



Seasonal Catering

To place an order, please use the Korsan app, contact your villa representative, or email catering@korsankalkan.com. Please allow at least 24 hours notice for your order.

meze & nibbles

selection of fresh meze prepared daily with seasonal ingredients /
(please inquire about our current selection & allergy information)

sun dried tomato & rosemary focaccia with cold pressed olive oil **ve** / £5

tzatziki **gf v** / £7

spicy ezme (eastern turkish style tomato salsa) **gf ve** / £7

turkish style humus with crudité **gf ve** / £7

lemon & chilli marinated local olives and black sea anchovies **gf** / £6

crispy beef and walnut mantı (turkish dumplings) with a garlic & chilli yogurt dip **n** / £10

feta & herb sigara böreği (filo pastry rolls) **v** / £9

patatas bravas with aioli and chilli & tomato sauce **gf v** / £9

salads

fried halloumi, peppery greens and chilli chutney **gf v** / £14

roasted beetroot, walnuts, fresh mint and whipped labneh **gf n v** / £13

piyaz - haricot beans, onions, chopped parsley and tahini dressing **gf ve** / £12

fattoush - toasted pide with mixed greens, cucumber, radish and pomegranate **ve** / £14

sweet potato, roasted chickpeas, feta and sumac **gf v** / £14

kısır - bulgur with tomato paste, lemon, pomegranate molasses and gem lettuce **gf ve** / £13

celeriac and green apple with blue cheese dressing **gf v** / £15

roasted sweetcorn, feta, cherry tomatoes and tahini miso **gf v** / £14

balela - chickpeas, tomato, olives, mint, sumac and red pepper dressing **gf ve** / £14

çoban salata - chopped tomatoes, cucumbers and onion **gf ve** / £7

yeşil salata - mixed green, peppers and fresh herbs **gf ve** / £8

peynir salatası - rocket, tomatoes and crumbled feta **gf v** / £9

gf - gluten free, **v** - vegetarian, **ve** - vegan, **n** - contains nuts

please note that there is a minimum order requirement of £150 for catering.

all prices are in gbp. prices and availability are subject to change.

please inform us of any food allergies, intolerances, or special requests.

turkish barbecue

- marinated chicken şiş [gf](#) / £16 (2 skewers per portion)
- marinated lamb şiş [gf](#) / £18 (2 skewers per portion)
- marinated skewered vegetables [gf v](#) / £7 (2 skewers per portion)
- köfte / £14.5 (3 per portion)
- lamb chops [gf](#) / £18 (3 per portion)
- fillet of beef [gf](#) / £20 (150gr)
- marinated chicken wings [gf](#) / £14 (5 per portion)
- mediterranean sardines [gf](#) / £15 (4 per portion)
- king prawns [gf](#) / £14 (2 per portion)
- whole filleted sea bass with lemon & herbs [gf](#) / £18
- whole filleted sea bass with lemon & herbs [gf](#) / £18
- beef burger with sesame bun / £10
- rack of slow cooked sticky lamb ribs / £20
- slow cooked beef rib [gf](#) / £16
- grilled corn on the cob [gf v](#) / £5
- (charcoal & fire lighters) / £17*

these dishes are ordered by the portion and are prepped to be cooked on a charcoal grill in your villa. 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 recommended (please ask your korsan representative, or catering manager about the appropriate amount).

sides

- fresh baked pide [v](#) / £3
- seasoned turkish rice [v](#) / £6
- sea salt & oregano thick cut chips [gf ve](#) / £7
- coleslaw [gf v](#) / £5
- baby potato salad [gf v](#) / £7

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desserts

pistachio baklava v n /£9.50

sütlaç - oven baked rice pudding, served chilled gf v /£7.50

classic tiramisu v /£8.50

chocolate brownie v /£9

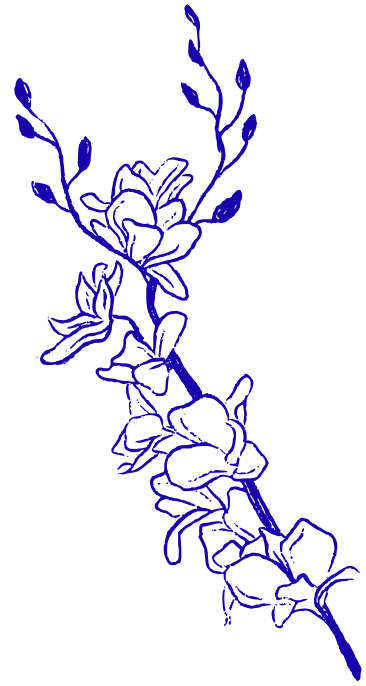
cinnamon sugar churros with chocolate sauce v /£8.50

candied pumpkin with toasted walnuts and a drizzle of tahini gf ve n /£9

giant profiteroles filled with homemade ice cream, drizzled with chocolate sauce and sprinkled with toasted almonds v n /£8.50

homemade ice cream (our ice cream is made with local milk and orchid root in the traditional turkish style, please inquire about our current selection of flavours, allergy information, and pricing) /

our desserts are made in house by our patisserie chef. ice cream is transported chilled, and hot desserts are heated in your villas oven before being served



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meze box

a selection of 8 varieties of turkish meze, prepared daily with seasonal ingredients

(please inquire about our current selection & allergy information)

house baked focaccia with korsan's tosunlar cold pressed olive oil

home made turkish delight

box for 2 / £35

box for 3 / £52

continental breakfast box

2 croissants v

pain au chocolat v

sour cherry danish v

(our croissants and pastries are made in house by our dedicated patisserie chef)

a selection of fresh fruit gf ve

home made jams gf ve

local honey gf v

butter gf v

box for 2 / £32

sandwich box

sandwich on house baked sourdough ciabatta, a choice of:

roast beef, sun dried tomato tapenade, rocket, marinated onions and mustard

smoked turkey, roasted red pepper, pink tomato, mozzarella and basil

mediterranean roast vegetables, feta and pesto v

home made paprika & sea salt crisps gf ve

home made turkish style hummus with crudité gf ve

box for 1 / £18

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turkish breakfast

variety of homemade jams and fruit preserves [gf ve](#)

bal kaymak - a traditional pairing of local honey and clotted cream [gf v](#)

tahini & pekmez (turkish grape molasses) [ve](#)

selection of local cheeses [v](#)

oil & herb marinated green and black olives [gf ve](#)

variety of dried fruits [gf ve](#)

cucumbers, tomatoes, peppers and fresh rocket leaves [gf ve](#)

feta & herb sigara böreği (filo pastry rolls) [v](#)

sourdough bread - freshly baked in house [v](#)

pan fried sucuk (cured and spiced beef sausage)

eggs - cooked to your preference [gf](#)

seasonal fruit [gf ve](#)

£25 per person (minimum order 4 persons)

extras

croissant [v](#) / £3

pain au chocolat [v](#) / £3.5

sour cherry danish [v](#) / £3.5

honey & nut granola with strained yogurt [v n](#) / £5

our croissants, pastries, bread and granola are made in house by our patisserie chef

drinks

fresh orange juice (500ml) / £7

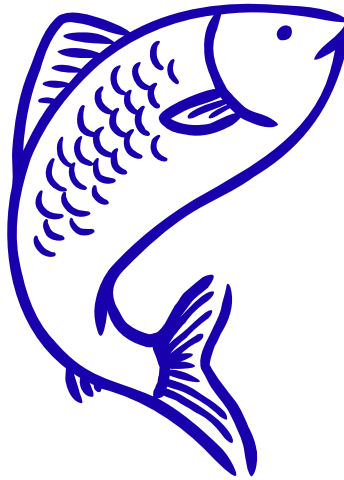
french press coffee (300ml) / £8

[gf](#) - gluten free, [v](#) - vegetarian, [ve](#) - vegan, [n](#) - contains nuts

please note that there is a minimum order requirement of £100 for breakfast.

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fresh fish lunch *the perfect afternoon feast.*

a choice of sea bass or sea bream, pan fried and served whole or filleted **gf**

a trio of freshly prepared salads consisting of:

seasonal greens, cherry tomatoes and crumbled feta **gf v**

çoban salata - chopped tomatoes, cucumbers and onion **gf ve**

rocket, thinly sliced red onion, pine nuts and parmesan shavings **gf**

sea salt & oregano thick cut chips **gf ve**

pistachio baklava with homemade vanilla ice cream **n**

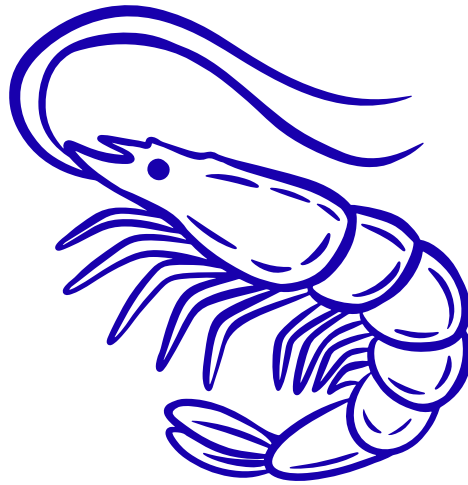
£40 per person (minimum order 2 persons)

gf - gluten free, **v** - vegetarian, **ve** - vegan, **n** - contains nuts

please note that there is a minimum order requirement of £80. all prices are in gbp.

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tapas & paella

a mediterranean classic.

abondigas - spanish beef meatballs in a smoky tomato sauce

gambas pil pil - king prawns served sizzling in garlic and chilli oil [gf](#)

charred padrón peppers drizzled with olive oil and sprinkled with sea salt [gf](#) [ve](#)

spanish white anchovies marinated in olive oil, vinegar and garlic [gf](#)

chicken, white fish, prawns, and calamari tossed with saffron rice for a classic spanish paella, served in a metal skillet for a perfect *socarrat* (crispy rice bottom) [gf](#)

cinnamon sugar churros drizzled with chocolate sauce and sprinkled with toasted almond flakes [v](#) [n](#)

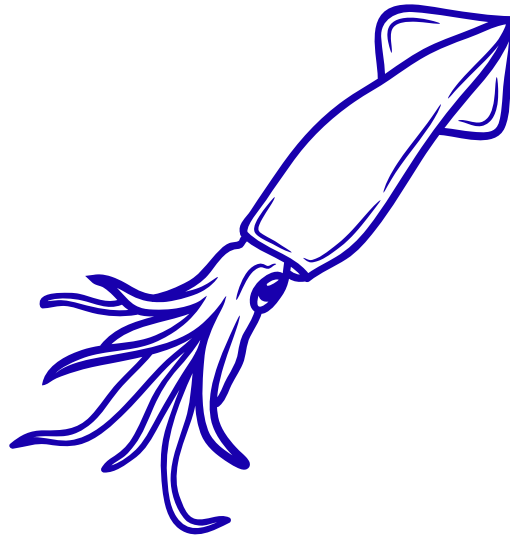
£45 per person (minimum order 4 persons)

[gf](#) - gluten free, [v](#) - vegetarian, [ve](#) - vegan, [n](#) - contains nuts

please note that there is a minimum order requirement of £180. all prices are in gbp.

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turkish seafood

the best of the bay.

baby squid tossed with tomatoes, garlic, chilli and olive oil [gf](#)

crispy pastry rolls filled with prawns, summer vegetables and kaşar cheese

steak of rare seared ginger marinated tuna on a warm avocado & samphire salad [gf](#)

fried halloumi salad with peppery greens and chilli chutney [gf v](#)

balık buğlama - fillets of sea bass or sea bream, oven steamed with slices of lemon, tomato, herbs and butter, served with seasoned turkish rice [gf](#)

tender candied pumpkin with toasted walnuts and a drizzle of tahini [gf ve n](#)

£45 per person (minumum order 4 persons)

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please note that there is a minimum order requirement of £180. all prices are in gbp.

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