NAR Delivery

Enjoy the Nar kitchen's signature flavours at your place. Freshly prepared dishes with Authentic Turkish tastes, delivered islandwide for orders of S$300 and above, ideal for gatherings, celebrations and special occasions.

Dips / Mezzes

Daily and freshly prepared Mediterranean Vegetarian dips.

Hummus — $21
Chickpeas, tahini, garlic, lemon juice & cumin.
GLUTEN FREE | VEGETARIAN | VEGAN

Bell Pepper Hummus — $24
Hummus mixed with baked red bell peppers, served with cherry tomatoes.
GLUTEN FREE | VEGETARIAN | VEGAN

Hummus with Baked Pumpkin & Walnuts — $26
Hummus served with baked butternut pumpkin & walnuts.
GLUTEN FREE | VEGETARIAN | VEGAN

Fava — $23
A delightful Mediterranean appetiser of dried broad beans, onion and extra virgin olive oil, finished with fresh dill.
GLUTEN FREE | VEGETARIAN | VEGAN

Artichokes — $24
2 pieces of artichoke bottoms covered with broad beans and edamame, onion and dill.
GLUTEN FREE | VEGETARIAN | VEGAN

Stuffed Grape Leaves — $89
50 pieces of grape leaves stuffed with rice, pine nuts, raisins and Mediterranean spices.
GLUTEN FREE | VEGETARIAN | VEGAN

Eggplant Begendi — $23
A classical Ottoman dish of buttery smoked eggplant.
VEGETARIAN

Smoked Eggplant — $23
A smoked eggplant spread with black pepper, sumac, onion, vinegar & parsley.
GLUTEN FREE | VEGETARIAN | VEGAN

Smoked Bell Peppers — $23
A smoked spread of bell peppers with black pepper, garlic, vinegar & parsley.
GLUTEN FREE | VEGETARIAN | VEGAN

Tzatziki — $23
A refreshing Mediterranean favourite. Yogurt mixed with cucumber, garlic, dill & fresh herbs.
GLUTEN FREE | VEGETARIAN

Passion Fruit Leek with Carrots — $25
Leeks with basmati rice, passion fruits & carrots.
GLUTEN FREE | VEGETARIAN | VEGAN

Tomato & Cucumber Salad — $21
A classical Turkish salad of colourful tomatoes, cucumber and red onion.
GLUTEN FREE | VEGETARIAN | VEGAN

Kale Tabbouleh — $28
Finely chopped kale, fresh herbs, fine bulghur, tomato, cucumber, avocado.
VEGETARIAN | VEGAN

Topik — $32
Chickpeas & potato based dough filled with caramelized onions, pine nuts, tahini and raisins.
GLUTEN FREE | VEGETARIAN | VEGAN

Vegetarian Dishes

Falafel with Avocado Mustard Sauce — $28
5 pieces of falafel balls served with avocado and mustard sauce.
VEGETARIAN | VEGAN

Zucchini Patties (Mucver) — $27
Grated zucchini mixed with fresh herbs & feta cheese.
VEGETARIAN

Pumpkin & Leek Risotto — $32
Risotto with butternut pumpkin, parmesan and grilled leeks.
VEGETARIAN

Fried Feta Cheese Rolls — $89
25 pieces of fried rolls with feta cheese and fresh herbs.
VEGETARIAN

Meat & Chicken Dishes

Chicken Shish with Baked Sweet Potato — $30
Marinated chicken breast served with baked sweet potato.
GLUTEN FREE

Wagyu Beef Meatballs — $30

Minced Beef Stuffed Eggplant (Karniyarik) — $32
2 pieces of baked eggplant stuffed with minced beef.
GLUTEN FREE

Deep Fried Rice & Wagyu Beef Meatballs (Kadinbudu) — $32
A classical Ottoman palace dish of deep-fried meatballs made with wagyu minced beef, cooked rice and eggs.

Lamb Shish with Eggplant Begendi — $38
Marinated lamb served with begendi, a classical Ottoman dish of smoked buttery eggplant puree.

Hunkar Begendi — $40
A classical Ottoman dish. Slow-cooked lamb leg served with eggplant begendi.

Tepsi Kebab — $44
Minced beef mixed with onions, garlic, parsley, Mediterranean spices, butter and tomato paste.
GLUTEN FREE

Wagyu Beef Kibbeh — $99
15 pieces. A deep-fried dish of bulgur-semolina paste surrounding a filling of spiced wagyu minced beef.

Seafood Dishes

Seafood Risotto — $34
Risotto with grilled prawns, squid, tomato salsa.
GLUTEN FREE

Coconut Crab Risotto — $34
Risotto with coconut milk, parmesan and crab meat.
GLUTEN FREE

Tiger Prawns with Avocado & Mustard Sauce — $34
Tiger prawns served with avocado mustard sauce.
GLUTEN FREE

Grilled Octopus with Eggplant Begendi — $42
Grilled octopus leg marinated with spices and extra virgin olive oil, served with eggplant begendi.