

HOUSE SPECIALS



All house specials are served with white rice, brown rice (bulgur) and salad.

Lamb Sarma Beyti

Charcoal grilled mince wrapped in a tortilla, coated in tomato sauce and yoghurt, followed by a drizzle of butter.

£19.20

Chicken Sarma Beyti

Charcoal grilled mince wrapped in a tortilla, coated in tomato sauce and yoghurt, followed by a drizzle of butter.

£18.20

Tavuk Guveç (Chicken Casserole)

Diced chicken breast, onion and peppers in a halep tomato sauce.

£19.20

Add cheese for £1.50

Kuzu Guveç (Lamb Casserole)

Diced lamb breast, onion and peppers in a halep tomato sauce.

£19.50

Add cheese for £1.50

Ali Nazik

Chilled garlic yogurt, grilled aubergine and pepper base topped with Lamb Shish and melted butter.

£20.90

Lamb Moussaka

Diced lamb with potato, aubergine, béchamel sauce and mozzarella cheese.

£19.95

Chicken La Crema

Chicken breast fillets cooked in a creamy sauce fused with mixed peppers, spinach, onions and mushrooms.

£18.90

Slow Roasted Lamb Shank

Tender, fall-off-the-bone lamb shank braised with green and red peppers, onions, and carrots, served over creamy mashed potatoes. Surrounded by a rich moat of herb-infused tomato sauce for a comforting, flavorful finish.

£21.95

Yogurtlu Tavuk Sis

Char-grilled marinated chicken skewers, placed over bread, and served over a rich homemade tomato sauce, topped with creamy yoghurt and a touch of melted butter.

£21.20

Yogurtlu Adana

Spicy minced lamb Adana kebab, placed over bread, set on a bed of savoury tomato sauce, finished with yoghurt and a drizzle of butter.

£20.90

Islim Kebabi

Tender slices of aubergine wrapped around a rich, spiced minced meat filling, oven-baked and served with creamy mashed potatoes and homemade tomato sauce.

£20.90

Chicken Fillet

Butterflied chicken breast cooked over coal with creamy mushroom sauce, served with roasted vegetables.

£18.90

FROM THE GROUND



All dishes are served with white rice, brown rice (bulgur) and salad.

Imam Bayildi

Tender aubergine stuffed with onion, courgettes, potatoes, tomatoes, and red and green peppers, gently baked with fragrant herbs and spices.

£18.20

Falafel

Crispy homemade falafel served on a bed of creamy hummus, accompanied by fresh salad and seasonal vegetables

£17.90

Mediterranean Moussaka

Layers of aubergine, potatoes, carrots, and courgettes, baked to perfection and topped with a rich, creamy béchamel sauce.

£19.20

Mixed Vegetables

Chargrilled aubergine, red pepper, red onion, mushroom, and courgette, served with a rich tomato sauce.

£17.90

Add halloumi for £2.50

FROM THE SEA



All fish dishes may contain bones.

Truva Jumbo Prawns

Succulent jumbo prawns, grilled to perfection and tossed in a zesty, grilled vegetables and chunky chips.

£21.50

Whole Seabass

Fresh, marinated whole sea bass, grilled to perfection and served with Roasted vegetables and chunky chips.

£20.90

Grilled Salmon

Fresh fillet of salmon, grilled to perfection and served with sautéed new potatoes, roasted vegetables and chunky chips.

£21.90

LUNCH MENU



Tuesday to Friday

1 Course £11.95

2 Course £15.95





MAIN MENU




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truvaloungecocktailbar.co.uk





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IMPORTANT NOTICE If you have any allergies or dietary requirements, you must inform the manager. The premises cannot take responsibility for any adverse reactions unless we are fully informed. Thank you for your cooperation.


 V = Vegetarian available on request

 VG = Vegan

 D = Contains Dairy

 GF = Gluten Free available on request

 E = Contains Eggs

 N = Contains Nuts

STARTERS

HOT APPETISERS

Grilled Halloumi   **£7.50**

Sliced halloumi, kissed by flames of the grill, accompanied with cherry tomatoes, finished with olive oil dressing.

Mushroom Saute    **£8.20**

Mushrooms with onion, garlic and red & green peppers, cooked in a tomato sauce, topped with mozzarella cheese.

Kavurma  **£8.50**

Finely diced lamb, served on a bed of smooth, creamy hummus.

Golden Cheese Boregi   **£7.50**

A traditional hot appetiser where feta cheese, onion, is crushed and wrapped in crispy filo pastry, served with a sweet chilli dip.

Grilled Sucuk  **£7.50**

Spicy pieces of Turkish sausage finished with a light drizzle of olive oil.

Karides Tava  **£8.50**

Sautéed prawns with chilli, butter, garlic and tomato.

Calamari   **£8.20**

Fresh pieces of squid, battered and fried to be perfectly crisp on the outside and soft on the inside, served with homemade tartar sauce.

Falafel   **£7.50**

Deep-fried balls of chickpeas and broad beans, served on a bed of hummus.

Lamb Soup  **£10.50**

Hearty tomato-based soup with celery, carrots, onions, garlic and a grilled lamb chop, finished with fresh herbs.


The Hot Mix (for 2 people) **£18.50**

A selection of 5 hot appetisers - halloumi, sigara boregi, sucuk, kalamar and falafel.


Brie Fritta   **£9.50**

Creamy Brie cheese, delicately coated in flour, egg, and golden breadcrumbs, then deep-fried until crisp. Served warm with a side of sweet fruit jam for the perfect balance of indulgence and brightness.


COLD APPETISERS

Babaganush    **£7.50**



Smoky grilled aubergine, peeled and finely chopped, blended with sweet red peppers, creamy yoghurt, garlic, and a drizzle of extra virgin olive oil.

Cacik    **£6.90**




A light and refreshing yoghurt based dish with finely chopped cucumber, mint, dill and a dash of garlic.

Saksuka    **£6.95**



Sautéed aubergine with potatoes, courgettes, red and green peppers in a tomato and onion sauce, served with bread.

Sarma Dolma    **£6.50**

Tender vine leaves wrapped around a fragrant rice filling.

Hummus    **£6.50**

Smooth purée of chickpeas blended with nutty tahini and fresh lemon juice, finished with extra virgin olive oil. Served with warm flatbread.

Feta Cheese    **£7.20**

Creamy Turkish feta cheese served with fresh salad and ripe tomato.


The Cold Mix (for 2 people)     **£15.90**

A selection of 4 chilled appetisers - hummus, cacik, saksuka and sarma dolma.


MAIN COURSE

TRUVA CREATIONS

All grilled dishes are served with white rice, brown rice (bulgur) and salad.

Chicken Shish   **£18.50**

Marinated chunks of chicken, cooked to perfection over hot coals, sitting on a thin strip of lavash bread, seasoned with herbs.

Lamb Shish   **£20.50**

Marinated chunks of lamb, cooked to perfection over hot coals, sitting on a thin strip of lavash bread, seasoned with herbs.

Adana Kebab  **£18.50**



Hand minced lamb fused with red peppers, onions, parsley and mixed spices. Cooked to perfection over hot coals, sitting on a thin plank of lavash bread, seasoned with herbs.

Lamb Chops  **£22.95**


Four succulent chops, cooked to perfection over hot coals, sitting on a thin strip of lavash bread, seasoned with herbs, served with crushed new potato and salad.

Lamb Ribs  **£18.20**

Specially marinated succulent ribs cooked to perfection over hot coals sitting on a thin strip of lavash bread, seasoned with herbs, served with crushed new potato and salad.

Chicken Wings   **£17.90**

Marinated chicken wings, cooked to perfection over hot coals, sitting on a thin strip of lavash bread, seasoned with herbs, served with chips and salad.

Mix Shish   **£19.90**


Marinated chunks of lamb and chicken, cooked to perfection over hot coals, sitting on a thin strip of lavash bread and seasoned with herbs.

The Mixed Grill   **£22.50**

The best of everything from the Truva grill. A selection of lamb shish, chicken shish, adana kebab sitting on a thin strip of lavash bread, seasoned with herbs.

Grilled Meatballs  **£19.25**

Hand minced lamb with red peppers, onions, parsley and mix spices. Cooked to perfection over hot coals, sitting on a thin plank of lavash bread, topped with Hales sauce.

Wagyu Burger  **£19.90**

Wagyu beef patty topped with melted cheese, lettuce, tomato, cucumber, fried caramelised onions. Served with chunky chips.

STEAKS

Add mushroom sauce or peppercorn sauce for £1.25

Sirloin Steak **£22.95**
(8oz)

Seasoned and char-grilled Sirloin Steak served with roasted vegetables and chunky chips.

Fillet Steak **£25.95**
(8oz)

Seasoned and char-grilled Fillet Steak served with roasted vegetables and chunky chips.

SHARING PLATTERS

All dishes are served with white rice, brown rice (bulgur) and salad.

Sharing Platter for 2 People **£47.95**

Mix grilled chicken shish, lamb shish, adana kebab, chicken wings and lamb ribs.

Sharing Platter for 4 People **£94.50**




Chef's special mixed grill, chicken shish, lamb shish, adana kebab, chicken wings, lamb ribs and lamb chops.

SIDES


Garlic New Potatoes **£5.50**

Finished with a herb and olive oil dressing.

Chips & Chunky Chips **£4.20**

Green Salad    **£5.50**

Fresh mix leaves with green peppers, green olives, walnuts, topped with pomegranate dressing.

Turkish Salad (Coban Salatasi)  **£7.20**

Tomato, cucumber, onion, parsley, feta cheese, olives, sumac and lettuce with olive oil dressing.

Turkish Garlic Bread **£9.50**

Turkish Pizza (Lahmacun) **£7.50**

Thin pizza topped with a mixture of minced meat with peppers, tomato, fresh herbs and earthy spices.

Garlic & Chilli Sauce (Homemade) **£1.50**