tava®

TERRACE

MENU

HOŞGELDİNİZ
WELCOME

A heartfelt welcome awaits all at Tava Terrace – where cultural tradition, flavoursome delicacies, and warm hospitality weave together a rich and colourful tapestry of togetherness. Recline in style and nourish your soul with a memorably special experience rooted in the Turkish art of dining. The hallmarks of our offerings are expertise and authenticity. Earthy textures from charcoal grills, clay pots, and soft inviting furnishings transport you into our world where our greatest joy is serving you with finely tuned hospitality.

Our entire philosophy is encompassed in the symbol of the 'tava', the humble cast iron pan at the heart of all Turkish cuisine. Found in every iteration in every household across the ethnic continent, we hold this iconic tool of culture as a reminder to stay true to our heritage, our faithfulness to authenticity, and the importance of respect for all.




Tava Terrace Meze

MEZES

Hummus Dip (V) €6.50 (D)(SE)(N)(L)

Tahini, chick peas, cumin, garlic, lemon juice & olive oil

Tzatziki (V) €6.00 (D)

Yoghurt, cucumbers, dill, mint & garlic.

Grilled Aubergines Dip (V) €6.50

Charcoal grilled aubergines, garlic, olive oil, capia peppers, onions & traditional spices.

Mutabal Dip (V) €6.50 (D)(SE)(N)(L)

Creamy yoghurt, tahini, lemon juice, garlic aubergines & olive oil.

Atom (V) €6.00 (D)

Red cayenne peppers, garlic & butter on a bed of full fat yoghurt.

Havuc Tarator (V) €6.50 (D)(E)

Shredded carrots, full fat yoghurt, mayonnaise & garlic.

Girit Ezmesi (V) €6.50 (D)(N)

White cheese, fresh basil, garlic, olive oil and pistachios.

Haydari Dip (V) €6.00 (D)

Full fat yoghurt, mint, garlic & butter.

ALLERGENS:
(D)airy (G)luten (N)uts (SE)same(L)upins

MEZES

Tava Terrace Meze €19.90 (D)(G)(N)

Chef's hand picked selection of 6 delicious assorted meze, perfect for sharing between two, served with freshly baked warm bread.

Muhammara Dip (V) €6.50 (D)(N)

Grilled tomatoes, capia red peppers, garlic, onions, walnuts, toasted bread crumbs, peppers paste & spices.

Ajvar €6.50

Smoky roasted red peppers and eggplant, slow-blended with garlic, olive oil, and a hint of spice.

Acili Ezme €6.50

A bold, spicy mix of tomatoes, onions, capia peppers, parsley, and traditional spices with pomegranate dressing.

Cigkofte €8.90

Bulgur wheat, pepper (G)aste, tomato puree, lemon juice, isot & pul biber,mint, cumin, chilli flakes, pomegranate syrup, fresh tomatoes & fresh lettuce.

Feta Cheese €5.00

Grilled Olives €5.00

Melon €6.00


Girit Ezmesi


Cigkofte


Grilled Aubergines

STARTERS

Beef Carpaccio €15.90 (D)

Paper-thin raw beef filet with wild rucola, Parmesan shavings, and lemon-olive oil dressing.

Karides Güveç €16.90 (D)(CR)

Oven baked shrimps in butter,mushrooms, garlic, thyme, sweet paprika and chopped tomato topped up with kashkaval cheese.

Yaprak Ciger €14.90

Sliced liver served with sautéed onions, fresh tomato slices, and a sprinkle of parsley.

Turkish Dolma €11.90

Stuffed Aubergines & peppers, with minced beef, rice, fresh mint, tomatoes, and traditional spices.

Icli Kofte x2 €9.50 (G)(N)

Two crisp bulgur bites encasing minced lamb, walnuts, onions and traditional spices.

Calamari Fritti €15.90 (D)(MO)

Crispy golden-fried calamari served with a zesty lemon wedge and house-made tartar sauce.

Baked Brie €12.90 (D)(G)

Brie cheese, with fig chutney, topped up with honey & thyme served with crunchy bread.

Arnavut Ciger €14.90

Oil fried Milk-fed veal liver, served with, onions, sliced tomatoes & parsley.

Baked Mushrooms €9.50 (D)

Slow baked champignons topped with cheese & garlic, butter and aromatic herbs.

ALLERGENS:
(CR)rustaceans (D)airy (G)luten (N)uts (MO)lluscs (S)oya



Icli Kofte



Karides Güveç

SALADS

Avocado Salmon Salad (V) €17.90 (F)

Salmon, avocado, mixed salad leaves, grissini, cherry tomatoes & salad dressing.

Chef Salad €18.90 (G)(D)(M)(S)

Beef tenderloin with lettuce, rucola, bell peppers, zucchini, carrots, cherry tomatoes, sweetcorn, parmesan cheese, and grissini, finished with pomegranate and soy sauce.

Gavurdagi Salad (V) €13.90 (N)

A vibrant mix of finely chopped tomatoes, cucumbers, onions, peppers & fresh pomegranate combined with walnuts and dressed in pomegranate molasses, olive oil and finished with fresh lemon juice.

Prawn Salad €17.90 (G)(D)(M)(CR)

Juicy prawns on crisp greens, chopped tomatoes, mayonnaise, toasted bread, mint, butter & olive oil

Chicken Caesar €16.90 (G)(D)(M)

Grilled chicken breast with crisp iceberg lettuce, cherry tomatoes, parmesan cheese, and toasted bread, finished with a creamy caper-mustard dressing.

Coban Salad (V) €12.50

Traditional Turkish salad with chopped tomatoes, cucumbers, peppers, onions, and fresh parsley, dressed with olive oil & lemon juice.



Gavurdagi Salad


Chef's Salad


Shopska Salad

Shopska Salad (V) €13.50 (D)

A Balkan favorite of tomatoes, cucumbers, peppers, and onions, crowned with grated sirene (feta like) cheese and a drizzle of olive oil.

Bufala Salad (V) €13.90 (D)(N)

Creamy buffalo mozzarella with ripe tomatoes, fresh basil, (homemade pesto), balsamic vinegar and a drizzle of extra virgin olive oil.

Greek Salad (V) €12.90 (D)

Sun-ripened tomatoes, cucumbers with red onion, olives, green peppers, oregano, topped with feta cheese and extra virgin olive oil.

Falafel Salad (V) €13.90 (SE)(L)

Crispy falafel served over fresh lettuce, rucola, and baby spinach, with sweet corn, cherry tomatoes, and cucumber, finished with a drizzle of tahini & olive oil.

ALLERGENS: (D)airy (G)luten (N)uts (SE)same(L)upins (CR)rustaceans (S)oya



Lokum Beef

DRY AGED MEAT

Tomahawk

USDA PRIME Black Angus,
bone-in, tender and bursting with flavour. 1000G | €120.00

IRISH Black Angus,
bone-in and richly marbled delivering exceptional tenderness. 1000G | €86.50

Ribeye

USDA PRIME Black Angus.
250G | €43.90 - 300gr | €52.90

Brazilian grain fed beef.
300gr | €34.90

T-Bone

USDA PRIME Black Angus bone-in.
500G | €59.90

Lokum Beef

IRISH Black Angus tenderloin.
250G | €29.90 - 300gr | €35.90

Dallas Steak

USDA PRIME Black Angus bone-in
500G | €59.50

Chateaubriand

IRISH Black Angus, tenderloin.
600G | €64.90 - 800gr | €84.90

New York Strip Steak

USDA PRIME Black Angus strip-loin.
300G | €34.90

Spaghetti Steak

USDA PRIME Black Angus strip-loin.
300G | €35.50

SAUCES

Mushroom Sauce	€2.95
Creamy Peppercorn	€2.95
Chilli Sauce	€2.95
BBQ Sauce	€2.95

SIDE DISHES

Potato Wedges	€4.90
French Fries	€4.50
Sweet Potato Fries	€5.50
Baked Potato	€4.90
Pan Seared Vegetables	€5.90
Fresh Seasonal Salad	€5.90
Small Coban Salad	€6.90
Small Gavurdagi Salad	€7.50
Pickled Gherkins	€3.50
Mixed Pickled Veg	€3.50

All steaks are served with your choice of potato chips or baked potato, and pan-seared vegetables. (serves 1 pax)





Tomahawk

THE GRILL

TRADITIONAL TURKISH GRILL

Pirzola Lamb Chops €32.50 (G)

Tender lamb chops, expertly seasoned and flame-grilled to perfection, served with charred green peppers, tomatoes- served with bulgur & chips.

Chicken Breast €19.90

Juicy herb, garlic, and citrus-marinated chicken breast, served with grilled vegetables, steamed cauliflower, broccoli, baked potato or chips.

Beyti Kebab €24.90 (G)(D)(N)

Tender minced lamb kebab in warm flatbread, served over creamy yogurt and topped with a smoky butter sauce of red pepper tomatoes honey and pistachios.

Shashlik Kebab €29.90

Tender beef fillet skewers, marinated with herbs and spices, char-grilled for a juicy, lightly smoky flavor served with fresh salad & chips.



Beyti Kebab



Adana Kebab

Adana Kebab €22.50 (G)

Hand-minced lamb with Anatolian spices, flame-grilled on skewers. Served with lavash bread, charred green peppers, tomatoes lettuce, mint, bulgur & chips.

Anatolian Feast x4 €119.90 (G)

A mixed grill of lamb chops, lamb shish, Adana kebab, beef tenderloin, and chicken thighs, char-grilled and served with grilled vegetables, tomatoes, onions, parsley, bulgur & chips.

Chop Shish €23.50 (G)

Tender lamb chops, expertly seasoned and flame-grilled to perfection, served with charred green peppers, tomatoes, bulgur & chips

ALLERGENS: (D)airy (G)luten (N)uts



Çökertme Kebabı



Sultan’s Delight

TAVA SPECIALS

Tava Beef Iskender €23.90 (G)(D)

Thinly sliced tender beef served over soft pieces of warm bread, topped with rich tomato sauce and creamy yogurt, then finished with a drizzle of melted butter.
A classic, hearty dish full of bold and comforting flavors.

Tavuk Sote €21.50

Tender chicken sautéed with fresh tomatoes, onions, garlic, and green peppers, cooked in a rich, savory sauce. Served with a side of fluffy rice.

ET Sote €24.50

Tender strips of beef sautéed with fresh tomatoes, onions, garlic, green peppers, and mushrooms, bursting with rich, savory flavor. Served with a side of fluffy rice

Sultan's Delight €24.90 (G)(D)

Hünkar Beğendi pan-seared tender beef served over a rich purée of char-coal-roasted aubergines, infused with kashkaval cheese, garlic, and silky béchamel sauce.

Çökertme Kebabı €24.90 (D)

Thin strips of marinated beef served over crispy shoestring potatoes, topped with garlic, yogurt and finished with a warm tomato-butter sauce.


Tava Beef Iskender

TANDIR

Traditional Slow-cooked meat

Gerdan - Lamb Neck €55.90

A hearty Anatolian specialty of slow-cooked grass-fed lamb neck, simmered to perfection with spices, delivering deep, comforting flavors in every bite.

1200G bone-in (Ideal to share)

Kuzu Kol - Lamb Forequarter €59.90

Succulent lamb forequarter, expertly slow-cooked to fall-off-the-bone tenderness, enhanced with a delicate blend of spices for a rich and refined taste.

1200G bone-in (Ideal to share)

Asado Beef Short Ribs €94.90

USDA PRIME Black Angus beef short ribs, slow-cooked to perfection for maximum tenderness, enhanced with a rich, savory glaze and deep, robust flavor.

1500G bone-in (Ideal to share 3 persons)

Asado Beef Short Ribs €32.90

USDA PRIME Black Angus beef short ribs, slow-cooked to perfection for maximum tenderness, enhanced with a rich, savory glaze and deep, robust flavor.

400G bone-in (1 person)

All above Tandır dishes are served with carefully prepared potato wedges or potato fries and a traditional Gavurdağı salad, complementing the rich flavors of the main dish.



Asado Short-rib



Kuzu Incik

Kuzu Incik / Lamb Shank €25.90

Slow-braised Grass-Fed Lamb Shank infused with garlic, herbs, and warm spices, served on a bed on mashed potato, fresh salad & chips



PIDE

TURKISH PIZZA

Sebzeli Pide (V) €12.90 (G)(D)

Pide base, kashkaval cheese, fresh mush-rooms, green & red peppers, fresh tomato & olives.

Kiymali Pide €14.50 (G)

Pide base, minced meat, onions, green peppers, fresh tomatoes, garlic & fresh parsley.

Kuşbaşılı Pide €16.50 (G)

Pide base diced beef fillet, fresh tomato, green peppers, garlic & fresh parsley.

Sucuklu Pide €13.90 (G)(D)(E)

Pide base, kashkaval cheese, Turkish sliced beef sucuk & eggs.

ALLERGENS: (D)airy (G)luten (N)uts (E)ggs



Turkish Pide

Kasarli Pide (V) €11.90 (G)(D)

Pide base & kashkaval cheese

Mantarli Pide (V) €12.90 (G)(D)

Pide base, kashkaval cheese, fresh mushrooms.

Kavurmali Pide €16.50

Closed Pide base, braised beef, onions and traditional spices.

Tavuklu Pide €14.90 (G)(D)

Pide base, pan-seared chicken breast, kashkaval cheese, onions, tomatoes, green peppers & oregano.

Tava Special €16.50 (G)(D)(E)

Pide base, kashkaval cheese, minced meat, diced beef fillet, beef sucuk, fresh tomatoes, green peppers & eggs.


Fettucine Prawns & Pistachios


Turkish Manti

PASTA

Turkish Manti €14.50 (G)(D)

Homemade beef dumpling pasta topped with creamy garlic yoghurt and mint, finished with a rich butter sauce.

Tagliatelle Fungi €14.50 (G)(D)

Pan tossed in a creamy mushroom sauce with garlic and thyme, finished with Parmesan cheese.

Linguine Chicken €15.90 (G)(D)

Tender slices of grilled chicken breast tossed with linguine in a rich, velvety cream sauce. Finished with a generous sprinkle of aged Parmesan cheese.

Linguine Shrimps €15.90 (G)(D)(CR)

Pan tossed with shrimps in a creamy garlic & thyme sauce.

Garganelli Salmon €15.90 (G)(D)(F)

Salmon pasta with shallots and garlic in a white wine cream sauce, finished with Parmesan, butter & fresh basil.

Penne Arrabbiata €13.90 (G)

Pasta in a spicy tomato sauce with garlic, olive oil, and chili peppers.

Fettuccine Prawns & Pistachio €16.90 (G)(D)(CR)(N)

Fresh fettuccine tossed in a silky cream sauce homemade pesto, enriched with succulent prawns and the subtle crunch of toasted pistachios finished with Parmesan cheese.

INDICATED ALLERGENS: (D)airy (F)ish (G)luten (N)uts (MU)stard (CR)rustaceans (S)oya

BURGERS

Black Angus Burger €14.90 (D)(G)

Black Angus beef burger topped with melted cheddar cheese, crisp lettuce, tangy gherkins, fresh tomato, sliced onions & chips.

Tava Pulled Meat €17.50 (D)(G)

Juicy pulled short rib beef loaded with melted kashkaval cheese, lettuce, gherkins, and caramelised onions in a toasted bun & chips.

Tava Beef Delight €19.90 (D)(G)

Tender USDA Lokum dry-aged beef layered with rich mature cheddar cheese and slow-cooked caramelised onions, served in a toasted bun & chips.

Chicken Supreme €13.90 (D)(G)(M)

Char-grilled chicken breast, served on a bed of wild rucola, grilled mushrooms, lettuce, fresh onions, served in a toasted bun with mayo & mustard sauce.

FISH

Sea Bream €24.90

Char-grilled Olive oil marinated & Sea Bream, served with wild rucola, tartar sauce, lemon and a choice of french fries, fresh salad or grilled vegetables.

Sea Bass €24.90

Char-grilled Olive oil marinated & Sea Bream, served with wild rucola, tartar sauce, lemon and a choice of french fries, fresh salad or grilled vegetables.

Fresh Salmon €24.90 (D)(F)

Pan seared Salmon fillet coated
in a delicious garlic butter sauce served with salad & chips


Tava Beef Delight


Tava Pulled Meat



Baklava Pistachio

DESSERT

Baklava Pistachios x3 €6.90 (D)(G)(N)

Flaky, buttery layers with roasted pistachios and sweet syrup

Havuc Dilimi €6.90 (D)(G)(N)

Large wedge of flaky, golden layered phyllo pastry packed with crushed pistachios,baked crisp and soaked in sweet syrup for a rich, nutty, and i ndulgent dessert.

Katmer €8.50 (D)(G)(N)

Flaky, golden phyllo pastry filled with creamy filling and crunchy Pistachio, baked crisp and lightly sweet for a rich, indulgent bite.

Kunefe €8.90 (D)(G)(N)

Golden, crispy kunefe pastry filled with warm melted cheese, drizzled in sweet syrup and topped with crushed Pistachio for a gooey, crunchy, irresistible treat.

Sütlaç €6.90 (D)(N)

Creamy, oven-baked rice pudding made with tender rice, milk, and a hint of vanilla, topped with a light caramelized crust & walnuts.

DESSERT

Fruit Platter €14.90

A generous selection of fresh seasonal fruits.

Dondurma €3.90 (D)(N)

Traditional Turkish ice cream with a creamy, stretchy texture and slow-melting finish.

Lemon Sorbet €3.50

Ice Cream €3.50

Vanilla & Chocolate.


Havuc Dilim


Kunefe


Sutlac

INDICATED ALLERGENS: (D)airy (G)luten (N)uts

THANK YOU

For Reserversion & Questions: +356 7712 3446

Write to us: info@tavaterrace.com

https://tavaterrace.com