



CHEF'S MEMOIR



*Sezai Zorlu with his elder and younger brothers
on their family farm in İskenderun, 1980.*

“Ottoman and Turkish regional cuisine in the heart of Jakarta.”

I grew up in the village of Nardüzü, İskenderun, where the land, the people,
and the flavors shaped my life.

My cooking is inspired by Turkey’s rich regional kitchens — from the Mediterranean
coast to Anatolia, from Ottoman palace traditions to the warmth of village tables.

At Turkuaz, every dish is a tribute to heritage, hospitality, and
the timeless beauty of Turkish cuisine.

SALADS

- NEW

İSTANBUL SALAD (V, D) ★

160K

Cucumber, tomato, feta, onion, olives, herbs, lemon and olive oil
- AHTAPOT SALATASI (S, D) ★

275K

Octopus, pickled onion, cherry tomatoes, mixed leaves, parmesan, balsamic dressing
- PANCARLI ROKA SALATASI (D, V, N)

160K

Roasted red pepper, walnut spread with olive oil, pomegranate molasses
- TAVUKLU SALATA (D, G)

160K

Grilled chicken breast, mixed leaves, pickled red cabbage, cherry tomato, cucumber, lemon dressing
- GAVURDAĞI SALATASI (V, N)

140K

Chopped tomato, cucumber, onion, red pepper, parsley, walnuts, pomegranate molasses, olive oil, lemon

SOUPS

- MERCIMEK (V)

130K

Traditional Turkish lentil soup a flavorful broth
- BEYRAN ★ NEW

175K

Traditional “Anatolian region” Lamb soup

Soups are served hot lavash

TURKISH SAVOURY PASTRY

- GÖZLEME (G, D, V)

135K

(With Beef or Cheese)

Hand-rolled flatbread beef minced meat or cheese, greens
- TAVUKLU MUSKA BÖREĞİ (G, D, V)

75K

Crispy phyllo triangles, seasoned chicken
- NEW DENİZ MAHSULLERİ BÖREĞİ (S, D, G)

95K

Crispy pastry, seafood and herbs
- SİĞARA BÖREĞİ (G, D, V)

85K

Crispy phyllo rolls filled white cheese, parsley

FROM THE OVEN

- NEW KAVURMALI PİDE (G, D) ★

195K

Flatbread, slow-roasted lamb, melted cheese
- KUŞBASI PİDE (G, D)

195K

Flatbread, diced beef, melted cheese
- ANTEP LAHMACUN (G) ★

145K

Thin crispy flatbread, lamb minced, herbs, served greens
- PEYNIRLI YUMURTALI PİDE (V, G, D)

140K

Turkish flatbread, melted cheese, egg
- ISPANAKLI PEYNIRLI PİDE (V, G, D)

140K

Turkish flatbread, spinach, feta cheese

BREADS

- LAVAS BREAD

50K

Anatolian, lightly puffed
- MIXED BREAD BASKET

145K

A selection of lavash, kebab bread, sesame bread
- SESAME BREAD

S - 100K
M - 125K
L - 150K

Baked bread topped black - white sesame seeds
- KEBAB BREAD

45K

Soft, traditional flatbread, perfect for kebabs

COLD APPETIZERS

NEW ANATOLIAN MEZZE SELECTION (G, D, V) - 335K

A curated selection of traditional Turkish mezze

Hummus Babaganoush Cacik Muhammara Cig kofte
Served freshly baked lavash

HUMMUS WITH LAMB OR PINE NUTS - 410K

HUMMUS (D, V)

Creamy chickpea purée, tahini, lemon juice, olive oil

CLASSIC OLIVE OIL HUMMUS - 145K

SPICY OR WITH SALAD - 170K

LAMB OR ROASTED PINE NUTS - 230K

PİYAZ (G, D,V) 145K
White bean salad tahini dressing, olive oil, tomato, onion, egg, parsley

MEVSİM CACIK (G, D, V) 130K
Refreshing yogurt dip, cucumber, mint, garlic, strawberry

MUHAMMARA (G, N, D) 165K
Roasted red pepper, walnut spread with olive oil, pomegranate molasses

ATOM (D, V) 130K
Dried chili peppers lightly fried served with garlic yogurt

BABAGANOUSH (G, D, V) 145K
Roasted eggplant, capsicum, tomato, garlic

NEW ÇİĞ KÖFTE (G, D) 115K
Hand-kneaded bulgur tomato - pepper paste, onion, garlic, spices, herbs

HOT APPETIZERS

YAPRAK BONFİLE (D) 260K
Sliced Aus beef tenderloin, oyster mushrooms, arugula, butter, garlic, parmesan

TEREYAĞLI KARİDES (S, D) 180K
Shrimp sautéed in garlic butter, peppers, cherry tomatoes

İÇLİ KÖFTE (G, D) 120K/2pcs
Bulgur shells, beef minced, spices, served pistachio, garlic yogurt, lemon

YAPRAK CİĞER (G, D) 130K
Thinly sliced beef liver fried in butter, served bread



ANATOLIAN MEZZE SELECTION

-A Taste of Anatolia-

-The signature sharing platter-

Selection of authentic Turkish mezze, served with freshly baked bread and
inspired by centuries of Anatolian hospitality



KUZU İNCİK
-Lamb Shank-

-The signature master dish-

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

MAIN COURSES

NEW KABURGA (A, G, D) ★	380K	KIRMA TAVUK (G, D)	220K
Slow-braised beef short ribs, mashed potatoes, green beans		Marinated chicken thighs, caramelized onions, sun-dried chili, tomato, rice	
ANTEPLİM (G, D)		JUMBO KARİDES (S, D)	450K
Spiced minced kebab in flatbread, cheese, pistachio. Served garlic yogurt, tomato sauce, crispy potato		Grilled king prawns, vegetables, roasted potatoes, sumak salad	
	<i>With Beef</i> 310K	AHTAPOT IZGARA (S, D, G)	485K
	<i>With Lamb</i> 340K	Grilled octopus, served roasted potatoes, greens, vegetabless	
KUZU TANDIR (G, D) ★	530K	NEW SANDAL BALIK (S, D) ★	350K
Slow-cooked lamb on warm bread, Served grilled onion, tomato, peppers, herbs		Barramundi fillet stuffed spinach, oven-roasted. Served roasted potatoes, butter-lemon sauce	
FIRINDA KUZU İNCİK (G, D)	545K	ÇITIR MANTI (G, D)	235K
Slow-braised lamb shank, mushrooms, cherry tomatoes, pearl onions, rice		Crispy dumplings seasoned beef, garlic yogurt, tomato sauce	
PATLICANLI İNCİK (G, D)	575K	SULTAN KÖFTE (G, D)	240K
Slow-cooked lamb shank, eggplant, thyme sauce, rice		Grilled köfte, melted cheese, served vegetables, sumak salad, rice, lavash	
PÜRELİ İNCİK (G, D) ★	530K		
Slow-braised lamb shank, mashed potatoes, green beans, jus			

VEGETARIAN

MANTARLI MANTI (G, D, V)	200K	SEBZELİ KABAK YARIK (G, V)	180K
Rolled homemade dumplings dough, with sauteed seasoned cultivated mushrooms, topped with butter roasted pinenuts		Zucchini boat stuffed with canoli beans, spices and chili paste, served with meyhane pilav	
NEW NOHUTLU BEYTİ (G, D, V) ★	190K	FESLEĞENLİ PATLICAN SARMASI (D, V) ★	190K
Chickpeas in lavash mozzarella, served tomato sauce, yogurt		Succulent sliced lengthways rolled eggplants around sauteed skinned vegetables and coarsely chopped fresh basil, drizzled in olive oil	

KEBABS

ŞİŞ KEBAB (G, D)			
Marinated skewers served vegetables, sumak salad, lavash, rice			
	<i>Beef Tenderloin Sis</i>	520K	
	<i>Lamb Sis</i>	360K	
	<i>Chicken Sis</i>	235K	
NEW ANGUS LOKUM (G, D) ★		580K	
Chargrilled marinated Aus beef tenderloin. Served vegetables, sumac salad, roasted potatoes			
KUZU PİRZOLA (G, D)		475K	
Chargrilled marinated lamb chops. Served vegetables, sumac salad, roasted potatoes			
ADANA KEBAB (G, D) ★		275K	
Spiced minced meat grilled over flame. Served vegetables, sumac salad, lavash rice			
IZGARA TAVUK KANADI (G, D)		180K	
Marinated grilled chicken wings. Served vegetables, sumac salad, lavash, rice			
EZMELİ TAVUK KEBAP (G, D)		210K	
Grilled chicken kebab, spicy sautéed vegetables, rice			



SULTAN GRILL PLATTER (G, D) ★			
Selection of Adana kebab, chicken shish, lamb chop, beef tenderloin, vegetables, sumak salad, mix rice			
	<i>2 Portion</i>	800K	
	<i>4 Portion</i>	1.550K	

SIDE DISHES

FRENCH FRIES (V, G)	70K	SPINACH (D, V)	95K
VERMICELLI PILAV (D, V)	45K	ROASTED POTATO (D, V)	85K
MEYHANE PILAV (V)	50K	MASHED POTATO (D, V)	85K

KIDS MENU

ÇITIR TAVUK (G, D)	125K	KOFTELI MAKARNA (G, D)	125K
Crispy chicken pieces, french fries		Spaghetti, tomato sauce and mini meatballs	

DESSERTS

KÜNEFE (G, D) ★	175K	FIRIN SÜTLAÇ (G, D, N)	95K
Crispy shredded pastry, melted cheese, syrup, pistachio, ice cream		Oven-baked rice pudding caramelized top, roasted hazelnuts	
FISTIKLI BAKLAVA (G, D, N)	130K	NEW SUPANGLE (G, D, N)	110K
Flaky pastry layers with pistachios, drizzled honey syrup		Rich creamy Turkish chocolate dessert, topped, pistacio	
SOĞUK BAKLAVA (G, D, N)★	145K	NEW KATMER (G, D) ★	145K
Flaky pastry with pistachios, milk syrup, cocoa, chocolate shavings		Thin Turkish pastry filled, pistachio, kaymak, baked until crisp	
MARAŞ DONDURMASI (D, N)	65K		
Traditional Turkish ice cream per 1 slice, vanilla, pistachio, chocolate or strawberry			



DESSERTS

-Sweet Ottoman Indulgence-

-A selection of timeless Turkish desserts-

Featuring Baklava, Kunefe, Supangle & Katmer, crafted with traditional recipes and inspired by the rich dessert culture of the Ottoman Empire

★ Signature (G) Gluten (D) Dairy (V) Vegetarian (S) Seafood (N) Nuts

Government tax & service charges applies.

DRINKS

Lemon Tea (H, C)	55K
Lemon Squash (C)	70K
Premium Mineral Still Water 380ml	55K
Premium Mineral Still Water 750ml	90K
Premium Mineral Sparkling Water 380ml	60K
Premium Mineral Sparkling Water 750ml	95K
Ayran Natural (C) ★	75K
Ayran Fruity (C) ★	95K

*Ayran
Thick turkish smoothie yogurt, water & sea salt

CARBONATED DRINK

Coca-cola, Sprite, Tonic Water, Soda Water	45K
---	-----

TEA

Çay / Turkish Tea (H, C) ★	70K
Elma Çayı / Apple Tea (H, C)	80K
Naneli Çay / Mint Tea (H, C)	80K
Pomegranate Tea (H, C)	80K
Peach Tea (H, C)	70K
Lychee Tea (H, C)	70K
Sultan Herbal Tea (H) ★	95K
Love Tea (H)	95K
Relaxing Tea (H)	95K
Dried Mint Tea (H)	85K
Cholesterol Tea (H)	90K
Diabetic Tea (H)	90K

COFFEE

Kahve / Turkish Coffee (H) ★	55K
Mild-Sugarless-Strong-Sweet	
Espresso (H, C)	S - 50K, D - 75K
Cappucino (H, C)	55K
Black Coffee (H, C)	55K



BEER

Bali Hai	70K
Carlsberg	80K
San Miguel Light	80K
Bintang	85K
Heineken	95K
Corona	130K

JUICE

Watermelon	85K
Orange	85K
Strawberry	85K
Peach	85K

★ Signature (H) Hot (C) Cold

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**