

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 329tl Sizzling spicy Turkish sausage roasted with tomatoes and red peppers	Fındık Lahmacun 250tl Spicy beef & herb thin crust tartlets served on a bed of rocket with balsamic dressing
Mücver 289tl Crispy light courgette fritters served hot with a chilled cucumber & mint dip	Arnavut Ciğeri 399tl Liver, bite sized pieces, lightly spiced & pan sautéed with caramelized onions served with a mint & yogurt dip.	Kağıtta pastırma 489tl Beef traditionally marinated with spices and garlic (Pastırma), Served to your table in a parcel straight from the oven
Balık Köfte 419tl Fish cakes – made from fresh flaky fish with pine nuts / sweet berries – served on a bed of salad with chili jam	Karidesli Yengecli Spagetti 425tl Spaghetti with a sauce of local blue crab, shrimp, chili & parmesan. A Mark Hix dish. Mark is a great friend of Korsan.	Kalamar Tava 480tl Crispy rings of tender calamari served with a caper, garlic and yoghurt dipping sauce
Sarımsaklı Karides 429tl Prawns shelled & sautéed with sweet red peppers, fresh garlic butter karides & chilly flakes	Karides Güveç 469tl 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 285tl Filo pastry parcels – some with meat filling, some with cheese filling - served with a tomato and basil sauce
Dana Bonfile Şaşlık 429tl Marinated spiced fillet beef, sweet onions, charcoal grilled on the skewer, melts in the mouth	Patlıcan Kızartma 299tl Slices of aubergine, courgette & red pepper sauteed and served with a tomato, basil & caper sauce topped with creamy yoghurt	Meze Tabağı 990tl 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 360tl Mini meatball shish kebab, chargrilled & served with spicy tomato salsa & mint yoghurt		

Main Course Meat Dishes

Dana Bonfile Şaşlık 859tl Marinated spiced fillet beef & sweet onions, skewered, grilled over coals, side of orzo & oyster mushrooms. Traditional & melt in the mouth	Kömürde Kuzu 799tl Chargrilled Lamb Chops Served with Spicy Crushed Potatoes & sautéed green beans and pastrami	Korsan Tavuk 680tl Korsan's Sizzling Chicken, cooked with Onions and Sweet Peppers, Served in a Hot Iron Dish with Seasoned Rice
Kuzu Etli Karadeniz Pidesi 750tl Black Sea Style Lamb – Tender Lamb Baked in a Bread Case with Fresh Mint , Side of Mixed Salad (We're Famous For It!)	Köfte 659tl Grilled Turkish Meatballs Served with Seasoned Rice, Roasted Aubergine & Red Peppers, Fresh Tomato & Basil Sauce	Tavuk şiş 650tl 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 1090tl 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 695tl 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 795tl 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 1090tl Fillet Beef Served in a Red Wine Pepper Sauce with Grilled Potatoes & Greens tossed with Sesame	Karışık Izgara 1190tl 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 750tl BBQ grilled tender chicken breasts with a zesty tarragon, lemon & sour cherry sauce, served with orzo

Main Course Fish Dishes

Limon Soslu Fileto Çupra 699tl 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 690tl 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 755tl Spaghetti with a sauce of local blue crab, shrimp, chili & parmesan. A Mark Hix dish. Mark is a great friend of Korsan.	Deniz Mahsulleri Pilavı (Paella) 690tl Chunks of Fish, Calamari, Shrimps, Spicy Sausage & Fresh Vegetables. Thrown with Korsan's Seasoned Rice for a Delicious Turkish style Paella	Akya Şiş 690tl Barbecued Chunks of Umberjack Served on a Skewer with Grilled potatoes and Creamed Spinach
Izgara Jumbo Karides 999tl 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 710tl 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 545tl	Ispanaklı Pide 515tl	Domates Soslu Makarna 475tl
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 495tl	Roasted Seasonal Vegetables 485tl	Kremalı baharatlı sebze sote 475tl
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 650tl	Izgara Halloumi Salatası 529tl	Kalamar ve Karides Salatası 799tl
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 490tl	
	Fresh salad leaves, edamame beans, avocado cauliflower, broccoli & carrot 'rice' with a pomegranate & citrus dressing	

Side Salads

Çoban Salata 210tl	Yeşil Salata 210tl	Peynir Salatası 290tl
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 220tl)

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.