

# Italian Flavours & Fresh Pasta

to start...

Sun-Dried Tomato and Garlic Bruschetta

&

Bocconcini Cheese, Cherry Tomato and Basil Salad with Balsamic Dressing

to follow...

Spaghetti Arrabbiata

&

Fettuccine Alfredo

&

Tagliatelle Pesto

our pastas are all home-made with fresh eggs and semolina flour

to finish...

Tiramisu

&

Home-Made Limoncello

*minimum 4 persons per order*

£27 per person

## Korsan

1979

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# The Kitchen

— by korsan —

## Set Menu

to start...

a choice of

Spinach & Roquefort Ravioli with Caper & Sun-Dried Tomato Sauce

or

Orange & Sesame Prawns with Root Vegetable Purée

to follow...

a choice of

Skin-on Chicken Thigh with Velouté Sauce, served  
with chipped potatoes and fondant potatoes with truffle  
aioli

or

Roasted Cauliflower with Garam Masala, Broccoli  
Purée and Crispy Vegetables

to finish...

Valencia Chocolate Cake with Orange Rind and Hazelnuts

590 tl per person

# Mexican Flavours & Tacos

to start...

Corn Tortilla Nachos with an Assortment of Toppings and Dips

&

Classic Margaritas Mixed by our Bartender

to follow...

Slow Cooked Barbacoa Beef and Crumbled White Cheese Tacos

&

Chicken Asado, Coriander & Avocado Mayo and Pico de Gallo Tacos

&

Chargrilled Prawn, Pineapple & Jalapeño Relish and Sour Cream Tacos

our tacos are all served on homemade flour tortillas

to finish...

Cinnamon Sugar dusted Churros  
with Chocolate Sauce and Crushed Hazelnuts

Our tacos are a perfect finger food  
for a relaxed lunch or dinner

*minimum 4 persons per order*

*£27 per person*

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# Turkish Breakfast

served from 9:15 to 12

a spread of traditional turkish breakfast items consisting of:

a variety of jams and fruit preserves

honey, clotted cream and butter

tahini & pekmez (locally produced sweet grape molasses)

a selection of local cheeses made of both cow's and sheep's milk

green and black olives in korsan's own olive oil

a variety of dried fruits and nuts

cucumbers, tomatoes, peppers and rocket leaves

fresh and seasonal fruit selection

home-made simit (traditional circular bread coated in sesame seeds)

sigara börek (flakey pastry parcels filled with herbs and white cheese)

pişi (fried dough, served warm, ideal for dipping in tahini & pekmez)

fresh bread

sucuk (cured and spiced beef sausage) cooked at your villa

fresh eggs fried in butter and olive oil at your villa

freshly squeezed orange juice

we also offer a french press coffee service with our own  
house blend of coffee beans from around the world  
(provided at an extra cost depending on the desired amount)

*minimum 2 persons per order*

£17 per person

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# Full English Breakfast

served from 9:15 to 12

everything you look for in a classic fry-up:

pork sausages

back bacon

baked beans

grilled tomatoes & mushrooms

buttered toast

fresh eggs fried in butter at your villa

fresh and seasonal fruit selection

freshly squeezed orange juice

we also offer a french press coffee service with our own  
house blend of coffee beans from around the world  
(provided at an extra cost depending on the desired amount)

*minimum 2 persons per order*

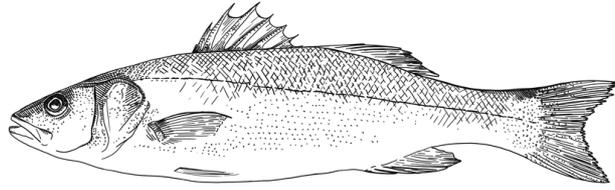
£17 per person

## Korsan

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# Fresh Fish Lunch



For those looking for a rustic  
and delicious lunch on a  
summer day we offer...

a choice of locally caught fresh fish:  
simply pan fried, served whole or filleted

Sea Bream      or      Sea Bass

a variety of salads:

Garden      &      Cucumber      &      Feta  
Greens      &      & Tomato      &      & Rocket

home cut chips

and home made lemon ice-cream

this light lunch pairs perfectly with a crisp white such as  
*Prodom Sauvignon Blanc* or a pale rosé such as *Lamberti  
Blush*, please see our villa catering wine list for a full  
selection of expertly chosen wines

*minimum 2 persons per order*  
£27 per person

## Korsan

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# Open Buffet & Canapés

freshly baked bread with a selection of sun-dried tomatoes, olive tapenade, salsa verde and pesto

a selection of dips including hummus and beetroot & yogurt dip

local cheeses, cured meats, dried fruit and nuts

herb and olive oil grissinis

roast beef & parmesan sandwiches on fresh ciabatta

prawn cocktail

classic mini beef burgers

vol-au-vent pastries with chicken and mushroom

garden green salad

bocconcini, cherry tomato and basil salad with balsamic dressing

for dessert a choice of either:

pistachio muffins *or*

chocolate mousse cups *or*

mini crème brûlées

*minimum 6 persons per order*

£28 per person

## Korsan

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## Meze on Arrival

After a long journey, what better welcome than to have some traditional Turkish meze dishes waiting in the fridge at your villa for your arrival.

A selection of 7 different dishes, freshly prepared at the Korsan Meze and The Kitchen by Korsan. The selection varies from day to day according to availability and is served with freshly baked pide bread on the side.

Let us know if you would like any additional salads and drinks. These can be arranged at an extra cost.

*minimum 2 persons per order*  
£11 per person

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# Surf & Turf

## 1st course

a choice of

sea bass ceviche with  
avocado, radishes,  
chilli and fresh lime

or

steak tartare with  
parsley, quails egg yolk  
and toasted baguette

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## 2nd course

a selection of flakey filo pastries filled with  
cured beef pastrami and diced shrimp

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## 3rd course

a choice of

oven roasted bluefin  
tuna, with a side of  
ginger jasmine rice  
and green salad

or

slow cooked rack of  
beef ribs served with  
home cut chips and  
roasted vegetables

\*due to the extensive preparation of both the tuna and ribs,  
the minimum order for each main course is 4 people

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## dessert

home-made chocolate profiteroles

*minimum 4 persons per order*

£40 per person

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# Traditional Turkish Cuisine

These traditional dishes are served on large trays with sides of Turkish rice and pide bread, perfect for you to heat up in the oven as required.

## starters

hummus, dips and crudité's (for 2 to 3 people)

£4.50

tepsi börek- flakey filo pastry filled with a choice of spinach, crumbly white cheese or spiced beef

£5.50

karides & ahtapot güveç - tender octopus and prawn casserole with tomatoes and peppers

£6.50

## mains

karnıyarık - stuffed aubergines filled with ground beef

£7.00

musakka - traditional turkish musakka

£7.00

izmir köfte - spiced meat balls baked with tomatoes, peppers and potatoes

£7.50

kuzu incik - slow cooked lamb shank

£9.00

belen tava - diced beef and lamb cooked with garlic, peppers and shallots

£7.50

iç pilavlı tavuk - whole roasted chicken stuffed with spiced rice

£8.50

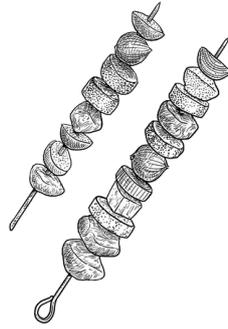
*minimum order on all dishes is 4 people*  
*dishes priced per person*

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# Turkish Barbecue



A Turkish Barbecue is a perfect choice for those looking to have an entertaining night in or host friends at their villa.

This option is a favourite amongst our guests and offers an extensive selection of options including;

A variety of marinated beef, lamb and chicken dishes, as well as fish and seafood.

Freshly prepared salads and Meze which vary according to seasonal produce.

Warm pide bread baked in our own stone oven.

Please ask one of our villa representatives for a list of dishes to choose from as well as prices, should you decide to order.

If you would like someone to do the cooking for you, a member of the Korsan team will light the barbecue, cook and serve the dishes you select. This service is offered without a fixed charge but a tip for the chef would be appreciated. A tip of approx. 350 tl is appropriate for cooking and serving, and if you wish the for chef to stay and clear up, a tip of around 550 tl would be appreciated.

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# Turkish Barbecue

## Ordering Form

Villa Name .....

Date of BBQ ... / ... / ...

Guest Name .....

Time of BBQ .....

Contact No. ....

Meat & Fish	Price	Portions
Skewers of Marinated Lamb (2 skewers per portion)	£11.50	
Skewers of Marinated Chicken (2 skewers per portion)	£9.90	
Lamb Chops (4 per portion)	£11.50	
Medallion of Fillet Beef	£12.50	
Turkish Meatballs (3 per portion)	£9.00	
Fillet of Sea Bass	£9.50	
Fillet of Sea Bream	£9.50	
Jumbo Prawn (1 per portion)	£4.50	

minimum order £35.

# Turkish Barbecue

## Ordering Form

Meze & Dips	Price	Portions
Assortment of Traditional Turkish Fresh Meze (serves 2-3 people) - selection varies daily and is prepared by our chefs at the Korsan Meze and The Kitchen by Korsan -	£13.00	
Haydari (mint, garlic and olive oil yogurt)	£3.50	
Antep Ezme (spicy chopped tomatoes and onions)	£3.50	
Humus (chickpeas, garlic, tahini and olive oil)	£4.50	

Sides	Price	Portions
Mixed Turkish Salad (serves 2-3 people)	£4.50	
Green Salad (serves 2-3 people)	£4.50	
Feta Salad (serves 2-3 people)	£5.50	
Pide (traditional flatbread to accompany dips)	£1.00	
Seasonal Vegetables (grilled on the barbecue)	£3.50	

Extra	Price	
Charcoal & Fire Lighters	£10.00	

minimum order £35.

# Drinks

## cocktails

pre-mixed by our bartender, to be served on ice at your villa

Bloody Mary  
*vodka, tomato juice,  
black pepper and tabasco*

Whiskey Sour  
*whiskey, lemon juice,  
simple syrup and egg white*

Tequila Sunrise  
*tequila, fresh orange juice  
and grenadine*

Gin Fizz  
*gin, lemon juice, soda water  
and simple syrup*

Sangria  
*red wine and  
seasonal fresh fruit*

served in bottles of 4 glasses (700 tl), or 6 glasses (1100 tl)

## beers

Efes - 33cl 30	Carlsberg - 33cl 35
Corona - 35.5cl 50	Bomonti Unfiltered - 50cl 35
Magners Cider - 33cl 55	Clausthaler Non-Alcoholic - 33cl 39

## soft drinks

to be served on ice at your villa

Freshly Squeezed Orange Juice	Home-Made Lemonade	Home-Made Iced Tea
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served in bottles of 4 glasses (250 tl), or 6 glasses (330 tl)

all prices are in turkish lira

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# Wine

## red

### **Foça**

#### ***Merlot, Foça Karası***

smooth, easy drinking, full bodied, notes of red fruits, green pepper and black cherry

bottle 200

### **Mahrem 2013**

#### ***Corinto***

smooth, fruity, easy drinking, notes of orange

bottle 250

### **Gordias**

#### ***Cabernet Franc***

elegant, long finish, scents of cranberry, cherry and herbs

bottle 350

### **Prodom Red**

#### ***Syrah, Petit Verdot, Cabernet Franc***

full bodied, complex, balanced, scents of red and black fruits

bottle 450

## white

### **Vinkara**

#### ***Hasandede***

fresh, harmonic, notes of mint and grapefruit, house favourite

bottle 280

### **Mahrem Derya 2018**

#### ***Sangiovese, Corinto***

blanc de noir, aromatic, fruity, floral, notes of apricot

bottle 250

### **Antioche Barburı**

#### ***Sauvignon Blanc***

crisp, light acidity, aromatic, tropical notes of mango and pineapple

bottle 320

### **Prodom White**

#### ***Sauvignon Blanc***

elegant, fresh, long finish, high minerality, scents of citrus

bottle 450

## rosé

### **Minoj Rosé**

#### ***Kalecik Karası***

full bodied, balanced, strong acidity, floral, notes of forest fruits

bottle 250

### **Lamberti Blush**

#### ***Pinot Grigio***

light, fruity, soft, refreshing, easy drinking, notes of raspberry

bottle 300

### **Arcadia Rosé vg**

#### ***Pinot Gris***

elegant, flavourful, crisp, floral, creamy finish, notes of peach and pear

bottle 320

### **Prodom Rosé**

#### ***Syrah, Merlot, Kalecik Karası***

balanced, long finish, notes of red fruits, citrus and melon

bottle 480

## sparkling

### **Costaross**

#### ***Frizzante***

#### ***Prosecco***

floral, harmonious, fresh, notes of yellow fruits

bottle 500

all prices are in turkish lira

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## Contact Us

To place a catering order please contact  
your villa representative or reach The  
Kitchen and Catering Manager

Gökhan at:

+90 554 857 26 61

[gokhan@korsankalkan.com](mailto:gokhan@korsankalkan.com)

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