



Alasya, as a name, has been in the hospitality industry since the 1960's. Historically, Alasya is the original name of Cyprus.

Sentimentally, Alasya is the family name of the first proprietors of the restaurant in Cyprus.

In 1977, Cemal Bekir migrated to Australia with his family. In 1978, he opened the first Alasya restaurant in Melbourne, Australia, dedicating it to his mentor and teacher Mr. Alasya.

Alasya continues to be owned and operated by the same family.

Alasya Restaurant only serves Halal food.



The best way to sample our range is to try one of our banquets.

There's five to choose from:

MINI MENU	\$18.50
Salata, Russian Salad, Fresh Green Beans, Tarama, Spinach Dip, Dolma, Doner kebab, Kofte,	
Vezir Kebab, Bread (Minimum of 2)	
SET MENU	\$22.00
Salata, Russian Salad, Green Beans, Cacik, Spinach Dip, Humus, Dolma, Pilaki, Olives, Pilav, Doner Kebab,	
Vezir Kebab, Chicken Doner, Spicey rump strips, Bread, Coffee & Dessert (Minimum of 2)	
KING'S FEAST	\$24.00
Salata, Tarama, Spinach Dip, Cacik, Humus, Pilav, Bamya, Dolma, Kadin Budu, Shepherd Kebab, Tava	
Doner Kebab, Sis Kebab, Kofte, Bread, Coffee & Dessert (Minimum of 2)	
MEAT LOVERS	\$28.00
Salata, Mushroom Dip, Garlic Dip, Humus, Pilav, Fresh Green Beans, Scotch Fillet, Chicken Sis, Chicken breast strips	
Lamb Cutlets, Sis Kebab, Doner Kebab, Chicken Doner, Bread, Coffee & Dessert (Minimum of 2)	+
SPICY PLATTER	\$27.00
Salata, Biber Dolma, Bamya, Cacik, Babaganush, Avocado, Hot & Spicy Dip, Vezir,	
Chilli Rump Strips , Chilli Chicken Strips, Lamb Kofte, Chicken Kofte, Spicy Chicken Drumettes, Bread	
Coffee, Baklava with vanilla ice-cream (Minimum of 2)	
Please note that there are vegetarian versions of the Set Menu, Mini Menu and King Feast.	
ALL PRICES INCLUDE GST	

ALL PRICES INCLUDE GST

'Meze' is the general category of dishes that are usually brought in small quantities to start the meal off. All of our meze are made from the freshest ingredients — peeled, sliced and blended by hand in our kitchen and cooked on our premises.



PANCAR



TARAMA



TAHIN



TABBULI



AVOCADO



BABAGANUSH



BEAN SALAD



SPINACH DIP



MUSHROOM DIP



PATLICAN KIZARTMA



RUSSIAN SALAD

CHEESE & CARROT

CACIK





PUMPKIN DIP



HOT & SPICY DIP



ALASYA SPECIAL DIP



PILAV

SALADS				
SALATA Turkish garden salad with lettuce, tomato, cucmber, capsicum, turnips, carrot and red cabbage	one serve \$2.60	small \$4.50	medium \$5.50	large \$8.00
RUSSIAN SALAD Cold vegetable salad with potatos, eggs and mayonnaise	\$2.60	\$4.50	\$5.50	\$8.00
BEAN SALAD Fresh green beans cooked with tomato and herbs	\$2.60	\$4.50	\$5.50	\$8.00
TABBULI Wheat, spring onion, parsley, lemon, tomato and fresh mint	\$2.60	\$4.50	\$5.50	\$8.00
DIPS AND ENTREES	ONE SERVE	SMALL	MEDIUM	LARGE
CACIK Home made yoghurt, cucumber, garlic and mint	\$2.60	\$4.50	\$5.50	\$8.00
HUMUS Chickpeas, tahin and lemon mixed with herbs	\$2.60	\$4.50	\$5.50	\$8.00
BABAGANUSH Roasted Eggplant, tahin, lemon with garlic	·	\$4.50	·	
TARAMA Caviar, lemon, onion, potato, and olive oil	K	\$4.50		\$8.00
TAHIN Sesame seed oil, lemon, and garlic CHEESE & CARROT DIP		\$4.50 \$4.50		\$8.00 \$8.00
Fetta Cheese and carrot blended with spring onion and herbs MUSHROOM DIP		\$4.50		
Creamy dip made from fresh mushrooms and herbs ISPANAK DIP	·	\$4.50	·	·
Spinach mixed with yoghurt, herbs and garlic AVOCADO DIP	\$2.60	\$4.50	\$5.50	\$8.00
Fresh avocado blended with potato and cream cheese PANCAR DIP Pastrast mixed with meyopopoise, garlie and yearburt	\$2.60	\$4.50	\$5.50	\$8.00
Beetroot mixed with mayonnaise, garlic and yoghurt YOGHURT Alasya's home made yoghurt	\$2.60	\$4.50	\$5.50	\$8.00
HOT & SPICY DIP Red and green capsicum mixed with fresh red chilli, mayonnaise & herbs	\$2.60	\$4.50	\$5.50	\$8.00
PUMPKIN DIP Pumpkin blended with cream cheese and herbs	\$2.60	\$4.50	\$5.50	\$8.00
ALASYA SPECIAL DIP A creamy dip made with fresh mild tomato and capsicum		\$4.50		
RED CAPSICUM DIP Brick oven roasted red capsicum blended with homemade yoghurt and garlic	\$2.60	\$4.50	\$5.50	\$8.00

TAVA	PER SERVE \$2.50
Minced lamb, combined with potato, and spices. Rolled into balls and pan fried. Served hot.	φ2.00
KADIN BUDU	\$2.50
Minced lamb, rice and herbs, dipped into egg and pan fried. Served hot.	Ψ2.00
ICLI KOFTE	\$3.00
Wheat balls filled with minced lamb, sultanas, pinenuts and herbs. Fried in olive oil and served hot.	φ3.00
PILAKI	ቀ ን ደስ
	\$2.50
Borlotti beans prepared Turkish style with vegetables.	ቀሳ ሳሳ
PEYNIR Australian fatta namiahad with alive ail and mint	\$2.20
Australian fetta garnished with olive oil and mint.	40.00
YESIL & SIYAH ZEYTIN	\$2.20
Green and black olives marinated in olive oil and crushed oregano.	
PILAV	\$2.50
Rice cooked with carrots and herbs.	
BAMYA	\$2.50
Okra, onion, tomato and olive oil cooked Turkish style.	
PATLICAN KIZARTMA	\$2.50
Thinly sliced eggplant fried and served with lemon.	
BAKED POTATO	\$2.30
Potato baked in our wood-fired brick oven with tomato. Served with Alasya's special sauce.	
PATATES KIZARTMASI	\$2.20
Fried Potatoes.	
FELAFEL	\$2.50
Chicknoss and broad boans mixed with garlic, and onion. Fried and served with tabin and tabbuli	

Chickpeas, and broad beans mixed with garlic, and onion. Fried and served with tahin and tabbuli.





ALASYA BIBER DOLMA

'Dolma' is a generic term for stuffed vegetables. ('Dolma' actually means "stuffed" in Turkish). There are two categories of dolma: those filled with a meat mix, and those filled with a rice (vegetarian) mix.

DOLMA	\$2.50
Vine leaves filled with mince steak, rice, tomato, herbs. Cooked in brick oven.	
PATLICAN DOLMA	\$3.50
Eggplant stuffed with meat, onion, tomato, and rice. Served with Alasya Special sauce	
BIBER DOLMA	\$3.50
Capsicum stuffed with meat, onion, tomato and rice. Served with Alasya Special sauce	
CABBAGE DOLMA (vegetarian)	\$3.00
Cabbage leaves filled with rice, tomato and herbs. Served with Alasya Special sauce	
VINE LEAF DOLMA (vegetarian)	\$2.50
Vine leaves filled with rice, tomato and herbs. Served with Alasya Special sauce	
ALASYA'S SPECIAL DOLMA (vegetarian)	\$3.50
Fresh capsicum filled with sultanas, rice, herbs, and topped with fresh tomato. Served with Alasya Special sauce	



SPINACH AND CHEESE BOREK

BOREK

CHEESE BOREK Combination of fetta and ricotta cheese mixed with mint SPINACH & CHEESE Fresh spinach, fetta and ricotta cheese and onions MEAT Mince lamb, onion and herbs E:\$3.50 F:\$8.80 E:\$3.50 F:\$8.80 E:\$3.50 F:\$8.80



BRICK OVEN PIDES



wood-fired brick ovens.

Ispanakli pide



Borek is a special occasion food which requires great skill and

delicate, thin sheets. The sheets are then filled and carefully

patience. Once rolled, the dough is hand stretched into

folded. We bake our borek under low heat in our

SUCUKLU PIDE



KIYMALI PIDE (LAHMACUN)

ALASYA SPECIAL PIDE	\$9.90
Combination of the pides. Choice of egg	
PEYNIRLI PIDE	\$8.90
Fetta and ricotta cheese with mint, parsley, and eggs	
SAMSUN PIDE	\$8.90
Minced meat, parsley and herbs	
KIYMALI PIDE	\$8.90
Minced meat, tomato, parsley and herbs	
SUCUKLU PIDE	\$8.90
Turkish spicy sausage, capsicum, tomato and egg	
ISPANAKLI PIDE	\$8.90
Spinach, cheese, capsicum, tomato and egg	

"Kebab" is another category of food, which like the borek, is typically Turkish dating back to the time when the nomadic Turks learned to grill and roast their meats over their camp fires



ALASYA KOFTE



SUTLAC



CHICKEN DONER



CHICKEN DRUMSTICK



QUAILS



CHICKEN SIS



SALATA

CHICKEN BREAST



LAMB DONER



LAMB CHOPS



SIS KOFTE



PILAKI





YOGURTLU CHICKEN DONER



LAMB SIS



BREAD IS CHARGED \$1.50/ PERSON & YOU CAN HAVE AS MUCH AS YOU LIKE



MIX DONER

MIX GRILL KEBAB

ICLU KOFTE

DONER KEBABS & CHARCOAL GRILL



! All grill menu served with Alasya's mushroom sauce or yoghurt & tomato sauce.(.70extra)

DONER KEBAB	\$10.80
Spiced lamb and beef, mixed with herbs cooked on a rotating skewer	
YOGURTLU DONER	\$11.50
Doner kebab, served on a bed of diced bread and topped with Alasya's home-made yoghurt and tomato sauce.	Φ10 00
CHICKEN DONER	\$10.80
Chicken fillet deliciously marinated with herbs, spices cooked on a rotating skewer YOGURTLU CHICKEN	<u> </u>
Chicken doner, served on a bed of diced bread and topped with Alasya's home-made yoghurt and tomato sauce.	\$11.50
MUSHROOM CHICKEN DONER	\$12.50
Chicken fillet marinated with herbs and spices. Served on a bed of rice and fresh green beans	ψ12.30
and topped with Alasya's mushroom sauce.	
MIX DONER	\$12.50
Lamb and chicken doner.	Ţ · · ·
MIX GRILL	\$12.50
Mixed grill including doner kebab, sis kebab, sis kofte, lamb chops, and chicken doner.	·
SIS KEBAB	\$11.80
Tender lamb fillet, diced, and marinated with herbs and spices, and grilled.	
SIS YOGURTLU	\$12.50
Sis Kebab, served on a bed of diced bread and topped with home-made yoghurt and tomato sauce.	
SIS KOFTE	\$10.80
Lamb and beef mince marinated, rolled and shaped into patties. Served with red capsicum sauce.	
YOGURTLU KOFTE	\$11.50
Sis Kofte, served on a bed of diced bread & topped with home-made yoghurt and tomato sauce.	ф10 Г0
LAMB CHOPS	\$12.50
Lamb cutlets marinated and cooked on the charcoal grill.	ቀ 11 ዐበ
ALASYA KOFTE Mincod Jamb and heaf with fresh chilli and onion. Served with rise and green beans	\$11.80
Minced lamb and beef with fresh chilli and onion. Served with rice and green beans. CHICKEN SIS	\$12.50
Tender pieces of chicken fillet, marinated in Alasya's selection of herbs and spices, diced, and grilled.	φ12.JU
Served with fresh green beans and rice.	
CHICKEN BREAST	\$12.50
Chicken breast, marinated in Alasya's selection of herbs and spices. Served with fresh green beans, rice and	φ12100
Alasya's mushroom sauce.	
CHICKEN DRUMSTICK	\$12.50
Chicken pieces, deliciously marinated and grilled. Served with fresh green beans, rice, mushroom sauce.	
CHICKEN RISSOLES	\$12.50
Spicy chicken rissoles cooked on the grill and served with rice , bamya and mushroom sauce	
QUAILS	\$13.50
Fresh quails, marinated in herbs and spices, grilled and served with fresh green beans, rice, and capsicum sauce.	

All of our steaks are made from the freshest beef cuts. All steaks served with either fresh green beans or okra and garnished with panfried zucchini and eggplant Please note that steaks may take up to 20-30 minutes to grill



T-BONE STEAK



RUMP STEAK



SCOTCH FILLET





EYE FILLET



ROAST LEG OF LAMB



MOUSSAKA



SHEPHERDKEBAB









PATLICAN TAVUK





VEZIR KEBAB





FIRIN KEBAB



CHICKEN BURYAN



FIRINDA MAKARNA



CHARCOAL GRILLED STEAKS



RUMP STEAK \$13.5	.50
Served with fresh green beans, rice and capsicum. Served with fresh green beans, rice and capsicum. \$13.5	50
Served with fresh green beans, rice and capsicum.	00
EYE FILLET \$16.0	.00
Served with fresh green beans, rice and capsicum. SCOTCH FILLET \$13.5	۶Ŋ
Served with fresh green beans, rice and capsicum.	50
T-BONE STEAK \$13.5	.50
Served with fresh green beans, rice and capsicum.	

OVEN MEALS

MOUSSAKA	\$11.00
Layers of lamb mince and eggplant and potato served with Alasya's Chef sauce on a sizzling hot plate. FIRIN KEBAB	\$11.50
Oven Roast leg of lamb with herbs. Served with vegetables, and Alasya's special sauce. (with baked potato \$12.50) CHICKEN BURYAN	\$11.50
Shredded chicken-doner mixed with rice, and vegetables. Served with Alasya's Special sauce and Mushroom sauce. PATLICAN TAVUK	\$11.50
Chicken fillets combined with eggplant and baked in the brick oven. Served on a sizzling hot plate. ISPANAK TAVUK	\$11.50
Marinated Chicken fillet stuffed with spinach, ricotta cheese, and Alasya's selection of herbs. Served with Alasya's mushroom sauce and special sauce.	
FRIED CHICKEN DRUMSTICKS Pan-Fried chicken pieces served with fried potato.	\$11.50
FIRINDA MAKARNA A traditional Cypriot dish consisting of lamb with herbs and cream combined with layers of macaroni.	\$11.50
Baked in the brick oven and served with Alasya's Special sauce. SHEPHERD KEBAB	\$11.50
Seasoned lamb, cooked in a casserole with fresh vegetables and tomato. Served on a sizzling hot plate. VEZIR KEBAB	\$12.00
Lamb and beef fillet cooked with onion, herbs and fresh tomato. Served on a sizzling hot plate.	$\langle X$
ROAST LEG OF LAMB Leg of lamb roasted in wood fired brick oven	\$13.00

VEGETARIAN MEALS	
! All vegeterian meals may be served with mushroom sauce or Alasya Special sauce \$0.50 extra	ΦΟ 4Ο
VINE LEAF DOLMA	\$8.40
Vine leaves filled with rice, vegetables and herbs. CABBAGE DOLMA	\$8.40
Cabbage leaves filled with rice, vegetables and herbs.	
FASULYE	\$8.20
Fresh green beans cooked Turkish style with tomato & herbs.	*• • • •
VEGETARIAN SPECIAL	\$8.20
A variety of Alasya's vegetarian meals.	** **
BAMYA	\$8.20
Okra cooked in a casserole with tomato & herbs.	
FELAFEL	\$8.50
Chick peas & broad beans with garlic, onion & spices. Shallow fried in olive oil. Served with tabbuli and tahin . BAKED POTATO	\$7.50
Potato baked in brick oven & served with Alasva special sauce.	

Potato daked in drick oven & served with Alasya special sauce.





FASULYE





BAMYA



VEGETARIAN SPECIAL SEAFOOD

CALAMARI : Pan fried calamari rings

PRAWNS : Pan fried; battered in egg and breadcrumbs

FELAFEL



BAKED POTATO



\$15.00 \$17.00 \$15.00



CALAMARI



PRAWNS





BREAD

ALASYA'S FRESH HOT BREAD :

Baked daily in our wood-fired, brick ovens. (All you can eat for \$1.50 per person). ALASYA'S GARLIC BREAD



per person \$1.50

per serve \$3.00





BREAD



GARLIC BREAD





GOURMET VEGIE PIZZA COMBINATION CHEESE SAMSUN KIYMALI SUCUKLU DONER BURGER WITH CHIPS CHICKEN BURGER WITH CHIPS CHIPS FISH AND CHIPS

FOR THE CHILDREN

\$4.00 \$4.00 \$8.50

\$4.00 \$4.00 \$4.00 \$6.00 \$6.00 \$3.50



CHIPS



DONER BURGER



ISPANAKLI



FISH AND CHIPS



VEGIE PIZZA



KIYMALI (LAHMACUN)



KIYMALI



DESSERT	! All desserts can be served with your choice of ice-cream \$1.50	
MIXED DESSERT (SERVES TWO)		\$3.40
TURKISH DELIGHTS (TWO PIECES)		\$2.00
BAKLAVA :		\$2.00
Pastry with mixed crushed nuts and syrup		φ2100
BULBUL YUVASI (NIGHTINGALE NEST) :		\$2.00
Very thin pastry, almonds, mixed nuts and s	yrup	·
KADEYIF : Thin pastry with almonds covered	d in syrup	\$2.00
SUTLU BOREK :		\$2.10
Pastry filled with milk, cream and semolina	covered in syrup	
KADIN PARMAGI (LADIES FINGER)		\$2.00
Thin pastry covered in syrup		
SAM TATLI :		\$2.00
Made with semolina and almonds and cover		
SEKERPARE : Almonds with syrup and corn	flour	\$2.00
SUTLAC (RICE PUDDING)		\$2.50
Saray Baklava :		\$2.50
Made of pastry with pistachio nuts covered	with honey.	
Elmali Baklava :		\$2.20
Made of pastry with apple and cinnamon co	vered in syrup.	
PASA BURMA :		\$2.50
Delicate fingers of pastry filled with pistach	io and lightly coated in honey.	
HELVA : Made from semolina, sugar and alr	nonds	\$2.20
TULUMBA :		\$2.20
Turkish style doughnut covered in honey syru	ıp (2 pieces).	

FRUIT PLATTER :

Mixed seasonal fruit



BAKLAVA



TURKISH DELIGHT



KADEYIF



SUTLU BOREK



KADIN PARMAGI



MIXED DESSERT



per serve \$3.00

BULBUL YUVASI



SEKERPARE

ICE CREAM VANILLA : STRAWBERRY : CHOCOLATE : BANANA : MIXED ICE-CREAM :		\$3.00 \$3.00 \$3.00 \$4.00
HOT BEVERAGES		
TURKISH COFFEE : TURKISH TEA (SERVED IN A POT) : WHITE TEA : BLACK TEA : LONG BLACK : SHORT BLACK : CAPPUCCINO : HOT CHOCOLATE : ICED CHOCOLATE : CAFFE LATTE : COLD BEVERAGES		\$2.20 \$2.20 \$2.20 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50 \$2.50
AYRAN	\$5.50 JUG	\$2.20 <mark>CAN</mark>
Home made yogurt mixed with water and salt COKE: DIET COKE: LEMONADE: SUNKIST: SOLO: LEMON \ LIME MINERAL WATER: BOTTLED SPRING WATER : SODA WATER: MINERAL WATER: ORANGE MINERAL WATER:	\$5.50 \$5.50 \$5.50 \$5.50 \$5.50 \$5.50 \$5.50	\$2.20 \$2.20 \$2.20 \$2.20 \$2.20 \$2.20 \$2.20 \$2.20 \$2.20
FRUIT JUICES Orange Juice, Apple Juice, Pineapple Juice, Apple & Blackcurrant, Orange & Mango Juice	\$6.00	\$2.50
FRESHLY SQUEEZED JUICES Orange Juice, Lemon Juice	\$6.00	\$2.50





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