

## Fish

### Levrek

Marinated sea bass chargrilled, finished with lemon and olive oil served with baby potatoes and salad.

### Somon

Oven roasted salmon served with mushrooms, onion and tomato sauce served with baby potatoes and salad.

## Desserts

### Baklava

Rich sweet pastry made with layers of filo pastry filled with nuts, sweetened with syrup.

### Balli Yoghurt

Turkish yoghurt with honey and pomegranite.

### Sutlac

Traditional Turkish rice pudding.

### Meyve Tabagi

Ice cream with seasonal diced fresh fruits.

### Selection of ice cream

### Turkish Delight Cheesecake

We ask customers who have particular allergies to let staff know in order that we can advise you of the full contents of our meals.

## PARTIES & FUNCTIONS

The spacious environment of 'Restaurant eighteen81' makes it the ideal place to hold your special celebration. Advance booking is essential.

We welcome enquiries for private parties, special functions and events. Subject to sufficient numbers the entire restaurant can be booked for Weddings, Christenings, Engagement parties, Special Birthdays, Office parties and so on.

Telephone Ripon (01765) 608709

## eighteen81 <sup>Co</sup>

Our restaurant takes its name from the birth year of Mustafa Kemal Atatürk the founder of the Republic of Turkey, serving as its first President from 1923 until his death in 1938.

*"Everything we see in the world is the creative work of women"*  
*"Peace at home, peace in the world"*  
*"A nation which makes the final sacrifice for life and freedom does not get beaten"*

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# eighteen81

## Early Bird Menu

2 courses £12.50 - 3 courses £14.50

### Hot Meze starters

#### Soup of the Day

Chef's freshly made soup of the day.

#### Hellim

Grilled halloumi cheese.

#### Sucuk

Turkish pepperoni.

#### Kalamari

Lightly battered deep fried squid rings.

#### Sigara Boregi

Crispy filo pastry with a light filling of feta cheese and parsley.

#### Tavuk Kanadi

Spicy chicken wings.

#### Garlic Mushrooms

In an onion and white wine creamy sauce.

#### Pacanga Boregi

Crispy filo pastry filled with rough cheese and Turkish pepperoni.

#### Osmanli Koftesi

Homemade lamb meatballs cooked in a spicy tomato sauce and onions.

#### Falafal (v)

Chickpeas seasoned with cumin and coriander.

### Cold Meze starters

#### Humus (v)

A smooth blend of chickpeas, tahini, olive oil, lemon juice & garlic.

#### Antep Ezme (v)

A fine mixture of peppers, tomatoes, cucumber, onions, garlic and fresh parsley.

#### Saksuka (v)

Aubergines, peppers, spring onions and garlic.

#### Yaprak Sarma (v)

Vine leaves stuffed with rice and herbs.

#### Barbunya (v)

Beans with carrot, onions, garlic, herbs and olive oil.

#### Cacik (v)

Diced cucumber, Turkish yoghurt, mint, garlic and olive oil.

#### Ispanak Tarator (v)

Spinach, onion, peppers, tahini and Turkish yoghurt.

#### Sogurme (v)

Chargrilled aubergines, Turkish yoghurt, garlic and olive oil.

#### Vegetable Tarator (v)

Carrots, aubergines, courgette, Turkish yoghurt, garlic and olive oil.

### Main courses from the Charcoal Grill

#### Kuzu Shis

Lean tender lamb, cubed and marinated in spices and herbs, skewered and served with rice and salad.

#### Kulbasti

Special tender lamb served with mashed potato, salad and a hint of 1881 tomato sauce.

#### Sarma Beyti

Spicy minced lamb or chicken seasoned with garlic grilled over charcoal, wrapped in a lavash bread topped with 1881 tomato sauce and drizzled with butter. Served with Turkish yoghurt, rice, and salad.

#### Tavuk Kanat

Marinated chicken wings, chargrilled and served with rice and salad.

#### Topkapi Kebab

Chargrilled chicken, spinach, mushrooms and 1881 tomato sauce served with salad and rice.

#### Ali Nazik

Lamb or chicken 'shis' finely chopped and served on a bed of chargrilled aubergines mixed with Turkish yoghurt and garlic.

#### Tavuk Fantazi

Grilled chicken shis with avocado, hellim, and our special Turkish salad

#### Tavuk Shis

Lean tender chicken, cubed and marinated in spices and herbs, skewered and served with special sauce, rice and salad.

#### Patlican Kebab

Spiced lamb and aubergine slices grilled on the skewer and served with special sauce, rice and salad.

#### Iskender

Thinly cut lamb adana kebab served over a bed of pide bread, topped with 1881 tomato sauce, yoghurt and drizzled with melted butter.

#### Adana Kebab

Lean tender minced lamb skewered, chargrilled and served with rice and salad.

#### Tavuk Kulbasti

Boneless chicken thighs, butterflied, marinated in our special sauce, chargrilled and served with mashed potato and salad.

#### Arnavut Cigeri

Tender lambs liver sauteed in butter and served with caramelised red onions. (original 17th century Ottoman street food)

#### Eighteen81 Burgers

Our burgers are made using only prime ingredients, chargrilled, and served on a lightly toasted bun with chips, salad and onion rings.

#### Beefburger or Cheeseburger

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### Authentic Turkish Dishes

#### Tava

Finely chopped peppers, tomatoes, onion mushrooms, garlic, courgette, tomato sauce and spices served with rice.

Choose between chicken, lamb or vegetarian.

#### Guvec (v)

Turkish casserole of chopped mushroom, courgettes, potatoes, tomatoes, peppers, onions, aubergines, garlic and herbs.

#### Imam Bayildi (v)

A classic oven baked Ottoman dish of roasted aubergine stuffed with vegetables and served with rice and salad.

#### Karni Yarik

Roasted aubergine stuffed with minced lamb, garlic and vegetables served with rice and salad.

#### Apartman Kofte

Lamb and beef Kofte topped with potato, aubergine mozzarella cheese served with rice, salad and 1881 tomato sauce.

#### Meat Mussakka

Minced Lamb, aubergine, potato, courgette, tomato, peppers and onion topped with bechamel sauce and mozzarella cheese.

#### Vegeteryan Mussakka (v)

As above without meat

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