

COLD APPETIZERS

MEDITERRANEAN MIXED OLIVES (V)

Green and black olives marinated in olive oil, lemon zest, thyme and chilli flakes

TARAMA

The infamous pink sauce made from puréed cod roe, olive oil and lemon juice

HUMUS (V)

A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil

CACIK (V)

Finely grated cucumber dressed with yoghurt, mint, dill, garlic and olive oil

SMOKED AUBERGINE & PEPPER (V)

A mixture of aubergine, peppers and onions stewed in tomato sauce

TRICOLORE

Avocado, buffalo mozzarella, tomatoes, basil leaf and pesto

BEETROOT & QUINOA TARATOR (V)

Beetroot with quinoa with garlic, yoghurt and tahini

COLD APPETIZER PLATTER

Mix Olives • Humus • Cacik • Tarama
Smoked Aubergine & Pepper • Beetroot Tarator

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FISH APPETIZERS

CRAYFISH & AVOCADO COCKTAIL

Fresh crayfish served with watercress salad and marie rose sauce

BUTTERFLY PRAWNS

Sautéed in butter, garlic, white wine and herbs

PAN FRIED PRAWNS

Sautéed peeled king prawns served in a rich tomato, garlic and white wine sauce

CRISPY PRAWN

Mixed together breadcrumbs served with fresh lime and sweet chilli sauce

CRISPY CALAMARI

Fried crispy squid served with fresh lemon and homemade tartar sauce

PRAWNS ROLL

Homemade deep-fried pastry cigars filled with prawns, cheese and chilli pepper

OCTOPUS

Marinated tender octopus in oregano, olive oil and lemon juice

MUSSELS

Deep sea mussels cooked in a garlic, onion and white wine, served with a choice of tomato or cream sauce

VIEIRAS SCALLOPS

Pan seared Atlantic scallops cooked in butter, served with basil and potato puree

SPICY GARLIC PRAWNS

Tiger prawns served with spicy chilli, garlic and parsley butter

LOBSTER COCKTAIL

Scottish lobster with caviar and special chef's sauce

FISH APPETIZER PLATTER

Prawns Roll • Crispy Calamari • Grilled Octopus
Butterfly Prawns • Crispy Prawns • Crayfish

23

HOT APPETIZERS

GOAT CHEESE

Served with fig jam, mixed leaves and honey balsamic glaze

HALLOUMI (V)

Grilled Cypriot halloumi cheese

SUCUK

Chargrilled Turkish spicy beef sausage

FALAFEL (V)

Deep fried chickpea and fava beans balls spiced with cumin, paprika and fresh herbs

CREAMY GARLIC MUSHROOMS (V)

Baby button mushrooms sautéed in a creamy garlic and cheese sauce

SIGARA BOREGI (V)

Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and onion

GOLDEN BRIE

Mixed together breadcrumbs and deep fried served with cranberry sauce

MITITI KOFTE

Freshly grilled meatballs, served with a tomato sauce

SPICY CHICKEN WINGS

Marinated spicy chicken wings grilled over charcoal

HUMMUS KAVURMA

Pan-fried diced lamb served on a bed of hummus with sizzling sautéed pine nuts

HOT APPETIZER PLATTER

Halloumi • Sucuk • Sigara Boregi
Falafel • Calamari • Mititi Kofte

21

SALADS

SPICY EZME SALAD (V)

Finely chopped tomato, onion, red and green, peppers, parsley garlic seasoned with red chilli flakes and pomegranate molasses

GREEK SALAD (V)

Cucumber, tomato, onion, parsley, olives, feta and oregano

MEDITERRANEAN SALAD (V)

Diced tomatoes, cucumbers, parsley and onions seasoned with sumac, drizzled with pomegranate molasses

CHICKEN & AVOCADO SALAD

Mixed leaves, grilled chicken, avocado and Caesar dressing

KIDS

Only for 3-12 years old. All served with chips

CHICKEN NUGGETS

CHICKEN WINGS

CHEESE BURGER

MITITI KOFTE

CHICKEN BURGER

CHICKEN SHISH

SPAGHETTI BOLOGNESE

LAMB SHISH

SIDES

SIDE SALAD

SLICE OF BUTTER

CHIPS

MASHED POTATO

COUSCOUS (Bulgur)

CREAMY SPINACH

RICE

GRILLED ONIONS

SAUTÉED POTATOES

GRILLED MUSHROOMS

GRILLED ASPARAGUS

GREEN CHILLI

VEGI STICK

YOGHURT

MAIN COURSES

All served with rice and salad.

“All can be prepared Gluten Free”

ADANA KOFTE

Minced lamb kofte mixed with herbs, onions and peppers

CHICKEN WINGS

Marinated chicken wings grilled over charcoal

BEYTI

Grilled minced chicken or lamb seasoned with garlic cooked over charcoal

CHICKEN SKEWER

Skewered chunks of marinated chicken breast

CHICKEN OR LAMB VEG

Lean chunks of chicken breast or lamb skewered with peppers and mushrooms

CHICKEN HEAVEN

Chicken Shish, Chicken Beyti, Chicken Wings (4)

LAMB RIBS

Grilled seasoned lamb ribs

KERVAN COMBINATION

Your choice of 2: Chicken Shish, Lamb Shish, Adana Kofte

LAMB SKEWER

Skewered chunks of marinated lamb fillet

LAMB HEAVEN

Lamb Shish, Adana, Lamb Chop, Lamb Rib

LAMB CHOPS

Grilled seasoned lamb chops

MIXED KEBAB

Lamb Shish, Chicken Shish & Adana Kofte grilled over hot charcoal

KERVAN SPECIAL MIXED GRILL

Lamb Shish • Chicken Shish • Adana Kofte
Lamb Chop (1) • Lamb Rib (1) • Chicken Wings (2)
Served with rice or bulgur, salad and bread

WAGYU MINI BURGER WITH HALF OF LOBSTER

CREATIONS

SPAGHETTI BOLOGNESE

Beef bolognese sauce, topped with parsley and parmesan cheese

TAGLIATELLE & HALF LOBSTER

Tender chicken breast and half lobster with tagliatelle in a creamy mushroom sauce with rocket

CHICKEN ASPARAGUS

Grilled chicken breast with asparagus in a creamy white wine sauce served with rice and salad

CHICKEN A LA CRÈME

Tender pieces of chicken in a creamy sauce with mushrooms, shallots, garlic and parmesan cheese, served with sautéed vegetables and baby potatoes

SARMA BEYTI

Chargrilled minced lamb or chicken mixed with cheese, peppers, garlic and spices, wrapped in thin homemade bread, topped with yoghurt, tomato sauce and drizzled with hot butter

GRAVY LAMB TANDIR

Slow cooked lamb with carrots, onion and celery with gravy sauce served with rice and salad

KLEFTICO (LAMB SHANK)

Slow roasted lamb shank cooked in a rich tomato sauce with carrots, onions and celery, served on a bed of mashed potato

(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.

STEAKS

All served with chips, Portobello mushroom, asparagus, cherry tomatoes and creamy peppercorn sauce with brandy.

RIB EYE (12OZ)	30
T-BONE (18OZ)	32
FILLET STEAK (10OZ)	36

KERVAN SURF & TURF

Fillet steak, half lobster marinated with
gravy sauce, served with chips

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YOGHURT DISHES

All served with rice and salad

Served on crispy bread, topped with
yoghurt, tomato sauce and hot butter

A CHOICE OF:

ADANA KOFTE WITH YOGHURT	21
CHICKEN SHISH WITH YOGHURT	21
LAMB SHISH WITH YOGHURT	24

SEAFOOD

CHEF'S SPECIAL PRAWNS

Prawns cooked in a rich tomato and white
wine sauce served with rice and salad

SALMON FILLET

Grilled marinated salmon fillet with
mash potato and seasonal vegetables

FILLET OF SEA BASS

Pan seared sea bass fillet served with
mixed vegetables and mash potato

SEA BASS

Grilled whole Seabass sprinkled with herbs,
served with salad and chef's special fish sauce

MIXED FISH SKEWER

Skewered marinated tiger prawns, salmon, monk fish
and special fish sauce, served with salad

TIGER PRAWNS

Pan cooked butterfly prawns with butter
and herbs, served with chips and salad

SALMON SHISH

Grilled marinated chunks of salmon fillet with mushrooms,
peppers served with special fish sauce and salad

WHOLE LOBSTER

1lb Lobster grilled with garlic sauce with onion, wine, cheese
and French mustard, served with Rokka Salad and Chips

VEGETARIAN DISHES

All served with rice and salad.

ROASTED AUBERGINE & PEPPERS (V)

Grilled aubergine, topped with pan fried peppers
and onions, sprinkled crispy onion

VEGETARIAN GRILL (V)

Skewered chunks of courgette, aubergine, peppers,
mushrooms and onions, served with a tomato sauce

VEGETABLE & HALLOUMI CASSEROLE (V)

Courgettes, mixed peppers, mushrooms,
asparagus and halloumi cooked in tomato sauce

MOUSSAKA (V)

Layers of potato, aubergine, courgettes, mixed
peppers and carrots with béchamel and tomato sauce