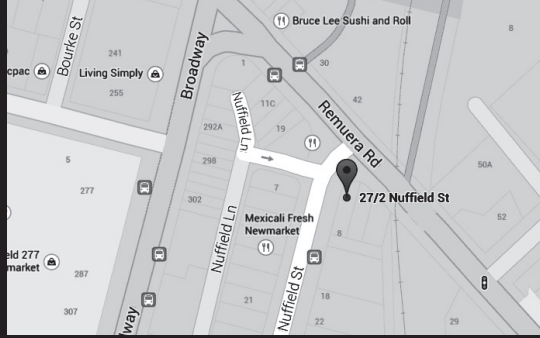


Sautee

TURKISH FUSION BISTRO & BAR



Newmarket
Auckland.


E: info@sautee.co.nz
W: www.sautee.co.nz

Breakfast

French toast

with caramelized banana \$14.5
add bacon + \$4

Cilbir

a Turkish dish of scrambled eggs with garlic yogurt. Sautee special sauce with mint, chilly and extra virgin olive oil, and piece of bread \$16.50 

Sautéed Quinoa and Kale

mushrooms with scrambled eggs on toast
– Chef's special \$19.50 

Rose's Halloumi Cheese

avocado mash, sliced red onion, capers stack
\$16.50
add salmon \$4.5

House made lamb sausages and aegan style eggs, and piece of bread \$15.50

Kiwi classic Benedict

with spinach and house made hollandaise \$13.50
add bacon \$4
add salmon \$4.5

Kiwi classic bacon and eggs on toast

Poached or Fried \$12.5
Scrambled \$14.5

Kiwi favorite blueberry Pancakes

with caramelized banana \$13.5
add bacon \$4




Sautee style scrambled eggs on toast.

with mint and char-grilled tomatoes \$14.5 




 = Can be made Gluten Free  = Vegetarian
 = Vegan

Nibbles



Sev Mamara

freshly sautéed rice puffs with far west spices \$5
  



Olive mix

with sundried tomatoes and homemade gherkins
\$7.5   



Sautee style garlic and herbs bread \$6

add cheese \$2  




Dukkah

with extra virgin olive oil and pide bread \$7.5
 

Sundried tomato Hummus

with extra virgin olive oil and pide bread \$9.5
 

Bakes

roasted potatoes and kumara, with coriander, garlic, lemon zest and green chilly \$7.5
  

Duck fat sautéed veges \$8.5


Small Plates

Homemade Sautee style cabbage **Sarma**
with lamb mince \$14.5 


Chicken nibbles

with almond sauce \$14.50


Gozleme

Turkish savory fillings with special sauce and choice of meat or veges
lamb \$17.5
chicken \$16.5
veges \$12.5 




Pide Pizzas

Home style cooked meat on wood fired pide, sundried tomato hummus and chef's special sauce chicken **\$17.5**
lamb **\$18.5**
beef **\$19.5**
falafels **\$14** 

House made mini Burgers

with homemade bakes and seasonal salad
Fish **\$15.5**
lamb **\$15.5**
beef **\$17**
falafels **\$14** 


Quinoa and Kale Salad

with mushrooms, carrot, beetroot, kumara and olives with seasoned greens and homemade dressing **\$16**   


Sautee special Soup of the day,
please see the waiter

Larger Plates

African style Egg Plant

with beef mince and chick peas rice, tomato and garlic yoghurt sauce **\$23.5** 

Ali Nazik Kebab

skewered beef mince with eggplant garlic yoghurt & Sautee special sauce with mint, chilly and extra virgin olive oil, comes with piece of bread **\$22.5** 


Manti

Turkish style lamb ravioli with garlic yoghurt & Sautee special sauce with mint, chilly and extra virgin olive oil **\$21.5**

Eksili Yuvalama

very traditional Gaziantep dish with lamb, bulgur meatballs, juicy tomatoes and traditional spices **\$24.5**

Baba Ghannus

a Levantine dish of cooked eggplant mixed with onions, tomatoes, capsicum, olive oil and various Middle Eastern seasonings with roasted Chicken **\$22.5**  or roasted Lamb **\$ 26.5** 

Beyti Kebab


lamb rolled with garlic yoghurt, tomato sauce and bread comes with seasonal greens **\$24**

Asian style Prawns



Sautéed with black beans, coriander, lemon and

coriander 150 gm **\$18.5** 250 gm **\$29.5**
500 gm **\$54.95**


Sautee special Fish

with green olives, capers, parsley, seasonal greens **\$24** 

Far Asian style pickled vegetables salad

with garlic yoghurt and bread **\$16.5**  

Rose's Halloumi Cheese

avocado mash, sliced red onion, capers stack **\$16.50** 
add salmon **\$4.5**



Sides

Bakes

roasted potatoes and kumara, with coriander, garlic and green chilly **\$7.5**   

Duck fat Sautéed veges \$8.5



Homemade Greek Salad

small **\$7.5**
Larger size **\$12.5**  

Side of Halloumi Cheese \$5.5

Sautee style garlic and herbs bread \$6


add cheese **\$2**  

Side of pide bread \$4.5

Desserts


Caramelized Pumpkin and apricot fusion

with Kapiti Vanilla Ice Cream **\$12.50** 


Revani

freshly made sweet semolina with Kapiti Vanilla Ice Cream **\$12.5**

Gluten Free Chocolate slice

with Kapiti Vanilla Ice Cream **\$12.5** 

Dry fruit compote

with Kapiti Vanilla Ice Cream **\$13.5** 

Muhallebi

thickened milk pudding with perfumed water **\$9.5** 

Cheese platter

selection of chef's favorite cheese with assorted condiments **\$15.5**

Affagato

Kapiti vanilla Ice Cream with an espresso & choice of liquor **\$14.5** 