

Handmade Ottoman Indulgence



VICTORIA SW1

www.kazan-restaurant.com





PRE-THEATRE SET MENU

Two-Course Meal £22.95 Before 6:30 PM

Mezze taster [v]

A mix of Hot and Cold Mezze Hummus, Tabbouleh, Manca, Kiz Guzeli, Feta Borek & Falafel.

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

Fried Calamari Salad

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

OR

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

OR

Sauteed Butternut Squash

Butternut squash sauteed with onions and zante currants topped with sesame seeds & spiced garlic yogurt served with rice.

(Available for Vegans upon request).

Add Sultans Favorites Dessert Platter for £5.50 (Usually £9.50)

HEALTHY LUNCH

£17.50 p/p (minimum of 2 persons)

Monday - Saturday 12:00 - 15.00

A beautiful mixture of the following mezzes to share

Hummus, Tabbouleh, Manca, Kiz Guzeli, Baba Ganoush

Feta Borek & Falafel.

A mixture of Lamb & Chicken koftes

Jackfruit kofte (for vegetarians)

Add Rice or Fries £4.00 or both £7.00

OTTOMAN FEAST

£40.00 p/p

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

Cold Mezze

Hot Mezze

Hummus, tabbouleh, manca, roasted beetroot dip.

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

Selection of Grills

Succulent lamb & chicken shish, spiced lamb & chicken kofte, sumac dressed 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 £5.50 (Usually £9.50)

T&C's Apply

COLD MEZZE

herbs and spices.

Kazan's Signature Hummus [v] [vg] [gf] A perfect blend of chickpeas, tahini, lemon & garlic.	8.50
Kiz Güzeli [v] [gf] Roasted beetroot with strained yogurt infused with garlic & herbs.	8.00
Baba Ganoush [v] [vg] [gf] Smoked aubergine puree, olive oil, lemon, tahini & garlic.	8.50
Tabbouleh [v] [vg] [gf] Refreshing parsley salad with mint, quinoa, tomato & onion.	8.00
Manca [v] [gf] Fresh baby spinach leaves, mixed shredded carrots, and strained yogu	7.50 urt.
Pumpkin Mezze [v] [vg] [gf] Butternut squash, onion and zante currants.	7.50
HOT MEZZE	
Borek [v] Hand-folded filo pastry filled with feta cheese, spinach & herbs.	8.50
• •	8.50 8.50
Hand-folded filo pastry filled with feta cheese, spinach & herbs. Hellimi [v]	
Hand-folded filo pastry filled with feta cheese, spinach & herbs. Hellimi [v] Pan-fried Cypriot white cheese. Grilled Sucuk	8.50

Koftes made from jackfruit, chickpea, courgettes and a selection of

SPECIAL STARTERS

Mini Shish Trio 12.95

Chargrilled chicken, hellimi & spiced beef sausage.

Sage & Prawns 14.50

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

Pomegranate & Chilli Glazed Wings 12.50

Marinated fire-grilled wings.

Fire Roasted King Prawn 15.95

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

Crispy Hellimi & Smoked Aubergine [v] 14.50

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

Arnavut Cigeri (Albanian Liver) 15.95

An 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.

Mezzes & Nachos [v] 14.95

Harissa hummus, yogurt & spinach dip, roasted beetroot with strained yogurt infused with garlic & herb served with nachos.

Mezze Taster [v] (per person) Enjoy a selection of 12.95

Hummus Baba Ganoush Kiz Güzel Falafel Tabbouleh Manca Feta Borek

Crudités - A selection of hand cut cucumber, carrots & celery 3.50

PICKLES & SALADS

Kazan Home Made Pickles [v] [vg] [gf] 4.00

Harem Salad [v] 15.50

Exotic salad of pan-fried Cypriot white cheese with figs & walnut on a bed of mixed leaves with a honey & sesame dressing.

Shepherd's Salad [v] [vg] 14.00

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

Add feta cheese 3.50

Chilli Sauce [v] [vg] [gf] **4.00**

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

Add a choice of (optional) 7.50

FIRE GRILL

Kazan Special 25.50

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

The Sultans Shish Chicken or Lamb 22.50 I 26.50

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

The Ottoman Grill 26.95

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.

Cop Lamb 21.50

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

Kuzu Pirzola 26.00

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

Kulbasti Lamb 32.00

Best end of lamb, char-grilled & served with sautéed spinach and creamy garlic mash potatoes.

Tavuk Izgara 19.95

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 or Mild Chicken] Lamb 21.95

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

Kanat 18.50

Chicken 19.95

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

The Ottoman House Burger (Add cheese for 1.50) 18.00

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

SIDE DISHES

Bread & Olives	4.00
Süzme Yogurt	4.00
Traditional Rice [v] [vg] [gf] Fries [v] Mash Potato [v]	4.00
Grilled Charleston Peppers & Onions [v] [vg] [gf]	5.50
Sauté Spinach [v] [vg] [gf]	6.50

SEAFOOD

Fire Roasted King Prawns King prawns in their shell, fire-grilled in garlic & chili sauce served with chunky fries.	25.50
Levrek (Sea Bass) 2 pan-fried Sea bass fillets served on a bed of creamy garlic mash potato with sauteed spinach on the side.	24.50
Fried Calamari Salad Marinated fried battered squid, served with mixed salad leaves, sesame, and honey-lemon dressing.	19.50
SLOW COOKED	
Lamb Shank (Incik) Slow-cooked lamb shank on a bed of root vegetables, served with a creamy garlic mash potato.	23.00
Hunkar Begendi - Sultan's Delight Traditional Ottoman dish gently stewed lamb, presented	24.00
on a bed of smoked aubergine mash.	
VEGETARIAN & VEGAN	
	6.50
VEGETARIAN & VEGAN Lentil Soup [v] [vg]	6.50 19.00
VEGETARIAN & VEGAN Lentil Soup [v] [vg] Traditional spiced red lentil soup. Hellimi Kebab [v] Chargrilled Cypriot white cheese & mixed vegetable skewer,	
VEGETARIAN & VEGAN Lentil Soup [v] [vg] Traditional spiced red lentil soup. Hellimi Kebab [v] Chargrilled Cypriot white cheese & mixed vegetable skewer, served with rice. Imam Bayildi [v] [vg] [gf] (The Swooning Imam) A classic Ottoman dish of slowed roasted aubergine stuffed with vegetables, served with rice.	19.00

Layers of vegetables encased with a béchamel sauce & topped with cheese oven-baked, served with a green salad.



SULTANS SLOW ROASTED FEAST

Requires two days' notice

Between 4-8 people

8+ people £45.00 p/p

£50.00 p/p

Enjoy a feasting experience of a whole, slow-cooked, lamb shoulder shares amongst a table of 4 people or more. Served with a selection of our house mezzes.

Whole Lamb Shoulder Baba Ganoush Hummus Chargrilled Onions Grilled Tomatoes Grilled Peppers Red Onions & Sumac

Pickles Tahini Sauce Shepard's Salad Harissa Sauce Rice Warm Flat Bread

INFORMATION

- · Please inform one of our team 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, it is not possible for us to guarantee that our dishes will be 100% allergen 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 do not work in a nut-free environment, whilst 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, we will not be held responsible for any lost or stolen items.

Dietary Information

[v] - Vegetarian [df] - Dairy Free [a] Contains Alcohol [gf] Gluten Free [vg] - Vegan [n] - Contains Nuts

A discretionary service charge of 12.5% will be added to your bill & distributed among the staff







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KAZAN RAW

We delivery pre marinated skewers straight to your home ready to be grilled or BBQ'd

For more information, please ask one of our waiters or call us on 020 7233 7100



ROOM PRIVATE HIRE

Kazan has three different dining rooms for private hire; semi/private hire of any of these rooms shall be subject to a minimum spend.

Ottoman Lounge £1750

Harem Room £2250

Main Room £4000

Exclusive use of Kazan £8000

The minimum spend agreed is to be honored irrespective of fluctuations in guest attendance.

All prices exclude 12% service charge. T&Cs Apply

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