

Traditional Turkish Cuisine

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

starters

hummus, dips and crudités (for 2 to 3 people)

£10.00

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

£9.00

karides güveç - prawn casserole with tomatoes and peppers

£14.00

meze tabağı - a selection of freshly made regional mezes which vary daily
please talk to your villa rep or our catering manager for the daily selection

£31

mains

karniyarık - stuffed aubergines filled with ground beef

£16.00

mantı - mini dumplings filled with ground beef and onion,
drizzled with garlic yoghurt and spicy chilli butter

£16.00

izmir köfte - spiced meatballs baked with tomatoes, peppers and potatoes

£17.00

kuzu incik - slow cooked lamb shank

£22.00

piliç roti - oven roasted chicken thighs with potatoes and vegetables

£17.00

Tender leg of lamb slow roasted on the bone - stuffed with seven spiced Turkish rice
and served with roasted vegetables

(minimum order of 6 people)

£24.00

Please contact our catering manager for any other Turkish dish requests.

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

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