



BANQUETS

FOR GROUPS OF TWO AND MORE WE RECOMMEND SHARING A FEAST

KINGS FEAST

62PP

FRESHLY BAKED TURKISH BREAD + V
WITH HOUSE MADE DIP

SIGARA BÖREK V

SIGARA BÖREK TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT

LAMB STEAK PIDE + *

SHAVED LAMB, CAPSICUM, ONION, TOMATO, CHILLI FLAKES & PARSLEY

OUR FAMOUS MIXED GRILL + #

CHAR-GRILLED CHICKEN, BEEF & ADANA SKEWERS
WITH CHICKEN WINGS

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL
& LEMON DRESSING

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

SWEET TURKISH TASTING PLATE V

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED
TURKISH DELIGHT

VEGETARIAN FEAST

50PP

FRESHLY BAKED TURKISH BREAD + V
WITH HOUSE MADE DIP

ZUCCHINI FRITTERS

ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT
& FRESH PARSLEY

ROAST PUMPKIN PIDE + V

ROAST PUMPKIN, FIRE-ROASTED RED ONION, FETA, MOZZARELLA,
SEA SALT

VEGETABLE SKEWERS + # V

VEGETABLE SKEWERS MADE WITH ZUCCHINI, ONION,
MUSHROOMS, CAPSICUM

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL
& LEMON DRESSING

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

SWEET TURKISH TASTING PLATE V

GAZI ANTEP-STYLE PISTACHIO & WALNUT BAKLAVA, ROSE FLAVOURED
TURKISH DELIGHT

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN

* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



BANQUETS

SULTANS FEAST (FOR GROUPS OF 4 OR MORE)
FRESHLY BAKED TURKISH BREAD + V
WITH HOUSE MADE DIP

75PP

SIGARA BÖREK V

SIGARA BÖREK TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT

CALAMARI + #

FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE AND FRESH GARNISH SALAD

KINGS PIDE +

TURKISH CHORIZO, CHICKEN, MUSHROOM, ONION, FETA, MOZZARELLA CHEESE & TOMATOES

LAMB ISKENDER*

SHAVED LAMB MEAT ON DICED TURKISH BREAD WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT

OUR FAMOUS MIXED GRILL + #

CHAR-GRILLED CHICKEN, BEEF & ADANA SKEWERS WITH CHICKEN WINGS

MEDITERRANEAN SALAD + # V

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

TURKISH STYLE RICE

JASMINE RICE COOKED WITH RISONI AND BUTTER

BAKLAVA V

GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT, DRIZZLED WITH LEMON SUGAR SYRUP

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN

* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



MENU

TURKISH BREAD

HOUSE MADE & FRESHLY BAKED

TRADITIONAL TURKISH BREAD

GLAZED WITH BUTTER + V

6

GLAZED WITH GARLIC & FRESH HERBS V

7

MIXED BREAD BOARD V

33

TURKISH BREADS GLAZED WITH BUTTER & GARLIC, WITH SIX DIPS

VEGGIE STICKS

5.5

MIXTURE OF FRESH VEGETABLES

HOUSE MADE DIPS # V

5 EACH

BABA GHANOUSH

BEETROOT

YOGHURT & CUCUMBER

HOMMUS +

CHILLI & CAPSICUM +

GARLIC LOVE +

PIDES

MADE TO ORDER & FRESHLY BAKED

CHICKEN PIDE +

26

CHICKEN, ROASTED RED PEPPER, MUSHROOM, MOZZARELLA CHEESE

LAMB PIDE +

26

LAMB MINCE, ONION, PARSLEY, CAPSICUM & CHILLI

LAMB STEAK PIDE + *

27

SHAVED LAMB MEAT, CAPSICUM, ONION, TOMATO, MOZZARELLA & PARSLEY

ROASTED PUMPKIN PIDE + V

25

ROAST PUMPKIN, FIRE-ROASTED RED ONION, FETA, SEA SALT

TURKISH CHORIZO PIDE +

26

TURKISH CHORIZO, TOMATO, MOZZARELLA CHEESE

KINGS PIDE +

28

TURKISH CHORIZO, CHICKEN, MUSHROOM, ONION,
MOZZARELLA CHEESE & TOMATO

VEGE PIDE + V

24

SPINACH, MUSHROOM, ONION, TOMATO, FETA & MOZZARELLA CHEESE

SPICY PIDE +

28

CHICKEN, MUSHROOM, CAPSICUM, TURKISH CHORIZO ROASTED RED & CHILLI,
JALAPEÑOS, MOZZARELLA CHEESE

ADD SIDE SALAD - MEDITERRANEAN

3.5

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN

* LAMB STEAK CONTAINS TRACES OF BEEF

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MEZE

TURKISH STYLE SHARE DISHES

LAMB CUTLETS + # (2PCS)

24

CHARCOALED LAMB CUTLETS, CHERMOULA SAUCE & TOMATO BULGUR RICE

ZUCCHINI FRITTERS V

14

ZUCCHINI FRITTERS TOPPED WITH TOMATO SALSA, DILL YOGHURT & FRESH PARSLEY

HOMMUS & TURKISH CHORIZO + # V

12

BAKED CHICKPEA HOMMUS, TOPPED WITH TURKISH CHORIZO, SERVED WITH FRESHLY BAKED LAVASH

MANTI LAMB DUMPLINGS

18

MINI LAMB DUMPLINGS WITH GARLIC YOGHURT & PAPRIKA BUTTER SAUCE

CALAMARI +

22

FLASH FRIED CALAMARI, LEMON & SMOKED SEA SALT, SERVED WITH GARLIC LOVE AND FRESH GARNISH SALAD

ROASTED EGGPLANT + # V

17

OVEN ROASTED BABY EGGPLANT WITH HOUSE-MADE SLOW COOKED TOMATO SALSA, CONFIT GARLIC, CAPSICUM & ONION

CHICKEN WINGS + # (6PCS)

10

CHICKEN WINGS MARINATED IN CAPSICUM, OREGANO, CUMIN & CHILLI SERVED WITH GARLIC LOVE & FRESH GARNISH SALAD

GARLIC PRAWNS + # (6PCS)

26

AUSTRALIAN PRAWNS MARINATED IN GARLIC & FRESH TURKISH HERBS SERVED WITH FRESHLY BAKED TURKISH BREAD

CHEESE & SPINACH GOZLEME V

16

TURKISH FLAT BREAD FILLED WITH MOZZARELLA CHEESE & BABY SPINACH

CHICKEN GOZLEME

17

TURKISH FLAT BREAD FILLED WITH CHICKEN, MOZZARELLA CHEESE, MUSHROOM, ONION & BABY SPINACH



MEZE

TURKISH STYLE SHARE DISHES

LAMB & BEEF BULGUR KOFTE + (3PCS) 18

HOMEMADE LAMB & BEEF BULGUR KOFTE, ON A BED OF HOMMUS, DRIZZLED IN GARLIC & DILL YOGHURT SAUCE

SIGARA BÖREK (4PC) V 17

TRADITIONAL TURKISH SPRING ROLL WITH FETA, MOZZARELLA, PARSLEY & GARLIC DILL YOGHURT

VINE LEAVES HAND-ROLLED (4PCS) V + # 13

HAND-ROLLED VINE LEAVES, RICE, HERBS, GARLIC DILL YOGHURT

CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE

AHMET'S FAMOUS MIXED GRILL + # 39

CHICKEN, BEEF & ADANA SKEWERS WITH CHARGRILLED CHICKEN WINGS SERVED WITH HOUSE MADE YOGHURT & CUCUMBER DIP

ANGUS RUMP BEEF SKEWERS + # 32

BEEF MARINATED IN FRESH ROSEMARY AND TURKISH SPICES, SERVED WITH HOUSE MADE HARISSA

CHICKEN SKEWERS + # 30

CHICKEN MARINATED IN GARLIC & FRESH HERBS, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

LAMB SKEWERS + # 37

LAMB MARINATED IN OREGANO & PAPRIKA, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP

LAMB CUTLETS + # (4PCS) 39

LAMB CUTLETS MARINATED IN OREGANO & PAPRIKA, SERVED WITH HOUSE MADE CUCUMBER YOGHURT DIP (4PCS)

ADANA SKEWERS + # 29

SPICED MINCED LAMB & BEEF SERVED WITH FIRE ROASTED CHILLI & HOUSE MADE CUCUMBER YOGHURT DIP



CHARCOAL GRILL

ALL SERVED WITH TRADITIONAL TURKISH-STYLE RICE

MIXED SKEWERS +

35

YOUR CHOICE OF CHICKEN AND BEEF SKEWERS, SERVED
WITH HOUSE MADE HARISSA OR CHICKEN AND LAMB SKEWERS, SERVED
WITH HOUSE MADE CUCUMBER YOGHURT DIP

VEGETABLE SKEWERS + # V

29

FRESH VEGETABLE SKEWERS, MADE WITH ZUCCHINI, ONION, MUSHROOMS
& CAPSICUM SERVED WITH TRADITIONAL TURKISH EGGPLANT SALAD

TRADITIONAL TURKISH

LAMB ISKENDER *

28

SHAVED LAMB MEAT ON DICED TURKISH BREAD WITH AHMET'S TOMATO
SAUCE & GARLIC YOGHURT

LENTIL SOUP + # V

15

TRADITIONAL LENTIL SOUP WITH A HINT OF MINT, SERVED WITH HOUSE
BAKED TURKISH BREAD

IZMIR KOFTE +

29

LAMB & BEEF MEATBALLS, WEDGED POTATO, GREEN CHILLI,
GRILLED TOMATO, AHMET'S TURKISH TOMATO SALÇA & GARLIC YOGHURT

LAMB SHANK +

38

SLOW COOKED LAMB SHANK WITH CELERY, ONION & CARROT SERVED
WITH BABY POTATOES

LAMB STEAK BOWL + *

28

SHAVED LAMB MEAT SERVED WITH TURKISH RICE AND MEDITERRANEAN
SALAD, WITH AHMET'S TOMATO SAUCE & GARLIC YOGHURT

BRAISED VEGETABLE CASSEROLE + # V

24

BRAISED EGGPLANT WITH VINE TOMATO, CHARCOALED
ZUCCHINI & ONION SERVED WITH TURKISH RICE
ADD CHICKEN | 26 ADD LAMB | 28

PILIC ALA KING

29

CHICKEN BREAST SAUTÉED WITH CAPSICUM, MUSHROOM, ONION &
GARLIC IN A SPICED CREAM SAUCE, SERVED WITH TURKISH-STYLE RICE

SULTANS BEETROOT & FETTA SALAD

19

BEETROOT, FETTA, MESCLUN, ONION, JUICY TOMATO, FRESH PARSLEY
AND A ZESTY LEMON DRESSING
ADD CHICKEN | 27 ADD LAMB | 29 ADD BEEF | 28

+ DAIRY FREE UPON REQUEST # GLUTEN FREE UPON REQUEST V VEGETARIAN

* LAMB STEAK CONTAINS TRACES OF BEEF

ONE BILL PER TABLE. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS



SIDE SALADS

MEDITERRANEAN SALAD + # V

7

TOMATO, CUCUMBER, RED ONION WITH OLIVE OIL & LEMON DRESSING

POTATO SALAD + # V

7

POTATO, SHALLOTS, PARSLEY, FRESH MINT, OLIVE OIL & FRESH LEMON JUICE

CLASSIC WALNUT SALAD + # V

8

TOMATO, ONION, TOASTED WALNUTS WITH POMEGRANATE VINAIGRETTE

SOMETHING SWEET

TURKISH DELIGHT # V

10

CLASSIC ROSE-FLAVOURED TURKISH DELIGHT, DUSTED IN ICING SUGAR

BAKLAVA V

10

GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT, DRIZZLED WITH LEMON SUGAR SYRUP

NUTELLA BAKLAVA V

10

GAZI ANTEP-STYLE HOMEMADE PISTACHIO & WALNUT WITH NUTELLA, DRIZZLED WITH LEMON SUGAR SYRUP

KUNEFÉ

12

MELTED CHEESE & KADAIF, MADE WITH SUGAR SYRUP

TURKISH RICE MILK PUDDING # V

9

CLASSIC BAKED TURKISH RICE MILK PUDDING SERVED WITH CINNAMON

TURKISH DELIGHT BROWNIES

14

BURNT BUTTER CHOCOLATE, TURKISH DELIGHT, PISTACHIO SERVICED WITH VANILLA ICE CREAM

BAKLAVE CHEESECAKE (IDEAL FOR SHARING)

17

CREAM CHEESE, GREEK YOGURT, ROSE WATER, PISTACHIO



AHMETSRESTAURANT
AHMETSSOUTHBANK

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