+ STARTERS (MEZZE)

HUMMUS

'Tarsus Usulü Humus': Chickpeas Dip with Tahini, Garlic, Lemon Juice (VG, GF) - \$14

27'S MUHAMMARA 🧖



Smoked Red Capsicum Dip with Walnuts, Herbs & Spices (VG, N) - \$14

BEETROOT & ORANGE DIP

Beetroot, Orange Zest & Juice, Cashew Nuts (V, N, GF) - \$14

CHEESE & BASIL DIP

'Girit Ezme': Cheese, Pistachios, Walnuts, Basil (V, GF, N) - \$14

SAUTÉED BABY SPINACH

'Ispanak Kavurma': Baby Spinach with Red Capsicum, Garlic (VG, GF) - \$14

MEZZE TASTING BOARD

Your Selection of 3 Mezzes. Served with House-Made Pita Bread - \$34

+ SALADS

TOMATO & WALNUT SALAD

'Gavurdağı': Fresh Mint & Parsley, Onion, Green Capsicum, Pomegranate Molasses, Garlic (VG, GF, N) - \$24

27'S GREEN SALAD

Lettuce, Baby Spinach, Red Onion, Green Apple, Raw Zucchini, Dried Apricots (VG) - \$24

+ SIDES

MIXED PICKLES

Assorted variety of Turkish style salty and sour mixed pickles (VG) - \$8

MIXED OLIVES

House-Marinated Green & Black Olives from Turkey (VG, GF) - \$8

PITA BREAD

House-Made 'Tırnak Pide' (V) - \$4

V: Vegetarian VG: Vegan GF: Gluten-Free N: Contains Nuts / Spicy

+ WEEKEND SPECIAL

Limited portions served on Fri-Sat-Sun only. Please kindly ask your server for availability.

SLOW ROASTED LAMB SHOULDER

'Kuzu Tandır': Boneless Lamb Shoulder over 'İç Pilav' (Rice with Pine Nuts & Black Currants). Served with Smoked Yoghurt and Red Onion on the side (GF, N) - \$38

+ DESSERTS

TURKISH VANILLA PUDDING

'Saray Muhallebisi': Ottoman Palace Heritage Dessert. Pistachios, Rose Petals, Pomegranates (V, GF, N) - \$16

KÜNEFE

Shredded phyllo dough (kadaif) filled with stretchy cheese, baked & soaked in syrup, topped with pistachios (V,N) - \$20

Turkey is a fascinating blend of diverse cultures, and Turkish Cuisine is a vibrant showcase of the many flavours that have come together in one country.

Our menu is meticulously curated with 27 distinctive dishes that highlight this rich culinary heritage.

From the sunny Mediterranean coast to the lush landscapes near the Black Sea, we aim to take you on a gastronomic journey, where every flavour tells a story

We hope you enjoy your unique experience.

27 MEZZE BAR & GRILL

We are CASHLESS. Prices are subject to 10% Service Charge and Govt. Taxes.

+ SECOND COURSE +

FLATBREAD WITH BEEF

'Lahmacun': Oven-baked flatbread topped with Spiced Ground Beef - \$17

ZUCCHINI FRITTERS

'Mücver': Zucchini, Carrot, Cheese. Served with Strained Yoghurt on the side (V) - \$16

CHEESE ROLLS

'Sigara Böreği': Deep Fried Phyllo Dough Rolls with 3-Cheese Mix, Fresh Dill (V)-\$14

STUFFED VINE LEAVES

'Zeytinyağlı Yaprak Sarma' : Rice, Pine Nuts, Black Currants, Cinnamon (VG, GF, N) - \$16

GRILLED SAUSAGE & HALLOUMI

'Sucuk & Hellim': Dry-Cured Turkish Beef Sausage, Halloumi Cheese, Cornichon - \$22

GARLIC BUTTER SHRIMP

'Karides Tava': Stir Fried Shrimp with Butter, Garlic & Red Capsicum, Almonds (N) - \$22

MAINS +

Turkish Charcoal Barbeque Classics - 'Mangal'

ADANA KEBAP

Hand-Minced Lamb, Charred Tomato & Chillies, Onion & Sumac, Lavaş Bread - \$37

BEEF SKEWERS

'Dana Şaşlık' : 24h Marinated Sirloin, Charred Red Onion, Baked 'Kumpir' Potato, Cherry Tomatoes, Fine Beans - \$37

LAMB SKEWERS

'Kuzu Şiş': Tender Lamb Cubes, Charred Tomato & Chillies, Onion & Sumac, Lavaş Bread - \$35

CHICKEN SKEWERS

'Tavuk Şiş': 24h Marinated Chicken Thigh, Spinach Purée, Cherry Tomatoes, Caramelised Onions - \$28

Culinary Heritage of Anatolia -

BARLEY RISOTTO WITH MUSHROOMS (30 min)

'Keskek': Sautéed White Button & Portobello Mushrooms, Shallots, Paprika Paste-Butter Sauce (V) - \$28

TURKISH BEEF DUMPLINGS

'Kayseri Yağ Mantısı': Deep Fried Dumplings on Garlic-Dill Yoghurt, Tomato Sauce - \$32

LAMB MEATBALLS WITH TOMATO SAUCE

'Tire Köfte': Hand Minced, Char-Grilled Meatballs, Pita Bread, Smoked Yoghurt, Pistachios (N) - \$37

CHICKEN ROLLS WITH SPINACH (30)



'Ispanaklı Tavuk Sarma': Oven Baked, Sage-Marinated Chicken Breast filled with Spinach & Red Capsicum (GF) - \$30

FISH FILLETS

'Uskumru Tava': Butter Basted Mackerel, Greens, Lemon&Garlic Sauce (GF) - \$34