

SOFT DRINKS

COCA COLA / DIET COKE / FANTA / SPRITE	Bottle	3
COKE ZERO	Bottle	2.8
AYRAN Drinking Yoghurt		2.4
SALGAM Spicy Turnip Juice		2
RIBENA Blackcurrant / Strawberry		2
STILL / SPARKING WATER 330ml		2
STILL / SPARKING WATER 750ml		4.2
FRESH ORANGE JUICE	Glass	4
JUG		12
JUICE Apple / Pineapple / Orange / Cranberry / Mango	Glass	2.4
JUG		9.5
MINERAL WATER Natural / Lemon Flavoured		2
GINGER BEER		2.4
J20 Apple & Raspberry / Orange & Passion Fruit		3.2

MOCKTAILS

VIRGIN PINA COLADA Double Cream, Coconut, Pineapple Juice		6.7
NOJITO MINT Mint, Lime, Sugar, Apple, Sprite		6.7
STRAWBERRY NOJITO Strawberry, Fresh Mint, Lime Juice, Soda, Sugar Syrup		6.7
PASSION FRUIT NOJITO Passion Fruit, Fresh Mint, Lime Juice, Soda, Sugar Syrup		6.7
CAMEL PUNCH Mango, Lychee, Pineapple, Blackcurrant Juice		6.7
PASSION FIZZ Passion Fruit, Lime Juice, Coconut Syrup, Mango Juice, Lemonade		6.7
BERRY BLAST Strawberry, Blackberry, Blueberry, Lemon Juice, Vanilla Syrup		6.7
SAFE SEX ON THE BEACH Grenadine, Orange, Peach, Lychee Juice		6.7

COCKTAILS

PINK GIN SPRITZ Gordon's Pink Gin, Prosecco, Lemonade		8.9
CLASSIC MOJITO Rum, Fresh Mint, Lime, Soda, Sugar Syrup		8.9
STRAWBERRY MOJITO Rum, Strawberry, Fresh Mint, Lime Juice, Soda, Sugar Syrup		8.9
PASSION FRUIT MOJITO Rum, Passion Fruit, Fresh Mint, Lime Juice, Soda, Sugar Syrup		8.9
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
SEX ON THE BEACH Vodka, Tequila, Peach Liqueur, Grenadine and Orange Juice		8.9

DRAFT BEERS

EFES DRAFT 500ML Bottle	5.7		PERONI
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BOTTLED BEERS

EFES	4.5		KOPPARBERG CIDER	4.8
STELLA	4.5		MIXED FRUITS	4.7
BUDWEISER	4.5		CORONA	4.5
			HEINEKEN	4.5

SPIRITS

JACK DANIELS / SCOTCH WHISKY	25ml	4.2	50ml	6
BACARDI RUM / SMIRNOFF VODKA		4.2		6
GORDON'S GIN / GORDON'S PINK GIN		4.2		6
TEQUILA SILVER		4.2		6
BAILEYS / DISARONNO		4.2		6
MARTINI DRY / MALIBU		4.2		6
SAMBUCA		4.2		6
ABSOLUT VODKA / GREY GOOSE		4.5	6.5	
REMY MARTIN / HENNESSY		4.5	6.5	
MIXERS		1		

RED WINE

	Glass	Bottle
VILLA DOLUCA HOUSE A soft round and well balanced wine from a blend of four grapes grown in Aegean region. <i>TURKEY</i>	175ml	5.6 19.5
YAKUT Ruby red in appearance with definitive cherry and strawberry aromas on the nose. Velvety finish. <i>TURKEY</i>		5.9 21
MORANDE PIONERO MERLOT RESERVA MAULE This beautifully balanced Merlot combines smooth ripe plum and raspberry fruit with some savoury cinnamon spice and a neat medium-bodied texture, finishing on notes of dark chocolate. <i>CHILE</i>		6.2 22.5
ANGELO NERO D'AVOLA, SICILIA DOC Fresh juicy red from the Sicily's greatest red grape Nero d'Avola. This is spicy, succulent and berry-fruited with a hint of the island's wildness. <i>ITALY</i>		6.5 24
DEAKIN ESTATE SHIRAZ VICTORIA Good punchy Shiraz aromas of mulberry and plum, supported by hints of vanilla and coffee oak. The palate is juicy, spicy and satisfying, with a rounded finish. <i>AUSTRALIA</i>		7.2 27
KALECIK KARASI, DIREN COLLECTION Exceptionally fruity: bags of plum and mulberry. Perfect with chicken and lamb! <i>CAPPADOCIA & AEGEAN TURKEY</i>		25.5
FINCA LA COLONIA COLECCIÓN MALBEC 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>		28.5
CHIANTI SUPERIORE, SANTA CRISTINA TUSCANY Flavoursome, med-bodied palate, fresh in structure and with a delicious balance of fruit & savoury notes. <i>ITALY</i>		32

WHITE WINE

	Glass	Bottle
VILLA DOLUCA HOUSE A dry fruity wine with delicious lively and well balanced fruit from the Sultana grape grown in Denizli. <i>TURKEY</i>	175ml	5.6 19.5
TERRE DEL NOCE PINOT GRIGIO Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish. <i>ITALY</i>		6.2 22.5
MORANDE PIONERO 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>		6.5 24
DEAKIN ESTATE CHARDONNAY The palate is ripe and smooth with delicious fruit character of pear, nectarine and apple. <i>AUSTRALIA</i>		6.9 25.5
REVELATION VIOGNIER, BADET CLÉMENT 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>		27
GAVI DI GAVI LA CONTESSA Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry. <i>PIEDMONT, ITALY</i>		28.5
SAUVIGNON BLANC, MOUNT HOLDSWORTH, WAIRARAPA Green apple and passion fruit flavours turn crisp and mineral on the palate. Succulent! <i>NEW ZEALAND</i>		32

ROSÉ WINE

	Glass	Bottle
BERINGER ZINFANDEL ROSÉ Fruity aromas and flavours of ripe strawberries and some spicy clove/nummeg notes. Soft well-rounded palate, in a medium style. <i>CALIFORNIA, UNITED STATES</i>	175ml	5.9 21
PINOT GRIGIO ROSÉ, POGGIO ALTO 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>		6.5 24
DOMAINE COSTE ROSÉ Palish pink in colour, with a plump, dry palate and flavours of strawberry and blackberry. Fresh and round with good length. <i>LANGUEDOC-ROUSSILLON, FRANCE</i>		27

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle	Bottle
PROSECCO DOC TREVISO BRUT ITYNERA Delicate citrus acidity with fine bubbles, creamy and crispy. <i>ITALY</i>	125ml	200ml	5.2 8.9 29
PROSECCO ROSÉ, ITINERA Fresh as a bowl of strawberries with gentle, tongue tingling fizz, think of it as a life affirming glass of cheer whenever the fancy takes you. <i>ITALY</i>			32
CHAMPAGNE MOET & CHANDON 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>			75

RAKI [Turkish Spirits]

	Glass	20cl	35cl	70cl
YENI RAKI	4.2	--	29	49
TEKIRDAG GOLD	4.9	21	33	59



KERVAN®

TURKISH BREAKFAST

SERPME KAHVALTI

1 person £12.5 | 2 people £26

3 people £37 | 4 people £48

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

MEZE SPECIAL

Selection of Börek • Falafel • Humus Kavurma • Halloumi
Spinach Yogurt • Tarama Salata • Russian Salad
Aubergine Ratatouille • Kısır

Per person £10 Sharing platter £18

HOT MEZE PLATTER £15

HALLOUMI • BÖREK • FALAFEL • SPICY SAUSAGE

SMALL MEZE & KERVAN SPECIAL £63

SMALL MIXED MEZE

Kısır • Aubergine Ratatouille
Cacik • Tarama Salata • Russian Salad • Humus

KERVAN SPECIAL

Lamb Shish • Chicken Shish • Adana Köfte
Lamb Chops 2pcs • Lamb Ribs 4pcs • Chicken Wings
Lamb Döner • Chicken Döner
Served with Rice and Bulgur

LARGE MEZE & KERVAN EXTRA SPECIAL £76

LARGE MIXED MEZE

Halloumi • Falafel • Kısır • Aubergine Ratatouille
Spinach Yogurt • Tarama Salata • Humus • Cacik • Borek

KERVAN EXTRA SPECIAL

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

DAILY SOUPS

MERCIMEK ÇORBA V Red Lentil Soup	6	YOGURLU PAÇA ÇORBA Lamb Soup with Yoghurt	6
SADE PAÇA ÇORBA Lamb Soup	6		

COLD MEZES

OLIVES V Marinated green olives with herbs and spices	4.5
HUMUS V Pureed chickpeas with sesame oil, garlic and lemon juice	5.5
AUBERGINE RATATOUILLE V Stew of aubergine, tomatoes, onions, sweet peppers and herbs	5
VINE LEAVES V Spiced rice, pine kernels and onion, wrapped in vine leaves	5.5
CACIK V Yogurt with chopped cucumbers and fresh mint	4.5
BABAGANNUS V Roasted aubergine with lemon and sesame oil	5
KISIR V N Crushed chillies, nuts, red onion, tomatoes and mixed herbs	5
TARAMA SALATA Smoked cod-roe mousse	5.5
RUSSIAN SALAD V Potatoes, carrots, peas, egg, gherkin mixed in mayonnaise	5.5
EZME SALAD V Finely chopped tomato, onion, green peppers and parsley with olive oil	5
SPINACH YOGURT V Strained yogurt, spinach and garlic	5
SAKSUKA V Fried aubergine, potato, onion and pepper in a tomato sauce	5
MANTAR SOSLU V Mushrooms, carrots, red pepper, onion and parsley	5
FETA CHEESE V Sliced feta cheese	5
AVOCADO & PRAWNS Prawns on avocado with leaves and seafood sauce	6.5

HOT MEZES

HUMUS KAVURMA N Hummus with diced lamb and pine nuts	6
BÖREK V Filo pastry filled with feta cheese and parsley	6
CALAMARI Fresh squid with rocket and tartar sauce	7
FALAFEL V Mashed chickpeas, broad beans fritter	6
MOZZARELLA CHEESE DIPPERS V Cheese coated in bread crumbs served with sweet chilli	5
CIGER TAVA Salted lamb liver with red onions, parsley and sumac	7.5
KARIDES TAVA [PRAWNS] Salted prawns with garlic, tomato, parsley and olive oil	7.5
GRILLED HALLOUMI V Grilled Cypriot cheese	6
SPICY SAUSAGE Grilled spicy garlic sausage	6
BARBECUE BREAD Homemade flat bread grilled and oiled on barbecue	4
KÖZDE PATLICAN V Charcoal grilled aubergine, pepper, tomatoes chopped with spices. Served with yoghurt and clarified butter	7
PEYNIRLI MANTAR V Grilled herb and cheese mushrooms	6

OVEN PIDES [Turkish Style Pizza]

LAHMACUN Minced meat, onions, peppers, tomatoes and parsley	4
KUŞBAŞILI PIDE Pieces of lamb, tomatoes, green peppers, parsley and seasoning	12.5
KAŞARLI PIDE V Mozzarella, sundried tomatoes, olives and green peppers	11.5
KIYMALI PIDE Minced lamb, tomatoes, green pepper, onions and parsley	12.5
SUCUKLU PIDE Garlic spicy sausage, cheese, tomatoes and green peppers	12.5
TAVUKLU PIDE Diced chicken, tomatoes, green peppers, red peppers, parsley and mozzarella	12.5
ISPANAKLI PIDE V Spinach with red pepper, red onions, black olives, mozzarella cheese and mushroom	11.5
HELLIM PIDE V Halloumi cheese, tomatoes and peppers	11.5
PASTIRMALI PIDE Oak-smoked cured beef, peppers, black olives and mozzarella cheese	12.5
ADD EGGS ON TOP FOR 50p	

SALADS

SEA BASS SALAD Grilled sea bass fillet on a bed of fresh green mixed salad	13.5
SALMON SALAD Grilled salmon fillet on a bed of crispy leaves	14.5
GRILLED CHICKEN SALAD Cubes of grilled chicken breast fillet on a bed of crispy leaves	13
GREEK FETA SALAD V Feta cheese with tomatoes, red onion, cucumber and olives	7.5
AVOCADO SALAD V Green salad with chopped avocado and olive oil	7.5
HOT EZME SALAD Charcoal cooked finely chopped tomato, onion, green peppers and parsley with olive oil	7

VEGETARIAN DISHES

All dishes served with rice.	
MIXED VEGETABLES V Pan-fried, broccoli, courgettes, peppers, mangetout, baby corn and chinese leaf	11.5
BAMYA V Okra stew, served with roasted red onion and tomato	12.5
MUSAKKA V Layers of aubergine, potatoes, courgettes, mushroom and peppers topped with cheese	12.5
SPINACH POTATOES V Spinach, potatoes, onions and cherry tomatoes	11.5
FALAFEL V Mashed chickpeas, broad beans fritter, crushed red pepper and sesame	12
VEGETABLE KEBAB V Char-Grilled aubergines, courgettes, green and red peppers, mushrooms, onion, tomato sauce and yoghurt	14

SIDES

FRIES	4	FRESH SALAD	3.5
RICE	3.5	YOGHURT	3.5
BULGUR	3.5	GRILLED ONIONS	4.5
MASHED POTATO	3.5	PAN-FRIED MIXED VEG	5

GRILLS

Grilled on charcoal served with rice, bulgur and salad. Replace side with chips £1.5		
DÖNER V [LAMB • CHICKEN • MIXED] Traditional dish slow cooked on a vertical spit	12	15
SHISH V [LAMB • CHICKEN] Char-grilled lean marinated cubes of lamb / chicken on a skewer	12.5	16.5
MIXED SHISH choice of two between chicken, lamb or adana kofte		16.5
ÇÖP SHISH Char-grilled small lean marinated cubes of lamb on a skewer		16.5
MIXED KEBAB Chicken shish, lamb shish, adana kofte, chicken and lamb doner		30
ADANA KÖFTE Char-grilled lean and tender minced lamb skewers	12.5	16.5
CHICKEN WINGS Char-grilled marinated chicken wings		16.5
CHICKEN BEYTI Char-grilled lean and tender minced chicken skewers	12.5	16.5
LAMB CHOPS Tender lamb chops seasoned and grilled over charcoal		21
LAMB RIBS Succulent lamb ribs grilled over charcoal		17.5
VEGETABLE KEBAB V Char-Grilled aubergines, courgettes, green and red peppers, mushrooms, onion, tomato sauce and yoghurt		14
AUBERGINE KEBAB Sliced aubergine with minced lamb skewers		16
MEAT & CHIPS [LAMB • CHICKEN • MIXED] Choice of lamb, chicken or mixed doner served on chips		14.5

WRAPS

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

LAMB DÖNER	12.5	ADANA KÖFTE	14
CHICKEN DÖNER	12.5	MIXED SHISH	16.5
MIXED DÖNER	13	FALAFEL V	11
LAMB SHISH	14	HALLOUMI V	11
ÇÖP SHISH	15.5	SPICY SAUSAGE	11
CHICKEN SHISH	14		

KIDS MENU

CHICKEN NUGGETS & CHIPS	6
CHICKEN BURGER & CHIPS	6
FISH FINGERS & CHIPS	6

KERVAN SPECIAL £53

Lamb Shish
Chicken Shish
Adana Köfte
Lamb Chops 2pcs
Lamb Ribs 4pcs
Chicken Wings
Lamb Döner • Chicken Döner
Served with rice and bulgur

PLATTERS TO SHARE

KERVAN CHICKEN £38

Chicken Shish
Chicken Wings
Chicken Beyti
Chicken Döner
Served with rice and bulgur

CHEF'S SPECIAL £44

Selection of Lamb Shish
Chicken Wings • Adana Köfte
Chicken Doner • Lamb Doner
2pcs Lamb Chops
Served with rice and bulgur

KERVAN EXTRA SPECIAL £66

Lamb Shish • Chicken Shish
Adana Köfte • Lamb Chops 4pcs
Lamb Ribs 8pcs • Chicken Wings
Chicken Beyti • Lamb Döner
Chicken Döner
Served with rice and bulgur

CHEF'S CHOICE

ISKENDER [LAMB • CHICKEN] Doner kebab on a bed of sliced bread with yoghurt and tomato sauce	16
YOGURLU SHISH [ADANA KOFTE • LAMB • CHICKEN] Cubes of shish bedded on a sliced bread with yoghurt and tomato sauce	17.5
GÜVEÇ [LAMB • CHICKEN • LAMB & MUSHROOM] Marinated diced lamb or chicken with vegetables served in clay pot, served with rice	15.5
SARMA BEYTI [LAMB • CHICKEN] Spicy minced lamb or chicken with garlic rolled in thin lavash bread topped with yogurt and homemade tomato sauce, served with bulgur	17.5
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	17.5
ALI NAZIK Char-grilled lean and tender lamb cubes served on a bed of aubergine puree, yoghurt and garlic	17.5
LAMB TAGINE N Lamb cooked with vegetables (apricot and almonds) served with rice	13.5
MUSAKKA Layers of minced lamb, aubergine, potatoes, mushroom, courgettes topped with cheese and served with rice	13.5

SEA FOOD

SEA BASS WHOLE Grilled whole sea bass, served with salad and rice	16
SEA BASS 2 FILLETS Fillet served with mashed potatoes and stir-fried vegetables	16
SEA BREAM WHOLE Grilled whole sea bream, served with salad and rice	16
SEA BREAM 2 FILLETS Fillet served with mashed potatoes and stir-fried vegetables	16
GRILLED SALMON With mashed potatoes and stir-fried vegetables	16
BATTERED SQUID Marinated and battered squid with tartar sauce and mixed salad	14.5
KING PRAWNS Pan-fried with cherry tomatoes, parsley, garlic and olive oil sauce	17.5
PAN FRIED PRAWNS Salted prawns with garlic, tomato, parsley and olive oil, served with rice	16.5

FISHERMAN'S CATCH £50

1 Sea Bass Fillets • 1 Sea Bream Fillet
1 Salmon Fillet • King Prawns • Calamari
Served with pan-fried vegetables and mashed potato

V = 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 EXCLUDING AMEX. ALL PRICES ARE INCLUSIVE OF VAT.

Additional 10% optional service charge will be added to your bill. Any changes are chargeable as extra.