

SOFT DRINKS

COKE - DIET COKE - COKE ZERO	330ml	2.8
FANTA - SPRITE	330ml	2.8
SALGAM SPICY TURNIP		2.2
RIBENA	[Blackcurrant / Strawberry]	2.2
GINGER BEER		2.4
BOTTLE SPARKLING / STILL WATER	330ml	2.6
LARGE BOTTLE SPARKLING / STILL WATER	750ml	4
TONIC WATER		2.4
AYRAN		
FRESH ORANGE JUICE	Jug	11.5
JUICE	Apple / Pineapple / Cranberry / Mango / Lychee / Lemonade	2.6
JUG OF JUICE	Apple / Pineapple / Cranberry / Mango / Lychee / Lemonade	9.5

MOCKTAILS

SAFE SEX ON THE BEACH	Grenadine, Orange, Peach, Lychee Juice	6.5
VIRGIN PINA COLADA	Double Cream, Coconut, Pineapple Juice	6.5
NOJITO	Mint, Lime, Sugar, Apple, Sprite	6.5
STRAWBERRY NOJITO	Strawberry, Fresh Mint, Lime Juice, Soda, Sugar Syrup	6.5
PASSION FRUIT NOJITO		6.5
	Passion Fruit, Fresh Mint, Lime Juice, Soda, Sugar Syrup	
CAMEL PUNCH	Mango, Lychee, Pineapple, Blackcurrant Juice	6.5
PASSION FIZZ	Passion Fruit, Lime Juice, Coconut Syrup, Mango Juice, Lemonade	6.5
BERRY BLAST	Strawberry, Blackberry, Blueberry, Lemon Juice, Vanilla Syrup	6.5

COCKTAILS

CLASSIC MOJITO	Rum, Fresh Mint, Lime, Soda, Sugar Syrup	8.9
STRAWBERRY MOJITO		8.9
	Rum, Strawberry, Fresh Mint, Lime Juice, Soda, Sugar Syrup	
PASSION FRUIT MOJITO		8.9
	Rum, Passion Fruit, Fresh Mint, Lime Juice, Soda, Sugar Syrup	
PINA COLADA	Malibu, Coconut, Pineapple Juice	8.9
COSMOPOLITAN	Cointreau, Vodka, Lime Juice, Cranberry Juice	8.9
STRAWBERRY DAIQUIRI	Rum, Syrup, Lime Juice, Strawberry	8.9
PORNSTAR MARTINI	Vanilla, Vodka, Passion Fruit and Liqueur	8.9
MARGARITA	Tequila with Cointreau and Fresh Lemon Juice	8.9
LYCHEE MARTINI	Vanilla, Vodka, Lychee and Liqueur	8.9
SEX ON THE BEACH		8.9
	Vodka, Tequila, Peach Liqueur, Grenadine and Orange Juice	
BRAMBLE	Gin, Lime Cordial, Elderflower, Blackcurrant	8.9
DARK & STORMY	Rum, Ginger Beer, Lime Juice, Angostura Bitters	8.9
ROSE SANGRIA	Rose Wine, Elderflower, Strawberry Juice	8.9
OLD FASHIONED MAPLE	Jack Daniels, Maple Syrup, Angostura Bitters	8.9

SPIRITS

	25ml	50ml	Bottle
JACK DANIELS	4.5	6	49
GORDONS GIN	3.5	5	49
SMIRNOFF VODKA	3.5	5	49
BACARDI	3.5	5	49
CAPTAIN MORGAN	3.5	5	49
JAMESON	4.5	6	49
BLACK LABEL	4.5	6	49
BAILEYS	4.5	6	49
COURVOISIER	5.5	7	59
TEQUILA	3.5		49

RAKI

[Turkish Spirits]	Single 30ml	Double 60ml	20cl	35cl	70cl
YENI RAKI	5.5	7.5	--	30	49
TEKIRDAĞ RAKI	5.5	7.5	--	35	55
TEKIRDAĞ GOLD	---	---	25	40	59

HOT DRINKS

TURKISH TEA	First small tea is complimentary	Small	1	Large	1.5
ENGLISH TEA					2.5
FRESH MINT TEA					3
TURKISH COFFEE					3.5
ESPRESSO	Single	2.5	Double	3.5	
MACCHIATO	Single	2.5	Double	3.5	
AMERICANO					3
HOT CHOCOLATE					3.5
CAPPUCCINO					3.9
LATTE					3.9
HERBAL TEA	Earl Grey, Camomile, Peppermint, Green Tea				3

BEERS

EFES	4.5	KOPPARBERG	4.9
EFES DRAFT	5.7	Strawberry & Lime, Mixed Fruits	
PERONI DRAFT	5.9	HEINEKKN	4.5
CORONA	4.9	BECKS BLUE [Alcohol Free]	4.5
BUDWEISER	4.5		

RED WINE

	Glass 175ml	Bottle
ANGORA RED	5.2	18
		Angora Red is a soft round and well balanced wine from a blend of four grapes grown in Aegean region. <i>TURKEY</i>
YAKUT	5.5	19
		Ruby red in appearance with definitive cherry and strawberry aromas on the nose. Velvety finish. <i>TURKEY</i>
MERLOT, D'ALAMEL BY LAPOSTOLLE	5.9	20.5
		A round, voluptuous Merlot with plum and cherry aromas, a juicy feel in the mouth and a long, smooth finish. <i>CHILE</i>
MONTEPULCIANO D'ABRUZZO, ANGELO ABRUZZI	6.5	22
		A super-juicy wine, with masses of black cherry fruit, a smooth, round texture, and a light dusting of Montepulciano spice. <i>ITALY</i>
KALECIK KARASI, DIREN COLLECTION		23.5
		Exceptionally fruity; bags of plum and mulberry. Perfect with chicken and lamb! <i>CAPPADOCIA & AEGEAN TURKEY</i>
MORANDÉ PIONERO PINOT NOIR RESERVA		25.5
		A pure and elegant Pinot Noir with notes of raspberry and gentle spice on the nose. Light and silky in texture. <i>CHILE</i>
FINCA LA COLONIA COLECCIÓN MALBEC		27.5
		Aromas of ripe red fruit, cassis and black pepper, with more fruit and a touch of spice on the palate. Elegant and smooth with a long finish. <i>ARGENTINA</i>
CHIANTI SUPERIORE, SANTA CRISTINA TUSCANY		29
		Flavoursome, med-bodied palate, fresh in structure and with a delicious balance of fruit & savoury notes. <i>ITALY</i>

WHITE WINE

	Glass 175ml	Bottle
ANGORA WHITE	5.2	18
		A dry fruity wine with delicious lively and well balanced fruit from the Sultana grape grown in Denizli. <i>TURKEY</i>
CANKAYA	5.5	19
		Long with fruit flavours, mouth filling. <i>TURKEY</i>
TERRE DEL NOCE PINOT GRIGIO	5.9	20.5
		Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish. <i>ITALY</i>
MORANDÉ PIONERO	6.5	22
		Sauvignon Blanc Reserva An exceptional Sauvignon Blanc with really vivid aromas of grapefruit, peach and herbs. The palate is juicy and full of flavour, yet dry and refreshing to finish. <i>CHILE</i>
DEAKIN ESTATE CHARDONNAY		23.5
		The palate is ripe and smooth with delicious fruit character of pear, nectarine and apple. <i>AUSTRALIA</i>
REVELATION VIOGNIER, BADET CLÉMENT		25.5
		Bursting with typical flavours of apricot and peach alongside elegant floral notes. The palate is round, with a refreshing acidity and a perfectly balanced finish. <i>LANGUEDOC-ROUSSILLON, FRANCE</i>
GAVI DI GAVI LA CONTESSA		27.5
		Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry. <i>PIEDMONT, ITALY</i>
SAUVIGNON BLANC, MOUNT HOLDSWORTH, WAIRARAPA		29.5
		Green apple and passion fruit flavours turn crisp and mineral on the palate. Succulent! <i>NEW ZEALAND</i>

ROSÉ WINE

	Glass 175ml	Bottle
BERINGER ZINFANDEL ROSÉ	5.2	17.9
		Fruity aromas and flavours of ripe strawberries and some spicy clove/nutmeg notes. Soft well-rounded palate, in a medium style. <i>CALIFORNIA, UNITED STATES</i>
PINOT GRIGIO ROSÉ, POGGIO ALTO	6.9	22
		With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing. <i>VENETO, ITALY</i>

CHAMPAGNE & SPARKLING WINE

	Glass 125ml	Bottle
PROSECCO DOC TREVISO BRUT ITYNERA	5.2	29
		Delicate citrus acidity with fine bubbles, creamy and crispy. <i>ITALY</i>
CHAMPAGNE MOET & CHANDON		75
		Very pale straw colour with small, active bubbles, with a subtle suggestion of flowers, vanilla, grapefruit, bread. This is a light and delicate champagne. <i>FRANCE</i>



KERVAN®

TURKISH BREAKFAST

SERPME KAHVALTI

1 person £9.5 | 2 people £25
3 people £34.5 | 4 people £45

Scrambled or fried eggs, Turkish sausage, halloumi, cheddar cheese, feta cheese, borek, tomato, cucumber, salam, mushrooms, aubergine, olives, butter, kaymak, honey, jam, simit/acma and Turkish tea.
Menemen is complimentary for two or more people.

MENEMEN £8.5

Scrambled eggs, tomatoes, peppers

SHARING STARTERS

WITH A CHOICE OF 3 COLD STARTERS £12.5

WITH A CHOICE OF 5 COLD STARTERS £17.5

HOT MIX MEZE £18.5

3 HALLOUMI, 3 FALAFEL, 3 SUCUK,
5 CALAMARI & 3 BÖREK

SMALL MEZE & KERVAN SPECIAL £62

SMALL MIXED MEZE

Kısır ✓ • Haydari ✓
Soslu Patlıcan ✓ • Humus ✓

KERVAN SPECIAL

Lamb Shish • Chicken Shish • Adana Köfte
Lamb Ribs 4pcs • Lamb Döner • Chicken Döner • Chicken Wings
Served with Rice and Bulgur

LARGE MEZE & JUMBO PLATTER £75

LARGE MIXED MEZE

Borek ✓ • Halloumi ✓ • Falafel ✓
Humus ✓ • Kısir ✓ • Soslu Patlıcan ✓

JUMBO PLATTER

Lamb Shish • Chicken Shish • Adana Köfte • Lamb Ribs 8pcs
Lamb Döner • Chicken Döner • Chicken Wings • Lamb Chops 4pcs
Served with Rice and Bulgur

DAILY STEWS

DAILY CHOICE Please ask your host for today's selection of stews	8.5	GÜVEÇ Lamb & Aubergine	8.5
FRIED VEGETABLES ✓ Fried Vegetables & Yoghurt	8.5	TAVUK Chicken with Potato	8.5
		KURU FASÜLYE White Bean Stew	8.5

SOUPS

MERCIMEK ✓ Lentil soup	5	YOĞURTLU PAÇA Lamb with yoghurt soup	5
TAVUK ÇORBASI Chicken soup	5	SADE PAÇA Lamb soup	5

COLD STARTERS

OLIVES ✓ Marinated olives with herbs & spices	4
HUMUS ✓ Chickpeas, vegetable oil, garlic, lemon juice, contains sesame seed	5
CACIK ✓ Yogurt with chopped cucumbers and fresh mint	4
SOSLU PATLICAN [SHAKSHUKA] ✓ Fried aubergines with our special tomato sauce	5
YOĞURTLU PATLICAN ✓ Grilled aubergines, garlic, tahini and yoghurt	5
HAYDARI ✓ Strained yoghurt, garlic, chopped dill and feta cheese	5
TARAMA SALATA Smoked cod roe, onion oil, lemon juice, bread crumbs, contains oil from GM soya	5
KISIR ✓ Bulgur wheat, tomato sauce, herbs, fresh mint, dill and spring onions	5
BEYAZ PEYNIR ✓ Feta cheese	4
VINE LEAVES ✓ Spiced rice, pine kernels, onion and blackcurrants wrapped in vine leaves	5
AVOCADO PRAWNS Prawns on avocado with leaves and seafood sauce	6
CIG KOFTE Spicy beef tartar with marinated fine bulgur	6

HOT STARTERS

SUCUK Turkish garlic sausage	5.5
HALLOUMI ✓ Grilled Cyprus cheese	5.5
FALAFEL ✓ Mashed chickpeas, broad beans fritter, crushed red pepper and sesame	5.5
IMAM BAYILDI ✓ Stuffed aubergine with onions, peppers coated in a tomato and garlic sauce	6
CALAMARI Fresh squid with lemon	6
BÖREK ✓ Filo pastry filled with feta cheese and parsley	6
ARNAVUT CIGERI Salted lamb liver with red onions, parsley and sumac	6.5
GRILLED ONION	4
BARBECUE BREAD	4
ICLI KOFTE Meatball covered with drummed wheat and stuffed with the finest herbs	6.9
MANTI Minced lamb ravioli with yogurt, chilli flakes and butter	6.5
KARIDES TAVA Salted prawns with garlic, tomato, parsley and olive oil	6.5
HUMUS KAVURMA N Succulent morsels of pan-fried lamb served with humus	6.5
BAMYA ✓ Okra stew, served with roasted red onion and tomato	5.8
PEYNIRLI MANTAR ✓ Grilled herb and cheese mushrooms	6.2

PIDE [Turkish Style Pizza]

LAHMACUN Very thin traditional Turkish pizza covered with seasoned minced lamb and onions, fresh tomatoes, parsley and peppers	4
KUŞBAŞILI PIDE Diced lamb, peppers, parsley and tomatoes	10.5
KAŞARLI PIDE ✓ Mozzarella cheese, tomatoes, black olives and peppers	10.5
KIYMALI PIDE Minced lamb, onions, tomatoes, parsley and peppers	10.5
SUCUKLU PIDE Garlic sausages, peppers, tomato, black olives and mozzarella cheese	10.5
TAVUKLU PIDE Diced chicken, tomato, peppers, parsley and mozzarella cheese	10.5
PASTIRMALI PIDE Oak-smoked cured beef, peppers, black olives and mozzarella cheese	10.5
ISPANAKLI PIDE ✓ Spinach, peppers, red onions, black olives, mozzarella cheese and mushroom	10.5
BEYAZ PEYNIRLI PIDE ✓ Feta cheese, tomatoes and peppers	10.5
HELLIM PIDE ✓ Halloumi cheese, tomatoes and peppers	10.5
ADD EGGS ON TOP FOR 50p	

SALADS

ACILI EZME SALATA ✓ Tomato, parsley, onion, garlic and olive oil dressing	6
ÇOBAN SALATA ✓ Mixed salad of lettuce, tomatoes, cucumbers, parsley and seasoned with herbs	5
GREEK FETA SALAD ✓ Feta cheese with tomatoes, red onion and cucumber	6.5
AVOCADO SALAD ✓ Green salad with chopped avocado and olive oil	6.5
GRILLED CHICKEN SALAD Cubes of grilled chicken breast fillet on a bed of crispy leaves	11
SALMON SALAD Grilled salmon fillet on a bed of crispy leaves	13.5
SEA BASS SALAD Grilled sea bass fillet on a bed of fresh green mixed salad	12

VEGETARIAN DISHES

All served with rice and salad.	
VEGETABLE KEBAB ✓ Char-Grilled aubergines, green and red peppers, mushrooms, onion, tomato sauce and yoghurt	12.5
SARMA VEGI BEYTI ✓ Fried vegetables wrapped in lavash bread with cheese and grilled over charcoal, topped with tomato sauce, mushrooms, drizzled with butter. Served with yoghurt and bulgur	13.5
FALAFEL ✓ Mashed chickpeas, broad beans fritter, crushed red pepper and sesame	11
VEGAN FESTIVAL ✓ Marinated garlic fennel with grilled asparagus, baby artichoke and baby carrots, served with potatoes	12.5
BAMYA ✓ Okra stew, served with roasted red onion and tomato	12.5

SIDES

FRIES	3.5	FRIED VEGETABLES	4
RICE	3	ROAST POTATO	4.5
BULGUR	3	YOGHURT	3

GRILLS

All served with rice and salad.	SMALL	LARGE
LAMB DÖNER Layers of tender lamb on one huge skewer, slowly cooked for maximum tongue bursting flavours	10.5	14
CHICKEN DÖNER Layers of chicken fillets on one huge skewer, slowly cooked for maximum tongue bursting flavours	10.5	14
MIXED DÖNER	10.5	14
LAMB SHISH Lean and tender cubes of lamb skewered and grilled over charcoal	11	15.5
CHICKEN SHISH Marinated chunks of chicken breast skewered and grilled over charcoal	11	15.5
ADANA KÖFTE Seasoned mince lamb skewered and grilled over charcoal	11	15.5
CHICKEN BEYTI Char-grilled lean and tender minced chicken skewers	11	15.5
MIXED SHISH Choice of two between chicken, lamb or adana kofte		15.5
ÇÖP SHISH Lean and tender diced of lamb skewered and grilled over charcoal		15.5
LAMB CHOPS Tender lamb chops seasoned and grilled over charcoal		19
CHICKEN WINGS Marinated chicken wings grilled over charcoal		16
LAMB RIBS Succulent lamb ribs grilled over charcoal		17
MIXED KEBAB Lamb Shish, Chicken Shish, Adana Köfte grilled over charcoal		23.5

WRAPS

Wrapped in fresh lavash bread, served with fries and salad.

LAMB DÖNER	12.5	CHICKEN SHISH	13
CHICKEN DÖNER	12.5	ADANA KÖFTE	13
MIXED DÖNER	13	FALAFEL ✓	10
LAMB SHISH	13	HALLOUMI ✓	10
ÇÖP SHISH	15	SPICY SAUSAGE	10

KIDS MENU

NUGGETS [5PCS] & CHIPS	5
CHICKEN BURGER & CHIPS	5
FISH FINGERS & CHIPS	5

KERVAN SPECIAL £52

Lamb Shish
Chicken Shish
Adana Köfte
Lamb Ribs 4pcs
Chicken Wings
Lamb Döner
Chicken Döner
Served with Rice & Bulgur

PLATTERS TO SHARE

PLATTER FOR TWO £38

Adana Köfte • Chicken Shish
Lamb Shish
Chicken Wings 2pcs
Lamb Ribs 2pcs
Lamb Döner • Chicken Döner
Served with Rice & Bulgur

CHICKEN SPECIAL £35

Chicken Shish
Chicken Wings
Chicken Beyti
Chicken Döner
Served with Rice & Bulgur

JUMBO PLATTER £62

Lamb Shish
Chicken Shish
Adana Köfte
Lamb Ribs 8pcs
Chicken Wings
Lamb Chops 4pcs
Lamb Döner • Chicken Döner Served with Rice & Bulgur

SPECIALS

İSKENDER KEBAB [LAMB • CHICKEN] Fine slices of doner on a bed of bread, topped with tomato sauce and yoghurt, drizzled with butter	16.5
YOĞURTLU ADANA Minced lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yoghurt, drizzled with butter	16.5
YOĞURTLU LAMB SHISH Lean and tender cubes of lamb skewered and grilled over charcoal, chopped on a bed of bread, topped with tomato sauce and yoghurt, drizzled with butter	16.5
YOĞURTLU CHICKEN SHISH Marinated chunks of chicken breast skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yoghurt, drizzled with butter	16.5
ALTI EZMELI LAMB SHISH Lean and tender cubes of lamb skewered and grilled over charcoal, chopped on grilled tomatoes and green peppers, drizzled with butter	16.5
SARMA CHICKEN BEYTI Marinated mince chicken seasoned with garlic and grilled over charcoal, wrapped in lavash bread with cheese and topped with tomato sauce, drizzled with butter. Served with yoghurt and bulgur	16.5
SARMA LAMB BEYTI Marinated mince lamb seasoned with garlic and grilled over charcoal, wrapped in lavash bread with cheese and topped with tomato sauce, drizzled with butter. Served with yoghurt and bulgur	16.5
ALI NAZIK Char-grilled lean and tender lamb cubes served on a bed of aubergine puree, yoghurt and garlic	16.5
MANTI Minced lamb ravioli with yogurt, chilli flakes and butter	14.5
ICLI KOFTE Meatball covered with drummed wheat and stuffed with the finest herbs	14.5
SEA BASS Char-grilled sea bass, served with roasted potatoes and salad	16.5
SEA BREAM Char-grilled sea bream, served with roasted potatoes and salad	16.5
SALMON Char-grilled salmon, served with roasted potatoes and salad	16.5
KING PRAWNS With our special spicy tomato sauce, fries and salad	16.5
BATTERED SQUID Marinated and battered squid with tartar sauce, served with fries and salad	13.5
SEA BASS FILLET 1 Fillet 11.5 2 Fillets 15.5 Pan-fried Sea-Bass fillet served with mashed potatoes and veg	
SEA BASS STEW Pan-fried fillet sea bass, served with carrot, potato and dill lemon stew	14.5
SALMON STEW Pan-fried fillet salmon served with carrot, potato and dill lemon stew	14.5

FISHERMAN'S CATCH £45

Pan-fried 2 Sea Bass Fillets,
1 Salmon Fillet, King Prawns & Calamari.
Served with pan-fried vegetables & mashed potato.

✓ = Vegetarian dishes. N = Contain Nuts. Our food may contain traces of nuts or other allergens. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information concerning allergies. Subject to status all major credit cards are accepted. All prices are inclusive of VAT. Additional 10% optional service charge will be added to your bill.

ANY CHANGES ARE CHARGEABLE AS EXTRA.