

TURKISH BREAKFAST

1 PERSON 16 | 2 PEOPLE 34

3 PEOPLE 46 | 4 PEOPLE 58

Scrambled or fried eggs, Turkish sausage, pastrami, halloumi, 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

Grilled Chicken Salad

Sliced grilled chicken breast fillet on a bed of fresh seasonal salad

Greek Feta Salad V

Feta cheese with tomatoes, red onions, olives, parsley and cucumber

Rocket & Cherry Tomato V

Topped with parmesan shavings and balsamic vinegar

DESSERTS

Baklava

Filo pastry with pistachio and syrup

Baklava Sundae

Filo pastry with pistachio, syrup with ice cream and sauce

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]

Sütlac

Baked rice pudding enriched with coconut milk and almonds

Oreo Cake

Chocolate Oreo Cheesecake

18	Mozzarella Tomato Salad V	9.5
	Buffalo mozzarella and vine tomatoes, served with basil oil	
10.5	Avocado Salad V	10
	Green salad with sliced avocado, fresh mint, cherry tomato, olive oil and seasoning	
9.5		
7.5	Frutti Di Bosco	8.5
	Vanilla and raspberry Chantilly cream glazed with raspberry puree, decorated with mixed berries and all sitting on a biscuit base	
9.5	Ferrero Rocher Cake	8.5
	Rich chocolate and hazelnut cake, filled with chocolate and hazelnut and covered in a chocolate glaze	
8.5		
9.5	Lotus Biscoff Cheesecake	7.5
	Caramel rich cake topped with crushed biscuits	
	Tiramisu	7.5
	Classic coffee soaked savoiardi biscuit with real mascarpone cream, dusted with cocoa powder	
7.5		
7.5	Belgian Chocolate Fudge Cake	7.5
	Traditional old-fashioned chocolate cake	

🥜 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

Şalgam Spicy Turnip Juice

Ribena Blackcurrant / Strawberry

2.4	Soda Water	2.4
2.4	Tonic Water	2.4
2.3	Ginger Beer	2.4
1.9	Lemonade	2.4
2.4	Red Bull	4.4
2.4	Still Water	330ml 1.9 750ml 3.4
2.4	Sparkling Water	330ml 1.9 750ml 3.4

COFFEES

Turkish Coffee

Americano

Espresso

Double Espresso

Cappuccino

3.5	Latte	3.7
3	Iced Coffee	4
2.4	Caramel Latte	3.7
3.4	Hot Chocolate	3

TEAS

Fresh Mint Tea

Apple Tea

Green Tea

Earl Grey

3	English Tea	2.7
2.7	Chamomile Tea	2.7
2.7	Large Turkish Tea	1.5

WWW.KERVAN-SOFRASI.CO.UK

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Call & Collect 020 8201 5500



KERVAN

TAKEAWAY MENU



MEZE SHARERS

Börek V | Falafel V | Humus Kavurma N
Halloumi V | Beetroot Tarator V | Babagannus V
Russian Salad V | Shakshuka V | Kısır V

INDIVIDUAL 14 | SHARING PLATTER 24

HOT MEZE PLATTER 25

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

SOUPS

Mercimek Çorba V 8 Sade Paça Çorba 8
Red lentil soup Lamb soup

STARTERS

COLD

Olives V 5.5 Babagannush V 7
Marinated olives with herbs and spices Roasted aubergine with lemon yoghurt and tahini (contains sesame)
Humus V 6.5 Kısır V 6.5
Chickpeas, sesame oil, garlic and lemon juice (contains sesame) Finely ground bulgur wheat, parsley, tomato paste, onions, pomegranate molasses, olive oil and lemon juice
Shakshuka V 6.5 Beetroot Tarator V 6.5
Fried aubergine, potato, onion and pepper in tomato sauce Cooked beetroot, creamy garlic yoghurt
Vine Leaves V 7 Russian Salad V 6
Spiced rice, pine kernels, onion and blackcurrants wrapped in vine leaves Potatoes, carrots, peas, egg, gherkin mixed in mayonnaise
Cacık V 6 Ezme Salad V 6.5
Yoghurt with chopped cucumbers, garlic and fresh mint Finely chopped tomato, onion, green peppers and parsley with olive oil
Feta Cheese V 6 Tarama 6.5
Sliced feta cheese Smoked roe, olive oil and lemon juice

HOT

Humus Kavurma N 8 Mozzarella Cheese Dippers V 6.5
Pan fried diced lamb Cheese coated in bread crumbs served with sweet chilli
Börek V 8 Ciger Tava 10.5
Filo pastry filled with feta cheese and spinach Sautéed lamb liver with red onions, parsley and sumac
Manti 10.5 Karides Tava 10
Minced lamb dumplings, served with garlic yoghurt and chilli flaked butter sauce Sautéed prawns with garlic, tomato, parsley and olive oil
Patlıcan Biber Kızartma V 7.5 Grilled Halloumi V 7.5
Fried aubergine and peppers with garlic and tomato sauce Grilled Cypriot cheese
Calamari 9 Spicy Sausage 7.5
Battered squid served with lemon and tartar sauce Grilled spicy garlic beef sausage
Falafel V 7.5 Peynir Panesi V 7
Mashed chickpeas, broad beans fritter, crushed red pepper and sesame Breaded brie cheese served with onion chutney
Onion Rings V 6.5 Barbecue Bread 5
Lightly battered thick slices of onions Homemade flat bread grilled and oiled on barbecue

SMALL MEZE & PLATTER FOR TWO 72

Kısır V | Cacık V | Humus V
Shakshuka V | Beetroot Tarator V
Russian Salad V

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

PIDES TURKISH STYLE PIZZA

Lahmacun 5.5 Tavuklu Pide 15.5
Very thin traditional Turkish pizza Diced chicken, tomato, peppers and parsley
Kuşbaşı Pide 15.5 Ispanaklı Pide V 14.5
Diced lamb, peppers, parsley and tomatoes Spinach, peppers, red onions, black olives, mozzarella cheese and mushroom
Kaşarlı Pide V 14.5 Heliimli Pide V 14.5
Mozzarella cheese, tomatoes, black olives, sundried tomato and peppers Halloumi cheese, tomatoes, peppers and mozzarella cheese
Kıymalı Pide 15.5 Beyaz Peynirli Pide V 14.5
Minced lamb, onions, tomatoes, parsley and peppers Feta cheese, tomatoes, peppers and mozzarella cheese
Sucuklu Pide 15.5 Pastırmalı Pide 15.5
Garlic sausages, peppers, tomato and mozzarella cheese Oak-smoked cured beef, peppers, black olives and mozzarella cheese
Mixed Pide 15.5 Any choice of two above

VEGETARIAN DISHES

All served with rice & salad.
Veggie Festival V 16 Falafel V 15.5
Marinated garlic fennel with baby artichoke and baby carrot Mashed chickpeas, broad beans fritter, crushed red pepper and sesame, served with humus
Bamya V 16 Sarma Veggie Beyti V 17
Okra stew with herbs Fried vegetables and cheese wrapped in lavash bread and char-grilled. Drizzled with tomato sauce and butter. Served with bulgur and yoghurt
Musakka V 16 Vegetable Kebab V 18
Layers of aubergine, potatoes, courgettes, mushroom and peppers topped with cheese Char-grilled aubergines, green and red peppers, mushrooms, onions, tomato sauce and yoghurt
Spinach Potatoes V 15.5

SEAFOOD

Sea Bass Fillet 1 Fillet 18 2 Fillets 22
Pan-fried boneless sea bass fillet, served with mashed potatoes and veg
Sea Bass Stew 18.5
Finely chopped onion and tomato stew, served with mashed potatoes
Grilled Salmon 23.5
Served with mashed potatoes and stir-fried vegetables
Salmon Stew 19
Finely chopped onion and tomato stew, served with mashed potatoes
Battered Squid 20.5
Marinated and battered squid with tartar sauce, served with chips and salad
King Prawns 24.5
Pan-fried king prawns with cherry tomatoes, parsley, garlic and olive oil sauce, served with chips
Karides Tava 23
Sautéed prawns with garlic, parsley and olive oil in a rich tomato sauce, served with rice

SMALL MEZE & KERVAN SPECIAL 93

Kısır V | Humus V | Cacık V
Shakshuka V | Beetroot Tarator V
Russian Salad V

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

GRILLS

All served with rice, bulgur & salad.

Döner Lamb | Chicken | Mixed

Layers of tender lamb or chicken slowly cooked on a vertical spit

Lamb Shish 18 22.5
Char-grilled marinated lean and tender cubes of lamb

Chicken Shish 18 22.5
Char-grilled marinated cubes of chicken breast

Adana Köfte 18 22.5
Char-grilled lean and tender minced lamb

Chicken Beyti 18 22.5
Char-grilled lean and tender minced chicken

Mixed Shish 22.5
Choice of two shish between chicken, lamb, adana köfte or chicken beyti

Çöp Shish 22.5
Char-grilled marinated lean and tender diced lamb

Ciger Shish 22
Char-grilled marinated lamb liver, served with onion salad and lavash bread

Lamb Chops 27.5
Char-grilled seasoned tender lamb chops

Mixed Chops 26.5
2pcs lamb chops and 4pcs lamb ribs

Chicken Wings 19.5
Char-grilled marinated chicken wings

Lamb Ribs 24.5
Char-grilled seasoned lamb ribs

Mixed Kebab 43
Char-grilled lamb shish, chicken shish, adana köfte, chicken döner and lamb döner

Aubergine Kebab 23.5
Char-grilled sliced seasoned aubergine with minced lamb

WRAPS

Wrapped in fresh lavash bread, served with chips & side salad
Salad inside wrap available on request

Lamb Döner	15.5	Ciger Shish	18
Chicken Döner	15.5	Adana Köfte	18
Mixed Döner	15.5	Mixed Shish	21
Lamb Shish	18	Falafel V	14.5
Çöp Shish	19	Halloumi V	14.5
Chicken Shish	18	Spicy Sausage	14.5

SIDES

Chips	5.5	Grilled Onion	5.5
Rice	4.5	Grilled Mushrooms	5.5
Bulgur	4.5	Pan-Fried Mixed Veg	5.5
Mashed Potato	5	Yoghurt	4.5
Fresh Salad	4.5		

KIDS MENU

Chicken Shish 2pcs & Rice	9.5	Fish Fingers & Chips	8
Chicken Nuggets & Chips	8	Cheese & Tomato Pide	8
Chicken Burger & Chips	8		

LARGE MEZE & KERVAN EXTRA SPECIAL 110

Kısır V | Humus V | Cacık V | Shakshuka V
Babagannus V | Beetroot Tarator V
Russian Salad V | Halloumi V | Falafel V | Borek V

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

CHEF'S CHOICE

İskender Kebab Lamb Chicken Mixed	20
Fine slices of döner on a bed of diced bread, topped with tomato sauce and garlic yoghurt, drizzled with butter. Choose from lamb, chicken or mixed döner.	
Yoğurtlu Kebab Adana Lamb Shish Chicken Shish Mixed	25
Seasoned and char-grilled meat, served on a bed of diced bread. Topped with garlic yoghurt and tomato sauce, drizzled with butter. Choose from adana, lamb shish, chicken shish or mixed.	
Sarma Chicken Beyti	25
Seasoned garlic minced chicken and cheese wrapped in lavash bread and char-grilled. Drizzled with tomato sauce and butter. Served with bulgur and garlic yoghurt	
Sarma Lamb Beyti	25
Seasoned garlic minced lamb and cheese wrapped in lavash bread and char-grilled. Drizzled with tomato sauce and butter. Served with bulgur and garlic yoghurt	
Ali Nazik	22.5
Char-grilled lean and tender lamb cubes. Served on a bed of aubergine puree, yoghurt and garlic	
Güveç Lamb Chicken Lamb & Mushroom	19
Marinated diced lamb or chicken stew with vegetables. Served with rice	
Lamb Tagine N	19
Slow cooked lamb on the bone with vegetables. Served with rice, gravy, apricot, raisins and almonds	
Musakka	18.5
Layers of minced lamb, aubergine, potatoes, mushrooms, courgettes topped with cheese and served with rice	
Manti	22
Minced lamb dumplings, served with garlic yoghurt and chilli flaked butter sauce	

PLATTERS TO SHARE

KERVAN SPECIAL 79

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

PLATTER FOR TWO 59

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

CHICKEN SPECIAL 58

Chicken Shish | Chicken Wings
Chicken Beyti 2pcs | Chicken Döner
Served with Rice and Bulgur

KERVAN EXTRA SPECIAL 95

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

FISHERMAN'S CATCH 77

Pan-fried 2 Sea Bass Fillets
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. All prices are inclusive of VAT. Our complimentary dishes contain the following allergens. GARLIC SAUCE Dairy, Eggs. CHILLI SAUCE Celery, Sulphur Dioxide. BREAD Gluten, Dairy, Eggs, Sesame. HUMUS Sesame, Dairy, Lupin. SALAD Sulphur Dioxide. CACIK Dairy.