



COLD MEZES

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| Patlican Tarator (V) <i>Smoked aubergine with yoghurt, garlic and olive oil.</i> | £5.75 |
| Ezme (V) (S) (VG) <i>Chopped cucumber, parsley, onion, tomato, roast pepper, garlic, olive oil, chili pepper, lemon juice and pomegranate syrup.</i> | £5.95 |
| Humus (V) (VG) <i>Chickpeas blended with tahini, olive oil, lemon juice and garlic.</i> | £5.75 |
| Cacik (V) <i>Chopped cucumber with creamy Turkish yoghurt, mint, olive oil and a hint of garlic.</i> | £5.75 |
| Biber Ezme (V) (S) (VG) <i>Roasted peppers blended with celery, mint, parsley, carrot, sundried tomatoes, olive oil, lemon juice, and a touch of garlic.</i> | £5.95 |
| Baba Ghanoush (V) (VG) <i>Charcoal grilled aubergine, red pepper, tomato, garlic, parsley, onion and olive oil.</i> | £5.95 |
| Dolma (V) (VG) <i>Stuffed vine leaves with rice kernels.</i> | £5.50 |
| Biber Kozleme (V) <i>Authentic charcoal grilled peppers, lettuce, cucumber, carrot, parsley and olive oil topped with feta cheese.</i> | £6.75 |
| Mixed Olives (V) (VG) | £5.50 |
| Feta Cheese Salad (V) | £6.50 |

All cold mezés are served with hot Turkish Bread

Please advise a member of staff of any allergies or dietary requirements

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(V) – Vegetarian (S) – Spicy (VG) – Vegan



HOT MEZES

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| Arnavut Cigeri | £6.50 |
| <i>Pan-fried pieces of lamb's liver cooked with onions and homemade tomato-based sauce.</i> | |
| Hellim (V) | £6.50 |
| <i>Grilled halloumi cheese.</i> | |
| Falafel (V) (VG) | £6.25 |
| <i>Deep fried broad bean and chickpea patties with fresh herbs and served with humus.</i> | |
| Sigara Boregi (V) | £6.25 |
| <i>Deep filled filo pastry with feta cheese and parsley.</i> | |
| Sucuk (S) | £6.50 |
| <i>Grilled Turkish sausage.</i> | |
| Chicken Wings (S) | £6.50 |
| <i>Marinated spicy chicken wings.</i> | |
| Mushrooms (V) | £7.95 |
| <i>Mushrooms cooked in garlic with parsley and feta cheese.</i> | |
| King Prawns | £9.50 |
| <i>King prawns cooked on the charcoal grill, pan-fried in fresh lemon juice, garlic and butter.</i> | |
| Kiymali Borek | £6.50 |
| <i>Filo pastry filled with mincemeat and spices.</i> | |
| Kofte | £7.95 |
| <i>Charcoal grilled meatballs served with homemade tomato-based sauce.</i> | |
| Soup of the Day | £6.50 |
| <i>Served with hot Turkish bread</i> | |

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LAMB MAIN COURSES

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| Izgara Kofte (S) | £16.95 |
| <i>Charcoal grilled meatballs served with the chef's homemade tomato-based sauce, rice and salad.</i> | |
| Kaburga | £16.95 |
| <i>Charcoal grilled lamb spareribs served with rice and salad.</i> | |
| Adana (S) | £16.95 |
| <i>Chopped prime lamb, combined with peppers, onion, parsley and flaked chili served with rice and salad.</i> | |
| Ali Nazik | £18.50 |
| <i>Charcoal grilled lamb topped with our yoghurt and aubergine sauce, served with rice.</i> | |
| Patlicanli Kebab | £18.50 |
| <i>Charcoal grilled lamb served on a bed of fried aubergine, covered with the chef's homemade tomato sauce and yoghurt served with rice.</i> | |
| Kuzu Guvec | £17.95 |
| <i>Pieces of lamb cooked in an earth ware pot with tomatoes, onions, peppers, mushrooms, aubergine and garlic served with rice.</i> | |
| Iskender | £18.50 |
| <i>Charcoal grilled lamb on a bed of breaded croutons, covered with special tomato-based sauce, yoghurt and butter served with rice.</i> | |
| Kuzu Sis | £17.95 |
| <i>Marinated pieces of tender lamb cooked on an authentic charcoal grill served with rice and salad.</i> | |
| Pirzola | £17.95 |
| <i>Lamb chops lightly seasoned, served with rice and salad.</i> | |
| Karisik | £22.95 |
| <i>Mixed Grill - Adana, lamb chop, lamb rib, lamb skewer, chicken skewer and chicken wings served with rice and salad.</i> | |

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CHICKEN MAIN COURSES

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|--|---------------|
| Tavuk Sis | £16.50 |
| <i>Marinated pieces of tender chicken breast cooked on an authentic charcoal grill served with rice and salad.</i> | |
| Kanat (S) | £16.75 |
| <i>Marinated spicy chicken wings cooked on the charcoal grill served with rice and salad.</i> | |
| Tavuk Guvec | £16.25 |
| <i>Pieces of chicken breast cooked in an earth ware pot with tomatoes, onions, peppers, mushrooms, aubergine and garlic served with rice.</i> | |
| Ottoman Special | £16.95 |
| <i>Pieces of chicken and lamb cooked in an earth ware pot with tomatoes, onions, peppers, mushrooms, aubergine, garlic, topped with cheese and served with rice.</i> | |
| Ali Nazik | £16.95 |
| <i>Charcoal grilled pieces of chicken breast topped with our yoghurt and aubergine sauce and served with rice.</i> | |
| Patlicanli Kebab | £16.95 |
| <i>Charcoal grilled chicken served on a bed of fried aubergine, covered with the chef's homemade tomato sauce and yoghurt served with rice.</i> | |
| Iskender | £16.95 |
| <i>Charcoal grilled chicken pieces on a bed of breaded croutons, covered with special tomato sauce, yoghurt and butter served with rice.</i> | |
| Mixed Skewer | £17.50 |
| <i>Marinated pieces of chicken and lamb cooked on an authentic charcoal grill served with rice and salad.</i> | |
| Chef's Special (S) | £21.95 |
| <i>Charcoal grilled chicken with peppers, mushrooms, onions, tomato and cheese, wrapped in pitta bread, topped with the chef's special sauce served with Turkish yoghurt and rice.</i> | |

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VEGETARIAN MAIN COURSES

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|---|---------------|
| Sebze Guvec (V) | £14.95 |
| <i>Tomatoes, onions, peppers, mushrooms, aubergine, garlic, topped with cheese, cooked in an earth ware pot and served with rice.</i> | |
| Hellumi Kebab (V) | £14.95 |
| <i>Grilled halloumi cheese with the chef's homemade tomato sauce on the side, served with rice.</i> | |
| Sebze Kebab (V) | £15.95 |
| <i>Onions, peppers, mushrooms, aubergine, tomatoes, served with home-made tomato sauce and rice.</i> | |
| Garlic Mushrooms with Cheese (V) | £15.95 |
| <i>Mushrooms cooked in garlic with parsley and feta cheese served with rice.</i> | |

SEAFOOD

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| Levrek – Takes up to 35 mins to cook | £19.95 |
| <i>Seabass cooked slowly on the charcoal grill, marinated with fresh lemon juice and olive oil, served with rice and salad.</i> | |
| Grilled Salmon | £17.95 |
| <i>Salmon marinated with fresh lemon juice and olive oil, cooked on the charcoal grill, served with rice and salad.</i> | |
| Karides Tava | £17.95 |
| <i>King prawns cooked on the charcoal grill, pan-fried in fresh lemon juice, garlic and butter served with rice.</i> | |

SIDE DISHES

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| Portion of Chips (V) | £3.50 |
| Portion of Rice (V) | £3.00 |
| Portion of Turkish Bread (V) | £2.75 |
| Chargrilled Onions (V) | £3.00 |
| Homemade Chili Sauce (V) | £1.50 |
| Homemade Garlic Sauce (V) | £1.50 |
| Portion of Yoghurt (V) | £2.50 |

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CHILDRENS MENU

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|---|--------------|
| Chicken Kebab and Chips | £8.00 |
| Chicken Wings and Chips (S) | £8.00 |
| Adana and Chips (S) | £8.50 |
| Kofte and Chips (S) | £8.50 |
| Lamb Kebab and Chips | £8.75 |
| Chicken & Lamb Kebab and Chips | £8.95 |
| Hellumi Kebab and Chips (V) | £7.95 |

DESSERTS

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| Baklava | £5.75 |
| <i>Layers of pastry filled with nuts and sweetened with honey syrup.</i> | |
| Kunefe | £7.95 |
| <i>Buttered kadayif noodles stuffed with cheese and sweetened with syrup. Served hot for a melting and stringy cheese.</i> | |
| Lokum | £4.50 |
| <i>Assortment of Turkish Delight</i> | |
| Dondurma – Ice Cream | £4.95 |
| <i>Variety of Flavours</i> | |
| Yoghurt with Honey | £4.95 |
| <i>Turkish yoghurt topped with sweet honey.</i> | |
| Ask for Chef's Dessert of the Day | £5.95 |

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KEZBAN'S BANQUETS

(Minimum of 2 people for each banquet)

Kezban Mixed Meze

13.95 for 2 people

*Selection of cold mezes chosen by the chef
served hot Turkish bread.*

Kezban Banquet

£45.95 for 2 people

*Selection of cold mezes and hot mezes- Sucuk, Sigara Boregi,
Chicken Wings, Hellim and Falafel
served with hot Turkish bread.
(Vegetarian Options Available)*

Kezban Special

£59.95 for 2 people

*Selection of cold mezes and a mixed grill of Adana, Lamb Sis,
Lamb Chops, Lamb Ribs, Chicken Sis and Chicken Wings
served with rice, salad and hot Turkish bread.*

Kezban Special Feast

£65 for 2 people

*Selection of cold mezes
Hot mezes (Hellim, Sucuk and Sigara Boregi),
with a mixed grill of Adana, Lamb Sis,
Lamb Chops, Lamb Ribs, Chicken Sis and Chicken Wings
served with rice, salad and hot Turkish bread.*

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SOFT DRINKS

AYRAN £2.95
Turkish Salty Yoghurt Drink

SALGAM £2.95

FRUIT JUICES £2.95
From Concentrate
Orange, Apple, Pineapple or Cranberry

200ml
SODA / TONIC WATER £2.75

330ml
COKE / DIET COKE / COKE ZERO £2.95

FANTA £2.95

LEMON FANTA £2.95

SPRITE £2.95

IRN BRU £2.95

275ml
APPLETISER £3.95

500ml
STILL / SPARKLING WATER £2.95

HOT DRINKS

TURKISH TEA £2.00

TURKISH COFFEE £2.95

BREAKFAST TEA £2.95

GREEN TEA £2.75

MINT TEA £2.75

APPLE TEA £2.50

POMMEGRANATE TEA £2.50

ORANGE TEA £2.50

REDBUSH TEA- DECAF £2.50

CAPPUCCINO £3.95

LATTE £3.95

FLAT WHITE £3.95

ESPRESSO £3.25



SPIRITS/LIQUERS

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| GIN | £3.75 |
| VODKA | £3.75 |
| JACK DANIELS | £3.75 |
| WHISKY | £3.75 |
| TEQUILA | £3.75 |
| ARCHERS | £3.75 |
| MALIBU | £3.75 |
| BACARDI | £3.75 |
| MORGANS SPICED RUM | £3.75 |
| COGNAC | £3.75 |
| TIA MARIA | £3.75 |
| DISARONNO | £3.75 |
| MARTINI | £3.75 |
| BAILEYS | £3.75 |
| SOUTHERN COMFORT | £3.75 |
| RAKI Turkish National Aniseed Drink | £4.50 |
| MIXER | £1.50 |

BEER/CIDER - BOTTLE

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| EFES | 330ml | £4.75 |
| | 500ml | £5.95 |
| CORONA | 330ml | £4.75 |
| PERONI | 330ml | £4.75 |
| NON-ALCOHOLIC BEER | 500ml | £5.50 |
| REKORDERLIG CIDER (Various Flavours) | 500ml | £5.95 |
| KOPPARBERG CIDER (Various Flavours) | 500ml | £5.95 |



WINE LIST

HOUSE WINE

| | | |
|--------------|--------------|---------------|
| 175ml | 250ml | Bottle |
| £5.95 | £6.95 | £19.95 |

1. CAPE MARLIN CHENIN BLANC SOUTH AFRICA

Great Chenin Blanc, honest up front fruit, clean acidity and lovely balance with a pleasant finish.

2. ROSE

3. CORTESTRADA SANGIOVESE ITALY

Sangiovese grapes from the Emilia-Romagna area give this wine warmth and depth with soft berry fruits and silky tannins on the finish.

WHITE WINE

Bottle

4. LE CEILLIER DRY FRUITY WINE FRANCE

£21.95

Fresh, elegant and an aromatic dry white wine that gives you a well balanced fruity taste and a melon and apple finish.

5. SAN GEORGIO PINOT GRIGIO ITALY

£21.95

A clean, crisp and particularly flavoursome Pinot Grigio from Venetia. Fuller in style than many made by the famous Pasqua winery.

6. EUCA HILL CHARDONNAY AUSTRALIA

£21.95

Creamy textured with aromas of hot buttered toast and crumpets with hints of warm spices on the finish.

7. PEREGRINO SAUVIGNON BLANC CHILE

£22.95

Classic Chilean Sauvignon Blanc. Fresh with zingy acidity and packed full of citrus fruit and ripe apple flavours, finishing clean & dry.

8. NEPTUNE POINT SAUVIGNON BLANC NEW ZEALAND

£25.95

Aromas of freshly cut grass and citrus fruit. A refreshing palate of tropical fruit, gooseberry and asparagus with mouth watering acidity and great length.

RED WINE

Bottle

9. PEREGRINO MERLOT CHILE

£21.95

Classic expression of Merlot grown in the world's most suitable landscape for viticulture. Ripe red fruit and plum notes backed up by a soft medium body with a clean acidity and a pleasant finish.

10. PIERRE LACASSE CABERNET SAUVIGNON FRANCE

£21.95

Delicious blackcurrant and cassis fruit with a slight smokiness on the nose. A full, well structured palate displaying dark fruits of the forest and a firm gripping tannins on the finish.

11. EUCA HILL SHIRAZ AUSTRALIA

£22.95

Warm flavours of pastille sweets with hints of black pepper and dark winter fruits.

12. TORO FUENTE MALBEC ARGENTINA

£24.95

Deep purple in colour, this Malbec has enticing aromas of damson and violet. Sowing great structure and balance, a rich wine with tannins that are velvety smooth.

13. COTO MAYOR CRIANZA SPAIN

£26.95

Pure Tempranillo, this wine is well rounded and complex with 12 months ageing in American oak.

ROSE WINE

Bottle

14. PINK ORCHID ZINFANDEL ROSE USA

£23.95

Tropical melon and strawberry flavours with a medium sweet finish.

SPARKLING WINE

Bottle

15. TERREDIRAI PROSECCO

£29.00

Good intensity distinct flavours of apple, lemon and grapefruit. Soft structure with emerging fruity aromas and acacia flowers. Balanced and full-bodied, pleasant on the palate.