



MENU



**LOCANTA**  
TURKISH RESTAURANT & CAFÉ





# LENTIL SOUP

**600**  
Rs.



Turkish red lentil soup (kırmızı mercimek çorbası) is creamy, comforting, and nutritious!



# YAYLA SOUP



One of the most common soups that is made at homes in Turkish cuisine. It is a good source of protein because of the yogurt it contains.



**600**  
Rs.



# EZOGE LIN SOUP

**600**  
Rs.



Turkish dish made from red lentils, bulgur wheat, onions, tomatoes, and spices



# FRESH BREADS



Serving beside soups



# FRESH SALAD



*Fresh salad, made out of fresh vegetables and mouthwatering pomegranate sauce*



**450**  
**Rs.**



# EZME SALAD



*Ezme is a tasty Turkish dip made from fresh tomatoes, onions, peppers, and parsley. It's mixed with a tangy dressing that gives it a spicy taste.*



**450**  
**Rs.**

# HAYDARI SALAD



*Haydari is a type of yogurt dish similar to a thick cacik, made from certain herbs and spices, combined with garlic and yogurt.*



**450**  
**Rs.**



**700**  
**Rs.**

# LAHMACUN



*Lahmacun is a type of stuffed pita in Turkish cuisine, made by spreading ingredients prepared with spices such as minced meat, parsley, onion, garlic, black pepper and isot on the rolled out dough and then baking it in a stone oven*



# MINCED BEEF PiDE



*Minced beef cooked  
with onion, herbs,  
along with cheese  
topping*



**1750**  
**Rs.**



# CHEESE PiDE

**1800**  
**Rs.**



*Full cheese for  
cheese lovers*



# PEPPERONI SUCUKLU PiDE



*Turkish style spicy  
traditional sucuk  
(pepperoni) on pide*



**1850**  
**Rs.**



# KUŞBAŞI FLAKE PiDE

**1900  
Rs.**



*Kuşbaşı or flaked beef  
on the well baked pide*



# GOLDEN MIX PiDE



*A mixture of cheese  
with minced meat and  
veal chunks*



**2000  
Rs.**



# ADANA KEBAP ROLL



Ground lamb 150gr cooked with salt on skewer, grilled tomato, green pepper and drink



**2300**  
**Rs.**



# BEEF DONER ROLL

**1400**  
**Rs.**



Doner with beef wrapped in lavash roll and served 100gr meat along with onion, tomato, fries and drink



# CHICKEN DONER ROLL



**1300**  
**Rs.**



Doner with chicken wrapped in lavash roll and served 100gr chicken along with lettuce, tomato, fries and drink





## ADANA KEBAB PLATTER

**2400**  
Rs.



Ground lamb 150gr mixed with chilli pepper and capia pepper. Served on skewer with rice, grilled tomato, green pepper and drink



## BEEF DÖNER RICE



Doner with beef, served 150gr meat full plate, along with rice, green pepper, tomato, fries and drink



**2500**  
Rs.



## CHICKEN DÖNER RICE

**2300**  
Rs.



Doner with chicken, served 150gr chicken full plate, along with rice, green pepper, tomato and drink



## SUCUK PEPPERONI PLATTER



Sucuk pepperoni 200gr with rice, grilled tomato, green pepper, and drink



**2500**  
Rs.



# SPECIAL TURKISH KÖFTE



Ground lamb 150gr meatballs along with rice, grilled tomato, green pepper and drink



**2500**  
Rs.



**2500**  
Rs.



Sucuk pepperoni 100gr, köfte 75gr. Served with rice, grilled tomato, green pepper and drink



# KÖFTE SUCUK PLATTER

# GRILLED LAMB CHOPS



Grilled lamb chops 250gr served with rice, grilled tomato, green pepper and drink



**3200**  
Rs.



**2800**  
Rs.



Lamb chunks skewer, served 18 pieces lamb with rice, grilled tomato, green pepper and drink



# TURKISH LAMB KEBAB

# GRILLED CHICKEN WINGS



*Grilled chicken wings, served 10 pieces with rice, grilled tomato, green pepper and drink.*



**2400  
Rs.**

# CHICKEN KEBAB



*Boneless chicken marinated with chef's special spices on skewer, Served 14 pieces with rice, grilled tomato, green pepper and drink.*



**2500  
Rs.**

# BEEF iSKENDER KEBAB



*Beef doner, served  
150gr meat on  
roasted bread with  
tomato sauce, butter  
and yoghurt on top  
in copper plate*



**2800  
Rs.**

# CHICKEN iSKENDER KEBAB



*Chicken doner,  
served 150gr meat on  
roasted bread with  
tomato sauce, butter  
and yoghurt on top  
in copper plate*



**2500  
Rs.**

# MIX



# GRILL



Full wooden plater served with adana kebab (1 piece), urfa kebab (1 piece), lamb kebab (6 pieces), grilled lamb chops (3 pieces), chicken kebab (6 pieces), beef doner (100 gr.), along with rice, grilled tomato, green pepper, onion and drink.



**FOR**  
**2**  
**PEOPLE**  
**7000**  
**Rs.**



Full wooden plater served with adana kebab (2 pieces), urfa kebab (2 pieces), lamb kebab (12 pieces), grilled lamb chops (6 pieces), chicken kebab (12 pieces), beef doner (200 gr.), along with rice, grilled tomato, green pepper, onion and drink.



**FOR**  
**4**  
**PEOPLE**  
**13500**  
**Rs.**



# KAZAN DiBi

**700**  
Rs.



*Kazandibi is a Turkish dessert made from caramelized milk pudding, known for its creamy texture and caramelized top layer*



# SÜT LAÇ



*Sütlaç is a traditional Turkish rice pudding dessert, known for its creamy texture and flavored with cinnamon*



**700**  
Rs.



# ŞEKER PARE

**400**  
Rs.



*Şekerpare is a Turkish dessert made from semolina and flour, soaked in sweet syrup*



# BISCUIT PUDDING



*Dessert with layers of soaked biscuits in milk or custard*



**650**  
Rs.





# FRESH AYRAN

**200**  
Rs.



*Turkish drink made with yogurt, water, and salt, mixed until smooth and frothy*



# TURKISH COFFEE



**600**  
Rs.



*Strong, finely ground coffee beans boiled with water and sugar in a special pot called a cezve, serving with Turkish delights*



# TURKISH TEA

**150**  
Rs.



*Strong black tea brewed using a double teapot method, where the tea is steeped in the upper pot and diluted with hot water from the lower pot*



**Pure Water 330 ml**

**120 Rs.**

**Pure Water 1.5 lt**

**200 Rs.**

**Pepsi, 7up, Mirinda, Dew**

**170 Rs.**

**Kiwi, Apple, Orange, Rosehip Tea**

**300 Rs.**



**1 kg**  
**6000**  
**Rs.**

# SUCUK



*Sucuk has a traditional background deeply rooted in Turkish culinary heritage. It originates from Türkiye, where it has been crafted for centuries using traditional methods. The unique blend of spices and the special drying and aging processes contribute to its distinct flavor and texture, making it a beloved delicacy in Turkish cuisine.*





# LOCANTA

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