

Alachati Menu

Step inside this beautiful Mediterranean restaurant and be immediately transported into all the opulence of Alachati.

The town Alaçatı, set by the Aegean Sea in Turkey is known for its beautiful and colourful architecture, with its cobbled streets are lined by well preserved original Ottoman houses.

Experience a menu featuring an array of Anatolian & Mediterranean classics with a contemporary and fresh twist, a concept described as “bold, bright and beautiful”.

The Alachati experience is complete with genuine Turkish hospitality - all the Alachati staff display the charm, attention to detail and warmth typical of the Turkish culture.

Alachati

Medditearrian Restaurant

Mezzes

Mediterranean seasoned Beef & Hummus	GF / V / Vegan option	16.90
Hummus layered with Mediterranean minced beef and extra virgin olive oil.		
Babaganush	GF / V / Vegan	18.90
Rosted eggplant with tahini sauce, garlic and olive oil.		
Fattush Salad	V / Vegan / GF Options	14.90
Fresh herbs, sumac, roma tomatoes, spring onion, cucumber, extra virgin olive oil & freshly squeezed lemon juice, topped with bread croutons and pomegranate sauce.		
Grilled Baby Octopus	GF	19.90
Baby Octopus marinated with olive oil, herbs & garlic aioli		
Baked Halloumi Chips	GF / V	18.90
Baked halloumi served with galic aioli and tossed with fresh parsly and mint.		
Cauliflower & Walnut Tarator	GF / V / Vegan	19.90
Grilled cauliflower lightly tossed in a Medditerrian spices. Served with creamy walnut tarator topped with galic oil		
Ichli Kofte	<i>Alachati Special</i>	16.90
Bulgur shell filled with marrinated minced meat, minced onion served with mint yogurt		
Gozleme with iskender sauce	V	22.90
Savoury traditional thin pastry dish, filled with spinch & cheese served with side of Iskender sauce		
Brussels Sprouts with Tahini Sauce	GF / V / Vegan	21.90
Lightly griled brussel sprouts with garlic tahini sauce		
Borek Pastry	V <i>Alachati Special</i>	18.90
Traditional pastry made up of layers filled with feta cheese		
Crispy cigar borek	V <i>Alachati Special</i>	16.90
Fried feta rolls filled with vegetables served with.....		

Sides

Medditerrian Avacado dip with extra virgin olive oil	9.90
Lightly griled pitta bread.	4.90
Gluten free bread bun	3.90
Green Side Salad	9.90
Gourment Chips	6.90
Rice	6.90
Garlic sauce	3.90
Tahini	3.90

Alachati

Medditearrian Restaurant

Mains

Chicken Miame with Rosted seasonal Vegetables GF	24.90
Rosted chicken maryland,	
Chicken breast with Fresh creamy mushroom Salad	23.90
Grilled chicken bresast, fresh creamy mushroom served with Alachati special sauce	
Grilled Quail with pamogranate salad <i>Alachati Signature</i>	34.90
Lorem impusLorem impusLorem impusLorem impusLorem impusLorem impusLorem impusLorem impus	
Firinda Kofte GF / V / Vegan option	26.90
Traditional hand rolled meatballs, grilled eggplant & cherry tomatoes cooked in the oven with light tomato salsa. Topped with bread croutons and fresh herbs	
Beyti Kebab  <i>Alachati Signature</i>	29.90
A classic Ottoman dish, the Beyti Kebab is a mixture of the famous Adana lamb (perfectly seasoned ground lamb) rolled in a pastry, sliced & served with hoousemade tomato salsa and garlic yogurt.	
Slow cooked Shank with rice GF	34.90
300g slow cooked marinated lamb shank served with rice & caramelised onion topped with fresh parsly	
Lamb cutlets with grilled eggplant GF	36.90
Marinated lamb cultets, grilled eggplant, garlic, lemon & herbs served with baked chat potatoes.	
Roated Beef ribs, grilled orange & pineapple GF	34.90
250g Rosted beef ribs with grilled honey orange & pinapple served with seasoned vegetables	
Pranws Guvech GF <i>Alachati Signature</i>	31.90
Grilled prawns, capsicum, portabello mushroom, sauteed with medditerrian spices & fresh cream	
Spicy Mussle Soup  GF / DF	24.90
Steamed balck mussle slow cooked with white wine, garlic, spring onion, herbs & coconut cream	
Fettuccine Marinara	39.90
Pan tossed with rosted galic, freshly grilled lobster, king prawns, baby octopos & mussels served with light tomato salsa, chilli & fresh parsly	
Fish of the day GF	27.90
Please ask your waiter for today's catch	