Korsan®

2026

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.

Korsan®

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meze & nibbles

a selection of 8 varieties of turkish meze, prepared daily with seasonal ingredients. the selection varies slightly depending on availability and what is best at the market that morning. / £30
(please inquire about 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 (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 greens, cucumber, radish and pomegranate ve / £14
sweet potato, roasted chickpeas, feta and sumac gf v / £14
kısır - bulgur with spices, lemon, pomegranate molasses and gem lettuce 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.

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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 (6 per portion)

mediterranean sardines gf / £15 (6 per portion)

king prawns gf / £14 (2 per portion)

whole filleted sea bass with lemon & herbs gf / £18

whole filleted sea bream 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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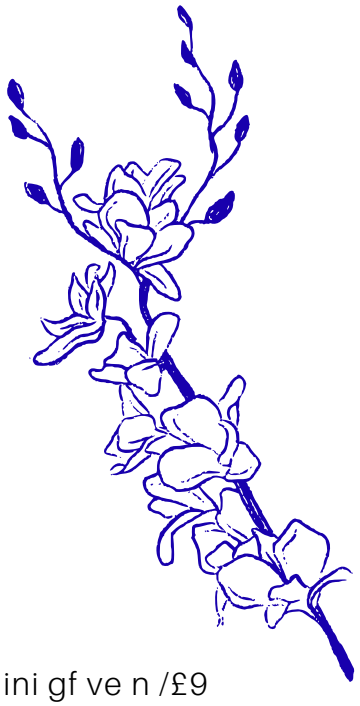

desserts

pistachio baklava v n /£9.50

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

sütlaç - oven baked rice pudding flavored with citrus peel, served chilled gf v / £7.50

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.
the selection varies slightly depending on availability and what is best at the market that morning. many dishes are vegetable-based, offering a naturally balanced and varied selection. for vegetarian orders, all dishes will be entirely free from meat and seafood (please inquire about 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
seasonal fruit danish v
(our croissants and pastries are made in house by our dedicated patisserie chef)
a selection of fresh fruit gf ve
strawberry jam 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

homemade sea salted crisps gf ve
homemade 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
freshly baked bread 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
seasonal fruit danish v / £3
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 (500ml) / £7

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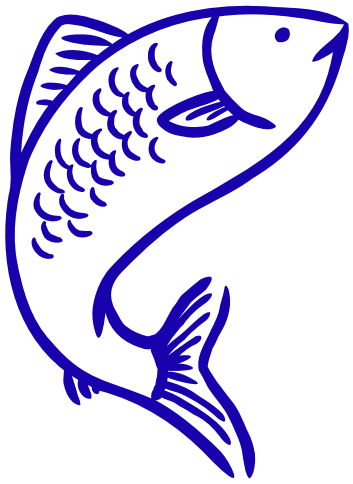

fresh fish lunch

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 (minumum order 2 persons)

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

please note that there is a minimum order requirement of £80.
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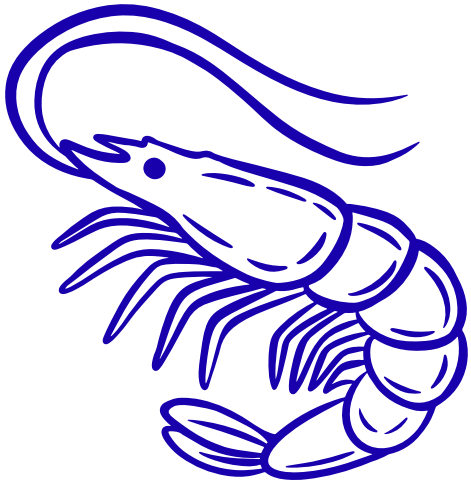

tapas & paella

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 (minumum order 4 persons)

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

please note that there is a minimum order requirement of £180.

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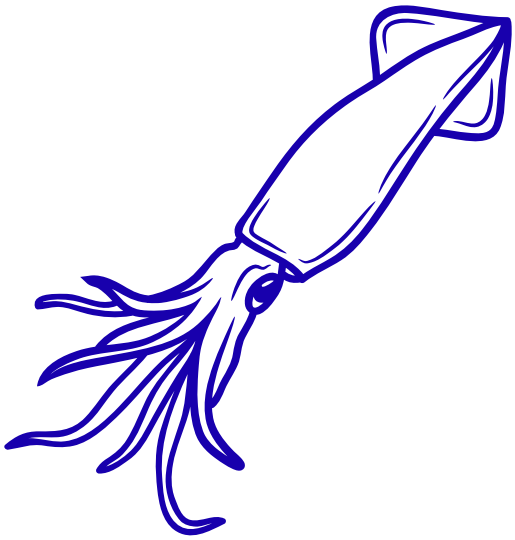

turkish seafood

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)

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

please note that there is a minimum order requirement of £180.

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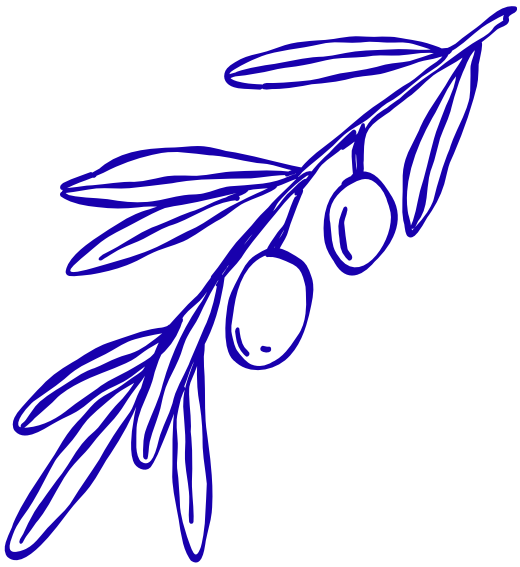

local cuisine
family style.

a selection of freshly prepared seasonal cold meze
(please inquire about allergy information)

içli köfte - spiced ground beef & toasted walnuts, fried in cracked bulgur wheat n
gül börek - crispy filo pastries filled with feta cheese and herbs v
yaprak sarma - vine leaves stuffed with spiced rice with currants and pine nuts gf

karnıyarık - traditional stone oven baked aubergines stuffed with ground beef, onions, tomatoes, peppers, spices and olive oil, served with turkish rice gf

sütlaç - oven baked rice pudding flavoured with citrus peel, served chilled gf v

£40 per person (minumum order 4 persons)

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

please note that there is a minimum order requirement of £160.
all prices are in gbp. prices and availability are subject to change.
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