

# korsan Meze Lunch

## Meze Starters

<b>Kalamar Dolma</b> 499tl Baby squid, stuffed with vegetables & grilled over coals, served on a zesty tomato, rosemary, & lime relish	<b>Fırın Sucuk</b> 299tl Sizzling spicy Turkish sausage roasted with tomatoes and red peppers	<b>Findik Lahmacun</b> 230tl Spicy beef & herb thin crust tartlets served on a bed of rocket with balsamic dressing
<b>Mücver</b> 259tl Crispy light courgette fritters served hot with a chilled cucumber & mint dip	<b>Arnavut Ciğeri</b> 359tl Liver, bite sized pieces, lightly spiced & pan sautéed with caramelized onions served with a mint & yogurt dip.	<b>Kağıtta pastırma</b> 389tl Beef traditionally marinated with spices and garlic (Pastırma), Served to your table in a parcel straight from the oven
<b>Balık Köfte</b> 389tl Fish cakes – made from fresh flaky fish with pine nuts / sweet berries – served on a bed of salad with chili jam	<b>Karidesli Yengecli Spagetti</b> 375tl Spaghetti with a sauce of local blue crab, shrimp, chili & parmesan. A Mark Hix dish. Mark is a great friend of Korsan.	<b>Kalamar Tava</b> 420tl Crispy rings of tender calamari served with a caper, garlic and yoghurt dipping sauce
<b>Sarımsaklı Karides</b> 399tl Prawns shelled & sautéed with sweet red peppers, fresh garlic butter karides & chilly flakes	<b>Karides Güveç</b> 429tl 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!	<b>Gül Börek</b> 255tl Filo pastry parcels – some with meat filling, some with cheese filling - served with a tomato and basil sauce
<b>Dana Bonfile Şaşlık</b> 385tl Marinated spiced fillet beef, sweet onions, charcoal grilled on the skewer, melts in the mouth	<b>Patlıcan Kizartma</b> 269tl Slices of aubergine, courgette & red pepper sauteed and served with a tomato, basil & caper sauce topped with creamy yoghurt	<b>Meze Tabağı</b> 950tl A selection of traditional hot & cold Turkish mezes - serves two or three & is the perfect way to enjoy a delicious mix of authentic flavours
<b>Mini Şiş Köfte</b> 330tl Mini meatball shish kebab, chargrilled & served with spicy tomato salsa & mint yoghurt		

## From the Turkish Stone Oven

<b>Sucuklu Kaşarlı</b> 330tl Pide topped with spicy sausage, tomatoes, onions & cheese	<b>Fırın Biberli Pide</b> 350tl Pide topped with roasted peppers, onions, feta cheese & olives (V)	<b>Otlu Peynirli Pide</b> 330tl Pide topped with wilted spinach & chard, feta cheese & olive oil (V)
<b>Acılı Lor Peynirli</b> 330tl Spicy pide with a topping of goat's cheese, tomatoes, parsley and chilli (V)	<b>Köz Patlıcanlı Pide</b> 350tl Pide topped with fire roasted aubergine, garlic and halloumi cheese (V)	<b>Karışık Pide</b> 515tl 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
<b>Kuzu Etli Karadeniz Pidesi</b> 699tl Black Sea Style Lamb, tender pieces of lamb baked in a closed bread case with fresh mint, served with a side of mixed salad (we're famous for it!)	<b>Ispanaklı Pide</b> 490tl Spinach & Feta Cheese baked in a closed bread case, served with a fresh mixed salad	<b>Dürüm Kebap</b> 410tl Flat bread wrap with spicy tender steak, onions, lettuce, tomato & basil sauce
	<b>Lahmacun</b> 170tl Spicy beef & herbs on a thin crust base served with fresh rocket	<b>Tavuklu Dürüm Kebap</b> 410tl Flat bread wrap filled with chargrilled chicken, rocket leaves, onions, tomato & basil sauce

## Main Course Salads

<b>Chicken Salad</b> 599tl Marinated grilled chicken on fresh salad leaves, olives, tomato & red peppers with a fresh citrus dressing	<b>Vegetable Salad</b> 450tl Fresh salad leaves, edamame beans, avocado cauliflower, broccoli & carrot 'rice' with a pomegranate & citrus dressing	<b>Kalamar ve Karides Salatası</b> 699tl Rings of tender Calamari and Grilled Prawns Served Warm with our mild curry Mayo on a Bed of Salad and Roasted Red Peppers
		<b>Izgara Halloumi Salatası</b> 450tl Grilled halloumi served with a spicy capsicum compote on a bed of salad

## Main Course Meat Dishes

<b>Korsan Soslu Bonfile</b> 959tl 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	<b>Yoğurtlu Ali Nazik Kebabı</b> 650tl 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!)	<b>Karidesli Tavuk</b> 695tl 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
<b>Biber Soslu Bonfile</b> 990tl Fillet Beef Served in a Red Wine Pepper Sauce with Grilled Potatoes & Greens tossed with Sesame	<b>Korsan Tavuk</b> 610tl Korsan's Sizzling Chicken, cooked with Onions and Sweet Peppers. Served in a Hot Iron Dish with Seasoned Rice	<b>Limon ve Tarhun soslu Tavuk</b> 695tl BBQ grilled tender chicken breasts with a zesty tarragon & lemon creamy sauce, served with orzo
<b>Köfte</b> 599tl Grilled Turkish Meatballs Served with Seasoned Rice, Roasted Aubergine & Red Peppers, Fresh Tomato & Basil Sauce	<b>Tavuk şiş</b> 595tl 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.	

## Main Course Fish Dishes

<b>Limon Soslu Fileto Çupra</b> 655tl Fresh Fillets of Sea Bream, Grilled and served with Spicy Mash and Sautéed Vegetables with Lemon & Garlic Butter	<b>Karavida (subject to availability)</b> 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.	<b>Karidesli Marinara Soslu Makarna</b> 640tl 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
<b>Yengec ve Karides Soslu spaghetti</b> 695tl Spaghetti with a sauce of local blue crab, shrimp & chili.		<b>Akya Şiş</b> 640tl Barbecued Chunks of Umberjack Served on a Skewer with Grilled potatoes and Creamed Spinach
<b>Izgara Jumbo Karides</b> 899tl King Prawns Grilled in Their Shells to Perfection Served on a Bed of Mixed Salad and Roasted Peppers with Grilled Potatoes	<b>Deniz Mahsulleri Pilavı (Paella)</b> 640tl Chunks of Fish, Calamari, Shrimps, Spicy Sausage & Fresh Vegetables. Thrown with Korsan's Seasoned Rice for a Delicious Turkish style Paella	<b>Defne Yapraklı Levrek Dolması</b> 655tl 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.

<b>Balkabağı Tortellini</b> 485tl Spinach tortellini with a pumpkin & ginger filling, tossed with mushrooms & parmesan	<b>Roasted Seasonal Vegetables</b> 485tl Oven roasted vegetables on a bed of tomato, pepper & herb sauce, served with orzo	<b>Domates Soslu Makarna</b> 455tl Onions, Peppers, Olives and a Touch of Chili all Combined in a Fresh Tomato & Basil Sauce & Served on a Bed of Spaghetti
<b>Kremalı baharatlı sebze sote</b> 455tl Fresh seasonal vegetables in a spiced lemon, tumeric, ginger & sour cherry cream sauce served with rice		

## Side Salads

<b>Çoban Salata</b> 190tl Turkish Side Salad (Cucumber, Tomato, Green Pepper, Onion, Cheese & Olives)	<b>Yeşil Salata</b> 190tl Green Side Salad, various greens with chunk of good feta cheese	<b>Peynir Salatası</b> 240tl Feta Cheese, Tomato and Onion Salad
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## Extras (all extra portions 195tl)

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

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.