



KERVAN KITCHEN

TAKEAWAY MENU

OPENING HOURS

Open 7 days a week

Mon - Sat: 12:00pm - 11:00pm

Sun: 12:00pm - 10:00pm

160-162 Balgores Lane, Gidea Park, Romford RM2 6BS

TEL: 01708 459 446

✉ gideapark@kervan-kitchen.com

🌐 www.kervan-kitchen.com



@KERVANKITCHEN



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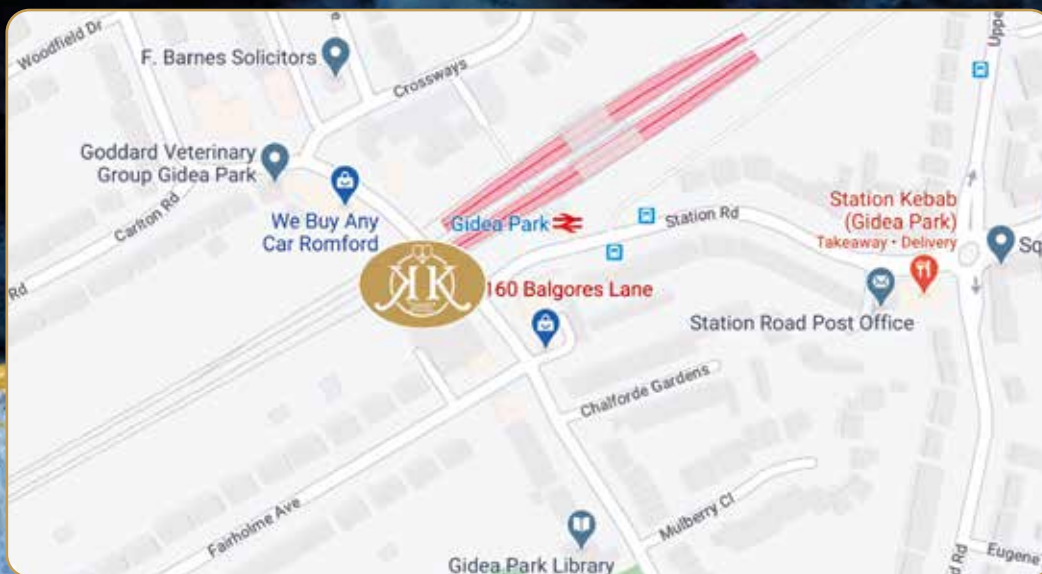
SCAN TO CALL

LUNCH EXPRESS MENU

ONLY AVAILABLE TO DINE IN

Monday - Friday 12noon - 4pm

TWO COURSES 14.95



COLD APPETIZERS

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

COLD APPETIZER PLATTER

Hummus, Tarama, Tzatziki, Baba Ganoush, Patlican Soslu, Beetroot Tabouleh

13

HOT APPETIZERS

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

HOT APPETIZER PLATTER

Sucuk - Sigara Boregi
Halloumi - Falafel - Calamari

15

FISH APPETIZERS

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

FISH APPETIZER PLATTER

Crispy Calamari, Whitebait, Grilled Octopus, Butterfly Prawns, Crayfish & Avocado Cocktail

17

VEGETARIAN DISHES

All served with rice and salad

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

SALADS

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

SIDES

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|-------------|-----|------------------|---|
| CHIPS | 3.5 | SAUTÉED SPINACH | 4 |
| RICE | 3 | SAUTÉED POTATOES | 5 |
| BULGUR | 3 | MIXED VEGETABLES | 5 |
| CREAMY MASH | 4 | ASPARAGUS | 5 |

MAIN COURSES

All served with rice & salad.

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| CHICKEN WINGS | 14 |
| Grilled marinated Chicken wings. | |
| CHICKEN BEYTI | 13 |
| Grilled minced chicken with a hint of garlic and parsley. | |
| CHICKEN SHISH | Sml 11 Lrg 14.5 |
| Grilled skewered chunks of marinated chicken breast. | |
| CHICKEN SPECIAL | Sml 12 Lrg 15 |
| Lean chunks of chicken breast skewered with peppers and mushroom. | |
| LAMB BEYTI | 14 |
| Grilled minced lamb, seasoned with garlic and parsley. | |
| ADANA KOFTE | Sml 11 Lrg 14 |
| Minced lamb mixed with herbs, onions, peppers and parsley. | |
| LAMB SHISH | Sml 12 Lrg 16 |
| Skewered chunks of marinated lamb fillet. | |
| LAMB RIBS | 17 |
| Grilled seasoned lamb ribs. | |
| LAMB CHOPS | 20 |
| Grilled lamb cutlets. | |
| LAMB KULBASTI | 18 |
| Grilled Turkish style marinated lamb steak. | |
| KERVAN COMBINATION | 16 |
| Your choice of two : Chicken Shish, Lamb Shish, Adana Kofte. | |
| MIXED KEBAB | 19 |
| Combination of Chicken Shish, Lamb Shish and Adana Kofte. | |
| MIXED CHICKEN | 18 |
| Chicken Shish (4pcs), Chicken Beyti (1 Skewer), Chicken Wings (4pcs) | |
| MIXED CHOPS | 20 |
| Lamb Chops (2 pcs), Lamb Ribs (4pcs) | |
| MIXED LAMB | 22 |
| Lamb Shish (4pcs), Adana Kofte (1skewer), Lamb Chops (1pc), Lamb Ribs (2pcs) | |
- ### KERVAN SPECIAL

(For 2-3 people)

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.

55

HOUSE SPECIALS

- CHICKEN ASPARAGUS**
Sautéed chicken breast in a creamy white wine and garlic sauce with asparagus. Served with rice and salad.
- CHICKEN CASSEROLE**
Succulent pieces of Chicken, mushroom, peppers and onions in a homemade tomato sauce. Served with rice and salad.
- LAMB CASSEROLE**
Succulent pieces of lamb, mushrooms, peppers and onions in tomato sauce. Served with rice and salad.
- LAMB KLEFTIKO**
Slow roasted lamb shank cooked in a rich tomato sauce with carrots, onions and celery, served on a bed of mashed potatoes.

KIDS

All served with chips

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| CHICKEN NUGGETS | 8 | CHICKEN WINGS | 10 |
| CHICKEN BURGER | 8 | ADANA KOFTE | 10 |
| CHEESE BURGER | 9 | LAMB SHISH | 11 |
| CHICKEN SHISH | 10 | | |

YOGHURT DISHES

All served with rice and salad

- YOGHURT KEBAB (CHICKEN/LAMB/ADANA)**
Served on a bed of diced crispy bread, topped with tomato sauce, yoghurt and melted butter.
- SARMA BEYTI (CHICKEN/LAMB)**
Wrapped in tortilla bread, laid on a bed of yoghurt, drizzled with tomato sauce and melted butter.
- ALI NAZIK (CHICKEN/LAMB/ADANA)**
Served on smoked aubergines and garlic yoghurt sauce, topped with melted butter.

PASTAS

- CHICKEN & MUSHROOM PENNE**
Penne pasta with chicken breast, mushrooms and onion in a white creamy sauce.
- PRAWN PENNE**
Penne pasta with prawns, mushrooms and onion in homemade tomato sauce.
- SPAGHETTI BOLOGNESE**
Spaghetti with a slow cooked meat ragù sauce made with carrots, celery, onions and tomatoes.

SEAFOOD

- GRILLED SALMON**
Marinated Salmon fillet cooked on charcoal grill, served with mashed potato, mixed seasonal vegetables and creamy dill sauce.
- GRILLED SEA BASS**
Marinated whole sea bass cooked on charcoal grill, served with rice and salad.
- SEA BASS FILLET**
Freshly marinated sea bass fillets cooked in a pan served with mashed potato, mixed seasonal vegetables and creamy dill sauce.
- PRAWN CASSEROLE**
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**
Marinated tiger prawns, monk fish, salmon and vegetables cooked on charcoal grill, served with rice and salad.
- GRILLED TIGER PRAWNS**
Marinated tiger prawns cooked on charcoal grill, served with rice and salad.

DESSERTS

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| RICE PUDDING | 4 | BAKLAVA | 6 |
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(V) = Vegetarian dishes.

FOOD ALLERGIES & INTOLERANCES: Please direct any enquiries related to food allergies or intolerance to your server prior to ordering. All prices includes VAT. The majority of our fish and meat dishes contain bones.