

## COLD APPETIZERS

<b>Mixed Olives (v)</b> Green and black olives marinated in olive oil, lemon zest, thyme and chilli flakes	4
<b>Hummus (v)</b> A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil	5
<b>Cacik (v)</b> Finely grated cucumber dressed with yoghurt, mint, dill, garlic and olive oil	5
<b>Tarama</b> The infamous pink sauce made from pureed cod roe, olive oil and lemon juice	5
<b>Tricolore</b> Avocado, buffalo mozzarella, tomatoes, basil leaf and pesto	6
<b>Patlican Soslusu (v)</b> A mixture of aubergine, peppers and onions stewed in tomato sauce	6
<b>Stuffed Vine Leaves (v)</b> Served on a bed of thick Turkish yoghurt	6.5

### COLD APPETIZER PLATTER

Mixed Olives • Tarama • Patlican Soslusu  
Hummus • Cacik • Stuffed Vine Leaves

18

## FISH APPETIZERS

<b>Butterfly Prawns</b> Sautéed in butter, garlic, white wine and herbs	8
<b>Crayfish &amp; Avocado Cocktail</b> Fresh crayfish served with watercress salad and marie rose sauce	8
<b>Pan Fried Prawns</b> Sautéed peeled king prawns served in a rich tomato, garlic and white wine sauce	8
<b>Crispy Calamari</b> Fried crispy squid served with fresh lemon and homemade tartar sauce	8
<b>Kuro Charcoal Prawns</b> Served with smoke chilli mayonnaise and wild rocket	8.5
<b>Grilled Octopus</b> Marinated tender octopus in oregano, olive oil and lemon juice	9
<b>Seared Scallops</b> Pan seared Atlantic scallops cooked in butter, served with basil and potato puree	10
<b>Cheesy Prawns Roll</b> Homemade deep-fried pastry cigars filled with prawns, cheese and chilli pepper	10

### FISH APPETIZER PLATTER

Crispy Calamari • Grilled Octopus  
Butterfly Prawns • Kuro Charcoal Prawns  
Crayfish & Avocado Cocktail

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## HOT APPETIZERS

<b>Halloumi (v)</b> Grilled Cypriot halloumi cheese	7.5
<b>Sucuk</b> Grilled Turkish spiced beef sausage	7.5
<b>Falafel (v)</b> Deep fried chickpeas and fava bean balls spiced with cumin, paprika and fresh herbs served with hummus	7.5
<b>Garlic Stuffed Mushrooms (v)</b> Garlic stuffed mushrooms filled with melted mozzarella cheese served with garlic butter, parsley and sourdough bread	7.5
<b>Sigara Boregi (v)</b> Homemade deep-fried pastry cigars filled with herbs, cheese, spinach and onion	8
<b>Creamy Garlic Mushrooms (v)</b> Baby button mushrooms sautéed in a creamy garlic and cheese sauce	8
<b>Golden Halloumi (v)</b> Mixed together breadcrumbs and deep fried served with cranberry sauce	8.5
<b>Hummus Kavurma</b> Pan-fried diced lamb served on a bed of hummus with sizzling sautéed peanuts	8.5

### HOT APPETIZER PLATTER

Halloumi • Sucuk • Falafel  
Sigara Boregi • Calamari

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## VEGETARIAN DISHES

All served with rice and salad	
<b>Vegetarian Grill (v)</b> Skewered chunks of courgette, aubergine, peppers, mushrooms and onions, served with tomato sauce	18
<b>Roasted Aubergine (v)</b> Stuffed with Mediterranean vegetables, topped with melted mozzarella served rice and salad	18
<b>Portobello Mushroom (v)</b> Stuffed with spinach, halloumi and tomato sauce, topped with melted cheese	18

## SALADS

<b>Greek Salad (v)</b> Cucumber, tomato, onion, parsley, olives, feta and oregano	5
<b>Green Salad (v)</b> Rocket, green olives, cucumber, avocado, served with salad dressing	5
<b>Spicy Ezme Salad (v)</b> Finely chopped tomato, onion, red and green pepper, parsley, garlic seasoned with red chilli flakes and pomegranate molasses	5

## SIDES

<b>Chips</b>	3.5	<b>Sautéed Potatoes</b>	4
<b>Rice</b>	3.5	<b>Creamy Spinach</b>	4
<b>Couscous (Bulgur)</b>	3.5	<b>Mixed Vegetables</b>	5
<b>Creamy Mash</b>	4	<b>Asparagus</b>	5
<b>Mushrooms</b>	4	<b>Padron Peppers</b>	6

## MAIN COURSES

All served with rice and salad

<b>Chicken Wings</b> Marinated chicken wings, grilled over charcoal	18
<b>Adana Kofte</b> Minced lamb kofte mixed with herbs, onions and peppers	19
<b>Beyti</b> Grilled minced chicken or lamb, seasoned with garlic cooked over charcoal	19
<b>Chicken Shish</b> Skewered chunks of marinated chicken breast	20
<b>Lamb Ribs</b> Grilled seasoned lamb ribs	21
<b>Chicken Special</b> Lean chunks of chicken breast skewered with peppers and mushrooms	21
<b>Mixed Shish</b> A combination of 2: Lamb Shish, Chicken Shish or Adana Kofte	21
<b>Lamb Shish</b> Skewered chunks of marinated lamb fillet	22
<b>Lamb Chops</b> Grilled seasoned lamb chops	25
<b>Mixed Grill</b> Lamb shish, chicken shish and adana kofte, grilled over hot charcoal	25
<b>Kervan Royale Cutlets</b> Grilled seasoned tender lamb cutlets	26

### KERVAN SPECIAL (4 PPL)

#### Mixed Cold Appetizers

Chicken Shish • Lamb Ribs  
Chicken Wings • Adana Kofte • Chicken Beyti  
Served with rice, bulgur, salad and bread

90

## YOGHURT DISHES

All served with rice and salad

Served on a bed of crispy bread, topped with yoghurt, tomato sauce and drizzled with hot butter	
<b>A CHOICE OF:</b>	
<b>Adana Kofte</b>	21
<b>Chicken Shish</b>	23
<b>Lamb Shish</b>	23
<b>Sarma Beyti</b> 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	23

## STEAKS & FILLETS

<b>Chicken Thighs Steak</b> Served with rice and salad	22
<b>T-Bone (18oz)</b> Succulent, hand-cut beef, served with chips, grilled cherry tomatoes, Portobello mushrooms, asparagus and peppercorn sauce with brandy	32
<b>Australian Rib Eye (12oz)</b> Succulent, hand-cut beef, served with chips, grilled cherry tomatoes, Portobello mushrooms, asparagus and peppercorn sauce with brandy	32

## CREATIONS

<b>Chicken Asparagus</b> Grilled chicken breast with asparagus in a creamy white wine sauce served with rice and salad	20
<b>Chicken A La Crème</b> Tender pieces of chicken in a creamy sauce with mushrooms, shallots, garlic and parmesan cheese, served with sautéed vegetables and baby potatoes	20
<b>King &amp; Baby Prawns</b> Cooked in earth on ware dish with shallot onions, red peppers, white wine and cream sauce, topped with melted mozzarella	22
<b>Kleftico Lamb Shank</b> Slow roasted lamb shank cooked in a rich tomato sauce with carrots, onions and celery, served on a bed of mashed potato	22

### KERVAN SURF & TURF

Rib-eye 12oz, tiger prawns marinated with peppercorn sauce, served with chips

45

## SEAFOOD

<b>Fillet of Sea Bass</b> Pan seared sea bass fillet served with mixed vegetables, turmeric and lemon in a creamy sauce	21
<b>Whole Grilled Sea Bass</b> Grilled sea bass, served with salad	23
<b>Salmon Fillet</b> Grilled marinated salmon fillet with seasonal vegetables and mash potato	23
<b>Prawn Casserole</b> Prawns cooked in a rich tomato and white wine sauce served with rice and salad	21
<b>Mixed Seafood</b> Skewered marinated tiger prawns, salmon and monk fish served with salad	23

## KIDS

All served with chips

<b>Chicken Nuggets</b>	8	<b>Chicken Shish</b>	10
<b>Cheese Burger</b>	9	<b>Chicken Wings</b>	10
<b>Chicken Burger</b>	9	<b>Adana Kofte</b>	10

## SOFT DRINKS

<b>Coke 330ml Bottle</b>	3.5
<b>Diet Coke 330ml Bottle</b>	3.5
<b>Coke Zero 330ml Bottle</b>	3.5
<b>Sprite 330ml Bottle</b>	3.5
<b>Fanta 330ml Bottle</b>	3.5
<b>Still Water</b>	Small 3.5 Large 4.5
<b>Sparkling Water</b>	Small 3.5 Large 4.5
<b>Tonic Water</b>	3
<b>Soda Water</b>	3
<b>Juices Apple / Orange / Cranberry / Pineapple</b>	3.5
<b>J20 Apple &amp; Raspberry / Orange &amp; Passion Fruit</b>	3.5

(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.