

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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## GEM BOTTOMLESS BRUNCH

## 29.9 pp

Unlimited Prosecco, Red,
White, Rose wines or soft
drinks for 90 minute
Available e days a week.
Order from 12:00 pm noon till $16: 00 \mathrm{pm}$
4 Cold Mezzes to share Red Lentil
4 Hot Mezzes to share
Falafel, Borek, Halloumi and Kofte

## MEZE TASTING

## (MENU A)

## 7.9pp

5 Cold Mezzes to share ummus, Tzatziki, Babaganush Red Lentil and Broad Beans
6 Hot Mezzes to share Falafel Borek Halloumi, Kofte BBQ Chicken Wings and Calama

1 Dessert pp
Chefs Choice

FAMILY FEAST

## MENU B)

24.9 pp

4 Cold Mezzes to shar Hummus, Tzatziki, Red Len
Hot Merries to shar
2. Hot Mezues to sha
Falafel and Borek

1 Main Course
1 Main Course pp
(Choose any main)
dditional 83.9 charge for mixed $B B C$ LambFillet Shish, Lamb Shish iskender, Lamb Cutlets, Octopus, Salmon
\& Asparagus
1 Dessert pp
Chefs Choice
*SET Menu served per table oniy \& one type of set menu per table

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\begin{array}{cc}
\text { MIXED MEZZES } & \text { CoLD } \\
\text { Six Cold Mezzes selected by the chef. All mezzes served with pita bread } & \text { for 2 people } 13.5 \text { for } 4 \text { people } 19.9
\end{array}
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COLD MEZZES
HUMMUS / 6.5 VG Chickpeas puree with tahini, lemon juice, olive oil
tabule / 6.5 VG hopped parssey, spring onions, red pepper, babaganush / 6.5 V
Grilled aubergine mixed with yoghurt, tahini
dolmades / 7.5 V
Vine leaves stuffed with rice, onions, pine kernals, blackcurrant and cinnamon. Cool
and lemon (without yoghurt VG)

TZATZIKI / 6.5
hopped cucumber and mintt in plain yoghurt
Red lentil/6.9 VG
Red lentil made with couscous shallots parsley eppers, olive oil lemon juice pomegranate served

BEETROOT (Pembe Sultan) $/ 6.5$ V
taramasalata / 6.9
Cod roe with olive oil and lemon juice

## HOT MEZZES

vegetarian
SOUP OF THE DAY / 6.5 VG
GARLIC MUSHROOMS / 7.9
lixed vegetables with creamy white wine sauce
BOREK $/ 6.9 \mathrm{~V}$
Deep fried leek feta and hellim cheses parsley fil
Deep frier feek feta and helinin
pastry served with sweet chili
halloumi $/ 7.5$ V
$\underset{\text { Chargrilled halloumi topped with basil sauce }}{\text { HALIOUN }}$
FALAFEL / 6.9 VG
Deeef fried ground chickpas, broad beans, onions,
celery, green pepper and spices. Served with hummus HUMUS \& FIG / 8.5
umus dip topped with pan fried dried fig in butter
GOAT CHEESE/7.9

## MEAT

CHICKEN KOFTE BEYTI / 8.5 A grilled light blend of finely minced chicken,
seasoned with spices, onions and peppers, Served easoned with spices, onions and peppers, Served
with chill sauce SUCUK / 6.9 Grilled spicy Turkish beef sausages served with

SUCUK \& HALLOUMI / 8.5
SUCUK \& HALLOUMI / 8.5
Grilled spicy Turkish sausage and halloumi served Grilled spicy Turkish sausage
with tomato and cucumber
kOFTE / 8.9
Grilled minced lamb served with home-made chilli
hummus kavurma / 8.5
reshly made hummus with fried diced lamb and
Chicken wings / 6.9 Your choice of Turkish style BBQs or hot sauce

LAMB's LIVER / 8.5

SEAFOOD FISH OF THE DAY / 8.9 Sice of grilled fish of the day seever wartar sauce SAUTEED KING PRAWNS (Karides) / 8.9 Pan fried Indian Occan king prawns cooked with mix pepper omato oyster sauce, at ouch of garic and tomato sauce
nished with fresh creamm
battered king prawns / 7.9 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 OCTOPUS / 12.5 an fried octopus mixed dives parsey shallots caper and fouch of of garicic cooked in tomato sauce

GIINTT BEANS / $6.5 \quad$ VG roasted giant beans served in tomato \& dill sauce BROAD BEANS/6.5 V Slow cooked fresh broad bens carrot peas red peppers fresh dill, yoghurt, olive oil and lemon juice
mixed olives/5.5 VG MIXED OLVEES 5.5 VG

## Llergies \& INTOLERANCES

tease check with your server as our foods may contain 14 allergens.
gluten, crustaceans, egg, fish, soya beais
sulpher dioxide, molluscs and lupin
vg-vegan v-vegetaria

## takeaway available

Scretionary $10 \%$ service charge will be added to your bill

PORK
PORK BELLY $/ 16.5$
Norrolk free range pork belly grilled over charcoal, served with apple sauce,
PORK SOUVLAKI / 16.5
Norfok free range cubes of porks skewered, seasoned and grilled over charcoal.
Served with rice and salad

SEAFOOD
SEA BASS / 19
Grilled fillet, served
octopus / 21.9
Charriilled octopus, dressed with oregano, olive oil and lemon juice.
Server with mashed potato and salad
CALMARI 16.5
CALAMARI / 16.5
Deep fried, flour dusted
Deep fried, flour dusted
sauce $\&$ potatat fries
SALMON \& ASPARAGUS / 21
Served with creamy mushroo
suice mashed potatoes, asparagus and salad
SEAFOOD TAVA/ 18.5
SEAFOOD TAVA 18.5
Pan fried mix seafoo cooked in tomato sace with seasonal vegetables, ginger
ovster sauce finish with fresh cream and served with rice
VEGETARIAN
IMAM BAYILDI/ 12.5 Add cheses for 1.5 VG
IMAM BAYLDI 12.5 Add cheses for 1.5 VG
Oven baked aubergine with stuffing of green peppers, tomatoes, onions, pine
Oven baked aubergine with stufftrg of ofren peppers, to
kernels, rasisins and parsley, Served with rice and salad
DOLMADES/ 13.5
Vine leaves stuffed with a mixture of rice, onions and herbs. Cooked with olive oil,
VEGETARIAN MOUSSAKA/ 145
Baked aubergines, courgeteses, carrots, green peppers, swet potatoes and chickpeas
topped with cheese, Bechamel tomato sauce and salad
topped with cheese Béchamel, tomato sauce and sal
MENEMEN (SHAKSHUKA) 115 V
A sizzing mix of tomatoes, pepper, onion, herbs and eggs. Served with pita
Add cheese for E 1.5 (vegan option available without egs and chese)
ROASTED BUTTERNUT SOUASH/13.9
Roasted butternut squash served with savete spinach hre onion tomato
and pine nut, parmesan chess,
SPINACH DUCKEGG/13.5 V
Saute spinach red onion tomato and pine nuts topped with fried
duck egeg served with sald


LAMB FILLET SHISH/ 21
Lean tenderised and marinated Ean tenderised and marinated chunks of lamb. erved with rice and sala
ADANA / 17.5
Skewered blend of
Skewered blend of minced lamb with onion, parsley and
paprika. Served with rice and salad
LAMB CUTLETS / 21 best end cuttet. Served with rice and salad

LAMB RIBS (KABURGA) / 18.5
Marinated lamb ribs. Served with rice and salad

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\begin{array}{lcl}
\text { ADANA - } 1 \text { Skewer } & \text { CHICKEN SHISH }-4 \text { Pieces } & \text { CHICKEN WINGS }-6 \text { Pieces } \\
\text { CUTLET - } 2 \text { Pieces } & \text { CHICKEN BEYTI }-1 \text { Skewer } & \text { LAMB RIBS }-4 \text { Pieces } \\
& \text { LAMB SHISH }-4 \text { Pieces } &
\end{array}
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$\square$ SIDES

| ALAD / 4.5 | vкı | 4 | Gluten free bread / 22 each | SKin On fries /4 |
| :---: | :---: | :---: | :---: | :---: |
|  | RICE / 4 | bread basket/3 |  |  |

