



KERVAN KITCHEN

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A LA CARTE MENU

COLD APPETIZERS

OLIVES (V)	5.5
Marinated Mediterranean olives.	
HUMMUS (V)	5.5
Chickpeas blended with tahini, garlic, lemon and olive oil.	
TARAMA	5.5
Creamy smoked cod roe blended with lemon and olive oil.	
TZATZIKI (V)	5.5
Creamy Greek yoghurt with cucumber, garlic, lemon, olive oil and mint.	
BABA GANOUSH (V)	6
Smoked aubergine, tahini, fresh garlic, yoghurt, lemon and olive oil.	
PATLICAN SOSLU (V)	6
Fried aubergines and peppers in a rich tomato sauce.	
BEETROOT TABOULEH (V)	6
Roasted beetroot, bulgur wheat, parsley, mint, fresh lemon, olive oil and pomegranate.	

COLD APPETIZER PLATTER
Hummus, Tarama, Tzatziki, Baba Ganoush, Patlican Soslu, Beetroot Tabouleh
18

HOT APPETIZERS

LAHMACUN	7.5
Traditional thin and crispy Turkish Style pizza with minced lamb, onions and peppers.	
SUCUK	7.5
Grilled Turkish spicy beef sausage.	
HALLOUMI (V)	8
Grilled Cypriot halloumi cheese.	
HALLOUMI FRIES (V)	8.5
Deep fried molten halloumi fries served with sweet chilli sauce.	
SAUTÉED HALLOUMI & SPINACH (V)	8.5
Halloumi cheese with sautéed spinach and onions in a creamy sauce.	
SIGARA BOREGI (V)	8.5
Deep fried cheesy pastry rolls stuffed with feta cheese and spinach.	
BEEF CIGAR ROLLS	8.5
Deep fried pastry rolls stuffed with sautéed minced beef, onion and parsley.	
CREAMY MUSHROOMS (V)	8.5
Baby button mushrooms sautéed in a creamy garlic and cheesy sauce.	
FALAFEL (V)	8.5
Deep fried chickpea and fava bean balls spiced with cumin, paprika and fresh herbs.	
CHICKEN LIVERS	8
Sautéed chicken livers spiced with cumin and paprika served with sumac and red onion salad.	
HUMUS KAVURMA (N)	9.5
Pan fried diced lamb served on a bed of humus.	
BBQ WINGS	8
Succulent wings dipped in sweet and tangy BBQ sauce.	

HOT APPETIZER PLATTER
Sucuk - Sigara Boregi Halloumi - Falafel - Calamari
For 2 £20 For 4 £30

FISH APPETIZERS

WHITEBAIT	8
Crispy fried whitebait served with fresh lemon and tartar sauce.	
CRISPY CALAMARI	9
Fried crispy squid served with fresh lemon and tartar sauce.	
BUTTERFLY PRAWNS	8
Sautéed king prawns in butter, garlic, white wine and herbs.	
PAN FRIED PRAWNS	9
Sautéed peeled king prawns served in a rich tomato, garlic and white wine sauce.	
CRISPY TEMPURA PRAWNS	9
King prawns in a light tempura batter.	
CRAYFISH & AVOCADO COCKTAIL	9
Fresh crayfish served with watercress salad and Marie Rose sauce.	
GRILLED OCTOPUS	9
Marinated octopus served with sautéed baby potatoes.	
SEARED SCALLOPS	11
Pan seared scallops served with a basil infused pomme puree.	

FISH APPETIZER PLATTER
Crispy Calamari, Whitebait, Grilled Octopus, Butterfly Prawns, Crayfish & Avocado Cocktail
22

VEGETARIAN DISHES

All Served with rice and salad	
FALAFEL (V) (VG)	17.5
Deep fried chickpea and fava bean balls spiced with cumin, paprika and fresh herbs served on a bed of hummus.	
VEGETARIAN KEBAB (V) (VG)	18
Grilled onion, mixed bell peppers, mushrooms, aubergine, courgettes in a special tomato sauce.	
IMAM BAYILDI (V) (VG)	18
Roasted aubergine stuffed with stewed tomatoes, onions and garlic.	
SAUTÉED ASPARAGUS AND HALLOUMI (V)	20
Asparagus, peppers, onions, mushrooms and baby potatoes topped with halloumi cheese.	

SALADS

ÇOBAN SALAD (V)	6
Diced tomatoes, cucumbers, parsley and onions seasoned with sumac, drizzled with olive oil and pomegranate molasses.	
EZME SALAD (V)	7
Finely chopped tomatoes, red onion, peppers, garlic and parsley in a chilli and pomegranate molasses dressing.	
GREEK SALAD (V)	7.5
Chopped tomatoes, onions, cucumber mixed with feta cheese and olives.	
CAESAR AVOCADO SALAD	14
(Chicken or Halloumi) Mixed leaves, croutons, avocado and Caesar sauce served with choice of chicken fillets or Halloumi cheese	

SIDES

CHIPS	3.5
RICE	3.5
BULGUR	3.5
CREAMY MASH	5
SAUTÉED POTATOES	5
MIXED VEGETABLES	6
ASPARAGUS	6

MAIN COURSES

All served with rice & salad. Please ask your waiter for gluten free option	
CHICKEN WINGS	19
Grilled marinated Chicken wings.	
CHICKEN BEYTI	20
Grilled minced chicken with a hint of garlic and parsley.	
CHICKEN SHISH	21
Grilled skewered chunks of marinated chicken breast.	
CHICKEN SPECIAL	22
Lean chunks of chicken breast skewered with peppers and mushroom.	
LAMB BEYTI	20
Grilled minced lamb, seasoned with garlic and parsley.	
ADANA KOFTE	20
Minced lamb mixed with herbs, onions, peppers and parsley.	
LAMB SHISH	23
Skewered chunks of marinated lamb fillet.	
LAMB RIBS	23
Grilled seasoned lamb ribs.	
LAMB CHOPS	27
Grilled lamb cutlets.	
LAMB KULBASTI	27
Grilled Turkish style marinated lamb steak.	
KERVAN COMBINATION	23
Your choice of two : Chicken Shish, Lamb Shish, Adana Kofte.	
MIXED KEBAB	27
Combination of Chicken Shish, Lamb Shish and Adana Kofte.	
MIXED CHICKEN	26
Chicken Shish (4pcs), Chicken Beyti (1 Skewer), Chicken Wings (4pcs)	
MIXED CHOPS	26
Lamb Chops (2 pcs), Lamb Ribs (4pcs)	
MIXED LAMB	30
Lamb Shish (4pcs), Adana Kofte (1 skewer), Lamb Chops (1 pc), Lamb Ribs (2pcs)	

KERVAN SPECIAL PLATTER
(For 2-3 people)
Cold Appetizer Platter, Combination of 4pcs Chicken Shish, 4pcs Lamb Shish, 1 Skewer Adana Kofte, 1 Skewer Chicken Beyti 8pcs Chicken Wings, 4pcs Lamb Ribs, 2pcs Lamb Chops
Served Rice, Bulgur wheat and Salad.
90

HOUSE SPECIALS

CHICKEN ASPARAGUS	21
Sautéed chicken breast in a creamy white wine and garlic sauce with asparagus. Served with rice and salad.	
CHICKEN CASSEROLE	21
Succulent pieces of Chicken, mushroom, peppers and onions in a homemade tomato sauce. Served with rice and salad.	
CHEF’S SPECIAL CHICKEN	22
Succulent pieces of Chicken, mushroom, peppers, asparagus, spinach, halloumi cheese a hint of garlic in creamy turmeric sauce. Served with rice and salad.	
LAMB CASSEROLE	21
Succulent pieces of lamb, mushrooms, peppers and onions in tomato sauce. Served with rice and salad.	
LAMB KLEFTIKO	23
Slow roasted lamb shank cooked in a rich tomato sauce with carrots, onions and celery, served on a bed of mashed potatoes.	
KARNIYARIK	20
Roasted aubergine, stuffed with sautéed lamb, chopped onions, garlic and tomatoes. Served with rice and salad.	

PASTAS

CHICKEN & MUSHROOM PENNE	18
Penne pasta with chicken breast, mushrooms and onion in a white creamy sauce.	
PRAWN PENNE	20
Penne pasta with prawns, mushrooms and onion in homemade tomato sauce.	
LOBSTER TAGLIATELLE	22
Fresh tagliatelle in a rich tomato sauce with onion, garlic, white wine and half a lobster.	
SPAGHETTI BOLOGNESE	20
Spaghetti with a slow cooked meat ragú sauce made with carrots, celery, onions and tomatoes.	

YOGHURT DISHES

All served with rice and salad	
ADANA KOFTE WITH YOGHURT	22
Grilled lean, tender minced lamb chopped and served on a bed of diced crispy bread, topped with tomato sauce, yoghurt and melted butter.	
LAMB SHISH WITH YOGHURT	24
Skewered chunks of marinated lamb fillets, grilled over charcoal, chopped and laid on a bed of diced crispy bread , topped with tomato sauce , yoghurt and melted butter.	
CHICKEN SHISH WITH YOGHURT	24
Skewered chunks of marinated Chicken breast, grilled over charcoal, chopped and laid on a bed of diced crispy bread, topped with tomato sauce, yoghurt and melted butter.	
MIXED SHISH WITH YOGHURT	24
Skewered chunks of marinated lamb fillets and chicken breast, grilled over charcoal, chopped and laid on a bed of diced crispy bread, topped with tomato sauce, yoghurt and melted butter.	
SARMA LAMB BEYTI	24
Grilled minced lamb mixed with peppers, garlic and spices, wrapped in tortilla bread, laid on a bed of yoghurt, drizzled with tomato sauce and melted butter.	
SARMA CHICKEN BEYTI	24
Grilled minced chicken breast mixed with peppers, garlic and spices, wrapped in tortilla bread, laid on a bed of yoghurt, drizzled with tomato sauce and melted butter.	
ALI NAZIK	24
(Your choice of lamb shish, chicken shish or Adana) Served on smoked aubergines and garlic yoghurt sauce, topped with melted butter.	

SEAFOOD

GRILLED SALMON	24
Marinated Salmon fillet cooked on charcoal grill, served with mashed potato, mixed seasonal vegetables and creamy dill sauce.	
GRILLED SEA BASS	24
Marinated whole sea bass cooked on charcoal grill, served with rice and salad.	
SEA BASS FILLET	24
Freshly marinated sea bass fillets cooked in a pan served with mashed potato, mixed seasonal vegetables and creamy dill sauce.	
PRAWN CASSEROLE	24
Peeled king prawns cooked in a pan with mixed peppers, mushrooms and onions in a tomato sauce. Served with rice and salad.	
GRILLED MIXED SEAFOOD	26
Marinated tiger prawns, monk fish, salmon and vegetables cooked on charcoal grill, served with rice and salad.	
GRILLED TIGER PRAWNS	26
Marinated tiger prawns cooked on charcoal grill, served with rice and salad.	
PAN FRIED TIGER PRAWNS	26
Succulent tiger prawns in garlic butter, served with chips and salad.	

KIDS

All served with chips.	
CHICKEN NUGGETS	8.5
CHICKEN BURGER	9
CHEESE BURGER	10
CHICKEN SHISH	10
CHICKEN WINGS	10
ADANA KOFTE	10
LAMB SHISH	11

(V) = Vegetarian • (VG) = Vegan • (N) = Nut
FOOD ALLERGIES & INTOLERANCES:
Please speak to our staff if you would like more information about the ingredients in your meal, when making your order. The majority of our dishes contain bones and the bread has contact with cooked meat. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.