

Korsan Meze

Meze Starters

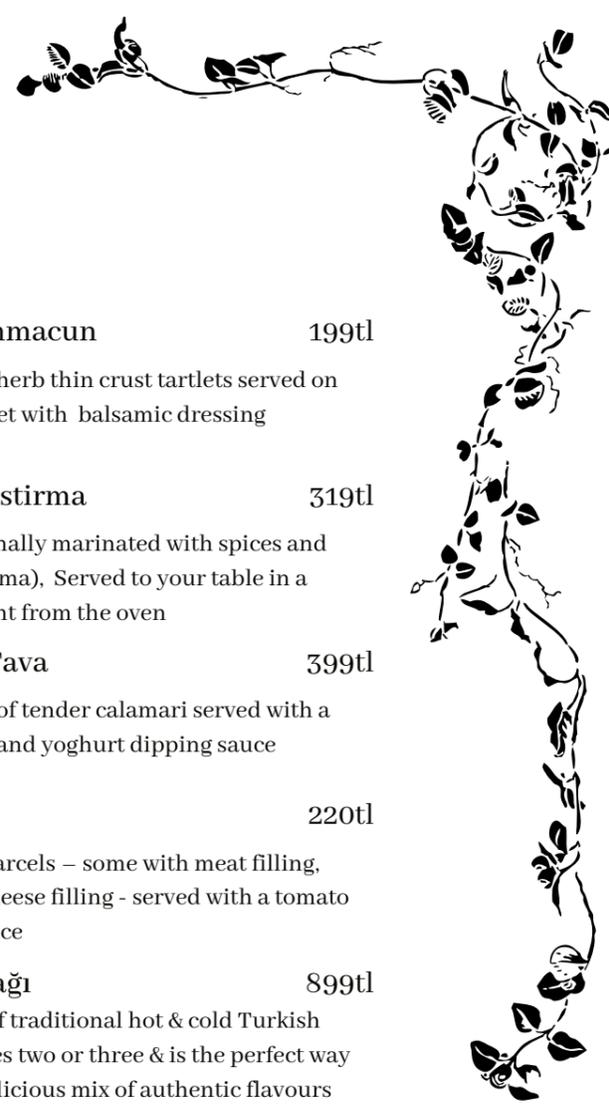
Kalamar Dolma 499tl Baby squid, stuffed with vegetables & grilled over coals, served on a zesty tomato, rosemary, & lime relish	Fırın Sucuk 289tl Sizzling spicy Turkish sausage roasted with tomatoes and red peppers	Fındık Lahmacun 199tl Spicy beef & herb thin crust tartlets served on a bed of rocket with balsamic dressing
Mücver 220tl Crispy light courgette fritters served hot with a chilled cucumber & mint dip	Arnavut Ciğeri 329tl Liver, bite sized pieces, lightly spiced & pan sautéed with caramelized onions served with a mint & yogurt dip.	Kağıtta pastırma 319tl Beef traditionally marinated with spices and garlic (Pastırma), Served to your table in a parcel straight from the oven
Balık Köfte 349tl Fish cakes – made from fresh flaky fish with pine nuts / sweet berries – served on a bed of salad with chili jam	Karidesli Yengecli Spagetti 340tl Spaghetti with a sauce of local blue crab, shrimp & chili. A Mark Hix dish. Mark is a great friend of Korsan.	Kalamar Tava 399tl Crispy rings of tender calamari served with a caper, garlic and yoghurt dipping sauce
Sarımsaklı Karides 369tl Prawns shelled & sautéed with sweet red peppers, fresh garlic butter karides & chilly flakes	Karides Güveç 399tl Shrimps, tomatoes, fresh vegetables & garlic served as a sizzling casserole topped with cheese and accompanied with a hot chili sauce (on the side) and chunks of bread for dipping!	Gül Börek 220tl Filo pastry parcels – some with meat filling, some with cheese filling - served with a tomato and basil sauce
Dana Bonfile Şaşlık 310tl Marinated spiced fillet beef, sweet onions, charcoal grilled on the skewer, melts in the mouth	Patlıcan Kızartma 239tl Slices of aubergine, courgette & red pepper sauteed and served with a tomato, basil & caper sauce topped with creamy yoghurt	Meze Tabağı 899tl A selection of traditional hot & cold Turkish mezes - serves two or three & is the perfect way to enjoy a delicious mix of authentic flavours
Mini Şiş Köfte 299tl Mini meatball shish kebab, chargrilled & served with spicy tomato salsa & mint yoghurt		

Main Course Meat Dishes

Dana Bonfile Şaşlık 699tl Marinated spiced fillet beef & sweet onions, skewered, grilled over coals, side of orzo & oyster mushrooms. Traditional & melt in the mouth	Kömürde Kuzu 599tl Chargrilled Lamb Chops Served with Spicy Crushed Potatoes & sautéed green beans and pastrami	Korsan Tavuk 559tl Korsan's Sizzling Chicken, cooked with Onions and Sweet Peppers, Served in a Hot Iron Dish with Seasoned Rice
Kuzu Etli Karadeniz Pidesi 599tl Black Sea Style Lamb – Tender Lamb Baked in a Bread Case with Fresh Mint , Side of Mixed Salad (We're Famous For It!)	Köfte 549tl Grilled Turkish Meatballs Served with Seasoned Rice, Roasted Aubergine & Red Peppers, Fresh Tomato & Basil Sauce	Tavuk şiş 539tl Marinated tender chicken skewered & grilled, served on a bed of Rocket, with Minted Yoghurt, Tomato Salsa & Turkish flat bread. Eat off the skewer or make your own wrap.
Korsan Soslu Bonfile 859tl Medallions of Fillet Beef, Seared Rare (or to your taste), Layered with Rocket & Shavings of Eski Kaşar Cheese (similar to Pecorino) Served with a Rich Balsamic Sauce, Spicy Mash	Yoğurtlu Ali Nazik Kebabı 599tl Yoghurt Kebab – Slices of Beef & Meatballs on a Bed of Roasted Aubergine & Red Peppers Topped with Fresh Tomato Sauce, Yoghurt & a Touch of Chili (or Hotter if you like!)	Karidesli Tavuk 669tl Succulent pieces of chicken and prawns cooked with a touch of cream in a spicy lemon, tumeric, ginger & sour cherry sauce, served with seasoned rice
Biber Soslu Bonfile 900tl Fillet Beef Served in a Red Wine Pepper Sauce with Grilled Potatoes & Greens tossed with Sesame	Karışık Izgara 850tl Our famous mixed Grill - Skewered tender fillet beef, Lamb Chops, Mini Meatballs, Chicken Shish, our Spicy Sausage, Vegetables, all Chargrilled on the BBQ. Served with rice, fresh chili salsa, tomato onion salad, minted garlic yoghurt & Durum Flat Bread	Limon ve Tarhun soslu Tavuk 659tl BBQ grilled tender chicken breasts with a zesty tarragon & lemon creamy sauce, served with orzo

Main Course Fish Dishes

Limon Soslu Fileto Çupra 620tl Fresh Fillets of Sea Bream, Grilled and served with Spicy Mash and Sautéed Vegetables with Lemon & Garlic Butter	Karavida (subject to availability) Local Flathead Locust Lobster (or Slipper Lobster) Cooked Fresh & Served with a Selection of Dressings (Garlic Butter Sauce, Olive Oil & Dill Sauce, Mayonnaise Seafood Sauce) Lobster – charged at 2,900tl per kilo (a kilo is enough for two). Locust Lobster are without claws with All the meat in the body of the lobster.	Karidesli Marinara Soslu Makarna 599tl Tiger Prawns Tossed with Roasted Peppers, Onions, Pine Kernels & Garlic in a Rich Marinara Sauce Served on a Bed of Spaghetti with a Sprinkling of cheese
Yengec ve Karides Soslu spagetti 599tl Spaghetti with a sauce of local blue crab, shrimp & chili.	Deniz Mahsulleri Pilavı (Paella) 599tl Chunks of Fish, Calamari, Shrimps, Spicy Sausage & Fresh Vegetables. Thrown with Korsan's Seasoned Rice for a Delicious Turkish style Paella	Akya Şiş 599tl Barbecued Chunks of Umberjack Served on a Skewer with Grilled potatoes and Creamed Spinach
Izgara Jumbo Karides 799tl King Prawns Grilled in Their Shells to Perfection Served on a Bed of Mixed Salad and Roasted Peppers with Grilled Potatoes		Defne Yapraklı Levrek Dolması 599tl Whole Boned Sea Bass Simply Grilled and Infused with Lemon, Bay Leaves and Rosemary Served with Salad & Grilled Potatoes



Main Course Vegetarian Dishes

Turkish cuisine offers lots of options for the Vegan diet, ask your waiter for details of the Vegan plate of the day.

Karışık Pide 499tl	Ispanaklı Pide 459tl	Domates Soslu Makarna 439tl
3 small individual Turkish pides topped with - Roasted Peppers & Olives – Spicy Cheese & Onion - Creamed Spinach. Served straight from the bread oven with a green side salad	Spinach & Feta Cheese Baked in a Bread Case & Served with a Fresh Mixed Salad	Onions, Peppers, Olives and a Touch of Chili all Combined in a Fresh Tomato & Basil Sauce & Served on a Bed of Spaghetti
Balkabağı Tortellini 459tl	Roasted Seasonal Vegetables 459tl	Kremalı baharatlı sebze sote 439tl
Spinach tortellini with a pumpkin & ginger filling, tossed with mushrooms & parmesan	Oven roasted vegetables on a bed of tomato, pepper & herb sauce, served with orzo	Fresh seasonal vegetables in a spiced lemon, tumeric, ginger & sour cherry cream sauce served with rice

Main Course Salads

Chicken Salad 499tl	Izgara Halloumi Salatası 399tl	Kalamar ve Karides Salatası 599tl
Marinated grilled chicken on fresh salad leaves, olives, tomato & red peppers with a fresh citrus dressing	Grilled halloumi served with a spicy capsicum compote on a bed of salad	Rings of tender Calamari and Grilled Prawns Served Warm with our mild curry Mayo on a Bed of Salad and Roasted Red Peppers
	Vegetable Salad 399tl	
	Fresh salad leaves, edamame beans, avocado cauliflower, broccoli & carrot 'rice' with a pomegranate & citrus dressing	

Side Salads

Çoban Salata 190tl	Yeşil Salata 190tl	Peynir Salatası 240tl
Turkish Side Salad (Cucumber, Tomato, Green Pepper, Onion, Cheese & Olives)	Green Side Salad, various greens with chunk of good feta cheese	Feta Cheese, Tomato and Onion Salad

Extras (all extra portions 189tl)

Creamed Spinach, Spicy Mash, Seasoned Rice, Seasonal Vegetables tossed with sesame, Grilled Potatoes, Chips

Enjoy your Evening

We include a discretionary service charge of 10% to the bill.
No extra charge is made on credit card payments



The Korsan Fish Terrace overlooks the beach and has spectacular views of the bay. The menu is rich with fresh fish dishes full of Mediterranean flavours and offers plenty for non - fish eaters to choose from. Our guests can enjoy a unique atmosphere with live music on the terrace on Tuesday, Thursday and Sunday evenings

The Kitchen

by korsan

Korsan's newest venture provides a unique dining experience unlike any other in Kalkan. Taste elegant dishes inspired by world cuisine in a chic yet relaxed setting at The Kitchen by Korsan. The Kitchen also offers live music on Wednesday nights.