

The Kazan

Istanbul was once the heart of the Ottoman Empire, a crossroad of civilisations and cultures where Europe, Asia and the Middle East met and traded

Discovering culinary delights played a significant role wherever the Ottomans travelled. They always carried their Kazan, a large cooking pot where all the ingredients they collected were cooked over an open fire.

Here at Kazan we select only the finest ingredients, importing traditional herbs and aromatic spices from the Anatolian region of Turkey. Kazan offers you a rich tapestry of the tastes and pleasures originating from the Ottoman era, many of the recipes used here were invented and perfected in the Sultan's kitchen of the Topkapı Palace over many centuries.

This infusion of history and taste has been brought to life for you by our traditional Turkish chefs, who make everything we serve fresh daily. We provide authentic Mediterranean food that is as healthy as it is delicious, heightening and seasoning your experience in Kazan with a blend of sophistication and the traditional.



The Art Of Mezze

Mezze is a selection of tasty dishes brought to you in small portions to start the meal off. These are eaten along with wine, or more likely “RAKI”, the aniseed flavoured national drink sometimes referred to as “LION’S MILK”.

MEZZE n. (mey-ZEY)

1. Something to tantalise the appetite with
2. The pleasure of savouring little bites of food

Kazan’s philosophy for mezze style cuisine originates from Ottoman indulgence.

It is simple: dip heartily into the earthy flavours, then calmly savour the sensual tastes, let them dance on your tongue and paint images of the east in your mind.



(a) Alcohol used in preparation

(n) Contains Nuts

(v) Suitable for Vegetarians

Additional service charge of 12.5% for groups of five or more will be added to your bill.

Special Starters

RAKI (Lion's Milk)

Traditional alcoholic aniseed flavoured (alc 45% vol) national drink of Ottoman Turks. Drinking Raki helps to open up and clear the palate.

Half Bottle £22.50/Glass £4.95

FIRE ROASTED KING PRAWN

Giant king prawns in their shell marinated in a chilli and lime sauce cooked on the chargrill.

£9.95/£23.95

POMEGRANATE GLAZED QUAIL

Grilled quail glazed with pomegranate molasses served on a bed of mixed leaves.

£7.50

HAREM SALAD

Exotic salad of hot hellimi cheese and fresh figs on a bed of mixed leaves. (v)

£7.50

BABY IMAM BAYIDI

A new twist on the classic Ottoman dish of stuffed aubergines. (v)

£6.95

ARTICHOKE HEART

Artichoke heart with fava beans and yogurt and dill. (v)

£5.95

GOAT'S CHEESE BOREKS

Creamy goats cheese mixed with baby spinach wrapped in a filo pastry served with a pistachio and date salad. (v) (n)

£6.95

ALBANIAN LIVER

Lamb's liver fried with onions and served with a traditional salad.

£6.95

LENTIL SOUP

Traditional spiced red lentil soup. (v)

£4.95

Cold Mezze

£4.95 each

TABOULEH

A refreshing parsley salad with mint, lemon, bulgur, tomato and onion. (v)

MUTABEL

Smoked aubergines puréed with olive oil, lemon and garlic (v)

HUMUS

Mashed chickpeas with tahini, lemon and garlic. (v)

LENTIL KOFTE

Lentil balls with spring onions, herbs and olive oil. (v)

KISIR

Tomato and herb salad with nuts and bulgur. (v) (n)

TARAMA

Blended cod roe, lemon juice and olive oil.

DOLMA

Rice, pine nuts and aromatic herbs wrapped in vine leaves. (v) (n)

MANCA

Baby spinach leaves with strained yoghurt and peppers. (v)

CACIK

Yoghurt with cucumber served with or without garlic. (v)

BAKLA

Broad beans marinated in olive oil, served on a bed of strained yoghurt. (v)

PATLICAN STEW

Chef's speciality. Stewed aubergines, tomato and peppers. (v)

MELON WITH FETA

Sweet melon served with traditional feta. This subtle mix of salty and sweet is a light and refreshing treat. Great with Raki. (v)

EZME SALAD

Finely chopped village salad with sumac. (v)

Hot Mezze

£5.95 each

KADINBUDU KOFTE (Ladies thighs)

Ground lamb with spices rolled into the shape of ladies thighs. Passion from the Ottoman palace kitchens.

ETLI BOREK

Filo pastry filled with minced lamb, onion and parsley.

BOREK

Filo pastry filled with with feta cheese, spinach and herbs. (v)

ICLI KOFTE

Deep fried shells of bulgur filled with minced lamb and pine nuts. (n)

HELLIMI

Pan fried Cyprus white cheese. (v)

INEGOL KOFTE

Chargrilled minced lamb with a spicy hot flavour.

COP LAMB SHISH

Chargrilled small cubes of marinated lamb.

COP CHICKEN SHISH

Chargrilled small cubes of chicken.

HUMUS KAVURMA

Humus sprinkled with small chunks of lamb and pine nuts. (n)

SUCUK/BASTURMA

Spicy garlic Turkish sausage cooked on the chargrill.

MERGUEZ SAUSAGE

Hand made cumin spiced lamb sausages

FALAFEL

Broad bean, chickpea and vegetable fritter. (v) (n)

TAVUK KOFTE

Chargrilled minced chicken with hot spices and cheese.

KABAK KOFTESI

Courgette and cheese fritters. (v)

Fish Mezze

£5.95

STUFFED SARDINES

(speciality mezze of the house)

Boned and stuffed with a pine nut and garlic sauce, wrapped in vine leaves and then chargrilled.

(May contain a few bones). (n)

PRAWN AND MONKFISH MEZZE

Fresh monkfish and prawns simmered in a tomato and vegetable sauce. (a)

DRUNKEN KALAMARI

Baby Squid marinated in vodka, served with salad and garlic sauce. (a)

DEEP FRIED MUSSELS

An Istanbul speciality of skewered mussels dipped in a batter and then deep fired. (a)

DEEP FRIED PRAWNS

Prawns and vegetables in a tempura batter with cacik.

ATLANTIC SCALLOPS

Fresh Atlantic black pearl scallops marinated with garlic and chilli and then pan fried.



Kazan Fire Grill

KAZAN SPECIAL

Layers of chargrilled chicken, lamb shish and kofte. Served on pitta bread with strained yoghurt and spiced tomato sauce.

£15.50

THE SULTAN'S SHISH KEBABS

Prime cut of lamb or chicken, marinated and cooked on the chargrill with vegetables. Served with rice or chunky fries and salad.

£14.95

PASHA KOFTESI

The Pasha's favourite dish - chargrilled minced lamb mixed with herbs, spices and Kashar cheese. Served with creamy garlic mash.

£13.95

OTTOMAN GRILL

Marinated until tender; a selection of chicken and lamb shish and kofte plus a lamb chop, poussin and garlic sausage. Served with rice or chunky fries and salad.

£15.95

KULBASTI (FILLET OF LAMB)

Grilled fillet of lamb rubbed with rosemary. Served with salad and a choice of rice or chunky fries.

£14.95

KUZU PIRZOLA

Marinated lamb chops. Served with salad and a choice of garlic mash, rice or chunky fries.

£14.95

KAZAN STEAK

Char grilled rib eye steak with a brandy cream bell pepper and mushroom sauce, served with chunky fries. (a)

£14.95

FIRE-GRILLED POUSSIN

Baby chicken marinated with yoghurt, lemon and chilli, cut and grilled served with salad and rice.

£13.95

ADANA KOFTI

From Adana in the South of Turkey; Kirmizi Biber (red chillies roughly chopped, rolled in oil then oven baked) is blended with minced chicken or lamb, fire grilled and served with rice or chunky fries.

£13.50

FISTIK KEBAB

Uniquely delicious combination of lamb kofte rolled with pistachio and chargrilled with a choice of rice or chunky fries. (n)

£13.95

Kazan Fırın (oven)

PARMAK KEBAB

An Ottoman favourite - rolled koftes wrapped with aubergines and baked in the oven. Served with a spiced tomato sauce and rice.

£13.95

KARNIYARIK

Roasted aubergine stuffed with minced lamb served with giant bulgur.

£13.95

INCIK

Slow oven cooked lamb shank on a bed of creamy garlic mash.

£13.95

Kazan Casseroles

HUNKAR BEGENDI (Sultan's Delight)

Gently stewed lamb with spice, presented on a bed of smoked, puréed aubergines.

£13.95

IZMIR KOFTE

Originating from the South West of Turkey, this ancient recipe is still a favourite. Cumin flavoured Mediterranean meatballs gently stewed in tomato sauce with vegetables.

£13.95

GUVENCH

Chunks of chicken or lamb simmered with Mediterranean vegetables. Served with basmati rice.

£12.95



Side Dishes

Basmati Rice	£2.95
Fries	£2.95
Garlic Mash	£2.95
Spinach Sauté	£3.95
Leafy Green Salad	£2.95
Mixed Salad with Feta	£4.45
Bread	£1.95
Mixed Veg Pickles	£1.95

Seafood

EMPERIAL SEAFOOD GUVESH

King prawn, monkfish and atlantic black pearl scallops simmered with mediterranean vegetables and herbs in a regional tomato and wine sauce served with giant bulgur. (a)

£15.95

MONKFISH & PRAWN KEBABS

Marinated prawns and cubed Scottish monkfish skewered with Mediterranean vegetables and chargrilled, served with rice and salad.

£15.95

SEA BASS PARCEL

Fillet of sea bass baked in parchment paper infused with Raki, herbs and Mediterranean vegetables. Served with giant bulgur. (a)

£15.95

SEARED TUNA

Fresh tuna steak rolled in coriander seeds, then seared. Served with a green salad.

£12.95

SALMON KEBABS

Marinated cubed salmon, skewered with Mediterranean vegetables. Cooked on the chargrill and served with ezme salad.

£13.95

Vegetarian

MUJALLE

Aubergine and lentil stew with pomegranate molasses served with giant bulgur.

£11.95

HELLIMI KEBABS

Two hellimi and mixed vegetables skewers cooked on the chargrill. Served with pitta bread and giant bulgur. (v)

£11.95

VEGETARIAN MOUSSAKA

Layers of vegetables encased with a béchamel sauce then topped with cheese and oven baked. Served with a green salad. (v)

£11.95

Kazan Mezze Starter

For 1 - £7.95, for 2 - £12.95

A selection of eight hot and cold mezzes served on a platter

Hellimi	Imam Bayildi
Humus Kavurma	Tabouleh
Kisir	Borek
Falafel	Manca

Seafood Mezze Platter

For 1 - £8.95, for 2 - £13.95

Smoked Salmon	Drunken Kalamari
Deep Fried Prawn	Humus
Deep Fried Mussel	Tarama
Tabouleh	Kisir

Kazan Meal

(Pre-theatre before 6.30pm only)

A mixed mezze platter is combined with a choice of main meal.

Mezze Platter:

Imam Bayildi
Kisir, Tabouleh
Manca
Falafel
Hellimi
Humus Kavurma
Borek

Choice of Main Course:

Mixed Grill
Escalope of Salmon
Vegetarian Moussaka

£14.95 per person

Party Menu

(for five people or more)

Mixed Mezze Platter

a selection eight hot and cold mezzes



Mixed Grill

The Sultans Shish (chicken or lamb)

Salmon Kebab

Vegetable Moussaka

Hellimi Kebabs



Baklava and rose ice cream mint tea

£24.95

Ottoman Feast

Treat yourself and indulge your guests
with this royal banquet.

The finest Ottoman cuisine will be brought to
your table dish-by-dish building up to a feast
of four magnificent courses

Mixed Cold Mezze



Mixed Hot Mezze



Selection of Grills



Assorted Desserts

A selection of the sultans favourite desserts
served with mint tea.

£29.95

Kazan

www.kazan-restaurant.com

Ottoman cuisine is perfect for feasting on and we welcome groups of up to 150.

The downstairs Harem Room or Ottoman Lounge is ideal for private parties. We can also provide a Belly Dancer, Henna Tattooist or Tarot Card Readers for your entertainment.

Kazan is proud to present the opening of its sister branch Kazan City near Liverpool St Station. Its the perfect destination for a business lunch, after work drink or a full Ottoman feast.

Thank you for your support
and custom
Hassan brothers.

