# KORSAN MEZE

# Öğlen Lunch

# **Günün Mezeleri** Meze Selection

#### **Meze 1390**

A selection of hot and cold meze, made daily with seasonal local produce

- the only way to begin your meal at Korsan Meze

# Başlangıçlar Starters

### Sis Köfte 470

Skewered mini meatballs with spicy ezme and mint yogurt

## Ilik Ahtapot Salatası 750

Grilled octopus in a warm salad of cherry tomatoes, peppers and confit garlic

## Akya Şaşlık 580

Skewered slices of amberjack with chopped sumac onions

#### Sarımsaklı Karides 550

Shelled prawns in sizzling garlic and chilli butter

#### Kalamar Dolma 590

Baby squid stuffed with seafood and herbs, with tomato sauce

#### Patlican Kızartma 390

Fried slices of aubergine and courgette with tomato sauce and yogurt

## **Arnavut Ciğeri 520**

Sautéed calves liver with caramelised onions and mint yogurt

# Fındık Lahmacun 350

Mini beef lahmacun with rocket and lemon

#### **Balık Köfte 530**

Flaky fish cakes with chilli jam

#### Firin Sucuk 390

Turkish sucuk sausage roasted with tomatoes and peppers

#### Kalamar Tava 580

Fried rings of calamari with walnut tartare sauce

#### Gül Börek 390

Pastry parcels of white cheese and herbs, and spiced beef

## Kağıtta Pastırma 590

Sliced cured beef pastirma baked in parchment with tomatoes and peppers

#### **Karides Güvec 580**

Shrimp casserole with tomatoes, chilli and garlic, topped with melted kaşar

#### Mücver 390

Courgette fritters with mint yogurt

## Salatalar Salads

# Hellim Salatası 670

Grilled halloumi on a bed of greens and roast peppers with chilli jam

#### Cevizli Ezineli Kaşık Salata 620

Spiced ezine cheese with walnuts, cherry tomatoes, rocket, cucumber and onion

### Peynir Salatası 350

Slices of ezine cheese, tomato and red onion - Caprese style

### Kalamar Salatası 920

Rings of fried calamari and grilled prawns on a bed of greens and roast peppers with curry aioli

#### **Coban Salata 320**

Shepherd's salad - Tomatoes, cucumbers, red onion and green peppers

#### Yesil Salata 290

Green salad of seasonal leaves and herbs

# Kömür Charcoal

#### Et Dürüm 690

Chargrilled skirt steak. wrapped in lavaş with onions, rocket and tomato

#### Izgara Köfte 790

Meatballs with fire roasted tomatoes, peppers and aubergine, and pilav

### Kuzu Pirzola 1050

Chargrilled lamb chops with green beans and pastirma, and spicy mash

#### **Tavuk Dürüm 600**

Chargrilled marinated chicken. wrapped in lavaş with onions, rocket and tomato

# Tavuk Şiş 790

Chargrilled skewered marinated chicken, with lavas, spicy ezme and mint yogurt

## Yoğurtlu Kebap 850

Strips of skirt steak and meatballs with fire roasted tomatoes, peppers and aubergine, strained yogurt, chilli, and pilav

# Taş Fırın Stone Oven

#### Lahmacun 250

Spicy beef & herbs on a thin crust base served with rocket and lemon

#### Kuzu Etli Karadeniz Pidesi 950

Lamb braised with tomatoes and mint, baked into closed pide bread - Black Sea Style

#### Ispanaklı Pide 590

Spinach, herbs and white cheese, baked into closed pide bread

#### Acılı Lorlu Pide 500

Pide with fire roasted peppers, onions, white cheese & olives

## Köz Biberli Pide 500

Pide with fire roasted peppers, onions, white cheese & olives

#### Sucuklu Kaşarlı Pide 500

Pide with kaşar cheese and sucuk

#### Patlicanli Hellimli Pide 550

Pide with fire roasted aubergine, garlic and halloumi

#### Karışık Pide 680

A trio of mini pide: fire roasted pepper and olive, lor cheese, chilli and onion, and creamed spinach

# **Balık** Fish

## Limon Soslu Çupra 840

Sea bream fillets brushed with lemon butter, with spicy mash and sautéed vegetables

## Akya Şiş 950

Skewered steak of amberjack with creamed spinach and grilled potatoes

#### **Deniz Mahsülleri Pilavı 840**

Spiced pilav tossed with fish, seafood, vegetables, and sucuk
- Korsan's Turkish Paella

## Izgara Jumbo Karides 1400

Chargrilled king prawns with roasted peppers and grilled potatoes

# Afiyet Olsun.