

We are proud to introduce Norwich locals with delicious homemade Eastern Mediterranean dishes inspired by authentic Turkish & Kurdish cuisines.

We are a family-based business with over 20 years of experience within the restaurant industry and also run four sister restaurants across the UK.

Our wine experts have carefully tested and selected the best wines to compliment our dishes to make sure you will enjoy a unique and memorable dining experience.

The Gem of Norwich Family



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/gemofnorwich







### GEM BOTTOMLESS BRUNCH

29.9 pp

Unlimited Prosecco, Red, White, Rose wines or soft drinks for 90 minutes. Available 7 days a week.

fraer from 12:00 pm noon till 16:00 of 4 Cold Mezzes to share

Red Lentil

**4 Hot Mezzes to share** Falafel, Borek, Halloumi and Kofte

### MEZE TASTING (MENU A)

17.9pp

5 Cold Mezzes to share

lummus, Tzatziki, Babaganush, Red Lentil and Broad Beans

6 Hot Mezzes to share

Falafel, Borek, Halloumi, Kofte, BBQ Chicken Wings and Calamar

1 Dessert pp

# FAMILY FEAST (MENU B)

24.9 pp

4 Cold Mezzes to share Hummus, Tzatziki, Red Lentil and Broad Beans

2 Hot Mezzes to share

1 Main Course pp (Choose any main)

Additional £3.9 charge for mixed BBQ, LambFillet Shish, Lamb Shish Iskender, Lamb Cutlets, Octopus, Salmon

> 1 Dessert pp Chefs Choice

#### \*SET MENU SERVED PER TABLE ONLY & ONE TYPE OF SET MENU PER TABLE

### **MIXED MEZZES**

COLI

Six Cold Mezzes selected by the chef. All mezzes served with pita bread for 2 people 13.5 for 4 people 19.9

#### TZATZIKI / 6.5 V

Chopped cucumber and mint in plain yoghurt with a touch of tahini with garlic and dill

RED LENTIL / 6.9 VG

Red lentil made with couscous shallots parsley peppers, olive oil lemon juice pomegranate served with chilli sauce

BEETROOT (*Pembe Sultan*) / 6.5 V
Roasted beetroot yoghurt, garlic with walnuts

TARAMASALATA / 6.9

Cod roe with olive oil and lemon juice

#### GIANT BEANS / 6.5 VG

Slow roasted giant beans served in tomato & dill sauce

#### BROAD BEANS / 6.5 V

Slow cooked fresh broad beans, carrot, peas, red peppers, fresh dill, yoghurt, olive oil and lemon juice (without yoghurt  $\rm VG)$ 

### MIXED OLIVES / 5.5 VG

Marinated green and black olives served with a pitta

#### **HOT MEZZES**

and lemon (without yoghurt VG)

**COLD MEZZES** 

Chickpeas puree with tahini, lemon juice, olive oil

Chopped parsley, spring onions, red pepper, tomatoes, cracked wheat, lemin and pomegranate

Grilled aubergine mixed with yoghurt, tahini,

Vine leaves stuffed with rice, onions, pine kernals,

blackcurrant and cinnamon. Cooked with olive oil

HUMMUS / 6.5 VG

TABULE / 6.5 VG

garlic and olive oil

BABAGANUSH / 6.5 V

DOLMADES / 7.5 V

and garlic

### **VEGETARIAN**

 $\begin{array}{ccc} \textbf{SOUP OF THE DAY / 6.5} & VG \\ \textbf{Freshly prepared wholesome soup served with bread} \end{array}$ 

GARLIC MUSHROOMS / 7.9 V
Mixed vegetables with creamy white wine say

Mixed vegetables with creamy white wine sauce. Topped with melted cheese

BOREK / 6.9 V

Deep fried leek feta and hellim cheese parsley filo pastry served with sweet chili

HALLOUMI / 7.5 V

Chargrilled halloumi topped with basil sauce

FALAFEL / 6.9 VG

Deep fried ground chickpeas, broad beans, onions, celery, green pepper and spices. Served with hummus

HUMUS & FIG / 8.5 V

Humus dip topped with pan fried dried fig in butter

GOAT CHEESE / 7.9 V

Salamander grilled goat cheese with sweet chili sauce

#### **MEAT**

#### CHICKEN KOFTE BEYTI / 8.5

A grilled light blend of finely minced chicken, seasoned with spices, onions and peppers, Served with chilli sauce

#### SUCUK / 6.9

Grilled spicy Turkish beef sausage served with sliced tomatoes

#### SUCUK & HALLOUMI / 8.5

Grilled spicy Turkish sausage and halloumi served with tomato and cucumber

#### KOFTE / 8.9

Grilled minced lamb served with home-made chilli sauce  $\,$ 

#### HUMMUS KAVURMA / 8.5

Freshly made hummus with fried diced lamb and pine kernels

#### CHICKEN WINGS / 6.9

Your choice of Turkish style BBQs or hot sauce blended

### LAMB'S LIVER / 8.5

Pan-fried diced lamb liver sautéed with cumin

#### **SEAFOOD**

#### FISH OF THE DAY / 8.9 $\,$

Slice of grilled fish of the day served with tartar sauce

### SAUTEED KING PRAWNS (Karides) / 8.9

Pan fried Indian Ocean king prawns cooked with mix pepper, tomato oyster sauce, a touch of garlic and tomato sauce finished with fresh cream

#### BATTERED KING PRAWNS / 7.9

Fried battered king prawns served with home made sauce

#### CALAMARI / 7.9

Deep fried, flour dusted pineapple cut squid slices served with tartar sauce

#### OCTOPUS / 12.5

Pan fried octopus mixed olives parsley shallots caper and touch of garlic cooked in tomato sauce

#### ALLERGIES & INTOLERANCES

VG - VEGAN V - VEGETARIAN

Please check with your server as our foods may contain 14 allergens: gluten, crustaceans, egg, fish, soya beans, milk, peanuts, celery (and celeriac) nuts, mustard, sesame, sulpher dioxide, molluscs and lupin

TAKEAWAY AVAILABLE With 10% discount except set menus

A discretionary 10% service charge will be added to your bill

### GEM GRILLS All our dishes are cooked on hot charcoal

#### MIXED KOFTE / 17.9

Grilled minced lamb and minced chicken served with home made chilli sauce, potato fries and salad

#### MIXED SHISH / 19.5

Chargrilled lamb shish and chicken shish served with rice & salad

#### MIXED BBQ / 22.5

Lamb Shish, Chicken Shish, Adana and Lamb Cutlet. Served with rice and salad

#### CHICKEN COMBO / 17.9

Chicken shish, chicken beyti and chicken thigh.
Served with rice and salad

#### CHICKEN SHISH / 17.5

Tenderised lean chunks of chicken. Served with rice and salad

#### CHICKEN BEYTI / 17.5

Spicy minced chicken seasoned with garlic. Served with rice and salad

#### BONELESS CHICKEN THIGH / 16.9

Boneless chicken thigh marinated in olive oil, lemon, oregano. Served with potato fries and salad

#### CHICKEN WINGS / 14.9

Served with homemade chilli sauce with rice and salad on the side

#### LAMB FILLET SHISH / 21

Lean tenderised and marinated chunks of lamb. Served with rice and salad

#### ADANA / 17 5

Skewered blend of minced lamb with onion, parsley and paprika. Served with rice and salad

#### LAMB CUTLETS / 21

Best end cutlet. Served with rice and salad

#### LAMB RIBS (KABURGA) / 18.5

Marinated lamb ribs. Served with rice and salad

### **GRILLED PLATTER FOR 2 - 53.9**

ADANA - 1 Skewer CUTLET - 2 Pieces CHICKEN SHISH - 4 Pieces CHICKEN BEYTI - 1 Skewer CHICKEN WINGS - 6 Pieces LAMB RIBS - 4 Pieces

LAMB SHISH - 4 Pieces

Served with bulgur, rice and salad. Please note Lamb can be substituted for pork

### **PORK**

#### PORK BELLY / 16.5

Norfolk free range pork belly grilled over charcoal, served with apple sauce, chips and salad

#### PORK SOUVLAKI / 16.5

Norfolk free range cubes of pork skewered, seasoned and grilled over charcoal. Served with rice and salad

### **SEAFOOD**

#### SEA BASS / 19

Grilled fillet, served with mashed potatoes, asparagus and salad

#### OCTOPUS / 21.9

Chargrilled octopus, dressed with oregano, olive oil and lemon juice. Served with mashed potato and salad

CALAMARI / 16.5

Deep fried, flour dusted pineapple cut squid slices served with tartar

### sauce & potato fries

SALMON & ASPARAGUS / 21
Served with creamy mushroom sauce, mashed potatoes, asparagus and salad

### SEAFOOD TAVA / 18.5

Pan fried mix seafood cooked in tomato sauce with seasonal vegetables, ginger, oyster sauce finish with fresh cream and served with rice

### VEGETARIAN

### IMAM BAYILDI / 12.5 Add cheese for /1.5 VG

Oven baked aubergine with stuffing of green peppers, tomatoes, onions, pine kernels, raisins and parsley. Served with rice and salad

#### DOLMADES / 13.5 V

Vine leaves stuffed with a mixture of rice, onions and herbs. Cooked with olive oil, salad and yoghurt (without yoghurt VG)

#### VEGETARIAN MOUSSAKA / 14.5 V

Baked aubergines, courgettes, carrots, green peppers, sweet potatoes and chickpeas topped with cheese, Béchamel, tomato sauce and salad

#### MENEMEN (SHAKSHUKA) / 14.5 V

A sizzling mix of tomatoes, pepper, onion, herbs and eggs. Served with pita Add cheese for £1.5 (Vegan option available without eggs and cheese)

### ROASTED BUTTERNUT SQUASH / 13.9 V

Roasted butternut squash served with sauté spinach red onion tomato and pine nut, parmesan cheese, served with rice and salad

#### SPINACH DUCK EGG / 13.5 V

TOMATO & ONION SALAD / 4.5

MIXED SALAD / 4.5

Sauté spinach red onion tomato and pine nuts topped with fried duck egg, served with salad

### **SPECIALS**

#### MEAT MOUSAKKA / 16.5

Oven baked minced lamb, aubergine, sweet potatoes, onion and peppers topped with cheese, Béchamel, tomato sauce and salad

#### INCIK (KLEFTIKO) / 19

Oven baked lamb shank. Cooked with mixed vegetables and served with mashed potatoes  $\,$ 

Cooked with vegetables and served with mashed potatoes

#### LAMB (STIFADO) / 18.5

Slow stewed lamb cooked in a red wine and shallot sauce. Served with red bulgur and salad  $\,$ 

# CREAMY CHICKEN / 17.5 Chicken breast served in a creamy white wine, mushroom and garlic sauce.

**GEM'S DELIGHT / 19.9**Creamy Smoked aubergine, topped with a choice of grilled chicken shish or

### Adana or chicken beyti finished with melted butter on top $\,$ (With lamb shish / 21) $\,$

ISKENDER / 19.9

Mixed herbs marinated croutons, topped with yoghurt sauce and a choice of grilled chicken shish or Adana or chicken beyti finished with tomato sauce and butter on top (With lamb shish / 21)

# SALADS

### GRILLED CHICKEN SALAD / 15.9

Grilled chicken, green leaves, avocado, tomatoes, carrot mouli pickled onion, red cabbage and dressing

### FETA SALAD / 8.9 V

Tomato, cucumber, red onion, feta cheese, lemon juice peppers and olives

#### FALAFEL HELLIM SALAD / 12 V

Fried hellim and falafel green leaves, tomatoes, carrot mouli, pickled onion, red cabbage and dressing

# AVOCADO SALAD / 8.9 VG Mixed salad with avocados, hazelnuts, le

Mixed salad with avocados, hazelnuts, lemon juice, olive oil and pomegranate sauce dressing  $\,$ 

#### GRILL GOAT CHEESE SALAD / 13.5 V

Grill goat cheese with green leaves tomato cucumber carrot mouli pickled onion red cabbage dried figs and dressing

#### **SIDES**

CHUNKY CHIPS / 4

MASH POTATO / 4 BREAD BASKET / 3 GLUTEN FREE BREAD / £2 EACH RED BULGUR / 4 SKIN ON FRIES / 4 ASPARAGUS / 4.5

Substitute rice and salad for potato fries with any main course - extra £1.5