



TURKUAZ

À LA CARTE

NEW YORK CITY · SINCE 1999

Soframıza hoş geldiniz · Welcome to Our Table

Since 1999, Turkuaz has been a New York home for the food and hospitality of Türkiye. Our journey began at Broadway and West 100th Street, continued in the Theatre District, and now welcomes guests on the East Side. Through hand-rolled dolma, shared meze, comforting stews, dishes from the Ottoman and Anatolian table, and kebabs grilled to order, we offer the food that brings Turkish families together.

ÇORBALAR · SOUPS

Kırmızı Mercimek Çorbası · Red Lentil Soup

\$12

Red lentils, onions and spices.

VEGETARIAN · VEGAN

SALATALAR · SALADS

Çoban Salatası · Shepherd's Salad

\$19

Finely chopped tomatoes, cucumbers, onions, parsley, lemon and olive oil.

VEGETARIAN · VEGAN

Turkuaz Salatası · Turkuaz Salad

\$19

Mixed greens, arugula, sun-dried tomatoes, red onions, raisins, cherry tomatoes and walnuts.

VEGETARIAN · VEGAN

Salatanıza ekleyin · Add to your salad — Feta +\$5 · Chicken Şiş +\$9 · Lamb Şiş +\$12

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MEZE KÜLTÜRÜ · THE CULTURE OF MEZE

In Türkiye, a meal often begins with meze at the center of the table. Choose several and share generously. For two guests, we suggest three or four.

SOĞUK MEZELER · COLD MEZE

Humus · Hummus \$14

Chickpeas, tahini, olive oil, garlic and lemon.

VEGETARIAN · VEGAN

Cacık \$14

Strained yogurt, cucumber, mint and dill.

VEGETARIAN

Patlıcan Salatası · Smoked Eggplant Salad \$15

Fire-roasted eggplant, peppers, dill and olive oil.

VEGETARIAN · VEGAN

Babaganuş · Babaghannoush \$15

Smoked eggplant puréed with tahini, garlic and lemon.

VEGETARIAN · VEGAN

Muhammara \$15

Roasted red peppers, walnuts, breadcrumbs and pomegranate molasses.

VEGETARIAN · VEGAN

Haydari \$16

Strained yogurt, walnuts, mint, dill and garlic.

VEGETARIAN

Piyaz · White Bean Salad \$15

White beans, tomatoes, red onions, peppers and parsley.

VEGETARIAN · VEGAN

Zeytinyağlı Yaprak Sarma · Stuffed Grape Leaves \$16

Hand-rolled vine leaves filled with rice, onions, dill, mint, pine nuts, currants and spices.

VEGETARIAN · VEGAN

Sofradan bir hikâye · Rolled by hand, yaprak sarma has long been shared at family tables and celebrations.

Şefin Soğuk Meze Tabakı · Chef's Meze Selection \$48

A selection of five cold meze for the table.

SICAK MEZELER · HOT MEZE

Sigara Böreği · Cheese Pastries \$16

Crisp pastries filled with feta and parsley.

VEGETARIAN

Ispanaklı Börek · Spinach Pastries \$16

Crisp pastries filled with spinach, feta and onions.

VEGETARIAN

İçli Köfte · Stuffed Bulgur Köfte \$17

Crisp bulgur shell filled with seasoned ground beef, onions and walnuts.

Yöresinden · A treasured specialty of southeastern Türkiye.

Mücver · Zucchini Fritters \$18

Zucchini, scallions, squash, eggs and herbs, served with garlic yogurt.

VEGETARIAN

Arnavut Ciğeri · Albanian-Style Liver \$17

Crisp calf's liver with sumac onions and parsley.

Falafel · Falafel Appetizer \$15

Crisp chickpea and herb fritters served with tahini sauce.

VEGETARIAN · VEGAN

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IZGARANIN BAŞINDA · AT THE GRILL

*In Turkish cooking, kebab reflects patience and technique. Our meats are prepared in-house and grilled to order.
Grill entrées are served with rice pilaf and mixed greens. Bulgur may be substituted upon request.*

Tavuk Adana · Chicken Adana \$32
Hand-chopped chicken with peppers and herbs.

Izgara Köfte · Grilled Köfte \$33
Seasoned lamb köfte with herbs.

Tavuk Şiş · Chicken Şiş \$33
Yogurt-marinated chicken with garlic, pepper paste and herbs.

Adana Kebab · Lamb Adana \$36
Hand-chopped lamb with red peppers, onions and herbs.
Yöresinden · Named for the southern city of Adana and prepared in the traditional hand-chopped style.

Döner Kebab · Döner \$35
Thinly sliced seasoned lamb and beef roasted on a vertical spit.

İskender Kebab · İskender \$40
Döner over toasted pide with tomato sauce, yogurt and browned butter.

Kuzu Şiş · Lamb Şiş \$38
Marinated cubes of lamb grilled over flame.

Kuzu Pirzola · Lamb Chops \$46
Grass-fed baby lamb chops.

SULTAN SOFRASI · THE SULTAN'S TABLE

Sultan Sofrası · For Two \$110
A generous mixed grill of Lamb Adana, Chicken Adana, Lamb Şiş, Chicken Şiş and Köfte with rice pilaf, bulgur, grilled tomato and peppers.
Made for sharing around the table.

DENİZDEN · FROM THE SEA

Karides Şiş · Shrimp Şiş \$39
Charcoal-grilled shrimp with green salad and potato.

Karides Güveç · Shrimp Casserole \$43
Shrimp baked with tomato, garlic, herbs, cream and kashkaval cheese, served with rice pilaf.

Yaprakta Somon · Salmon in Grape Leaves \$42
Grape-leaf-wrapped salmon with mixed greens and potato.

Levrek · Whole Grilled Branzino \$42
Whole grilled Mediterranean sea bass with lemon, herbs, green salad and potato.

Izgara Somon · Grilled Salmon \$34
Flame-grilled salmon with rice pilaf and vegetables.

Kılıç Şiş · Swordfish Şiş
Marinated swordfish grilled on skewers with peppers, tomato, lemon and herbs.
Seasonal · Ask for availability.

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ANADOLU'NUN EV YEMEKLERİ · FROM THE ANATOLIAN HOME

Dolma, slow-cooked vegetables and comforting dishes are at the heart of Turkish home cooking.

SEBZE YEMEKLERİ · VEGETABLE DISHES

Bamya · Baby Okra \$29

Baby okra, peppers, onions and garlic braised in tomato sauce, served with rice pilaf.

VEGETARIAN · VEGAN

Türlü · Anatolian Vegetable Casserole \$32

Eggplant, tomatoes, green beans, squash, zucchini, peppers, onions, garlic and carrots slowly cooked in tomato sauce.

VEGETARIAN · VEGAN

Ispanaklı Bulgurlu Borani · Spinach & Bulgur Borani \$28

Spinach and bulgur over garlic yogurt, finished with Aleppo-pepper butter.

VEGETARIAN

Falafel Tabağı · Falafel Platter \$26

Falafel with hummus, shepherd's salad and rice pilaf.

VEGETARIAN · VEGAN

GELENEKSEL YEMEKLER · TRADITIONAL DISHES

Manti · Turkish Dumplings \$32

Handmade miniature dumplings filled with beef and herbs, served with garlic yogurt, tomato sauce and butter.

Sofradan bir hikâye · One of Anatolia's most beloved comfort dishes.

Lahana Sarması · Stuffed Cabbage \$34

Cabbage leaves rolled around ground lamb, rice and herbs, served with tomato sauce and yogurt.

Soğan Dolması · Stuffed Onion \$34

Tender onion shells filled with ground lamb, rice and herbs, served with yogurt.

Etli Bamya · Baby Okra with Lamb \$37

Baby okra slowly braised with peppers, onions, garlic and lamb.

Etli Türlü · Vegetable Casserole with Lamb \$38

Garden vegetables slowly cooked in tomato sauce with tender lamb.

Hünkâr Beğendi · Sultan's Delight

Slow-braised lamb or chicken over smoky eggplant and kashkaval purée.

Lamb \$44 · Chicken \$41

YANLAR · SIDES

Pirinç Pilavı · Rice Pilaf \$7

VEGETARIAN

Bulgur Pilavı · Bulgur Pilaf \$8

VEGETARIAN · VEGAN

Patates Kızartması · Fries \$9

VEGETARIAN · VEGAN

Patates Püresi · Mashed Potatoes \$10

VEGETARIAN

Közlenmiş Patlıcan Püresi · Smoked \$17

Eggplant Purée

VEGETARIAN

AFİYET OLSUN

Please inform your server of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.