

COLD APPETIZERS

OLIVES (V) Marinated mixed olives	4.2
HUMMUS (V) A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil	4.5
TARAMA Date of smoked cod roe, extra virgin olive oil	4.5
TZATZIKI (V) Finely grated cucumber dressed with yoghurt, mint, garlic and olive oil	4.5
BABA GANOUSH (V) Smoked aubergine mixed with tahini and garlic yoghurt and fresh lemon juice	4.5
PATLICAN SOSLU (V) Roasted aubergine and mix peppers in tomato sauce	4.5
YAPRAK SARMA (V) Stuffed vine leaves with rice and pine kernels, served with cacik	4.5

COLD APPETIZER PLATTER

Olives • Hummus • Tarama • Cacik
Baba Ganoush • Patlican Soslu

13

FISH APPETIZERS

WHITEBAIT Crispy fried whitebait served with fresh lemon and tartare sauce	6
BUTTERFLY PRAWNS Sautéed in butter, garlic, white wine and herbs	7
KURO PRAWNS Bed of basil puree, served with sweet chilli	7
CRISPY CALAMARI Fried crispy squid served with fresh lemon and tartare sauce	7
PAN FRIED PRAWNS Sautéed peeled king prawns served in a rich tomato, garlic and white wine sauce	7
CRAYFISH & AVOCADO COCKTAIL Fresh crayfish served with watercress salad and marie rose sauce	7
GRILLED OCTOPUS Marinated tender octopus in oregano, olive oil and lemon juice	8
SEARED SCALLOPS Pan seared scallops cooked in double cream, malibu mint and basil sauce served with mash potato	8.5

FISH APPETIZER PLATTER

Crispy Calamari • Whitebait
Kuro Prawns • Grilled Octopus • Butterfly Prawns
Crayfish & Avocado Cocktail

17

SIDES

CHIPS	3.5	SAUTÉED POTATOES	4
RICE	3.5	SAUTÉED SPINACH	4
COUSCOUS (Bulgur)	3.5	MIXED VEGETABLES	5
CREAMY MASH	4	ASPARAGUS	5
MUSHROOMS	4		

HOT APPETIZERS

SUCUK Grilled Turkish spicy beef sausage	5.5
HALLOUMI (V) Grilled Cypriot halloumi cheese	5.5
CHICKEN LIVERS Sautéed chicken livers in a spiced cumin and red wine glaze served with fresh red onion	6
HALLOUMI FRIES (V) Deep fried halloumi fries served with sweet chilli sauce	5.5
SAUTÉED HALLOUMI & SPINACH (V) Halloumi cheese, roasted with onions, mushrooms and spinach in creamy white sauce	8.5
SIGARA BOREGI (V) Baby button mushrooms sautéed in a creamy garlic and cheesy sauce	6.5
CREAMY MUSHROOM (V) Baby button mushrooms sautéed in a creamy garlic and cheesy sauce	6
FALAFEL (V) Deep fried chickpea and fava beans balls spiced with cumin, paprika and fresh herbs	6
HUMUS KAVURMA Pan fried diced lamb served on a bed of humus	7

HOT APPETIZER PLATTER

Sucuk • Sigara Boregi
Halloumi • Falafel • Calamari

15

VEGETARIAN DISHES

All served with rice and salad

FALAFEL (V) Deep fried chickpea and fava bean balls spiced with cumin, paprika and fresh herbs served with humus	14
VEGETARIAN KEBAB (V) Grilled vegetables in a special tomato sauce	15
IMAM BAVILDI (V) Roasted aubergine stuffed with stewed tomatoes, onion and garlic	15
SAUTÉED ASPARAGUS & HALLOUMI (V) Asparagus, peppers, onions, mushrooms and baby potatoes topped with halloumi cheese	15

SALADS

COBAN SALAD (V) Diced tomatoes, cucumbers, parsley and onions seasoned with sumac, drizzled with olive oil pomegranate molasses	5
EZME SALAD (V) Finely chopped tomato, red onion, peppers, garlic and parsley in a chili and pomegranate molasses dressing	5.5
GREEK SALAD (V) Chopped tomatoes, onions, cucumber mixed with feta cheese and olives, dressed with pomegranate sauce and olive oil	5
CAESAR AVOCADO SALAD Mixed leaves, croutons, avocado and Caesar sauce. Served with choice of halloumi cheese or chicken filets	9

DESSERTS

RICE PUDDING	3.5	BAKLAYA	5
--------------	-----	---------	---

GRILLS

All served with rice and salad

CHICKEN WINGS Marinated chicken wings, grilled on skewers	13
CHICKEN BEYTI Grilled minced chicken, seasoned with garlic	13
LAMB BEYTI Grilled minced lamb, seasoned with garlic	13
CHICKEN SHISH Skewered chunks of marinated chicken breast	SML 10 LRG 13.5
ADANA KOFTE Minced lamb mixed with herbs, onions and peppers	SML 10 LRG 12.5
CHICKEN SPECIAL Lean chunks of chicken breast, skewered with peppers and mushrooms	SML 11 LRG 15
LAMB SHISH Skewered chunks of marinated lamb fillet	SML 11 LRG 15
LAMB RIBS Grilled lamb ribs	16.5
KERVAN COMBINATION Your choice of 2: Chicken Shish, Lamb Shish, Adana Kofte	15
LAMB CHOPS Grilled lamb cutlets	19
MIXED KEBAB Combination of Chicken Shish, Lamb Shish and Adana Kofte	19
LAMB KULBASTI Turkish style marinated lamb steak, grilled over charcoal	17

KERVAN SPECIAL

(For 2 - 3 people)

Combination of Chicken Shish • Lamb Shish
Adana Kofte • Chicken Wings • Lamb Ribs
Lamb Chops • Chicken Beyti
Served with rice, bulgur and salad

45

HOUSE SPECIALS

CHICKEN A LA CREAM Succulent pieces of chicken, mushroom, peppers and onions in a creamy white sauce, served with rice and salad	16
LAMB CASSEROLE Succulent pieces of lamb, mushrooms, peppers and onions in a tomato sauce, served with rice and salad	16
CHICKEN CASSEROLE Succulent pieces of chicken, mushrooms, peppers and onions in a tomato sauce, served with rice and salad	16
CHEF'S SPECIAL CHICKEN Succulent pieces of lamb, mushrooms, peppers and onions in a tomato sauce, served with rice and salad	16
LAMB SHANK Slow roasted lamb shank cooked in a rich tomato sauce with carrots, onions and celery, served on a bed of mashed potato	17

KIDS

All served with chips. Only for 3-13 years old.

CHICKEN NUGGETS	8	CHICKEN SHISH	10
CHEESE BURGER	9	CHICKEN WINGS	10
CHICKEN BURGER	9	ADANA KOFTE	10

YOGHURT DISHES

All served with rice and salad

ADANA KOFTE WITH YOGHURT Grilled lean, tender minced lamb, skewered and grilled over hot charcoal, chopped and served on crispy bread, topped with yoghurt, tomato sauce and hot butter	16
CHICKEN SHISH WITH YOGHURT Skewered chunks of marinated chicken breast, grilled over hot charcoal, chopped and served on crispy bread, topped with yoghurt, tomato sauce and hot butter	17
LAMB SHISH WITH YOGHURT Skewered chunks of marinated lamb fillet, grilled over hot charcoal, chopped and served on crispy bread, topped with yoghurt, tomato sauce and hot butter	18
MIXED SHISH WITH YOGHURT Grilled marinated chicken breast and lamb, grilled over hot charcoal, chopped and laid on a bed of diced crispy bread, topped with tomato sauce and melted butter	18
SARMA LAMB BEYTI 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	18
SARMA CHICKEN BEYTI 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	18
ALI NAZIK LAMB Smoked and pureed aubergines mixed with garlic yoghurt sauce, topped with cubes of grilled lamb and drizzled with melted butter	17
ALI NAZIK - CHICKEN Smoked and pureed aubergines mixed with garlic yoghurt sauce, topped with cubes of grilled chicken and drizzled with melted butter	17
ALI NAZIK - ADANA Smoked and pureed aubergines mixed with garlic yoghurt sauce, topped with slices of long minced lamb and drizzled with melted butter	17

SEAFOOD

GRILLED SALMON Marinated salmon fillet cooked on charcoal grill, served with rice and salad	19
GRILLED SEA BASS Marinated whole sea bass cooked on charcoal grill, served with rice and salad	19
SEA BASS FILLET Freshly marinated sea bass fillets, cooked in a pan with baby potatoes, mushrooms, asparagus, onions, courgette and peppers in the Chef's special creamy mustard sauce	19
PRAWN CASSEROLE Peeled king prawns cooked in a pan with mixed peppers, mushrooms and onions in a tomato sauce, served with rice and salad	18
GRILLED MIXED SEAFOOD Marinated tiger prawns, monk fish, salmon and vegetables cooked on charcoal grill, served with rice and salad	19
GRILLED TIGER PRAWNS Marinated tiger prawns cooked on charcoal grill, served with rice and salad	20

(V) = Vegetarian dishes. **FOOD ALLERGIES & INTOLERANCES:** Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our fish and meat dishes contain bones. 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.