Türkiye Efes Restaurant, nestled in the bustling Candleriggs area of Glasgow, offers a unique culinary experience that sets it apart from the city's many kebab shops. Opened in 2019 by Serkan Aydin, a passionate advocate for Turkish cuisine, this restaurant has quickly become a favorite for those seeking authentic Turkish flavors.

Serkan Aydin: The Man Behind Turkiye EFES Restaurant

Serkan Aydin's journey to bringing Turkish cuisine to Glasgow began in 1999 when he moved to the city to attend university. While he enjoyed his time in Glasgow, he missed the traditional Turkish food he had grown up with. This longing inspired him to open a restaurant that would share the flavors of his homeland with the people of Glasgow.

Before moving to Glasgow, Serkan gained valuable experience working as a chef in Istanbul for eight years. He and his brother owned a hotel and restaurant, where they perfected their culinary skills. Even after starting a tour operator business in Glasgow, Serkan's dream of opening a Turkish restaurant remained strong. Finally, in 2019, he realized his dream by opening Türkiye Efes.

Bringing Authentic Turkish Cuisine to Glasgow

Opening a Turkish restaurant in Glasgow was not without its challenges. Many people in the city associated Turkish food with doner kebabs and fast food. Serkan wanted to show them that Turkish cuisine is much more diverse and rich.

In the early days of the restaurant, Serkan faced the difficult task of educating customers about Turkish cuisine. However, his passion and dedication paid off. Thanks to positive wordof-mouth and glowing reviews, Türkiye Efes quickly gained popularity. At one point, it was even ranked as one of the top restaurants in Glasgow on TripAdvisor.

A Delicious and Diverse Menu

One of the main reasons people keep coming back to Turkiye EFES Restaurant is the food. The menu is packed with a wide variety of dishes that cater to all tastes. From appetizers to desserts, each dish is carefully crafted with attention to detail and authenticity.

Hot Starters

- Soup of the Day (V): Ask your server £5.95
- Turkish Borek: £6.95
- Falafel (VV): £6.95
- Halloumi (V): £7.95
- **Sucjuk**: £6.95
- Halloumi and Sucjuk: £8.95
- Icu Kofte: £8.95
- Lamb and Hummus: £8.95
- Special Lamb Liver (Arnavut Cigeri): £7.95
- Garlic Mushrooms (V): £6.95
- Mucver (V): £7.95
- **Calamari**: £6.95
- Turkiye Special King Prawn: £7.95
- Special Hot Meze Platter (Serves 2 people): £24.95

Cold Starters

- Hummus (VV): £6.95
- Sarma (VV): £7.95
- Tabbouleh (VV): £6.95
- Cacik (V): £6.95
- Pink Lady (V): £5.95
- Saksaka (V): £6.95
- Spicy Ezme Salad (VV): £6.95
- Baba Ghanoush (V): £6.95
- Patlican Ezme (VV): £6.95
- Mixed Olives (VV): £5.95
- Melon and Feta Cheese (V): £7.95
- Haydari (V): £7.95
- Avocado King Prawn: £9.95
- Special Cold Meze Platter (V) (Serves 2 people): £18.95

Vegetarian Dishes

- Vegetarian Mousakka (V): £17.95
- Vegetarian Casserole (V): £16.95
- Vegetarian Pide (V): £14.95
- Falafel Main (VV): £13.95
- Pan Fried Halloumi (V): £16.95

The Grill Menu

- Lamb Shish: £21.95
- Mix Shish: £21.95
- Lamb Chops: £22.95
- Lamb Chops & Ribs: £22.95
- Lamb Beyti: £18.95
- Lamb Kofte: £18.95
- Adana Kebab: £18.95
- Lamb Kulbasti: £20.95
- Mix Lamb Platter: £25.95
- Lamb Ribs: £19.95
- Chicken Shish: £19.95
- Chicken Beyti: £18.95
- Chicken Wings: £16.95
- Grilled Chicken Thigh: £18.95
- Chicken Kofte: £17.95
- Mix Chicken Platter: £23.95
- Chicken Kulbasti: £18.95

Platters & Mixed Grills

- Türkiye 1 (Serves 2 people): £52.95
- Türkiye 2 (Serves 4 people): £97.95
- Mix Kebab for 1: £29.95

For Beef Lovers

- 10 oz Sirloin Steak: £28.95
- 10 oz Fillet (Medallion): £32.95
- 10 oz Rib-Eye: £28.95
- Türkiye Beef Shish: £24.95

Seafood

- Grilled King Prawn: £20.95
- Whole Seabass (Contains Bones): £20.95
- Seabass Fillet: £19.95
- Grilled Salmon Fillet: £20.95
- Seafood Casserole: £20.95
- King Prawn Casserole: £20.95

House Specials

- Lamb Shish Iskender: £22.95
- Lamb Wrap Beyti: £21.95
- Lamb Shank: £19.95
- Hunkar Begendi: £20.95
- Traditional Lamb Casserole: £19.95
- Lamb Liver (Arnavut Cigeri): £16.95
- Aubergine Ezme Kebab: £19.95
- Lamb Alinazik: £22.95
- Traditional Sac Kavurma: £19.95
- Chicken Shish Iskender: £20.95
- Traditional Chicken Casserole: £18.95
- Chicken Wrap Beyti: £19.95
- Turkiye A La Turca: £19.95

Turkish Pides

- Mince Pide: £13.95
- Lamb Pide: £14.95
- Chicken Pide: £14.95
- Mix Pide: £14.95
- Sucuk Pide: £14.95
- Lahmacun: £6.95
- Cheese Pide VI: £12.95
- Veg Pide: £13.95
- Spinach Pide (VI): £13.95

Sides and Salads

- Avocado Salad (VW): £8.95
- Spicy Ezme Salad (VV): £6.95
- Feta Cheese Salad (V): £8.95
- Mediterranean Salad (VW): £7.95
- Rice (V): £3.95
- Chips: £3.95
- Sauteed Potatoes: £4.95
- Grilled Onion & Peppers: £3.95
- Baloon Bread: £2.95
- Pepper Sauce: $\pounds4.95$
- Chilli & Garlic Sauce: £2.95
- Homemade Spicy Tomato Sauce: £2.95

When They're Open:

- Every day (except Sunday): 12:00 pm Midnight
- Sunday: 10:00 am Midnight

Want to know more?

- Call them at: 0141 553 1577
- Visit them at: 97/99 Candleriggs, Merchant City, Glasgow G1 1NP
- Email them at: info@turkiyeglasgow.co.uk

Last Words

Türkiye Efes Restaurant isn't just a place to eat – it's a window into Turkish culture! They serve yummy food from Turkey, whether you're trying it for the first time or you're a big fan. Serkan Aydin, the chef, makes sure everything is really good and tastes just like it's from Turkey. If you want to try something new and delicious, go to Türkiye Efes!