

Welcome to **MADO**

Brisbane

Discover Mado's Menu

Discover our Executive Chef's traditional menu featuring local produce and authentic flavors sprinkled with a sophisticated Turkish & Ottoman technique. Enjoy a range of Australian wines. Also don't forget to check out Mado's Authentic Dessert Menu.

- MADO'S AWARDS -

BEST TURKISH
RESTAURANT
NATIONAL
WINNER

BEST THEMED
RESTAURANT

BEST
ENTERTAINMENT
RESTAURANT

TRIP ADVISOR
CERTIFICATE OF
EXCELLENCE

15% Lunch Special

Mon- Fri from 11.30 am to 3:00 pm

7 days OPEN LUNCH and DINNER

MADO

Brisbane

f /madorestaurant

@madorestaurant

☎ 07 3844 7111

www.madorestaurant.com.au

Entrees & Mezes

Dips & Appetizers Served with Turkish Bread (Entree)

1. **Mixed Dips Platter** Five Dips, Hummus, Carrot, Cacik, Eggplant and Beetroot Dips | **GFO VEG** | **\$25.50**
2. **Hummus Dip** Chick Peas, Tahini, Garlic, Olive Oil | **V** | **\$11.50**
3. **Carrot Dip** Roasted Carrot, Yoghurt, Garlic **\$11.50**
4. **Cacik Dip** Yoghurt, Garlic, Dill, Cucumber, Mint **\$11.50**
5. **Eggplant Dip** Roasted Eggplant, Tahini, Yoghurt **\$11.50**
6. **Beetroot Dip** Beetroot, Yoghurt, Garlic **\$11.50**
7. **Aci Ezme** Tomato, Onion Capsicum, Parsley, Turkish Hot Chilli | **V** | **\$13.50**

Side Dishes (Entree)

8. **Soup Of the Day** Served with Turkish Bread **\$14.90**
9. **Turkish Bread** Freshly baked on the premises **\$6.50**
10. **Turkish Garlic Bread** Freshly baked on the premises **\$8.50**
11. **Bowl of Hot Chips** Served with Tomato and BBQ Sauce **\$9.50**
12. **Turkish Style Rice (Pilav)** **\$7.50**

Salads

13. **Chicken Salad** | **GFO DFO** | **\$22.50**
Grilled Chicken Breast slices on a bed of mesclun salad leaves with carrot, red cabbage, croutons, olives, diced feta cheese dressed with lemon, virgin olive oil & garlic.
14. **Mixed Green Salad** | **DFO** | **\$17.90**
Mesclun with carrot and red cabbage topped with sliced onion, Capsicum, tomatoes, Cucumber, Feta Cheese and Calamata Olives dressed with Virgin Olive Oil, Lemon Juice.

Kid's Meals (under 12 years old)

15. **Lamb Shish** (Kuzu Sis) with Chips & Rice | **\$15.90**
16. **Chicken Shish** (Tavuk Sis) with Chips & Rice | **\$13.90**
17. **Lamb Patties** (Kofte) with Chips & Rice | **\$13.90**
18. **Cheese Pide** (Peynirli Pide) | **VEG** | **\$13.90**
19. **Calamari** (Kalamar) with Chips | **\$13.90**

*All dips and mezes are Vegetarian and Gluten free options available

Vegetarian (**VEG**) Vegan (**V**) , Gluten Free (**GFO**) and Dairy Free (**DFO**) options are available, please let us know.

- One Bill Per Table -

www.madorerestaurant.com.au

Entrees & Mains

Turkish & Mediterranean Light Dishes (Entree)

NEW 20. Falafel (3 pieces) | **GFO DFO VEG** | **\$18.90**

3 delightful deep fried chickpea balls seasoned with herbs and spices perfectly complimented with hummus & cacik dip and salad.

21. Stuffed Vine Leaves (Also known as Dolma, 8 pieces) | **V** | **\$17.90**

Vine Leaves stuffed with herbed rice and cooked with olive oil, served cold.

22. Cheese Rolls (Sigara Boregi) | **VEG** | **\$18.90**

Deep fried individually wrapped filo pastry filled with fetta & mozzarella cheese mixed with traditional spices and parsley.

23. Grilled Haloumi Cheese Slices (Hellim Peyniri) | **GFO VEG** | **\$19.90**

Charcoal Grilled Haloumi Cheese made for Mado Restaurants with fresh Herbs served with fresh tomatoes, Black Olives with Salad* and our own freshly baked Turkish Bread**.

Vegetarian & Vegan (Main)

NEW 24. Vegetarian Pide | **VEG** | **\$25.90**

Traditional Turkish Pizza with Mushroom, Onion, Capsicum, Tomato, Spinach topped with Mozzarella & Feta Cheese, served with a side salad.

NEW 25. Falafel (3 pieces) | **GFO DFO VEG** | **\$18.90**

3 delightful deep fried chickpea balls seasoned with herbs and spices perfectly complimented with hummus & cacik dip and salad.

26. Spinach Pide (Ispanakli Pide) | **VEG** | **\$25.90**

Traditional Turkish Pizza with Spinach and Fresh Herbs, topped with Mozzarella and Feta Cheese, served with a Side Salad*.

27. Vegetable Casserole (Sebzeli Guvec) | **V** | **\$29.90**

Mushroom, Eggplant, tomatoes, Onion, Capsicum, Potatoes Cooked in Oven served with Rice, our own freshly baked Turkish Bread** and a Side Salad*.

28. Boat Eggplant (Imam Bayildi) | **V** | **\$29.90**

Baked Eggplant filled with Sautéed Vegetables and Traditional Spices, served with our own freshly baked Turkish Bread**, Rice and a Side Salad*.

29. Cheese Pide (Peynirli Pide) | **VEG** | **\$24.90**

Traditional Turkish Pizza topped with, Feta Cheese & Mozzarella Cheese with Tomato, Capsicum and Herbs, served with a Side Salad*.

Seafood (Mains)

30. Char Grilled Barramundi | **GFO DFO** | **\$30.90**

Australian Barramundi skewer marinated and cooked in a traditional Turkish style on wood charcoal and served with Chips and a Side Salad*.

31. Marinated Fresh Calamari (Kalamar) | **\$29.90**

Marinated squid tubes in traditional spices, served with chips, side salad & homemade tartare sauce.

32. Karides Guvec (Prawn Stew) | **\$29.90**

Prawns, Mushrooms, Celery, Capsicum, Tomatoes topped with Mozzarella and Baked in a Traditional Turkish Clay Pot, served with our own freshly baked Turkish Bread**, Rice and a Side Salad*.

*Salads tossed with Virgin Olive Oil and Lemon Juice **Traditional Oven Baked Turkish Bread

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Mains

Authentic Anatolian Dishes (Mains)

NEW 33. Turkish Manti | \$24.90

Small dumplings filled with spiced ground beef tossed in a specially prepared caramelized tomato sauce and served with homemade yoghurt blended with garlic & mint.

34. Icli Kofte (Also known as Kibbeh) | DFO | \$28.90

Mince Lamb Meat Balls stuffed with Onion, Walnut, Cumin, Black pepper and Salt, rolled in Bulgur and Semolina, then deep fried, served with Salad and Yoghurt Sauce.

35. Ali Nazik with Chicken | GFO | \$29.90

Char grilled Marinated Chicken Shish on a bed of Roasted Eggplant and capsicum with Mado's special Yoghurt and Garlic sauce. Served with our own freshly baked Turkish Bread**.

36. Ali Nazik with Adana Kebab | GFO | \$32.90

Char grilled Adana Kebab on a bed of Roasted Eggplant and capsicum with Mado's special Yoghurt and Garlic sauce. Served with our own freshly baked Turkish Bread**.

37. Musakka (Moussaka) | GFO DFO | \$30.90

Oven Baked layers of Eggplant and Spiced ground Lamb topped with a rich tomato sauce, served with our own freshly baked Turkish Bread**, Rice and a Side Salad*.

38. Anatolian Chicken Casserole (Tavuk Guvec) | GFO DFO | \$28.90

Chicken thighs slowly baked with fresh vegetables (Mushrooms, Eggplant, Tomato, Potato, Capsicum and Onion) Baked in a Traditional Turkish Clay Pot, served with our own freshly baked Turkish Bread**, Rice and a Side Salad*.

Turkish Pide (Mains)

NEW 39. Vegetarian Pide | VEG | \$25.90

Traditional Turkish Pizza with Mushroom, Onion, Capsicum, Tomato, Spinach topped with Mozzarella & Feta Cheese, served with a Side Salad*.

40. Cheese Pide (Peynirli Pide) | VEG | \$24.90

Traditional Turkish Pizza topped with Feta & Mozzarella Cheese with Tomato, Capsicum and Herbs, served with a Side Salad*.

41. Mince Meat Pide | \$26.90

Traditional Turkish Thin Dough Pizza with Lamb Mince Meat, Tomatoes, Green Capsicum and Herbs, served with a Side Salad* and Lemon wedges.

42. Turkish Salami Pide (Sucuklu Pide) | \$26.90

Traditional Turkish Pizza with Turkish Salami, topped with Mozzarella Cheese and Egg, served with a Side Salad*.

43. Spinach Pide (Ispanakli Pide) | VEG | \$25.90

Traditional Turkish Pizza with Spinach and Fresh Herbs, topped with Mozzarella & Feta Cheese, served with a Side Salad*.

44. Chicken Pide (Tavuklu Pide) | \$25.90

Traditional Turkish Pizza with Marinated Chicken, Onion, Mushroom, Capsicum, Tomato topped with Mozzarella & Feta Cheese, served with a Side Salad*.

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Mains

Charcoal & Wood Fired Grills (Mains)

45. Chicken Shish (Tavuk Sis) | GFO DFO | \$26.90

Chargrilled Marinated succulent Chicken Thighs served with Rice, our own freshly baked Turkish Bread** and a Side Salad*.

46. Chicken Breast (Tavuk Gogsu) | GFO DFO | \$28.90

Char grilled Marinated Chicken Breast served with Rice, our own freshly baked Turkish Bread** and a Side Salad*.

47. Adana Kebab | GFO DFO | \$31.90

Spiced Ground Lamb roasted with Char grilled Red Capsicum, served on top of our own freshly baked Turkish Bread** with Rice, Char grilled Chilli and a Side Salad*.

48. Beef Steak (Biftek Izgara) | GFO DFO | \$31.90

Char grilled Marinated Porterhouse Beef Steak served with Rice, our own freshly baked Turkish Bread** and a Side Salad*.

49. Lamb Shish (Kuzu Sis) | GFO | \$33.90

Char grilled Marinated tender diced Lamb Fillets served with Rice, our own freshly baked Turkish Bread** and a Side Salad*.

50. Lamb Cutlets (Pirzola) | GFO DFO | \$34.90

Char grilled Marinated Lamb Chops served with Rice, our own freshly baked Turkish Bread** and a Side Salad*.

51. Lamb Patties (Kofte Izgara) | DFO | \$28.90

Char grilled Minced Lamb Patties prepared with traditional Spices served with Rice, our own freshly baked Turkish Bread** and a Side Salad*.

52. Mixed Grill Platter (Karisik Izgara) | \$33.90

Char grilled Lamb Shish, Chicken Shish and Kofte Izgara served with Rice, our own freshly baked Turkish Bread** and a Side Salad*.

Ottoman Cuisine (Main)

53. Adana Iskender (Named after Alexander the Great's favourite meal) | \$32.90

Spiced Ground Lamb roasted with Char grilled Red Capsicum served over buttered layers of Croutons, topped with Fresh Tomato Sauce, dressed with a Creamy Yogurt topping.

54. Chicken Iskender (Tavuk Iskender) | \$29.90

Char grilled Marinated succulent Chicken Thighs served over buttered layers of Croutons, topped with Fresh Tomato Sauce, dressed with a Creamy Yogurt topping.

55. Lamb Iskender (Kuzu Iskender) | \$33.90

Char grilled Marinated tender diced Lamb Fillets served over buttered layers of Croutons, topped with Fresh Tomato Sauce, dressed with a Creamy Yogurt topping.

*Salads tossed with Virgin Olive Oil and Lemon Juice **Traditional Oven Baked Turkish Bread

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Banquets

Banquet I (Mado Banquet)

ENTREE TO SHARE (3 COURSE)

Freshly Made Turkish Bread

Mixed Dips Platter | **GFO VEG** |

Hummus, Eggplant, Cacik, Carrot & Beetroot Dips

Mixed Green Salad | **VEG** |

Mesclun topped with sliced onion, Capsicum, tomatoes, Cucumber, Feta Cheese and Calamata Olives dressed with Virgin Olive Oil, Lemon Juice.

MAIN MEAL TO SHARE (3 COURSE)

Marinated Fresh Calamari (Kalamar)

Freshly Crumbed Calamari with Mado's Special Sauce

Spinach Pide (Ispanakli Pide) | **VEG** |

Traditional Turkish Pizza with Spinach and Fresh Herbs, topped with Mozzarella and Feta Cheese

Mixed Grill Platter

Lamb Shish, Chicken Shish, Lamb Patties (Kofte Izgara)
Served with Rice & Turkish Bread

DESSERT TO SHARE

Mixed Dessert & Fruit Platter with Tea

(Baklava, Turkish Delight, Watermelon & Rockmelon)

\$49.00 per person

Banquet II (Anatolian Banquet)

ENTREE TO SHARE (5 COURSE)

Freshly Made Turkish Bread

Mixed Dips Platter | **GFO VEG** |

Hummus, Eggplant, Cacik, Carrot & Beetroot Dips

Falafel | **VEG** |

Mixed Green Salad | **VEG** |

Sarma (Also known as Dolma) | **V** |

Vine Leaves stuffed with herbed rice

MAIN MEAL TO SHARE (4 COURSE)

Marinated Fresh Calamari (Kalamar)

Marinated squid tubes with homemade Tartare Sauce

Spinach Pide (Ispanakli Pide) | **VEG** |

Traditional Turkish Pizza with Spinach and Fresh Herbs, topped with Mozzarella and Feta Cheese

Vegetable Casserole (Sebzeli Guvec) | **V** |

Mushroom, Eggplant, tomatoes, Onion, Capsicum, Potatoes Cooked in Oven

Mixed Grill Platter

Lamb Shish, Chicken Shish & Lamb Patties (Kofte Izgara) Served with Rice

DESSERT TO SHARE

Mixed Dessert & Fruit Platter with Tea

(Baklava, Turkish Delight, Watermelon & Rockmelon)

\$59.00 per person

Minimum order 4 People

We highly recommend the Banquet on Friday & Saturday nights

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Desserts

Turkish Ice Cream

- 1. Maras Dondurmasi** (Mado's Ice Cream from Turkey) | **1 Slice \$7.90 / 2 Slices \$11.90**
Vanilla, Strawberry & Chocolate

Authentic Desserts

- NEW 2. Kunefe** | **\$15.90**
Two Layers of Crunchy Kadayif Pastry filled with Cheese and baked until golden
- 3. World Famous Turkish Delight**
1 Piece **\$4.90** | 2 Pieces **\$8.90** | 4 Pieces **\$15.90**
- 4. Sekerpare** (Semolina Cookie)
A Delectable Turkish Dessert. Semolina pastry steeped in a sugar syrup.
1 Piece **\$5.90** | 2 Pieces **\$7.90** | 4 Pieces **\$12.90**
- 5. Krem Karamel** (Traditional Turkish Style) **\$8.90**
Oven Baked Freshly Made Custard with Caramel
- 6. Sutlac** (Turkish Rice Pudding) | **GFO** | **\$8.90**
Oven Baked Rice Pudding served in a Clay Pot.
- 7. Supangile** (Chocolate Pudding) **\$8.90**
A Delicious Home Made Chocolate Delight (Cocoa, Milk, Sugar & Vanilla)
- 8. World Famous Baklava**
Traditionally Layered Filo Pastry with Mixed Nuts and Rich Syrup.
1 Piece **\$6.90** | 2 Pieces **\$9.90** | 4 Pieces **\$15.90**
- 9. Mixed Dessert Platter** **\$23.90**
Baklava, Sekerpare & Turkish delight (Two pieces each)

Cake, Pie & Tarts

- 10. Silky Baked Cheese Cake** **\$8.90**
Compressed cake crumbs & silky baked cheese cake.
Decorations: Apricot glaze & edged with almond flakes.
- 11. Black Forest Cake** **\$8.90**
Chocolate sponge, kirsch cream, kirsch syrup & cherry compote. Decorations: Chocolate shavings, fresh cream rosettes & maraschino cherries.
- 12. Dark Chocolate Mud Cake** **\$8.90**
Dark mud cake sponge, dark chocolate ganache.
Decorations: Dark chocolate ganache, dark chocolate crolls, cocoa powder & edged with dark chocolate nibs
- 13. Tiramisu Cake** **\$8.90**
Jaconde sponge, home made mascarpone cream cheese mousse, chocolate mud cake sponge and otello sponge soaked with coffee.
- 14. Chocolate Mousse Cake** **\$8.90**
Chocolate mud cake sponge, vanilla custard centred & chocolate mousse. Decorations: Vanilla custard-filled profiteroles coated with chocolate mirror, choc shavings.
- 15. Gluten Free Chocolate Cake** **\$8.90**
Flourless chocolate sponge, raspberry compote centre & truffle cream. Decorations: Truffle cream rosette, cocoa powder & Meringue fingers.
- 16. Apple Almond Custard Pie** **\$8.90**
Shortcrust base, apricot jam, white sponge, almond cheese filling & apple filling with raisins.

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MADO

Brisbane

Private Events

Excellent Mixture of Region, Culture and Taste

MADO TURKISH RESTAURANT is fully equipped to serve for you;

- Our private functions are a great way to have everything organized for your party in one go.
- Food & Drink, a beautiful venue, entertainment, all rolled into one magnificent and easy organised pack.
- We have special booth sections for private functions up to 18-20 people.
- We can accommodate up to 250 people; 125 indoor and 125 outdoor capacity.
- We also have catering services for your special events such as weddings, birthdays, work functions etc.

**Birthday
Parties**

Weddings

**Business
Meetings**

**Family
Gatherings**

Receptions

**Saturday
Functions**

Anniversaries

Celebrations

**Christmas
Parties**