

SOUPS

7	Yogurtlu Paça Çorba Lamb with yoghurt soup	7
7	Sade Paça Çorba Lamb soup	7

TAVUK ÇORBA

Chicken soup

DAILY STEWS

11	Lamb Tagine (Boyun) Tue Fri	12.5
11	Stew with carrots and potatoes	
10	Aubergine Kebab (Patlican) Tue Sun	11
	Sliced seasoned aubergine with minced lamb	
10	Yeşil Fasulye V Wed Fri	11
	Green beans stew	
12.5	Dolma V Thu Sat	11
	Stuffed peppers with rice	
	Fried Vegetables V Daily	9
	Fried vegetables and yoghurt	

STARTERS**COLD**

5.5	Tarama Smoked cod roe, olive oil and lemon juice	6.5
6.5	Kısisı V Finely ground bulgur wheat, parsley, tomato paste, onions, pomegranate molasses, olive oil and lemon juice	6.5
6	Haydari V Strained yoghurt, garlic, chopped dill and feta cheese	6
6.5	Beyaz Peynir V Feta cheese	6
6	Acılı Ezme Salata V Tomato, parsley, onion, spicy red peppers, garlic, pomegranate molasses and olive oil dressing	7.5
6.5		

VINE LEAVES

Spiced rice, pine kernels, onion and blackcurrants wrapped in vine leaves

HOT

7	Manti Minced lamb dumplings, served with garlic yoghurt and a chilli flake butter sauce	10
7	Karides Tava Sautéed prawns with garlic, tomato, parsley and olive oil	9.5
7.5	Humus Kavurma N Pan fried diced lamb served with humus	7.5
7.5	Bamya V Okra stew, served with roasted red onion and tomato	7.5
10	Arnavut Cigeri Sautéed lamb liver with red onions, parsley and sumac	
10	Icli Kofte Onion and herb meatball covered with fine bulgur wheat	
8.5	Calamari Battered squid served with lemon and tartar sauce	

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. All prices are inclusive of VAT. Additional 10% optional service charge will be added to your bill. Any changes are chargeable as extra.

MEZE SHARERS

Borek V	Halloumi V	Falafel V	Haydari V	Humus V
Kisir V	Shakshuka V	Beetroot Tarator V		

INDIVIDUAL 13 | SHARING PLATTER 23

HOT MEZE PLATTER 23

4 Halloumi V	4 Falafel V	4 Sucuk
6 Calamari	4 Börek V	

PIDES TURKISH STYLE PIZZA

Lahmacun	4.5	Pastırma	14.5
Very thin traditional Turkish pizza covered with seasoned minced lamb, onions, fresh tomatoes, parsley and peppers		Oak-smoked cured beef, peppers, black olives and mozzarella cheese	
Tavuk	14.5	Tavuk	14.5
Diced chicken, tomato, peppers, parsley and mozzarella cheese		Diced chicken, tomato, peppers, parsley and mozzarella cheese	
Kuşbaşı	14.5	Ispanak V	13.5
Diced lamb, peppers, parsley and tomatoes		Spinach, peppers, red onions, black olives, mozzarella cheese and mushroom	
Kaşar V	13.5	Beyaz Peynir V	13.5
Mozzarella cheese, tomatoes, black olives, sundried tomato and peppers		Feta cheese, tomatoes and peppers	
Kıyma	14.5	Hellim V	13.5
Minced lamb, onions, tomatoes, parsley and peppers		Halloumi cheese, tomatoes and peppers	
Sucuk	14.5	Mixed	14.5
Garlic sausages, peppers, tomato and mozzarella cheese		Any choice of two above	

VEGETARIAN DISHES

All served with rice & salad	
Vegetable Kebab V	16.5
Chargrilled aubergines, green and red peppers, mushrooms, onions, tomato sauce and yoghurt	
Sarma Veggie Beyti V	16
Fried vegetables and cheese wrapped in lavash bread and chargrilled. Drizzled with tomato sauce and butter. Served with bulgur and yoghurt	
Bamya V	15
Okra stew, served with roasted red onion and tomato	

SEAFOOD

Sea Bass	23
Chargrilled sea bass, served with roasted potatoes and salad	
Sea Bream	23
Chargrilled sea bream, served with roasted potatoes and salad	
Salmon	22.5
Grilled salmon, served with roasted potatoes and salad	
King Prawns	23.5
Pan-fried with cherry tomatoes, parsley, garlic and olive oil sauce, served with chips	
Battered Squid	19.5
Marinated and battered squid with tartar sauce, served with chips and salad	
Sea Bass Fillet	1 Fillet 17 2 Fillets 21
Pan-fried boneless sea bass fillet, served with mashed potatoes and veg	
Sea Bass Stew	17.5
Pan-fried fillet sea bass with carrot, potato and dill lemon stew, served with rice	
Salmon Stew	18
Pan-fried fillet salmon with carrot, potato and dill lemon stew, served with rice	
Karides Tava	22
Sautéed prawns with garlic, parsley and olive oil, in a rich tomato sauce, served with rice	

SMALL MEZE & PLATTER FOR TWO 68

Kisir V	Haydari V	Humus V
Shakshuka V	Beetroot Tarator V	
Adana Köfte	Chicken Shish	
Lamb Shish	Chicken Shish	
Lamb Ribs 2pcs	Lamb Ribs 2pcs	
Lamb Döner	Chicken Döner	

Served with Rice & Bulgur

SMALL MEZE & KERVAN SPECIAL 88

Kisir V	Haydari V	Shakshuka V
Beetroot Tarator V	Humus V	
Lamb Shish	Chicken Shish	
Adana Köfte	Chicken Shish	
Lamb Ribs 4pcs	Chicken Wings	
Lamb Döner	Chicken Döner	

Served with Rice & Bulgur

LARGE MEZE & JUMBO PLATTER 104

Borek V	Halloumi V	Falafel V
Haydari V	Humus V	
Shakshuka V	Beetroot Tarator V	
Lamb Shish	Chicken Shish	
Adana Köfte	Chicken Shish	
Lamb Ribs 8pcs	Lamb Chops 4pcs	
Chicken Wings	Lamb Döner	Chicken Döner

Served with Rice & Bulgur

CHEF'S CHOICE

İskender Kebab	14.5	Large	18
Lamb Chicken Mixed			
Fine slices of doner on a bed of diced bread, topped with tomato sauce and garlic yoghurt, drizzled with butter			
Choose from lamb, chicken or mixed doner			
Yoğurtlu Kebab	17	21.5	
Adana Lamb Shish Chicken Shish Mixed			
Seasoned and chargrilled meat, served on a bed of diced bread, topped with garlic yoghurt and tomato sauce, drizzled with butter			
Choose from adana, lamb shish or chicken shish			
Altı Ezmeli Lamb Shish	21	21.5	
Lamb and tender cubes of lamb skewered and chargrilled, chopped on grilled tomatoes and green peppers, drizzled with butter			
Sarma Chicken Beyti	21.5	21.5	
Seasoned garlic minced chicken and cheese wrapped in lavash bread and chargrilled. Drizzled with tomato sauce and butter. Served with bulgur and garlic yoghurt			
Sarma Lamb Beyti	21.5	21.5	
Seasoned garlic minced lamb and cheese wrapped in lavash bread and chargrilled. Drizzled with tomato sauce and butter. Served with bulgur and garlic yoghurt			
Ali Nazik	21	21	
Chargrilled lean and tender lamb cubes. Served on a bed of aubergine puree, yoghurt and garlic			
Manti	25.5	25.5	
Minced lamb dumplings, served with garlic yoghurt and a chilli flake butter sauce			
Icli Kofte	23.5	23.5	
Onion and herb meatball covered with fine bulgur wheat			

PLATTERS TO SHARE**KERVAN SPECIAL 74**

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

CHICKEN SPECIAL 54

Chicken Shish Chicken Wings
Chicken Beyti 2pcs Chicken Döner
Served with Rice & Bulgur

JUMBO PLATTER 89

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

PLATTER FOR TWO 55

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

FISHERMAN'S CATCH 72

Pan-fried 2 Sea Bass Fillets
1 Salmon Fillet King Prawns Calamari
Served with Pan-Fried Vegetables and Mashed Potato

TURKISH BREAKFAST

1 PERSON 16 | 2 PEOPLE 34

3 PEOPLE 46 | 4 PEOPLE 58

Scrambled or fried eggs, Turkish sausage, pastrami, haloumi, variety of cheese, borek, potato salad, tomato, cucumber, grilled mushrooms and aubergine, olives, butter, honey, kaymak, nutella, jam, grape, simit and acma

Menemen is complimentary for two or more people
Vegetarian options available on request

Menemen

9
Scrambled Eggs, Tomatoes and Peppers

Sucuklu Menemen

11
Scrambled Eggs with Spicy Sausage, Tomatoes and Peppers

Sucuklu Yumurta

9
Scrambled or Fried Eggs with Spicy Sausage

SALADS

Greek Feta Salad V

Feta cheese with tomatoes, red onions, olives and cucumber

Avocado Salad V

Green salad with sliced avocado, fresh mint, cherry tomato, olive oil and seasoning

9.5

Grilled Chicken Salad

Sliced grilled chicken breast fillet on a bed of crispy leaves and caesar salad dressing

17

9

DESSERTS

Baklava

Filo pastry with pistachio and syrup

Trileçe

Light sponge cake soaked in milk, topped with whipped cream and caramel

Künefe

Shredded pastry with cheese, pistachio and syrup served with kaymak. [Minimum 8-10 minutes]

Revani

Sweet syrup soaked semolina cake

Sütlac

Baked rice pudding

6.5

Tiramisu

Classic coffee soaked savoiardi biscuit with mascarpone cream, dusted with cocoa powder

6.5

7.5

Banoffee Pie

A biscuit base, topped with rich toffee, cream and fresh bananas

6

8.5

Coconut Cream Cake

Traditional sponge cake topped with coconut flakes

6.5

6.5

Oreo Cheesecake

Chocolate Oreo cheesecake

6.5

6.5

Chocolate Fudge Cake

Traditional old-fashioned chocolate cake, served with vanilla ice cream

6.5

NUTS EGGS GLUTEN DAIRY SOYA

SOFT DRINKS

Coke | Diet Coke | Fanta | Sprite Can 330ml

Coke Zero Can 330ml

Uludag Bottle 250ml Original / Orange

Ayran Cold Savoury Drinking Yoghurt

Iced Tea Lemon / Peach

Salgam Spicy Turnip Juice

Ribena Blackcurrant / Strawberry

Soda Water

Ginger Beer

Lemonade

Redbull

Still Water

330ml 1.6 750ml 3.1

Sparkling Water

330ml 1.6 750ml 3.1

COFFEES

Turkish Coffee

3.7 Cappuccino

4.1

Americano

3.2 Single Macchiato

2.7

Latte

4.1 Double Macchiato

3.7

Espresso

2.7 Hot Chocolate

3.7

Double Espresso

3.7

TEAS

Fresh Mint Tea

3.2 Earl Grey

3.2

Green Tea

3.2 English Tea

2.7

Camomile Tea

3.2 Large Turkish Tea

1.5

Peppermint Tea

3.2 Small Turkish Tea

1

Apple Tea

3.2



KERVAN

TAKEAWAY MENU

