

COLD MEZE

HUMMUS(v) A blend of chickpeas, tahini, garlic lemon, olive oil	4.9
TZATZIKI(v) Cucumber, garlic and mint with fresh yoghurt	5.5
SAKSUKA(v) Aubergine, potatoes, onion, pepper & tomato sauce	5.9
KISIR(v) Bulgur wheat with finely chopped red pepper & tomato sauce	5.9
BABA GANOUSH(v) Grilled aubergine, garlic, pepper tahini, olive oil with yoghurt	5.9
YAPRAK SARMA(v) Stuffed wine leaves with rice and olive oil	5.9
TARAMA Marinated Cod roe with onion & lemon	5.5
SPINACH TARATOR(v) Garlic, spinach, cream yoghurt, dill, mint	5.5
PRAWN COCKTAIL Prawn and lettuce, prawn cocktails sauce	6.9
COLD MEZE PLATTER(v) Tzatziki, shakshuka, kisir, babaganoush, spinach tarator, hummus	16.5

HOT MEZE

GRILLED HALLOUMI Grilled halloumi cheese serve with cooked onions	7.9
SUCUK Lightly spiced grilled garlic beef sausage	7.5
SIGARA BOREGI(v) Feta cheese pastry, spinach, fresh mint, rolled	7.9
CREAMY MUSHROOM(v) Creamy garlic button mushroom topped with cheese	8.5
CALAMARI Fresh squid battered, served with homemade tartar sauce	9.0
KING PRAWN Fresh king prawns garlic butter and fresh tomato sauce	9.5
FALAFEL(v) Fried chickpeas serve with hummus	6.9
FINDIK LAHMACUN Turkish thin pizza, topped with lamb mince and onion, tomato, pepper, parsley served with salad	7.5
MITITE KOFTE Mince lamb ball kofte, tomato, pepper, parsley served with salad	8.5
HUMMUS KAVURMA Crushed chickpeas, tahini, lemon juice, garlic, lamb cubes on top	9.0
HOT MEZE PLATTER Sigara boregi, hellim, sausage, calamari, falafel, served with hummus and tartare sauce	18.0

PASTA SPECIAL

CREAMY MUSHROOM CHICKEN PASTA Tender chicken covered in a rich creamy sauce with mushrooms	14.5
MIX SEAFOOD PENNE Salmon, monkfish, calamari, prawns, peppers, onions, garlic & creamy sauce	16.5
PENNE ARRABIATA(v) Cherry tomatoes, spicy peppers, onions & special tomato sauce	14.5

SPECIAL DISHES

KLEFTIKO Lamb shank braised on the bone, cooked with vegetable potatoes and tomato sauce	19.5
CREAMY CHICKEN Chicken breast garlic and mushroom cooked in cream sauce serve with rice or chips	18.9
CHICKEN SAUTE Chicken meat into cubes and cooked in a pan, contains mushrooms, pepper, onions, garlic tomato sauce served with rice	18.9
LAMB SAUTE Lamb meat into cubes and cooked in a pan, contains mushrooms, pepper, onions, garlic tomato sauce served with rice	19.9
PRAWN SAUTE Fresh prawns cooked in a pan, contains mushrooms, pepper, onions, garlic tomato sauce served with rice	19.9
MEAT MOUSAKKA Traditional vegetables meat mousakka served with salad	18.9

VEGETARIAN DISHES

VEGETARIAN KEBAB(v) Vegetables grilled on skewers served with tomato sauce and salad	17.9
VEG MOUSAKKA(v) Traditional vegetable mousakka served with salad	17.9
FALAFEL MAIN(v) Fried chickpeas served with humus	17.9

SALADS

GREEK SALAD(v) Onion, tomatoes, peppers, olives, feta cheese, cucumber	8.9
AVOCADO SALAD(v) Avocado, lettuce, tomatoes, onion, cucumber	9.9
HALLOUMI SALAD(v) Halloumi, lettuce, cherry tomatoes, onion, cucumber	9.9
EZME SALAD(v) Chopped tomato, parsley, onion, mix pepper, cucumber	7.5
SHEPHERD SALAD(v) Tomato, onion, cucumber, lettuce, parsley	7.9

HOUSE SPECIAL

PRIME LAMB PLATTER FOR 2-3 Lamb shish, Lamb chops, Lamb ribs, Adana kofte	56.5
PRIME CHICKEN PLATTER FOR 2-3 Chicken shish, Chicken chops, Chicken kebab, Chicken wings	49.5

FROM THE SEA

SEA BASS Fresh whole sea bass with garlic lemon butter sauce & sauted potato served with salad	19.9
SEA BREAM Fresh whole sea bream with garlic lemon butter sauce & sauted potato served with salad	19.9
SALMON Fresh fillet salmon served with salad	21.9
KING PRAWNS Fresh king prawn with garlic, lemon sauce served with salad	21.9

HOUSE GRILL

CHICKEN SHISH Marinated lean cubes of chicken skewered and grilled over charcoal, served rice or chips and salad	16.9
LAMB SHISH Marinated lean cubes of lamb skewered and grilled over charcoal, served rice or chips and salad	19.9
CHICKEN WINGS Marinated chicken wings grilled over charcoal, served rice or chips and salad	17.9
ADANA KOFTE KEBAB Seasoned mince lamb skewered over charcoal grill served rice or chips and salad	16.9
CHICKEN BEYTI KOFTE Seasoned mince chicken skewered over charcoal grill served rice or chips and salad	16.9
LAMB CHOPS Tender lamb chops seasoned and grilled over charcoal served rice or chips and salad	21.9
LAMB RIBS Full rack of seasoned lamb ribs grilled over charcoal served rice or chips and salad	18.9
CHICKEN CHOPS Tender chicken chops seasoned and grilled over charcoal served rice or chips and salad	17.9
MIXED KEBAB Lamb shish, chicken shish, adana kebab served with rice or chips and salad	22.5
PRIME SPECIAL FOR TWO Lamb shish, chicken shish, adana kofte, chicken kofte, chicken wings, lamb ribs served with rice or chips and salad	59.9
FAMILY PLATTER FOR FOUR Lamb shish, chicken shish, adana kofte, chicken kofte, chicken wings, lamb ribs, chicken chops served with rice or chips and salad	89.9

COMBINATION

LAMB SHISH & CHICKEN SHISH Served rice or chips salad	19.9
ADANA KOFTE & CHICKEN KOFTE Served rice or chips salad	17.9
ADANA KOFTE & CHICKEN SHISH Served rice or chips salad	18.9
CHICKEN CHOPS & LAMB CHOPS Served rice or chips salad	19.9
LAMB CHOPS & LAMB RIBS Served rice or chips salad	21.5

SIGNATURE KEBABS

LAMB SARMA BEYTI Seasoned mince lamb grilled, wrapped in tortilla bread and mozzarella, topped with tomato sauce and butter, yoghurt	18.5
CHICKEN SARMA BEYTI Seasoned mince chicken grilled wrapped in tortilla bread and mozzarella, topped with tomato sauce and butter, yogurt	17.5
CHICKEN ISKENDER Chicken shish with tomato sauce over pieces of bread, butter and yogurt	17.9
LAMB ISKENDER Lamb shish with tomato sauce over pieces of bread, butter and yogurt	19.9
ADANA KOFTE ISKENDER Lamb mince with tomato sauce over pieces of bread butter and yogurt	17.9
CHICKEN KOFTE ISKENDER Chicken kebab mince with hot tomato sauce over pieces of bread butter and yogurt	17.9

CHIPS	3.5	GRILLED ASPARAGUS	4.9	GREEN PEPPER	3.5	MASH POTATO	3.5	LAHMACUN	6.8
RICE	3.5	HOT BULLET CHILLIES	4.5	SPINACH	4.9	ONION RINGS	3.5	SWEET POTATO	4.9

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SOFT DRINKS

COKE	3.9
DIET COKE	3.9
FANTA	3.9
SPRITE	3.9
STILL WATER	4.5
SPARKLING WATER	4.5
APPLE JUICE	3.5
ORANGE JUICE	3.5
CRANBERRY JUICE	3.5
PINEAPPLE JUICE	3.5
LYCHEE JUICE	3.5
TONIC WATER	2.5
SODA WATER	2.5
GINGER BEER	2.5

LIQUERS

DISARONNO AMARETTO	6.0
BAILEY'S	6.0
COINTREAU	6.0
CHAMBORD	6.0
KAHLUA	6.0
EXTRA DRY MARTINI	6.0
LIMONCELLO	6.0
TEKILA ROSE	6.0
RAKI	6.0

BEER

EFES DRAFT	6.5
PERONI	5.5
CORONA	5.5
KOPPERBERG (MIX FRUIT)	5.5
RECORDELING (WILD BERRIES)	5.5

COCKTAILS

MARGARITA	10.5
Tequila, Cointreau, Lime J.	
PINACOLADA	11.0
Bacardi superior rum, pineapple juice, coconut cream	
COSMOPOLITAN	10.0
Vodka citron, cranberry juice, cointreau, S&S	
SEX ON THE BEACH	10.0
Smirnoff Vodka, peach schnapps, cranberry juice, orange juice	
AMEROTTO SOUR	10.0
Disaronno, lime juice, simple syrup, egg white	
LONG ISLAND	11.0
Gin, vodka, tequila, rum, cointreau, coke	
OLD FASHION	10.0
Bourbon whiskey, sugar cubes, 2 dashes angostura bit	
FROZEN STRAWBERRY DAIQUIRI	11.0
Bacardi superior rum, fresh strawberry, strawberry syrup	
LYCHEE	9.5
Lychee, passion fruit, strawberry, classic mojito mint leaves, Bacardi, Lime slice, sugar cubes	
PORN STAR	11.0
Vanilla vodka, passion fruit puree, posao saree pose	
ESPRESSO MARTINI	11.0
Belvedere vodka, fresh espresso, kahlua, simple syrup	
LYCHEE SPRITZZZ	10.0
Lychee puree, prosecco, sprite	
LYCHEE MARTINI	11.0
Belvedere vodka, lychee juice, lychee syrup pie	
PINK FIZZZZ	10.0
Strawberry puree, prosecco, sprite	
APEROL SPRITZZZ	10.0
Aperol, prosecco, spritz	

SPIRITS

VODKA	6.5
SMIRNOFF VODKA	6.5
GREY GOOSE	6.5
FINLANDIA	6.5
BELEVEDERE	6.5
WHISKEY	7.0
CHIVAS REGAL	7.0
JACK DANIEL'S	7.0
JAMESON	7.0
WOODFORD RESERVE	7.0
GIN	6.5
GORDON GIN	6.5
GORDON PINK GIN	6.5
HENDRICKS	6.5
TANQUERAY 10	6.5
RUM	7.0
BACARDI	7.0
CAPTAN MORGAN DARK	7.0
CAPTAN MORGAN SPICES	7.0
MALIBU	7.0
DIPLOMATICO	7.0
COGNAC	7.0
COURVOISIER	7.0
MARTELL	7.0
REMY MARTIN	7.0
TEQUILA	7.0
TEQUILA SIERRA	7.0
JIMADOR	7.0
DON ANGEL	7.0
OLMECA	7.0
MIXERS	
TONIC WATER	2.5
SODA WATER	2.5
COKE	2.5
DIET COKE	2.5
GINGER BEER	2.5

WINE MENU

WHITE WINE

	Glass	Bottle
PINOT GRIGIO ITALY	7.0	28.0
The warm climate of Italy gives the delicate Pinot Grigio grape the ripeness and softness that really brings out the pear, melon and banana aromas here		
KAVAKLIDERE CANKAYA	6.9	27.0
Kavaklidere Cankaya is a crisp and refreshing white wine from Turkey, with a distinct character. On the nose, there are aromas of citrus fruits green apple and white flowers. Well-balanced, with flavours of zesty lemon, juicy pear, and a hint of minerality. This wine pairs beautifully with a wide range of dishes		
PICPOUL DE PINET, FRANCE	30.0	
Vibrant yellow in colour with flecks of green. It has an intense nose of lime and citrus fruits, apricot and hints of pear. Aromatic, with refreshing acidity, and a creamy texture on the palate		
SAUVIGNON BLANE, NEW ZEALAND	7.5	35.0
Hugely popular. Offering fresh, grassy aromas & gooseberry flavours. Displaying good length & zesty characteristics		
POUILLY FUME, FRANCE	50.0	
Floral and herbaceous, this is a concentrated wine yet with real elegance, complexity and power. Really special! Best served chilled with shellfish, grilled white fish or chicken and soft cheeses or on its own as an aperitif.		

RED WINE

	Glass	Bottle
MERLOT - EL PICADOR CHILE	6.7	26.0
Full & soft ripe Merlot fruit with a deliciously long stylish finish. Aromatic & slightly plummy fruit on the nose		
CABERNET SAUVIGNON	7.0	28.0
MONASTIC COLD SELECTION FRANCE		
Classy Cab/Sauvignon showing wild Berry fruits on the palette and smooth.		
MALBEC, NIETO SENETINER	8.0	33.0
DON NICANOR, ARGENTINA		
Full & soft ripe Merlot fruit with a deliciously long stylish finish. Aromatic & slightly plummy fruit on the nose		
RIOJA RESERVA, MONTE REAL SPAIN	45.0	
Outstanding Rioja. Dark red berries Month of ageing in France oak barrels to give a rich Rioja		
YAKUT KAVAKLIDERE TURKEY	7.0	35.0
The most popular Turkish red blend famous for its good structure, fresh and accessible palate with vibrant notes of cranberries, cherries and spice.		

ROSE WINE

	Glass	Bottle
PINOT CRIGIO	6.9	26.0
FORE DE ROSA ITALY		
A dry, fresh and fruity rose with delicate aromas of red berries. This rose has a great intensity of ripe berry and red cherry fruit that give a soft and creamy texture followed by a vibrant finish		
CHATEAU GAIROIRD ROSE	35.0	
FRANCE		
This beautiful organic rose is gastronomic and elegant with sweet fruit aromas and flavours of ripe peaches on the palate		
PROSECCO		
	Glass	Bottle
PROSECCO VINO SPUMANTE	8.0	27.0
ITALY		
Delicately fruity, slightly aromatic bouquet. Nicely balanced with a light body. Perfect by itself, with a light starter and with fish courses.		
BEL CANTO PROSECCO ROSE	8.0	27.0
ITALY		
Light rose colour, Elegant and intense bouquet, Dry, soft and well-balanced on the palate: round and full bodied structure. Perfect as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms		

4 SHOTS 10£

BABY GUINNESS
TEQUILA ROSE

LIMONCELLO
TEQUILA SIERRA

MARGARITA
SAMBUCA

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