

**R E N A S**

TURKISH RESTAURANT · SURBITON

# CHRISTMAS AT RENAS

THREE WAYS TO CELEBRATE

*Turkish hospitality · charcoal fire · festive elegance*

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## CHRISTMAS LUNCH

**£34.90 PER PERSON**

## FESTIVE DINNER

**£47.90 PER PERSON**

## A CHRISTMAS EVENING IN PERA

**£59.95 PER PERSON**

*From a relaxed festive lunch to our immersive luxury Pera experience.*

## CHOOSE YOUR CHRISTMAS

*Whether you are planning an office lunch, a festive dinner with friends or an unforgettable luxury celebration, Renas offers three distinct ways to gather around the Turkish table.*

### 3 COURSES

#### CHRISTMAS LUNCH

**£34.90**

*Relaxed, generous and ideal for daytime celebrations.*

Sharing meze · Turkish grill & casserole favourites · Turkish dessert

### 3 COURSES

#### FESTIVE DINNER

**£47.90**

*A fuller evening menu with cold and hot starters, meat, fish and plant-based choices.*

Authentic starters · charcoal & traditional mains · Turkish desserts

### LUXURY EXPERIENCE

#### A CHRISTMAS EVENING IN PERA

**£59.95**

*Our signature Christmas journey inspired by 1920s Pera and Ottoman hospitality.*

Welcome aperitif · mezze · Sulu ■çli Köfte · Palace Feast · desserts

### CHRISTMAS AT RENAS · FROM £34.90

*Three different occasions. One warm Turkish welcome.*

# RENAS CHRISTMAS LUNCH

3 COURSES · £34.90 PER PERSON

*A relaxed Turkish festive lunch designed for office celebrations, families and daytime gatherings.*

## I · MEZZE TO BEGIN · SERVED TO SHARE

### HUMMUS VEGAN

Chickpeas, tahini, lemon and olive oil.

### PATLICAN SALATASI VEGAN

Smoky aubergine, peppers, herbs and olive oil.

### CACIK VEGETARIAN

Thick yoghurt, cucumber, garlic and mint.

### WARM TURKISH BREAD

Fresh bread for the table.

### ACILI EZME VEGAN

Tomato, peppers, herbs, chilli and pomegranate molasses.

## II · MAIN COURSE · CHOOSE ONE

### TAVUK SIS

Charcoal-grilled marinated chicken, bulgur pilavi, grilled tomato and pepper, sumac onion and garlic yoghurt.

### IZGARA KOFTE

Turkish grilled meatballs with bulgur pilavi, grilled tomato and pepper, sumac onion and yoghurt.

### ADANA KEBAP

Seasoned minced lamb kebab grilled over charcoal, bulgur pilavi, grilled tomato and pepper, sumac onion and ezme.

### SEBZELI GUEVC VEGAN

Aubergine, courgette, peppers, tomato, onion and chickpeas baked with herbs; served with bulgur pilavi.

### TAVUK GUEVC

Chicken, aubergine, peppers, tomato, onion and garlic baked in a rich Turkish-style sauce; served with rice.

## III · DESSERT · CHOOSE ONE

### FIRIN SUTLAC VEGETARIAN

Traditional Turkish baked rice pudding with cinnamon.

### PISTACHIO BAKLAVA VEGETARIAN

Crisp filo pastry layered with pistachio and syrup.

### ADD A LITTLE ISTANBUL MAGIC

Istanbul Coffee Ritual · £3.90 | Pera 1920 Festive Aperitif · £8.95

*Coffee or tea · lokum · a Message from Old Istanbul*

# THE RENAS FESTIVE DINNER

3 COURSES · £47.90 PER PERSON

A festive Turkish celebration with authentic cold and hot starters, charcoal-grilled favourites, traditional dishes, fish and plant-based choices.

## I · STARTER · CHOOSE ONE

### COLD STARTERS

#### HUMMUS & MUHAMMARA VEGAN

Classic hummus with roasted red pepper and walnut muhammara, pomegranate and warm bread.

#### PATLICAN SALATASI VEGAN

Smoky aubergine with roasted peppers, herbs, garlic and olive oil.

#### CACIK & YAPRAK SARMA VEGETARIAN

Garlic-mint yoghurt with vine leaves filled with aromatic rice and herbs.

### HOT STARTERS

#### FILIBE KOFTE

Renas-style Turkish meatballs with rich tomato sauce, yoghurt and herbs.

#### CALAMARI

Crispy calamari with fresh lemon and house dipping sauce.

#### ARNAVUT CIGERI

Turkish-style lamb liver with sumac onions, parsley and lemon.

#### SUCUK & HALLOUMI

Grilled Turkish beef sausage and halloumi with tomato and peppers.

#### SIGARA BOREGI VEGETARIAN

Crisp filo rolls filled with Turkish white cheese and parsley.

#### FALAFEL VEGAN

Chickpea and herb falafel with hummus and tahini dressing.

## II · MAIN COURSE · CHOOSE ONE

#### ADANA KEBAP

Hand-minced seasoned lamb kebab, bulgur pilavi, grilled tomato and pepper, sumac onion and ezme.

#### TAVUK SIS

Charcoal-grilled marinated chicken, bulgur pilavi, grilled tomato and pepper, sumac onion and garlic yoghurt.

#### ALI NAZIK - LAMB

Charcoal-grilled lamb over smoked aubergine and garlic yoghurt, tomato butter and rice.

#### KUZU GUVEC

Slow-cooked lamb with aubergine, peppers, tomato, onion, garlic and Turkish herbs; served with rice.

#### LEVREK IZGARA

Chargrilled sea bass fillet with herb potatoes, seasonal vegetables and lemon-olive oil dressing.

#### IMAM BAYILDI VEGAN

Aubergine slowly cooked with onion, tomato, garlic and herbs; bulgur pilavi and seasonal salad.

## III · DESSERT · CHOOSE ONE

#### FIRIN SUTLAC

Turkish baked rice pudding with cinnamon and pistachio.

#### WARM PISTACHIO BAKLAVA

Crisp filo, pistachio and syrup with vanilla ice cream.

#### KABAK TATLISI

Slow-cooked pumpkin with tahini, walnut and kaymak-style cream.

ADD THE ISTANBUL COFFEE RITUAL · £3.90

Turkish coffee or traditional tea · lokum · a Message from Old Istanbul

RENAS PRESENTS

# A CHRISTMAS EVENING IN PERA

ISTANBUL · 1920

£59.95 PER PERSON

*Not simply a Christmas dinner.*

**AN EVENING IN ISTANBUL.**

Step through the doors of Renas and into an imagined winter evening in 1920s Pera - candlelight, old Istanbul glamour, Ottoman-inspired flavours, Anatolian charcoal fire and the warmth of Turkish hospitality. From the first aperitif to the final sweet course, each chapter unfolds around the table.

## SEVEN MOMENTS · ONE JOURNEY TO ISTANBUL

### I · ARRIVAL AT PERA

Pera 1920 Aperitif or alcohol-free Ottoman Sherbet, presented as your first welcome to the evening.

### II · THE SULTAN'S FIRST BITE

A delicate filo parcel with Turkish white cheese, pistachio, herbs and pomegranate - one elegant bite to open the table.

### III · THE PERA MEZZE SALON

A generous sharing table of hummus, smoked aubergine, muhammara, whipped yoghurt, winter ezme, zeytinyagli vegetables, pomegranate-herb salad and warm Turkish bread.

### IV · FROM THE OTTOMAN KITCHEN

Sulu Icli Kofte - delicate bulgur dumplings filled with seasoned minced lamb, with aromatic broth poured at the table.

### V · BETWEEN PALACE & FIRE

A small pomegranate, mint and lemon sorbet - a bright pause before the charcoal and palace dishes.

*Pera is the inspiration. Renas is the stage.*

VI · THE PALACE FEAST

# PALACE & FIRE

*Choose your main course*

Ottoman-inspired palace cooking meets the charcoal fire of Anatolia.

FROM THE ANATOLIAN FIRE

PERA PALACE MIXED GRILL

*SIGNATURE*

Lamb chop, lamb shish, chicken shish and Adana kebab with saffron almond pilaf, fire-roasted tomato and pepper, sumac onions and smoked garlic yoghurt.

PERA LAMB SHISH

Charcoal-grilled lamb with saffron almond pilaf, grilled vegetables, sumac onions, smoked garlic yoghurt and pomegranate.

PERA CHICKEN SHISH

Marinated chicken from the charcoal grill with saffron almond pilaf, grilled vegetables, sumac onions and smoked garlic yoghurt.

PERA ADANA KEBAB

Hand-seasoned lamb kebab grilled over charcoal with saffron almond pilaf, grilled vegetables, sumac onions and ezme.

FROM THE PALACE KITCHEN

HUNKAR BEGENDI

The Sultan's Lamb - slow-braised lamb shoulder over smoky aubergine puree, rich tomato-spice sauce, saffron almond pilaf and roasted shallots.

MAHMUDIYYE

Ottoman Palace Chicken with apricot, currants, almonds, cinnamon and cloves, served with saffron rice and winter vegetables.

FROM THE PALACE GARDEN

BORAN-I HASSA

*VEGETARIAN*

Palace-style spinach with garlic yoghurt, caramelised onion, aromatic rice, almonds and pomegranate.

PALACE BOHCA

*VEGAN*

Chard parcel filled with winter vegetables, aromatic rice, pine nuts, currants and herbs, finished with pomegranate-saffron sauce.

VII · PATISSERIE DE PERA

A SWEET FINALE FROM OLD ISTANBUL

Helatiye · warm pistachio baklava · a small chocolate-dipped lokum or candied orange

*An elegant final plate inspired by the meeting of Ottoman sweets and Pera patisserie culture.*

THE ISTANBUL AFTER-DINNER RITUAL · £3.90

Turkish coffee or traditional tea · lokum · a Message from Old Istanbul · rosewater finish

*Candlelight · curated old-Istanbul-inspired music · tableside moments · gracious Turkish hospitality*

A LIMITED, IMMERSIVE CHRISTMAS EXPERIENCE AT RENAS

# YOUR CHRISTMAS TABLE AWAITS

*Surbiton → Istanbul this Christmas*

## THREE WAYS TO CELEBRATE

|                             |        |
|-----------------------------|--------|
| CHRISTMAS LUNCH             | £34.90 |
| FESTIVE DINNER              | £47.90 |
| A CHRISTMAS EVENING IN PERA | £59.95 |

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Perfect for office celebrations, family gatherings, Christmas parties and special occasions. Larger groups are asked to provide advance menu selections so our kitchen can deliver the best possible experience.

### £10 PER PERSON DEPOSIT

*Please advise us of allergies and dietary requirements when booking.*

## RENAS SURBITON

7-9 BRIGHTON ROAD · SURBITON · KT6 5LX

*PERA IS THE INSPIRATION. RENAS IS THE STAGE.*