

WRAPS

All wraps are wrapped in pita bread and served with lettuce, tomato, red onion and yoghurt sauce

* DONER WRAP	14
* CHICKEN SHISH WRAP	15
* LAMB SHISH WRAP	15
* KOFTE WRAP	15
* ADANA WRAP	17
* EGGPLANT WRAP	14
* FALAFEL WRAP	15

~ extra ~ salad - 2 dip - 1 doner - 3 skewer - 5

DRINKS

* TURKISH SODA	4
Gazoz (plain) or Portakal (orange)	
* SOFT DRINKS	3
Coke, Coke No Sugar, Solo	
* TURKISH FRUIT NECTARS	4
Sour Cherry	
* SPARKLING MINERAL WATER	3
Plain	
* STILL MINERAL WATER	3

DESSERTS

* BAKLAVA - V N	8
Flaky pastry pieces filled with crushed walnuts soaked in special syrup rose flavour delights coated in fluffy icing sugar	
* TURKISH DELIGHT - 4 PICES- G V	4
Home style rose flavoured delights coated in fluffy icing sugar	
* RICE PUDDING - G V	8
Fresh authentic turkish style pudding finished with a sprinkle of cinnamon	
* HALVA - G V N	6
Tahini based sweet	
* CHOCOLATE LAYER CAKE - V N	8
Cake layers with rich chocolate sauce & pistachios	
* KADAYIF - V N	8
Shredded pastry, oven baked until golden, soaked in milky syrup served with crushed hazelnut	
* KUNEFÉ - N	15
Special dessert cheese covered with shredded kadayif pastry with golden syrup & pistachios	

SET MENU

Price per person & minimum 2 people - \$35 per person highly recommended for groups & first timers

* ENTRÉE, DIPS	
Hummus, eggplant, tzatziki & spinach	
* HOT TURKISH BREAD	
* SIDE DISHES	
Vine leaves, green beans & baked eggplant	
* GARDEN SALAD & PILAV RICE	
* MAIN COURSES	
Iskender, kofte, lamb & chicken shish served on pilav rice	
* DESSERT	38
Selection of turkish delight & kadayif	

Vegetarian available upon request

BOOK YOUR NEXT EVENT AT ARDA

FUNCTION ROOM
NOW AVAILABLE UPSTAIRS
BOOKINGS ESSENTIAL
FOR EVENTS

\$6 delivery charge applies - minimum order \$40

Caulfield - East St Kilda - Balaclava - Gardenvale
Elwood - East Brighton - Glen Huntly

Please note prices may change without notice.



ARDA
RESTAURANT

~ Authentic ~
TURKISH CUISINE

TAKE AWAY & DELIVERY

OPEN 6 DAYS

DINNER

Tues to Sun
5PM - Until Late
(Closed Monday)

OUTSIDE HOURS BY REQUEST

ORDERS & RESERVATIONS

ph: 9530 0193

619 Glen Huntly Road Caulfield

www.ardarestaurant.com.au

MEZE DIPS

☼ HUMMUS – Chickpea, tahina, lemon, garlic	GV 8
☼ EGGPLANT – Smoked eggplant, yoghurt, garlic	GV 8
☼ TZATZIKI – Fresh cucumber, yoghurt, garlic	GV 8
☼ SPINACH – Spinach, yoghurt, garlic	GV 8
☼ CAPSICUM – Roasted red capsicum, yoghurt, garlic	GV 8
☼ CAVIAR – Creamy red caviar	9
☼ CRUSHED CHILLI – Chilli, tomato, onion, parsley	GV 9
☼ MIXED DIPS – Hummus, eggplant, tzatziki, spinach	GV 16

☼ TURKISH BREAD – Baked traditionally, fresh daily	6
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SIDE DISHES

☼ BAKED EGGPLANT – GV	9.5
Oven baked eggplant, topped with yoghurt and homemade tomato salcha. Served cold	
☼ VINE LEAVES – 5 PIECES – GV	5
Seasoned rice rolls individually wrapped in fresh vine leaf, topped with a splash of lemon. Served cold	
☼ ZUCCHINI FRITTERS – 2 PIECES – V	10
Round patties of grated zucchini, carrot, feta and combined in egg based batter. Served hot	
☼ RED BEANS – GV	9.5
Red beans and seasoned vegetables, prepared in a traditional herb and spice infused sauce. Served cold	
☼ GREEN BEANS – GV	9.5
Fresh crispy green beans combined with diced onion and carrot topped with olive oil and sautéed in a light tomato chutney. Served cold	
☼ CAPSICUM DELIGHT – GV	9.5
Roasted red capsicum, dressed with our special vinaigrette and olive oil, with a sprinkle of fresh parsley. Served cold	
☼ GRILLED TOMATO & CHILLI – GV	11
Mildly hot green peppers and tomato, char grilled	
☼ MIXED PICKLES – GV	9.5
Variety of vegetables traditionally pickled in a light vinaigrette. Served cold	
☼ FALAFEL - 5 PIECES – GV	10
Ground chickpea, herbs and spices. Cooked as round patties	
☼ LENTIL SOUP – GV	12
Authentic blend of ground lentil and mixed vegetables	
☼ RICE – GV	8
White rice and brown rice traditionally tossed together and steamed to perfection. Served warm	
☼ POTATO CHIPS – V	9.5
Chunky, straight cut chips. cooked fresh for every order	
☼ TURKISH BEEF DUMPLINGS	16

GOURMET PIZZA

☼ SAMSUN	18.5
Ground lamb, sliced onion and parsley seasoned with herbs and spices, enclosed into boat shaped pastry	
☼ KIYMALI	18.5
Ground lamb, seasoned with crushed tomato, sliced capsicum and onion. spread on flat pastry	
☼ FETA CHEESE – V	17
Grated turkish feta, parsley and egg spread evenly over flat pastry	
☼ TURKISH PEPPERONI	18.5
Spicy beef pepperoni slices topped with egg, spread on flat pastry	
☼ SPINACH & FETA CHEESE – V	17
Fresh baby spinach and grated turkish feta cheese, enclosed into boat shaped pastry	
☼ POTATO - V	17
Grated potato and sliced onion enclosed into boat shaped pastry	
☼ COMBINATION	20
Popular – samsun & spinach – potato & pepperoni – kiymali & egg	
☼ MUSHROOM – V	17.5
Mushroom, mozzarella cheese on our thin pastry base topped with tomato salcha	
☼ MUM'S SPECIAL	22.5
Sliced capsicum, red onion, mushroom, sujuk, mozzarella cheese, hot chilli, on thin base, topped with tomato salcha	
☼ CHICKEN & MUSHROOM	22.5
Chicken fillet slices, mushroom, mozzarella cheese on thin base, topped with tomato salcha	
☼ LAMB & CHEESE	22.5
Marinated lamb fillet, capsicum, onion, tomato, mozzarella on thin base, topped with tomato salcha	

FRESH SALADS

☼ GARDEN – GV	10
Lettuce, tomato, cucumber and red onion. dressing	
☼ FETA CHEESE - GV	13.5
Slices of turkish feta, cucumber, tomato and olives seasoned with oregano and parsley. dressing	
☼ TABOULI – V	11
Parsley, diced tomato and red capsicum, combined with sliced spring onion and boiled wheat grain. dressing	
☼ ARDA – GV	12.5
Cubed red capsicum, tomato and red onion and chopped parsley, dressing	
☼ SHEPHERD - GV	12.5
Cubed cucumber, tomato, red onion and chopped parsley dressing	
☼ GRILLED HALOUMI – GV	13.5
Slices of mediterranean style salty cheese, char grilled	

GRILL MAINS

~ All mains are served on pilav rice, with a separate side of garden salad ~ all mains are portioned for one person

☼ DONER KEBAB – LARGE ADD \$4 – G	22
Tender shavings of seasoned lamb slices traditionally roasted on the vertical rotisserie	
☼ ISKENDER KEBAB – G	24
A sizzling dish, exploding with flavours of finely sliced doner, topped with yoghurt and homemade tomato salcha. not served with rice or salad	
☼ LAMB SHISH – 4 SKEWERS – G	28
Spring lamb fillet, marinated overnight	
☼ CHICKEN SHISH – 4 SKEWERS – G	26
Breast fillet, marinated overnight	
☼ KOFTE – 5 PIECES	26
Premium blend of ground beef and lamb skinless sausages, lightly seasoned	
☼ ADANA – G	26
Juicy ground lamb, traditionally seasoned with fresh peppers and herbs. Cooked on large metal skewer	
☼ LAMB CUTLETS– 4 PIECES – G	31
Succulent spring lamb cutlets, marinated traditionally	
☼ MIXED GRILL FOR ONE	30
Mouth-watering kebabs and grills. lamb and chicken shish, lamb cutlet, doner kebab and kofte	
☼ QUAILS - 4 HALVES – G	31
Flavoursome delicacy 'quails', traditionally marinated grilled until crispy gold	
☼ SUJUK – 4 PIECES – G	26
Irresistible aroma and flavour, sujuk is a spicy (mild) beef pepperoni which is worked through with a cocktail of traditional turkish herbs and spices	
☼ VEGETARIAN SPECIAL – V	22
Enticing assortment of baked eggplant, green beans and a vine leave dolma. accompanied by a duo of arda and garden salads served with a warm zucchini fritter on pilav-rice	
☼ VEGETARIAN ISKENDER – GV	22
Baked eggplant, roast capsicum, red and green bean topped with tomato salcha and yoghurt sauce on a pilav-rice base. hot dish. not served with salad	

**G: GLUTEN FREE ~ V: VEGETARIAN
N: NUTS**