

Kazan

CHRISTMAS FEAST

4 MAGNIFICENT COURSES

+
HOUSE DRINK INCLUDED

WINE, BEER, PROSECCO,
OR ANY SOFT DRINK

COLD MEZZE

Hummus, tabbouleh,
manca, roasted beetroot dip

HOT MEZZE

Feta cheese borek,
sucuk & falafel

SELECTION OF GRILLS

Succulent lamb & chicken shish, spiced lamb & chicken kofte, sumac
dressed chicken thigh & marinated lamb chop

Served with a side of
fries & rice

DESSERT

Sticky toffee pudding
served with mint tea

£85 P/P

T&C APPLY

THIS MENU IS ONLY FOR THE 25TH/ 26TH /31ST DECEMBER & 1ST JAN 2024



HOT MEZZES £11.5

- **Borek (v)**

Filo pastry filled with feta cheese, spinach & herbs

- **Hellimi (v)**

Grilled Cypriot white cheese

- **Grilled Sucuk**

Grilled slices of spiced Turkish beef sausage

- **Falafel (vg)**

Broad bean, chickpea, vegetable & sesame fritter with tahini sauce.

- **Vegan Jackfruit Kofte (vg)**

Jackfruit, chickpea, courgette and a selection of herbs & spices

COLD MEZZES £9.5

- **Kazan Signature Hummus (vg)**

Blend of chickpea, tahini, lemon & garlic

- **Kir Guzeli (v)**

Roasted beetroot with strained yogurt infused with garlic & herbs

- **Baba Ganoush (vg)**

Smoked aubergine puree with olive oil, lemon, tahini & garlic

- **Tabbouleh (vg)**

Parsley salad, mint, quinoa, tomato & onion

- **Manca Yogurt Dip (v)**

Fresh baby spinach leaves, mixed shredded carrots, and strained yogurt.



SPECIAL STARTERS

- **Mini Shish Trio**

Chargrilled chicken, hellimi & spiced sausage

- **Sage & Prawns**

Black tiger prawns wrapped in sage, fried in a tempura batter, served with garlic sauce

- **Pomegranate & Chilli Glazed Wings**

Marinated fire-grilled wings.

- **Fire Roasted King Prawns**

King Prawns in their shell, pan-fried in a garlic sauce.

- **Crispy Hellimi & Smoked Aubergine (v)**

Panko fried hellimi on a bed of smoked aubergine puree, jewelled with pomegranate & mint drizzled with olive oil

- **Arnavut Cigeri**

Pan fried calves liver with sumac, red onion & parsley

- **Crispy Calamari**

Battered squid, served with garlic sauce

**All
£17.5**



FIRE GRILL

The Sultans Shish

Prime cuts of marinated char grilled meat with vegetables.
Served with salad & choice of rice or chunky fries.

CHICKEN £26.00

LAMB £31.25

Kazan Special

Layers of marinated char grilled chicken, lamb shish & koftes,
served on village bread with strained yogurt & a spiced tomato
sauce

£31.25

The Ottoman Grill

Marinated until tender a selection of chicken & lamb shish,
chicken
& lamb kofte plus a lamb chop & chicken thigh, served with salad
and a choice of rice or chunky fries

£33.00

Kuzu Pirzola

Tender marinated lamb cutlets char-grilled & served with salad
and a choice of rice or chunky fries

£32.00

Tavuk Izgara

Boneless chicken thighs dressed with lemon, cooked over the char
grill & served with salad and a choice of rice or chunky fries

£25.00

Adana Kofte

A speciality from the south of Turkey, fiery red chillies blended
with minced meat & grilled on a open flame, served with salad & a
choice of rice or chunky fries

CHICKEN £23.00

LAMB £25.00

Tavuk Kanat

Marinated char-grilled spicy chicken served with salad and a
choice of rice or chunky fries

£23.00

Chicken Pirzola

Tender marinated chicken thighs on the bone, chargrilled & served
with salad and a choice of rice chunky fries

£25.00

The Ottoman House Burger

Handmade Scotch prime beef house burger accompanied with
tomatoes, salad and homemade burger sauce, served with chunky
fries. Add cheese for 1.50

£21.00



VEGETERIAN & VEGAN

Lentil Soup

Traditional spiced red lentil soup.

£9.50

Vegetarian Moussaka

Vegetarian moussake served with green salad

£25.00

Hellimi Kebab

Hellimi skewer served with rice

£25.00

Imam Bayildi

Slow roasted aubergine stuffed with vegetables. Served with rice

£25.00

Add cheese £1.5



SEAFOOD & SLOW COOKED

Fire Roasted King Prawns

King prawns in their shell, pan-fried in garlic sauce served with chunky fries.

£32.00

Levrek (Seabass)

2 Pan fried Sea bass fillets served on a bed of mash potato with sauteed spinach on the side.

£30.00

Incik (Lamb Shank)

Slow-roasted lamb shank on a bed of root vegetables served with a creamy garlic mash potato.

£30.00

Hunkar Begendi - Sultan's Delight

Traditional Ottoman dish gently stewed lamb, presented on a bed of smoked aubergine mash. rice

£30.00



SALADS & SIDES

Harem Salad

Pan fried cypriot white cheese with figs & walnut on a bed of mixed leaves with a honey & sesame dressing

£17.50

Shepherd Salad

Hand cut tomatoes, cucumber, green peppers, onions & parsley topped with olives, dressed with olive oil, lemon & sumac

£17.50

Traditional Rice (vg,gf) £5.0 Fries (v) £5.0 Mash Potato (v) £5.0

Grilled Vegetables (vg, gf) £10.0 Suzme Yogurt £5.0 Bread & Olives £4.0

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