

# Kazan

## OTTOMAN

At Kazan you will find a rich tapestry of tastes and pleasures all perfected in the Sultans' kitchens from the Ottoman era.

This infusion of history and taste has been brought back to life by us traditional Turkish chefs, recreating classic Ottoman dishes and creating new and exciting tastes we like to call 'Ottoman fusion.'

Wherever the Ottoman Turks travelled, they brought with them and cooked in....  
The “Kazan”

VICTORIA SW1

[www.kazan-restaurant.com](http://www.kazan-restaurant.com)



@kazan\_restaurant\_london



Kazan

**Aperitif “Raki” Lion’s Milk” (50ml) from 8.5**  
**Drinking Raki helps to open up and clear the palate.**

## **Special Starters**

### **Sardines 12.5**

Filleted, wrapped in vine leaves and chargrilled.  
(It may contain the bones).

### **Sage & Prawns 14.5**

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

### **Pomegranate & Chilli Glazed Wings 12**

Marinated fire-grilled wings.

### **Fire Roasted King Prawns 15.5**

King Prawns in their shell, fire-grilled in chilli-garlic sauce.

### **Crispy Hellimi & Smoked Aubergine [v] 14.5**

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

### **Arnavut Cigeri (Albanian Liver ) 14.5**

Original 17th-century Ottoman street food dish of pan-fried calves’ liver with sumac, red onion & parsley.

### **Calamari 12.95**

Marinated fried battered squid, served with garlic sauce.

### **Sucuklu Hummus 11**

Our classic Hummus, sprinkled with small chunks of beef sausage.

### **Mini Shish Trio 12.95**

Chargrilled chicken, hellimi and spiced beef sausage.

### **Mezze Taster [v] 12.95**

Hummus, Baba Ghanoush, Kiz Guzeli, Tabbouleh, Cacik, Feta Borek & Falafel.

### **Mezze Nachos [v] 15.95**

Harrisa Hummus, Cacik, Roasted Beetroot Dip with Garlic & Herbs served with Nachos.

### **Add Crudities [vg] 3.5**

A selection of hand-cut cucumbers, carrots, and celery.

## **Corba [vg]**

(Small 6, Regular 8)

Traditional spiced red lentil soup.

## **Cold Mezze [v] 7.5**

### **Hummus**

A perfect blend of chickpeas, tahini, lemon & garlic.

### **Kiz Guzeli**

Roasted beetroot with strained yogurt infused with garlic & herbs.

### **Baba Ganoush**

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

### **Tabbouleh**

Refreshing parsley salad with mint, quinoa, tomatoes & onion.

### **Cacik**

Strained yogurt with cucumber, garlic and mint.

### **Butternut Squash**

Onions, chickpeas, butternut squash, and zante currants.

## **Hot Mezze 8.5**

### **Borek**

Hand-folded filo pastry filled with feta cheese, spinach & herbs.

### **Hellimi**

Pan-fried Cypriot white cheese.

### **Sucuk**

Grilled slices of spiced Turkish beef sausage.

### **Falafel**

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

### **Courgettes Fritters**

Koftes made from chickpea, courgette and a selection of herbs and spices.

# Seafood

## **Fire Roasted King Prawns 26**

King prawns in their shell, fire-grilled in garlic & chili sauce, served with chunky fries.

## **Sea Bream [gf] 22**

2 pan-fried Sea Bream fillets served on a bed of creamy garlic mash potato and sautéed spinach.

## **Slow Cooked (Firin)**

### **Incik (Lamb Shank) 23**

Slow-cooked lamb shank on a bed of root vegetables and creamy garlic mash potato or smoked aubergine mash [+ 2]

### **Hunkar Begendi - Sultan's Delight 23**

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

## **Vegetarian Delights**

### **Imam Bayildi [vg].[gf] (The Swooning Imam) 19**

A classic Ottoman dish of slow-roasted aubergine stuffed with vegetables, served with rice.  
(Add feta cheese for 1.5)

### **Sauteed Butternut Squash [v].[gf] 19**

(Available for Vegans upon request)

Butternut squash gently sautéed with onions, chickpeas, spinach zante currants and sesame seeds, topped with garlic yogurt, served with rice.

### **Hellimi Kebab [v].[gf] 19**

Chargrilled Cypriot white cheese & mixed vegetable skewer, served with rice.

### **Harem Salad [v].[gf] 15.5**

Exotic salad with pan-fried Cypriot white cheese, Medjool dates & crushed walnuts on a bed of mixed leaves with a honey & sesame dressing.

### **Fattoush Salad [vg] 12.5**

Middle Eastern salad of fresh greens and herbs with crispy pitta bread and zesty sumac dressing.

### **Kazan's House Salad [vg] [gf] 6.5**

Tomato, cucumber & red onions, olive oil & lemon dressing.  
(Add feta cheese for 3)

# Fire Grills



## **Iskender 22.5**

Layers of lamb kofte on a bed of village bread in a spiced tomato sauce, topped with yogurt and chili butter.  
(Add fries or rice for 5)

## **Kazan Special 26**

Layers of marinated char-grilled chicken, lamb shish & koftes, served on village bread with strained yogurt and a spiced tomato sauce.  
(Add fries or rice for 5)

## **Sultan Lamb Shish 25**

## **Sultan Chicken Shish 22**

Prime cuts of marinated char-grilled meat with vegetables, served with a salad and a choice of rice or chunky fries.

## **Cop Lamb 20**

Lean and tender small cubes of lamb skewered and grilled over charcoal, served with salad and a choice of rice or chunky fries.

## **The Ottoman Grill 27.5**

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

## **Kuzu Pirzola 25**

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

## **The Ottoman Chicken Schnitzel 22.5**

In memory of the fallen Ottoman Pasha in Vienna, we put our twist on this European classic, served with buttery mash potatoes and cacik.

## **Tavuk Izgara 20**

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

## **Adana Kofte Spicy Lamb 22**

## **Adana Kofte Mild Chicken 20**

A specialty from the south of Turkey- fiery red chilies blended with minced meat & grilled on an open flame, served with onion salad and a choice of rice or chunky fries.

## **The Ottoman House Burger 18**

Handmade Scotch prime beef house burger accompanied with tomato, salad and homemade burger sauce, served with chunky fries.  
(Add cheese for 1.5)

## PRE-THEATRE SET MENU



Two-Course Meal 22.95  
Before 6:30 PM

### Corba [vg]

Traditional spiced red lentil soup.

OR

### Mezze Taster [v]

Hummus, Tabbouleh, Cacik, Kiz Guzeli, Feta Borek & Falafel.

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### Tavuk Izgara

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

OR

### The Ottoman House Burger

Handmade Scotch prime beef house burger accompanied with tomato, salad and homemade burger sauce, served with chunky fries.  
(Add cheese 1.5)

OR

### Calamari Salad

Marinated fried battered squid, served with mixed salad, sesame and honey lemon dressing.

OR

### Butternut Squash Sauté

(Available for Vegans upon request)

Butternut squash gently sautéed with onions, chickpeas, spinach, zante currants and sesame seeds, topped with garlic yogurt, served with rice.

Add Sultans Favorites Dessert Platter for 5.5  
(Usually 9.5)

## SIDES

Bread 3.5/4.5, Kazan Homemade Pickles 5,  
Sautéed Spinach 6.5, Fries 5, Aubergine Mash 5,  
Mash Potatoes 5, Rice 5, Suzme Yogurt 5,

### Chili Sauce [vg] [gf] 5

Kazan's legendary chili sauce to take home 150ml.

## OTTOMAN FEAST

3 Magnificent courses to order per person for  
a minimum of two people.

**40 p/p**

### Cold Mezze

Hummus, tabbouleh, cacik, kiz guzeli roasted beetroot dip.

### Hot Mezze

Feta cheese borek, sucuk (spicy beef sausage) & falafel.

### Selection of Grills

Succulent lamb & chicken shish,  
spiced lamb & chicken kofte,  
chicken thigh & marinated lamb chop,  
all served with sides of fries & rice.

Vegetarian and Vegan options are available upon request.

Add Sultans Favorites Dessert Platter for 5.5 (Usually 9.5)

## SULTANS SLOW-ROASTED FEAST

(Requires two days' notice)

Enjoy a feasting experience of a whole, slow-roasted,  
lamb shoulder shared amongst a table of 4 people or  
more.

Served with a selection of our house mezze.

Requires two days' notice.

Between 4-8 people

**55 p/p**

8+ people

**50 p/p**

### Whole Lamb Shoulder

Baba Ghanoush, Hummus, Chargrilled Onions,  
Tomatoes, Peppers, Red Onions & Sumac, Pickles,  
Tahini Sauce,  
House Salad, Harissa Sauce, and Rice, served with  
Lavash Bread

Add Sultans Favorites Dessert Platter for 5.5 (Usually 9.5)



## The Art of Ottoman Indulgence

### INFORMATION

Please inform one of our team members  
of your specific allergy or  
dietary requirements when ordering,  
even if you have eaten the dish previously.

- Our dish descriptions don't always mention every single ingredient, so just ask if you're unsure.
- Our suppliers & kitchens handle numerous ingredients & allergens.
- Whilst we have strict controls in place to reduce the risk of contamination, we can't guarantee that our dishes will be 100% allergen-free and contamination-free.

Please note that allergens contained within our condiments  
& extra toppings are not included in this information.

Gluten - be aware that our kitchen  
is not gluten-free and contamination could occur.

Nuts - be aware that our kitchen  
is not nut-free and contamination could occur.

While most of our dishes do not contain whole nuts,  
there could be traces of nuts.

Please be aware the chili sauce contains celery.

Please keep your belongings safe with you at all times.

All prices exclude 12.5% service charge.  
T&Cs Apply

### Dietary information:

[v] - Vegetarian

[df] - Dairy Free

[a] Contains Alcohol

[vg] - Vegan

[n] - Contains Nuts

[gf] Gluten Free