

CASSEROLES & OTHER MAINS

1. **CHICKEN SCHNITZEL:**\$10.00
Crumbed chicken
2. **CHICKEN BURYAN:**\$8.50
Chicken with roasted rice, vegetables, and herbs. Served with Alasya sauce, & mushroom sauce
3. **PATLICAN TAVUK:**\$8.80
Eggplant with chicken fillets, cooked in brick oven
4. **CHICKEN FRIED:**\$8.50
Fried chicken pieces served with fried potato
5. **SHEPHERD KEBAB:**\$8.80
Leg of lamb, cooked in a casserole with fresh vegi's & tomato
6. **VEZIR KEBAB:**\$8.80
Lamb fillet cooked with onions, herbs & fresh tomato
7. **KADIN BUDU KOFTE: (LADIES LEGS)**\$8.80
Minced meat, rice & herbs dipped in eggs and fried
8. **FIRIN KEBAB:**\$9.50
Lamb baked in brick oven. Served with vegetables and Alasya special sauce (Option of baked potato + 0.50¢)

BRICK OVEN MEALS & TURKISH PIDES (TURKISH PIZZA)

1. **SUPREME:**\$9.00
Salami, cheese, mushrooms, olives & capsicum
2. **ALASYA PIDE:**\$9.00
Combination of all of the pides ingredients
3. **PEYNIRLI PIDE:**\$8.00
Fetta cheese, mint, parsley, & egg
4. **SAMSUN PIDE:**\$8.00
Minced meat, parsley, & herbs
5. **KIYMALI PIDE:**\$8.00
Minced meat, tomato & herbs
6. **SUCUKLU PIDE:**\$8.00
Turkish sausage (sucuk) & egg, capsicum, tomato
7. **ISPANAKLI PIDE:**\$8.00
Spinach, cheese & egg

VEGETARIAN MEALS

1. **VINE LEAF DOLMA:**\$8.00
Vine leaves filled with rice, & mint. Served with Alasya special sauce
 2. **CABBAGE DOLMA:**\$8.00
Cabbage leaves filled with rice, & mint
 3. **FASULYE:**\$7.50
Fresh green beans cooked Turkish style with tomato and herbs
 4. **VEGETARIAN SPECIAL:**\$7.50
A variety of Alasya's vegetarian meals
 5. **BAMYA:**\$7.50
Okra cooked in casserole with herbs
 6. **FALAFEL:**\$6.50
Chick peas & black and green beans with garlic, herbs blended.
Fried in fry pan
- Served with tabbouli and tahini dip.
- In Whole Roll.....\$6.50
In Container.....\$6.00
7. **BAKED POTATO:**\$6.50
Potato baked in brick oven & served with Alasya special sauce

FISH

1. **CALAMARI RINGS** with Chips.....\$13.00
2. **FISH FILLET** with Chips.....\$13.00

SMALL PIDES & POACHA

1. **SUPREME**\$2.00
2. **COMBINATION CHEESE PIDE**.....\$3.00
3. **SAMSUN PIDE**.....\$3.00
4. **KIYMALI PIDE**.....\$3.00
5. **SUCUKLU PIDE**.....\$3.00
6. **ISPANAKLI PIDE**.....\$3.00
7. **KIYMALI POACHA**.....\$3.00
8. **PEYNIRLI POACHA**.....\$3.00
9. **ISPANAKLI POACHA**.....\$3.00

SOFT DRINKS & FRUIT JUICES & TRADITIONAL DRINKS

- AYRAN:** home made yoghurt mixed with water and salt.....\$2.00
- 360 ml Soft Drinks.....\$2.00
600 ml Soft Drinks.....\$2.70
1.25 lt Soft Drinks.....\$3.00
300 ml Natural Mineral Water or Soda Water.....\$2.00
300 ml Flavoured Mineral Water.....\$2.00
500 ml Spring Water.....\$2.00
300 ml Fruit Juices.....\$2.00
500 ml Fruit Juices.....\$2.50

COFFEE & TEA

1. **TURKISH COFFEE & SHORT BLACK**.....\$2.00
2. **CAPPUCCINO, FLAT WHITE, CAFÉ LATE, MACHIATO**.....\$2.50
3. **HOT CHOCOLATE**.....\$2.50
4. **BLACK TEA**.....\$2.00

DESSERTS

1. **MIXED DESERT:**
Available in container small \$3.50
medium \$4.50
2. **TURKISH DELIGHT:**
Available in pack of 6 pieces for\$4.00
per piece for\$0.90
3. **BAKLAVA:** Pastry with mixed, crushed nuts and syrup.....\$1.80
Pack \$6.50
4. **BULBUL YUVASI:** Almonds, mixed nuts & syrup.....\$1.80
5. **KADEYIF:** Thin strips of pastry with almonds covered in syrup.....\$1.80
6. **SUTLU BOREK:**\$2.10
Pastry filled with milk, cream & semolina, covered with syrup
7. **KADIN PARMAGI:** (Ladies Finger): Variant of Baklava.....\$1.80
8. **SAM TATLI:** Semolina & almonds covered with syrup.....\$1.80
9. **SEKERPARE:** Almonds with syrup & cornflower.....\$1.80
10. **SUTLAC:** Turkish style rice pudding.....\$2.50
11. **SARAY BAKLAVA:** A tower of pastry and pistachio nuts.....\$2.00
12. **ELMALI BAKLAVA:** Pastry with apple & cinnamon.....\$2.20
13. **TULUMBA:** Available in a container 6 pieces\$4.00

ALASYA TURKISH RESTAURANT

555 SYDNEY ROAD
BRUNSWICK
MELBOURNE, VIC, 3056

TRADING HOURS

MON - SUN : 11.00 AM - 3:30 AM

IF YOU WOULD LIKE TO SEE
OUR MENU ONLINE
PLEASE CLICK ON

www.alasya.com.au



Alasya

Turkish Restaurant

9387 2679
9387 0713

Takeaway Menu

ALASYA'S SPECIAL BANQUETS

- * **MINI PACK**..... \$15.50
Two dips, 1 salad, Dolma, small container of lamb and chicken doner, large bread and a small container of dessert.
- * **FAMILY PACK No 1 (Serves 3)**.....\$23.50
Three different dips & salad, small container of lamb and chicken doner kebab, one large bread and a small container of dessert.
- * **FAMILY PACK No 2 (Serves 5)**.....\$35.50
Four different dips & salad, small container of lamb & chicken doner kebab and Vezir kebab (Lamb fillet in Casserole, two large bread and a medium container of dessert).

HAND MADE FRESH PIDE BAKED ON PREMISES DAILY

- * **SMALL BREAD**.....\$1.90
- * **LARGE BREAD**.....\$3.00
- * **ALASYA'S GARLIC BREAD**.....\$3.50
- * **ALASYA'S FOCACCIA BREAD**.....\$0.90
- * **PACK OF SIX ALASYA'S FOCACCIA BREAD**.....\$4.50

SALADS, DIPS AND ENTREES

1. **SALATA**.....\$2.20
Turkish salad includes lettuce, tomatoes, capsicum, red cabbage, cucumber and carrot with special Alasya dressing.
2. **RUSSIAN SALAD:**.....\$2.20
(Cold vegetable salad) vegetables, potato, eggs, mayonnaise
3. **BEAN SALAD:**.....\$2.20
Fresh long green beans, tomatoes and herbs served in Turkish style
4. **TABBOULI:**.....\$2.20
Wheat, spring onion, parsley, lemon, tomato and fresh mint
5. **CACIK:**.....\$2.30
Home made yoghurt, cucumber and garlic with herbs
6. **HUMUS:**.....\$2.30
Chick peas, tahini and lemon mixed with herbs
7. **BABAGANUSH:**.....\$2.30
Eggplant, tahini, and lemon, yoghurt and herbs
8. **TARAMA:**.....\$2.30
Caviar, lemon, onion, potato, olive oil
9. **TAHIN:**.....\$2.30
Sesame seed, lemon and garlic
10. **CHEESE & CARROT DIP:**.....\$2.30
Cheese and carrot blended with spring onion and herbs
11. **MUSHROOM DIP:**.....\$2.30
Creamy dip made from fresh mushrooms and herbs
12. **ISPANAK DIP:**.....\$2.30
Spinach mixed with yoghurt and herbs
13. **AVOCADO DIP:**.....\$2.50
Avocado with cream cheese potato, garlic and herbs
14. **PANCAR DIP:**.....\$2.30
Beetroot ,mayonnaise, yoghurt, garlic and herbs
15. **ALASYA'S SPECIAL SAUCE:**.....\$2.20
A mild creamy dip made with fresh tomato & capsicum
16. **YOGHURT:**.....\$2.20
Home made yoghurt made in Alasya's unique way
17. **HOT & SPICY DIP:**.....\$2.30
Capsicum with spices, & fresh green chilli mixed in yoghurt
18. **PUMPKIN DIP:**.....\$2.30
A creamy dip with freshly roasted pumpkins

19. **DOLMA:**.....\$2.20
Vine leaves filled with mince steak, rice, tomato, herbs.
Cooked in brick oven
20. **PATLICAN DOLMA :**..... \$3.00
Eggplant stuffed with meat, onion, tomato, and rice. Served hot
21. **BIBER DOLMA :**.....\$3.00
Capsicum stuffed with meat, onion, tomato and rice. Served hot
22. **CABBAGE DOLMA:**.....\$2.50
Cabbage leaves filled with rices, tomato and herbs
23. **VINE LEAF DOLMA:**.....\$2.50
Vine leaves filled with rice, tomato and herbs
24. **ALASYA'S SPECIAL DOLMA:**.....\$3.00
Fresh capsicum filled with sultanas, rice, herbs & topped with fresh tomato
25. **PILAKI(BORLOTTI BEANS):**.....\$2.20
Borlotti beans prepared Turkish style with mixed vegetables
26. **PEYNIR (FETTA CHEESE):**..... \$2.20
Australian fetta cheese served with olive oil and mint
27. **MIXED OLIVE:**.....\$2.20
Green & black olives with olive oil and crushed oregano
28. **TAVA:**.....\$2.20
Fried minced lamb, potato with special spices. Served hot
29. **KADIN BUDU (LADIES LEGS):**.....\$2.20
Rice, minced meat, and parsley all dipped in egg and fried.
Served hot
30. **FRIED POTATO (CHIPS):**.....\$2.20
Fried potato chips
31. **PILAV (RICE) :**.....\$2.20
Rice, cooked Turkish style
32. **BAMYA (OKRA):**.....\$2.50
Okra, onion, tomatoes, olive oil cooked Turkish style
33. **PATLICAN KIZARTMA :**.....\$2.20
Thinly sliced eggplant fried and served with lemon, served hot
34. **BAKED POTATO:**.....\$2.20
Potato cooked in brick oven with tomatoes. Served hot with Alasya sauce
35. **FALAFEL ENTREE :**.....\$2.20
Chick peas & black and green beans with garlic, herbs blended.
Fried in fry pan Served with tabbuli and tahini dip.
36. **TURSU (PICKLES) :**.....\$2.20
Mixed home made pickles
37. **ICLI KOFTE (WHEAT BALLS):**.....\$3.00
Wheat Balls filled with lamb mince, sultanas, pinenuts and herbs.
Fried in olive oil and served with lemon

CONTAINER OF DIPS

You can choose any dips in a container size.

- * **SMALL CONTAINER**.....\$4.00
- * **MEDIUM CONTAINER**.....\$7.00
- * **LARGE CONTAINER**.....\$11.00

TRADITIONAL TURKISH PASTRY (BÖREK)

Homemade dough, stretched by hand into delicate sheets and filled with spinach & cheese; cheese or meat. Available in entrée (half) or main (whole) portions.

- HALF SPINACH & CHEESE**.....\$3.80
- HALF COMBINATION CHEESE**.....\$3.80
- HALF MINCE LAMB & ONION**.....\$3.80
- MAIN SPINACH & CHEESE**.....\$7.50
- MAIN COMBINATION CHEESE**.....\$7.50
- MAIN MINCE LAMB & ONION**.....\$7.50

DONERS (ROTATING VERTICAL SKEWERS)

Note that all of the kebabs below can be served with your choice of dip or sauce: (whole roll + 0.80c, half roll +0.40c)

LAMB DONER KEBAB:

Spiced lamb, beef, and herb on rotating skewer

- Whole Roll.....\$6.00
- Half Roll.....\$4.50
- Small Container.....\$6.80
- Medium Container.....\$8.20
- Large Container.....\$10.50

YOGURTLU DONER KEBAB:

Doner kebab served with home made yoghurt & garlic mixed (Garlic Sauce)

- Whole Roll.....\$6.50
- Half Roll.....\$4.70
- Small Container.....\$7.20
- Medium Container.....\$8.50
- Large Container.....\$11.00

CHICKEN DONER:

Maryland chicken fillets marinated in Alasya's authentic spices. Sliced off a rotating skewer. (Served with rice & beans when in container)

- Whole Roll.....\$6.50
- Half Roll.....\$4.50
- Small Container.....\$7.90
- Medium Container.....\$9.00
- Large Container.....\$10.50

YOGURTLU CHICKEN DONER:

Chicken Doner served with homemade yoghurt & garlic mixed (Garlic Sauce)

- Whole Roll.....\$7.00
- Half Roll.....\$5.00
- Small Container.....\$8.20
- Medium Container.....\$9.50
- Large Container.....\$11.00

MUSHROOM CHICKEN DONER:

Chicken doner served with chef's creamy mushroom sauce.

- Whole Roll.....\$7.00
- Half Roll.....\$5.00
- Small Container.....\$8.20
- Medium Container.....\$9.50
- Large Container.....\$11.00

MIXED LAMB & CHICKEN DONER:

- Whole Roll.....\$7.00
- Half Roll.....\$5.00
- Small Container.....\$7.90
- Medium Container.....\$9.00
- Large Container.....\$10.50

CHARCOAL GRILLED KEBABS

1. **FULL KEBAB:** Mixed grill with doner kebab, sis kebab, sis kofte, lamb chops & chicken doner.
Whole Roll.....\$7.00
Container.....\$7.00
2. **SIS KEBAB:** Made of lamb fillet, marinated and cooked on charcoal grill
Whole Roll.....\$7.00
Container.....\$7.00
3. **SIS YOGURTLU:** Lamb fillet with home made yoghurt & tomato sauce
Whole Roll.....\$7.50
Container.....\$7.50
4. **SIS KOFTE:** Marinated, spiced rissoles cooked on charcoal grill
Whole Roll.....\$6.00
Container.....\$6.00
5. **YOGURTLU KOFTE:** Spiced rissoles with home made yoghurt & tomato sauce
Whole Roll.....\$6.50
Container.....\$6.50
6. **LAMB CHOPS:** Lamb cutlets combines with Alasya's special marinade.
Charcoal grilled
Container.....\$7.00
7. **ALASYA KOFTE:** Spiced minced meat, fresh onions , cooked on charcoal grill, served with rice, beans and choice of eggplant
Whole Roll.....\$6.50
Container.....\$6.50
8. **CHICKEN SIS:** Chicken fillet, specially marinated, skewered and cooked on a charcoal grill. Served with mushroom sauce
Whole Roll.....\$7.00
Container.....\$7.00
9. **CHICKEN BREAST:**.....\$7.00
Charcoal grilled chicken breast marinated with herbs and served with mushroom sauce
10. **CHICKEN CHARCOAL:**.....\$7.00
Chicken pieces marinated and cooked on grill. Served with mushroom sauce
11. **CHICKEN WINGS:**.....\$7.00
Cooked on the charcoal grill and served with pilav and beans
12. **QUAILS:**.....\$8.50
Fresh quails, marinated in Alasya's authentic spices and cooked on a charcoal grill. Served with rice
13. **RUMP STEAK:**.....\$12.00
Cooked on charcoal grill, served with vegetables & capsicum sauce
14. **PORTERHOUSE STEAK:**.....\$12.00
Cooked on charcoal grill, served with vegetables & capsicum sauce
15. **EYE FILLET:**.....\$13.00
Fillet steak, charcoal grilled, and served with rice & beans
16. **SCOTCH FILLET:**.....\$13.00
Charcoal grilled and served with rice & beans...
17. **T-BONE STEAK:**.....\$13.00
T-Bone steak, charcoal grilled with rice & beans