef wagyu	Rp 220.000
Lamb	Rp 200.000



KASARLI MANTARLI KOFTE

Moist seasoned pan grilled ground meat, around sealed tightly cheese, layered over sauted well spiced mushroom.

Chicken	Rp 170.000
Beef wagyu	Rp 220.000
Lamb	Rp 195.000



SULTAN GRILL PLATTER
4 TYPES OF KEBABS

SIS KEBAB beef & chicken
ADANA LAMB KOFTE
KING KARIDES KEBAB

Served with exotic Turkish rice, fresh wood oven bread and sumac onion salad.

Per person	: Rp 389.400
2 people	: Rp 767.000
3 people	: Rp 1.168.200
4 people	: Rp 1.534.000

Government tax & service charges applies.

MAIN
COURSE
MEAT

LAMB CHOP

Lamb chop marinated, brushed and charred both sides with olive oil, grilled until reaches desired doneness.

Rp 442.500



WAGYU KEBAB

-Wagyu beef chargrilled- 3+

Wood chargrilled marinated wagyu beef, brushed and charred both sides with olive oil, grilled until reaches desired doneness served with classic Turkish exotic rice, fresh wood oven bread and sumac onion salad.

"The wagyu has been whispering to me"

Rp 885.000



SOGNALI TAVUK

-Half Chicken stuffed gravy golden onions-

Organic half chicken stuffed pocket with juicy thickened golden caramelized onions, home-dried bay leaves & chili flakes, bedded on Turkish style rice.

"Delicious moist stuffed bird"

Rp 185.000



IZGARA TAVUK KANADI

-Crispy chicken wings-

Crackling skin wings, marinated Turkish spices, smokey to crisp, served with vermicelli rice.

"For who loves ... Wings"

Rp 150.000

Government tax & service charges applies.

MAIN
COURSE
MEAT



DURME

-Crepes stuffed meat-

Wood oven baked golden crepes, stuffed spread meat filled with mozzarella cheese.

"Never grow tired of crepes"

Chicken Rp 200.000

Beef Rp 210.000

Lamb Rp 220.000



YAPRAK SARMA

-Rolled grape vine leaves-

Tight wrapped grape vine leaves layers, stuffed gently with the year round favorite vegetables & minced lamb.
Served with garlicky yogurt.

"Dates back to the days of Alexander the Great"

Rp 175.000



MANTI

-Tiny dumplings stuffed minced lamb-

Hand wrapped homemade tiny dough dumplings, stuffed minced lamb.
Topped flavored garlicky yogurt sauce, dressed with butter and sun dried chili.

"The smaller the Manti, the more special you are"

Rp 200.000

MAIN
COURSE
SEA
FOOD



BADEMLI BALIK
-Almond coated fish-

Pan grilled marinated moist white fillets of fish, lightly seasoned both sides.
Coated over with tinged single sliced almonds and diced trio paprika.

**contain nuts*

“Indigenous to the sea of Marmara “

Rp. 300.000



EZME SOSLU BALIK
-Fish & spiced vegetables-

Pan grilled fillets of spicy hot marinated fresh catch fish on sautéed seasonal vegetables,
liquefied with cheese.

“A trip to the fish market of the Asian side of the Bosphorus is not to be missed”

Rp. 280.000

Government tax & service charges applies.

MAIN
COURSE
VEG



MUSHROOM MANTI -New
-Mushroom dumplings-

Rolled homemade dumplings dough, with sauteed seasoned cultivated mushrooms, topped with butter roasted pinenuts.

**contain nut*

“Simplicity should not deceive you”

Rp. 200.000



KUVEC KIZARTMA -New
-Hot casserole of vegetables-

Olive oil pan fried potatoes, mixed with golden brown cauliflower, sauteed tomatoes, diced zucchini and chopped mint, sprinkled with crusty curd homemade feta cheese.

*“For a turk a summer without a fried
casserole is simply impossible”*

Rp. 180.000



FIRINDA SEBZELLI ENGINAR
-Artichoke's bottom stuffed vegetables-

Stuffed shallow neat cup artichoke's bottom, baked & garnished with sautéed diced mixed vegetables, covered mozzarella cheese, drizzled olive oil, dressed lemon juice & dill.

“Fancy looking dish”

Rp. 225.000

Government tax & service charges applies.



FESLEGENLI PATLICAN SARMASI

-Wrapped sliced eggplants-

Succulent sliced lengthways rolled eggplants around sautéed skinned vegetables and coarsely chopped fresh basil, drizzled in olive oil.

“Turks have over 200 recipes featuring the beloved eggplants”

Rp. 165.000

SEBZELI DURME

-Turkish stew dough rolled-

Stew made of equal parts of seasoned spiced vegetables, on tomato sauce base & melting mozzarella cheese. All rolled in homemade light airy crepes, baked golden, served on a creamy thick tomato sauce.

“A holy triunity which never fails to succeed”

Rp. 165.000



SEBZELI MUSAKKA

-Turkish mousakka-

Sautéed spiced aubergines assembled layers with sliced thinly zucchinis mixed cut up vegetables, All mixed Turkish spices over olive oil.

“This dish always gets rave reviews from vegetarians and non-vegetarians alike”

Rp. 165.000



BAKLAVA

*-The Golden nutty pleasing pastry-
"Eat sweet and talk sweet" Turkish proverb*

Square shaped golden thin over layered philo pastry, filled rich coarse tossed nuts, simmered in the aromatic honey drenched syrup into its layers.

* All baklava varieties contains nuts.

"It is a cuisine characteristic of the Levant"

KLASIK ANTEP FISTIKLI

-Classic pistachio-

Crispy flaky dough filled unsalted finely coarse pistachio nuts, drizzled honey syrup over top.

Rp 100.000/3 pcs

KLASIK CEVIZLI

-Classic Walnut -

Layers of phyllo dough, each sheet spread coarse walnuts, juiced glazed honey syrup.

Rp 85.000/3 pcs

CUKULATILI FINDIKLI

-Hazelnut chocolate-

Thinly skinned phyllo dough, layered blistered hazelnut's skins, added cacao nibs, syrup honey, browned.

Rp 95.000/3 pcs

CUKULATILI BADEMLI

-Almond chocolate-

Layers of crisp phyllo interspersed chopped tossed almonds, creamy chocolate spread over mixed, brushed butter.

Rp 85.000/3 pcs

SUTLU NURIYE

-Almond baklava-

Crunchy buttered phyllo pastry, layered chopped coarsely almond soaked in honey/milk syrup.

Rp 85.000/3 pcs

SUTLACI BAKLAVA *-New*

-Baked dough with rice pudding-

Flaky baked phyllo dough pastry filled with chopped nuts held together with milky warm rice pudding.

Rp 90.000/3 pcs

YUFKALI CUKULATALI BAKLAVA *-New*

-Chocolate cake baklava-

Phyllo rolls filled with the sweet taste of chocolate cake and the crunch coarsely chopped pistachio, and hazelnut with homemade honey syrup.

Rp 90.000/3 pcs

Take away from the baklava pastry counter

- 3 pcs Rp 105.000

- 6 pcs Rp 205.000

- 15 pcs Rp 350.000

- 30 pcs Rp 650.000

*Depends on availability,
variety and quantity*



Government tax & service charges applies.



KURU KAYISI TATLISI

-Turkish stuffed apricots-

Dried Turkish apricots, candied with lemon scented syrup, stuffed with rich cream & tossed walnut, garnished crunchy pistachios.

**contain nuts*

"One bite treat"
Rp 70.000



TAS KADAYIF *-New*

-Stuffed spongy fried dumplings-

Tender spongy crepe-like made of fine semolina stuffed with roasted chopped walnut drizzled cinnamon powder dipped in a mixing homemade hot syrup and honey served with whole walnut topping.

**contain nuts*

"A sandy textured dessert"
Rp 85.000/2 pcs



SUTLAC

-Cold rice pudding-

Pasteurized milk based thickened, mixed rice, topped cinnamon powder. Served cold.

"A healthy choice after a big meal"
Rp 80.000

DES SER TS



FIRINDA SUTLAC

-Oven baked rice pudding-

Hot creamy mixed pasteurized milk with rice, slightly browned top, served hot in clay pots.

“Turkey’s famous milk-based pudding”

Rp 85.000



KESKUL

-Ottoman Almond pudding-

A formed paste, mixed milk, roasted ground almond, cooked & thickened, with vanilla & orange blossom water.

**contain nuts*

Rp 85.000

“ In Ottoman times, KESKUL was the name of the ornamented bowl that dervishes carried for donations, with these bowls they would then be used to make this milk pudding and serve after to the Poor”.*

**To continue The Ottoman Keskul legacy. All profit will go to the Library; the charity project of Abang Turki.*



Keskul
*Engraved dervish steel bowl
from the qajar period (19th c.)*



Painting -The tortoise trainer-

By the artist & the intellectual

Osman Hamdi Bey

1906-1907

*“ Here you can see a Keskul bowl
carried by the trainer himself on his back “*

COLD DRI NKS

Lemon tea	<i>Rp 55.000</i>
Lemon squash	<i>Rp 70.000</i>
Premium mineral still water	<i>Rp 45.000</i>
Premium mineral sparkling water	<i>Rp 45.000</i>
Ayran Natural	<i>Rp 50.000</i>
Ayran Fruity	<i>Rp 90.000</i>

Beer:	
San Miguel Light	<i>Rp 75.000</i>
San Miguel Pale	<i>Rp 75.000</i>
Carlsberg	<i>Rp 75.000</i>
Bali Hai Bottle	<i>Rp 65.000</i>
Bali Hai Can	<i>Rp 80.000</i>
El Diablo	<i>Rp 110.000</i>
Corona	<i>Rp 110.000</i>

*Ayran
Thick turkish smoothie yogurt, water & sea salt

HOT DRI NKS

Coffee

Kahve	<i>Rp 55.000</i>
Turkish Coffee	
Mild-Sugarless-Strong-Sweet	
Espresso	<i>Rp 50.000</i>
Cappucino	<i>Rp 55.000</i>
Black Coffee	<i>Rp 55.000</i>

Tea

Cay / Turkish tea	<i>Rp 70.000</i>
Elmatagi / Apple Tea	<i>Rp 80.000</i>
Naneli Cay / Mint Tea	<i>Rp 80.000</i>
Pomegranate Tea	<i>Rp 55.000</i>



The etiquette of corkage policy

At Turkuaz we recommend to order off our restaurant's list.
Should you desire to bring your own wine/liquor bottle;
kindly ask our waiter upon reservation.

Government tax & service charges applies.



CAY

-Turkish tea-

“Conversations without tea are like a night without the moon”

Turkish Black Sea region full flavored strong black tea, cutting it with water to the desired strength.

Always offered in little tulip shaped glasses.



**ISTANBUL NOSTALGIC TRAM CAR
1912-1966**