

Korsan

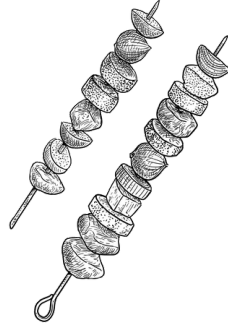
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Villa Catering Menu

Telephone / WhatsApp
our catering manager to place your order:
+90 530 384 9346

Turkish Barbecue



A Turkish Barbecue is a perfect choice for those looking to have an entertaining night in or host friends at their villa.

This option is a favourite amongst our guests and offers an extensive selection of options including;

A variety of marinated beef, lamb and chicken dishes, as well as fish and seafood.

Freshly prepared salads and Meze which vary according to seasonal produce.

Warm pide bread baked in our own stone oven.

Please ask one of our villa representatives for a list of dishes to choose from as well as prices, should you decide to order.

If you would like someone to do the cooking for you, a member of the Korsan team will light the barbecue, cook and serve the dishes you select. This service is offered without a fixed charge but a tip for the chef is always appreciated. A tip of approx. 800 tl is appropriate for cooking and serving, and if you wish for the chef to stay and clear up, a tip of around 1000 tl would be appreciated.

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Turkish Barbecue

Ordering Form

Villa Name

Date of BBQ . . . / . . . / . . .

Guest Name

Time of BBQ

Contact No.

Meat & Fish	Price	Portions
Slow Cooked Beef Short Rib (minimum 2 portions per order)	£16.00	
Skewers of Marinated Lamb (2 skewers per portion)	£18.00	
Skewers of Marinated Chicken (2 skewers per portion)	£14.00	
Mediterranean Sardines Grilled with Chilli, Garlic and Lemon (4 per portion)	£14.00	
Turkish Meatballs (3 per portion)	£14.50	
Fillet of Sea Bass	£15.00	
Chicken Wings in a Spicy Yogurt Marinade (5-6 per portion)	£14.00	
Jumbo Prawn (1 per portion)	£7.00	
Fillet of Beef	£22.00	
Lamb Chops (3 per portion)	£18.00	

Meze & Dips	Price	Portions
Assortment of Traditional Turkish Fresh Meze (serves 2-3 people) - selection varies daily and is prepared by our chefs at the Korsan Meze and The Kitchen by Korsan	£25.00	
Haydari (mint, garlic and olive oil yogurt)	£6.00	
Antep Ezme (spicy chopped tomatoes and onions)	£6.00	
Humus (chickpeas, garlic, tahini and olive oil)	£6.00	

Sides	Price	Portions
Mixed Turkish Salad (serves 2-3 people)	£7.00	
Green Salad (serves 2-3 people)	£6.50	
Feta Salad (serves 2-3 people)	£9.50	
Garlic Mushrooms (serves 2)	£6.00	
Pide (traditional flatbread to accompany dips)	£2.50	
Seasonal Vegetables (grilled on the barbecue)	£6.00	
Seasoned Turkish Rice (serves 2-3 people)	£6.00	
Thick Cut Chips (serves 2)	£7.00	

Dessert	Price	Portions
Baklava	£9.50	

Ask your catering manager for our daily dessert specials.

Extra	Price	
Charcoal & Fire Lighters	£17.00	

prices are stated per portion
minimum order £100

Dessert

Tiramisu

*espresso, baileys cream, and
mascarpone*

£8.50

Summer Profiterole

*brown sugar glazed pastry filled
with homemade ice cream, drizzled
with chocolate sauce and sprinkled
with toasted almonds*

£8.50

Baklava

*layered sheets of filo pastry filled
with chopped pistachios and
sweetened with honey, served with
chewy maraş ice cream
-a perfect ending to your turkish
barbecue*

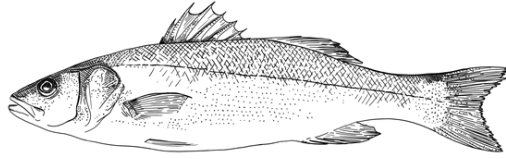
£9.50

Home-made Ice Cream & Sorbet

please ask for more information

prices given are per portion

Fish Lunch



For those looking for a rustic and delicious lunch on a summer day we offer...

a choice of local fish:
simply pan fried, served whole or filleted

Sea Bream or Sea Bass

freshly prepared salads

Classic Turkish	&	Peppery Rocket,
Tomato,		Onion, and
Cucumber, and		Parmesan
Onion		Shavings

our famous thick cut chips

and baklava with home made vanilla ice-cream

this classic fish lunch pairs perfectly with a crisp white wine or a refreshing cocktail, please see our catering drinks menu for drinks brought chilled to your villa

minimum 2 persons per order
£39. per person

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Turkish Breakfast

served from 9:30 to 12:00

a spread of traditional turkish breakfast items consisting of:

a variety of jams and fruit preserves, honey, clotted cream and butter

tahini & pekmez (locally produced sweet grape molasses)

a selection of local cheeses, green and black olives in korsan's own olive oil

a variety of dried fruits and nuts

cucumbers, tomatoes, peppers and rocket leaves, fresh fruit

home-made pastries, sigara börek (flakey pastry parcels filled with herbs and cheese)

pişi (fried dough, served warm, ideal for dipping in tahini & pekmez)

fresh bread

sucuk (cured and spiced beef sausage) cooked at your villa

fresh eggs fried in butter and olive oil at your villa

freshly squeezed orange juice

minimum 2 persons per order

£24. per person

Full English Breakfast

Everything you look for in a classic fry-up:

pork sausages, back bacon, baked beans, grilled tomatoes & mushrooms, buttered toast

fresh eggs fried in butter at your villa

fresh and seasonal fruit selection

freshly squeezed orange juice

minimum 2 persons per order

£25. per person

we also offer a french press coffee service with our own house blend of coffee beans from around the world (provided at an extra cost depending on the desired amount)

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Mediterranean Fish & Seafood

to start...

baby squid tossed with tomatoes, garlic, chilli and olive oil

crispy pastry rolls filled with prawns, vegetables and mozzarella
served with a tomato & basil sauce

steak of ginger marinated tuna, seared rare
and served on a warm avocado & samphire salad

grilled halloumi salad drizzled with a homemade chilli jam

the main event...

Balık Buğlama

fillets of sea bass or sea bream (depending on whats fresh),
oven steamed with slices of lemon, tomato, herbs and butter
served with seasoned turkish rice

to finish...

tender candied pumpkin with tahini and walnuts

minimum 4 persons per order

£42 per person

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Traditional Turkish Cuisine

to start...

a trio of homemade hummus flavours with crudité's and
homemade paprika crisps

mücver - courgette fritters with mint yogurt

şiş köfte - skewered mini beef meatballs with spicy ezme

the main event...

a choice of two from:

karnıyarık - oven baked aubergines stuffed with spiced beef and onions

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

kuzu incik - lamb shanks cooked with traditional herbs and spices

piliç roti - oven roasted chicken thighs with potatoes and vegetables

hünkâr beğendi - fire roasted aubergine puréed and topped with cuts of
sautéed beef

*all of the traditional dishes are cooked in our stone oven and served on
large trays with sides of turkish rice, pide bread and salad*

to finish...

sütlaç - oven baked rice pudding flavoured with orange and lemon,
served chilled

minimum 6 persons per order

£40 per person

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Tapas & Paella

to start...

Abondigas

spanish beef meatballs in a smoky tomato sauce

Gambas Pil Pil

king prawns served sizzling in garlic and chilli oil

Padrón Peppers

charred peppers drizzled with olive oil and sprinkled with sea salt

Boquerones

spanish white anchovies marinated in olive oil, vinegar and garlic

the main event...

Paella

chicken, white fish, prawns, calamari and mussels
tossed with saffron rice for a classic spanish paella

to finish...

giant profiteroles filled with home made ice cream, drizzled with chocolate
sauce and sprinkled with toasted almonds

minimum 4 persons per order

£42 per person

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Flavours of Thailand

to start...

Chicken Satay

grilled marinated chicken skewers served with a peanut sauce

Prawn Toast

crispy prawn toast with a side of sweet chilli sauce

Thai Salad

fresh Thai-style salad served with a sweet and spicy sauce

the main event...

a choice of...

Thai Red Chicken Curry

a rich and fragrant red curry with tender chicken, served with sticky jasmine rice

or

Thai Green Vegetable Curry (*v*)

a fragrant green curry with fresh vegetables, served with sticky jasmine rice

to finish...

Mango with Sweet Sticky Rice

minimum 4 persons per order

£43. per person

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Cucina Italiana by Korsan

to start...

Bruschetta

crispy toasted bread topped with a rich black olive tapenade and fresh tomato salsa

Panzanella Salad

a classic Italian bread salad with ripe tomatoes, crisp cucumbers, red onions, and fresh basil, tossed in a light vinaigrette

Stuffed Olives

plump olives filled with a savoury stuffing

Homemade Focaccia

soft, freshly baked Italian bread with a golden crust, infused with olive oil and herbs

the main event...

a choice of...

Beef Cheek Ragu Tagliatelle

slow-cooked beef cheek ragu, rich and tender, served over fresh tagliatelle and finished with parmesan shavings

or

Spaghetti Puttanesca (v)

a bold and tangy classic with tomatoes, olives, capers, garlic, and chilli, tossed with spaghetti and finished with parmesan shavings

to finish...

Tiramisu

a classic Italian dessert with layers of espresso and liqueur-soaked sponge, creamy mascarpone, and a dusting of cocoa

minimum 4 persons per order

£42 per person

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Grazing & Bites

a wonderful spread of the gorgeous dishes below

Freshly baked homemade Focaccia

A selection of meze *including Hummus and Baba Ghanoush*

Miniature Mücver & Falafel *with a tahini dip*

Spinach and Cheese Börek – *crisp and golden pastries*

Mini Sliders – *juicy and full of flavour*

Meatballs *with aromatic herbs and spices*

Feta Saganaki – *lightly fried halloumi with a drizzle of honey*

Fattoush – *a fresh, vibrant Levantine salad*

Zeytin Piyazı – *a refreshing olive and white bean salad*

For dessert...

Fresh Fruit Selection and a choice of one of the below:

Traditional Baklava

or

Revani – *a light, syrup-soaked semolina cake*

minimum 4 persons per order

£42 per person

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Our fabulous mixed meze box.

We can have it ready waiting in your villa for your arrival from the airport,
order for yourself or as a gift for a friend.

The box is beautifully presented and contains :

- 8 freshly prepared traditional Turkish mezes
- Freshly baked focaccia bread
- Korsan's own produce, cold pressed, olive oil
- Home-made, ready salted crisps
- Korsan's own produce traditional rose flavoured Turkish Delight



One box can be ordered for 2 or 3 people.

The dishes can all be eaten cold from the fridge, or we have indicated which mezes
are also delicious served hot and can be heated in the microwave.
Please inform us if you wish to receive mixed or vegetarian boxes.

Price per person - £16 (including delivery)

See our special price for Villa Delivery Cocktails if ordered alongside our meze box

Telephone/WhatsApp our Catering Manager to place your order:

+90 530 384 9346

admin@korsankalkan.com

villa catering Cocktails



Our cocktails are delivered to your villa in custom labelled
zooml bottles. Just shake, pour, and enjoy!

sour cherry cosmo

vodka, cointreau, sour cherry, and lemon juice

Serve in a champagne coupe. Garnish with a lime slice.

espresso martini

vodka, coffee liqueur, and espresso

Serve in a champagne coup. Garnish with roasted coffee beans.

aperol margarita

tequila, aperol, and lime juice.

Serve in a tumbler with ice. Garnish with a slice of strawberry.

seville orange negroni

campari, gin, dry vermouth, and seville orange

Serve in a tumbler with large cube of ice. Garnish with orange peel.

£10 per bottle

*Please inform us if you would like ice delivered (free of charge) with your
cocktail order. Large cubes available for Negroni orders*

new for 2025

We're always looking to enhance your dining experience, and for 2025, we're introducing some exciting additions to our catering offerings.

Freshly Made Pasta

prepared daily

Our homemade pasta will be used throughout our catering menus.

Authentic Lebanese-style Warm Hummus

prepared daily

New & Exciting flavours of Freshly made Warm Hummus.

Homemade Ice Creams

prepared daily

A selection of unique homemade ice-cream made in-house.

Villa Catering Cocktails

new & improved for 2025

We are refreshing our cocktail offerings for the upcoming season.

Korsan Meze Boxes

new & improved for 2025

We are updating our ever-popular Meze Boxes for the upcoming season.

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beyaz white

villa catering WineList

Allure Sauvignon Blanc (KAYRA - Trakya) - House	1250
Allure - Crispy Chardonnay (KAYRA - Trakya) - House	1250
Çankaya Narince, Emir, Sultaniye (KAVAKLIDERE - Tokat, Kapadokya, Denizli)	1400
Paşaeli SYS Sultaniye, Yapıncak, Sıdalan (Denizli)	1400
Barone Montalto Pinot Grigio (Sicilya [İtalya])	1500
Selendi Sarnıç Chardonnay, Viognier, Narince (Akhisar)	1580
Selendi Moralı Sauvignon Blanc (Akhisar)	1580
Selendi Moralı Narince (Akhisar)	1580
DLC Sultaniye, Emir (DOLUCA - Denizli)	1720
Kav Narince (DOLUCA - Tokat)	1720
Vinkara Atelier - Blanc de Noirs Kalecik Karası (Ankara)	1720
Vinkara Atelier Hasandede (Ankara)	1880
Vinkara Atelier Riesling (Ankara)	1950
Paşaeli Aşısız Asma - Ungrafted Emir (Nevşehir)	2000
Paşaeli Atadan Asmalar - Old Vines Semillon (Tekirdağ)	2010
Urla Sauvignon Blanc (Urla)	2330
Urla Chardonnay (Urla)	2450
Sarafin Chardonnay (DOLUCA - Saros)	2550
Sarafin Sauvignon Blanc (DOLUCA - Saros)	2500
Sarafin Fumé Blanc (DOLUCA - Saros)	2550
Pacem - Barrel Aged Sauvignon Blanc (PORTA CAELI - Çanakkale)	3000
Côtes d'Avanos Chardonnay (KAVAKLIDERE - Kapadokya)	3250
Côtes d'Avanos Narince (KAVAKLIDERE - Kapadokya)	3250

kırmızı red

Antik Shiraz, Cabernet Sauvignon (<i>DOLUCA - Denizli, Trakya</i>) - House	1250
Paşaeli CSKS Cabernet Sauvignon, Karasakız (<i>Ege</i>)	1400
Ancyra Merlot (<i>KAVAKLIDERE - Denizli</i>)	1560
Ancyra Kalecik Karası (<i>KAVAKLIDERE - Ankara</i>) *	1560
Selendi Moralı Cabernet Sauvignon, Merlot, Petit Verdot (<i>Akhisar</i>)	1580
Selendi Moralı Grenache, Mourvedre, Merlot, Cinsault (<i>Akhisar</i>)	1580
Sevilen IX Parsel Cabernet Sauvignon (<i>İzmir</i>)	1660
Kav Boğazkere, Öküzgözü (<i>DOLUCA - Diyarbakır, Elazığ</i>)	1720
DLC Öküzgözü (<i>DOLUCA - Elazığ</i>)	1720
DLC Boğazkere (<i>DOLUCA - Diyarbakır</i>)	1720
La Piuma Chianti Sangiovese (<i>Toscana [İtalya]</i>)	2110
Suvla - Barrel Aged Malbec (<i>Gelibolu</i>)	2250
Paşaeli 6N Karasakız (<i>Kaz Dağları</i>) *	2360
Prodom Syrah, Petit Verdot, Cabernet Franc (<i>Aydın</i>)	2700
Egeo Syrah (<i>KAVAKLIDERE - Denizli</i>)	2770
Egeo Malbec (<i>KAVAKLIDERE - Manisa</i>)	2770
Sarafin Cabernet Sauvignon (<i>DOLUCA - Saros</i>)	2900
Sarafin Shiraz (<i>DOLUCA - Saros</i>)	2900
Selection Öküzgözü, Boğazkere (<i>KAVAKLIDERE - Elazığ, Diyarbakır</i>)	3130
Prestige Öküzgözü (<i>KAVAKLIDERE - Elazığ</i>)	3130
Prestige Boğazkere (<i>KAVAKLIDERE - Diyarbakır</i>)	3130
Prestige Kalecik Karası (<i>KAVAKLIDERE - Ankara</i>)	3130

*Bu kırmızı şaraplar soğuk servis edilmektedir.

*These red wines are served chilled.

roze rosé

Selendi Gülpembe Grenache, Cinsault, Mourvedre, Shiraz (<i>Akhisar</i>)	1200
Allure Kalecik Karası (<i>KAYRA - Denizli</i>) - House	1250
Cuvée Jolie Terre de Providence Grenache, Syrah (<i>Pays d'Oc [Fransa]</i>)	1330
Lâl Çalkarası (<i>KAVAKLIDERE - Denizli</i>)	1400
Barone Montalto - Blush Pinot Grigio (<i>Sicilya [İtalya]</i>)	1500
Lamberti - Blush Pinot Grigio (<i>Veneto [İtalya]</i>)	1680
Suvla - Blush Karasakız (<i>Gelibolu</i>)	1720
Prodom Syrah, Kalecik Karası, Merlot (<i>Aydın</i>)	2160
Egeo Çalkarası, Grenache, Syrah (<i>KAVAKLIDERE - Denizli, Manisa</i>)	2560
Sarafin Merlot, Cabernet Franc (<i>DOLUCA - Saros</i>)	2910
M Minuty Grenache, Cinsault, Syrah, Tibouren (<i>Côtes de Provence [Fransa]</i>)	3000
Whispering Angel Grenache, Cinsault, Vermentino (<i>Côtes de Provence [Fransa]</i>)	3200
Kızıl Alan Kalecik Karası (<i>PAMUKKALE - Denizli</i>)	(Magnum) 3310

turuncu orange

Paşaeli Kabuğunda - Old Vines Yapıncak (<i>Tekirdağ</i>)	2160
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köpüklü sparkling

Tallero Prosecco Glera (<i>Treviso [İtalya]</i>)	(20cl) 560
Collezione Falceri Prosecco Glera (<i>Veneto [İtalya]</i>)	1640
Suvla Pét-Nat Kınalı Yapıncak (<i>Trakya</i>)	2000
Altın Köpük Brut Emir (<i>Kapadokya</i>)	2460
Yaşasın (Méthode Traditionelle) Kalecik Karası (<i>VİNKARA - Ankara</i>)	3770
Yaşasın Rosé (Méthode Traditionelle) Kalecik Karası (<i>VİNKARA - Ankara</i>)	3870
Gusbourne Brut Reserve Chardonnay, Pinot Noir, Pinot Meunier (<i>Devon [UK]</i>)	7200
Gusbourne Rosé Chardonnay, Pinot Noir, Pinot Meunier (<i>Devon [UK]</i>)	8150

Bütün fiyatlar TL olarak yazılmıştır.
All prices are in Turkish Lira.

Contact Us

To place a catering order please contact your
villa representative or our
Catering Manager, on:
+90 530 384 9346
tamer@korsankalkan.com

Or our Executive Catering Chef, Rick, on:
+44 7976 558469 (whatsapp)
execchef@korsankalkan.com

please note that all catering orders should be
placed at least 24 hours in advance

Bespoke Menu

We can create a bespoke menu for you, from The Kitchen by Korsan.

Order a starter, main, and dessert from our menu and our chef will prepare a bespoke meal at your villa.

If you would like to offer your guests more choice, please select two starters, two mains, and two desserts for them to choose from.

Please select The Kitchen by Korsan menu from the QR code



menu prices apply plus a 15% service charge

In-Villa Entertainment & Extras



Looking to elevate your in-villa dining experience? We're happy to provide quotes for a range of entertainment and special touches to accompany your catering menu, including:

- Live Music
- DJ Performances
- Karaoke System
- Belly Dancer Shows
- Balloon Decorations
- Light Bands & Installations
- Pop-Up Bar Service
- Flower Bouquets
- Celebration Cakes

All services are subject to availability and quoted separately.
Let us know what you have in mind — we'll take care of the rest.