Izgara has a charcoal grill that provides freshly grilled meat and fish dishes. We have a team of chefs with a combined cooking experience of over 26 years. We have an open grill approach to cooking where our customers can see their meal being cooked during each visit. Our take away service is unique providing exquisite cuisines like our dining experiences.

We accept major credit card

Design & Printed by Nice & Easy Print / Tel: 07985 443 064

IZGARA

Authentic Turkish Restaurant

Open 7 Days a Week
12 noon till 11:00 pm

ORDER ONLINE
www.izgaranorthwood.co.uk

15% Discount
on All Menu Items for Collection Orders

Collection & Party Orders Welcome
Collection Time: 12 noon - 10.30pm

Tel: 01923 824 148
29 Green Lane, Northwood HA6 2PX

COLD STARTERS

HOUMOUS (V) 6.95
Turkish cuisine comes to mind when you see the mixture of chickpea and tahini

CACIK (V) 7.45
This fresh Turkish cacik, is a different touch of traditional cacik, with fresh cucumber, garlic and yogurt

BABAGANOUSH (V) 7.95
Char- grilled aubergine, yogurt, garlic and tahini, sharpened with lemon

SAKSUKA (V) 7.45
Fried aubergine mixed with the garlic potatoes, red and green pepper and special home made tomato souce

BARBUNYA PILAKI (V) 7.45
Borlotti beans cooked in olive oil with tomatoes, onions and carrots

IZGARA SPICY MEZZE (V) 7.45
Chop tomato mixed with onions parsley and tomato paste drizzle with olive oil and pomegranate juice

MUTABBEL (N) 8.45
Unexpected harmony of roasted egg plant and pistachio will surprise you

PURPLE BEETROOT (V) 7.45
Finely chopped beetroot with green apple mixed with creamy yogurt and garlic

MARINATED MIX OLIVES (V) 6.45
A selection of green and black olives with mushrooms and roasted peppers marinated in lemon, garlic and olive oil

BEETROOT SALAD (V) 8.95
Cubes of cooked beetroot and feta cheese with fresh herbs, pickles, sun dried tomato, spring onion, cherry tomatoes and dressing

TABBOULEH (V) 7.95
Finely chopped parsley, crushed wheat, pepper, pickled cucumber, spring onion, tomatoes, lemon, cucumber, olive oil, herbs, pomegranate dressing and pomegranate seeds

FATOUSH SALAD (V) 8.45
Cherry tomatoes, sun dried tomato, cucumber, radish, spring onion, olives, rocket, mixed lettuce, parsley, croutons, onion and dressin

* All served with homemade bread
* Spicy options available

COLD MEZE PLATTER
Houmous, Cacik, Purple Beetroot, Babaganoush, Tabbouleh, Saksuka

12.95

HOT STARTERS

MOZZARELLA STICKS 7.45
Mozzarella coated in golden bread-crumbs, served with a cherry jam

FALAFEL (V) 8.95
Chick peas, carrots, green, yellow and red peppers, onions, garlic, coriander, celery, broad beans, lightly fried. Served with houmous

COURGETTE FRITTERS (V) (E) (G) 8.95
A wonderful combination of courgette, dill, peppers, carrot, scallions and seasonal herbs. Served with garlic yogurt

HALLOUMI GRILL (V) 8.95
Grilled Cypriot cheese and a garnish of tomatoes and rocket

CIGAR BOREK (V) (E) (G) 8.45
Cigar shaped filo pastry filled with feta cheese and parsley. Served with sweet chilli

SHRIMP (G) 8.45
Breaded panko shrimp server with home made tartare sauce

MUSHROOMS AND HALLOUMI (V) 8.75
Grilled Cypriot cheese and mushrooms, pan fried with butter and spices

CHICKEN LIVER (G) 8.95
Freshly pan fried diced chicken liver. Cooked with onions and peppers

CALAMARI (G) (M) 8.95
Deep fried squid served with homemade tartar sauce

BOSPHORUS SAUSAGE 8.95
Grilled sliced of Turkish beef sausage

HALLOUMI & BOSPHORUS SAUSAGE 8.95
Grilled sliced of Turkish beef sausage and halloumi cheese

MEATBALLS 9.45
Minced meat, finely chopped onions, parsley, peppers and bread crumbs cooked in a special Izgara sauce

SPICY KING PRAWNS 10.50
Spicy sautéed king prawn in garlic, olives with cherry tomatoes and spring onion cooked in a special tomato sauce

HOT MIX MEZE 12.95
Falafel, Courgette Fritters, Halloumi, Cigar Borek, Calamari, Bosphorus Sausage Grill

* All served with homemade bread
* Spicy options available

HOT MEZE PLATTER
Falafel, Courgette Fritters, Halloumi, Cigar Borek, Calamari, Bosphorus Sausage Grill
(For 2 People, Vegetarian option available)

19.45

SIDES

PLAIN RICE (V) 5.45
Basmati rice

BULGUR RICE (V) 5.45
Crushed wheat with onions and peppers, cooked with a tomato paste

FRENCH FRIES 5.75

SAUTÉED BABY POTATOES 6.95

GRILLED VEGETABLES (V) 9.45
Char-grilled mushrooms, peppers, onions, courgette and tomatoes, topped with a pomegranate dressing

GRILLED ONION (V) 8.45
Tomato, and green peppers, drizzled with a pomegranate sauce

SALADS

TURKISH SALAD (V) 8.45
Onions, tomatoes, cucumber and parsley with dressing

GREEK SALAD (V) 9.45
Cucumber, tomato, onion, parsley, olive and feta cheese with dressing

SPICY EZME SALATA (V) 7.95
Finely chopped tomatoes, onions and parsley and spices with dressing

AVOCADO AND HALLOUMI SALAD (V) 15.95
Mixed leaves, halloumi, avocado, cherry tomatoes, sun dried tomato, cucumber, radish, olives and onion, with a dressing

CHICKEN SEZAR SALAD 19.95
With parmesan served with salad dressing

THE GRILL

ADANA KOFTE 21.45
Spicy minced lamb char-grilled on a skewer and served with salad

LAMB SHISH 22.95
Marinated cubes of lamb char-grilled on a skewer and served with salad

CHICKEN SHISH 20.95
Marinated cubes of chicken breast char-grilled on a skewer and served with salad

MIXED SHISH 21.95
Selection of lamb and chicken cubes, served with salad

CHICKEN WINGS 19.95
Marinated char-grilled chicken wings served with salad

CHICKEN LEG (Chicken on the bone) 20.95
Marinated chicken leg char-grilled on a skewer and served with salad

PATLICAN KEBAP 21.45
Char grilled aubergine filled with minced lamb served with salad

MIX KOFTE 21.45
Chicken kofte and adana kofte served with salad

LAMB SPARE RIBS 21.45
Char grilled lamb spare ribs served with salad

LAMB CHOPS 24.00
Seasoned tender lamb chops char-grilled and served with salad

MIXED GRILL 26.95
A selection of lamb shish, chicken shish and lamb Kofte and served with salad

LAMB SARMA BEYTI 22.45
Minced lamb seasoned with herbs and garlic char-grilled. Wrapped in bread topped with mozzarella cheese and a special Izgara tomato sauce. Drizzled with melted butter. Served with bulgur rice and yoghurt

CHICKEN SARMA BEYTI 22.45
Minced chicken seasoned with herbs and garlic char-grilled. Wrapped in bread topped with mozzarella cheese and a special Izgara tomato sauce. Drizzled with melted butter. Served with bulgur rice and yoghurt

HOUSE SPECIALS

ISKENDER 21.45
Choice of, lamb shish, chicken shish, lamb kofte or chicken kofte, place on a bed of bread topped with special izgara tomato sauce, yogurt and drizzled with melted butter served with salad

LAMB SAUTE 21.45
Pan fried small cubes of lamb with onions. peppers and cherry tomato in a special Izgara sauce. Served with rice

CHICKEN SAUTE 21.45
Pan fried small cubes of chicken with onions, peppers and cherry tomatoes in a special Izgara sauce. Served with rice

CHICKEN ASPARAGUS 21.45
Small cubes of diced chicken breast cooked in a light creamy mushroom saffron sauce. Topped with asparagus, cherry tomatoes and spinach. Served with rice

ALI NAZIK 21.45
Charcoal grilled aubergine puree with yogurt topped with minced lamb and herbs topped with special Izgara sauce and finished with butter. Served with rice

HALEP 22.45
Specially prepared chr-grilled spicy minced kebab, with onion and special Izgara sauce and butter sauce. Served with rice

KLEFTICO 20.45
Oven cooked lamb shank with baby potatoes celery carrots and herbs in a special tomato sauce.Served with rice

CHEF SIGNATURE STEAK 27.95
Marinated fillet of lamb in olive oil with fresh herbs served with king prawn, asparagus, sautéed potato, mushrooms, cherry tomato cooked in creamy and mustard sauce served with rice

* Spicy options available

VEGETARIAN

FALAFEL (V) 19.45
Chick peas, carrots, broad beans peppers, celery, onions, garlic and coriander and lightly fried. Served with salad and houmous

VEGETARIAN GRILL (V) 19.45
Aubergine, tomatoes, mushrooms, peppers, onions, and courgettes char-grilled on a skewer topped with a dressing served with rice

COURGETTE FRITTERS (V) (G) 19.95
Deep fried courgette mixed with feta cheese, pepper, spring onion, dill, carrot, and herbs. Served with rice and yogurt

IMAM BAYILDI (V) 19.95
Oven baked aubergine filled with peppers, onions and garlic cooked in a special Izgara tomato sauce. Served with rice

VEGETARIAN MOUSAKKA (V) (G) 19.95
Aubergine, peppers, chick peas, garlic, onions, green peas, potatoes, carrots, courgette covered with bechamel sauce and cheddar cheese, served with rice

CIFTCI BOREK (V) (G) 19.95
Filo pastry filled with feta cheese, spinach and onions topped with cheddar cheese and special Izgara sauce. Served with rice

MUSHROOM DOLMA (V) 19.95
Mushroom filled with mix peppers, spinach, onion, sweetcorn, mozzarella cheese, peas and baked in the oven served with rice

PASTA

SPAGETTI WITH KING PRAWN PASTA 19.95
Sautéed king prawn in garlic cooked in a special tomato sauce mix with spaghetti

CHICKEN SPAGHETTI PASTA 19.95
Finely chop chicken cooked in a creamy sauce mix with tomato and mushroom mix with spaghetti

FISH

SEA BASS FILLET 21.45
Char-grilled fillet sea bass. Served with salad and home made fish sauce

SALMON 19.95
Char grill salmon served with salad and home made fish sauce

SHARING PLATTER
(For 2 or 3 people)

Cold Mix Meze
Adana Kofte, Chicken Kofte, Mix Shish, 5pcs Lamb Ribs, 5 pcs Chicken Wings served with Rice & Salad, 2 Tea or Coffee & 2 Dessert

£89.95

SHARING FULL PLATTER
(For 3 or 4 people)

Cold & Hot Mix Meze
Chicken Leg (on the bone), Mix Shish, Chicken Wings, Adana, Chicken Beyti, Lamb Chops Served with Rice & Salad

£119.95

All prices include VAT.
10% optional service charge will be added to your bill.

V=VEGETARIAN | N=NUTS | E=EGG | G=GLUTEN

FOOD ALLERGIES & INTOLERANCES: Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our fish and meat dishes contain bones. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.