

Kazan

*The Art of
Ottoman
Indulgence*

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O T T O M A N

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 our 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"

Apéritif

Raki "Lion's Milk" (alc 45% vol - 50ml serving)

Aniseed flavoured alcoholic drink of the Ottomans.

Drinking Raki helps to open up and clear the pallet.

Yeni £5.50 | Altin Seri £6.50

Special Starters

Kadayif Prawns

£12.50

Deep fried King prawns wrapped in shredded filo pastry with Tarama and a smoked paprika mayo

Arnavut Cigeri (Albanian Liver)

£9.95

An original 17th century Ottoman street food dish of pan fried Calfs liver with sumac, redonion & parsley.

Chargrilled Spiced Quails

£12.50

Two whole quails marinated with spice and pomegranate molasses and cooked over coals.

Fire Roasted King Prawn

Starter £14.50 / Main £24.95

Giant King prawns in their shell cooked, on the char grill.

Harem Salad

£10.90

Exotic salad of hot hellimi cheese with figs & walnut on a bed of mixed leaves with a honey & sesame dressing.

Duck & Pomegranate Salad

£10.90

Chargrilled duck with pomegranate and beetroot mixed leaf salad.

Cold Mezze

Dolma (v,n)

£5.50 each

Rice, pine nuts, currents & herbs wrapped in vine leaves.

Tabbouleh (v)

A refreshing parsley salad with mint, bulgur, tomato & onion.

Baba Ganoush (v)

A smoked aubergine puree with olive oil, lemon & garlic.

Humus (v)

Mashed chickpeas with tahini, lemon & garlic.

Tarama (v)

Traditional dip of blended cod roe, lemon juice & olive oil.

Kisir (v)(n)

Tomato & herb salad with hazelnuts, walnuts & bulgar.

Manca (v)

Baby spinach leaves, carrot & strained yogurt.

Kiz güzeli (Roasted Beetroot dip)

With strained yogurt infused with garlic & herbs.

Cacik

Strained yoghurt with garlic and cucumber.

Kazan Ottoman Feast

Treat yourself and indulge your guests with this lavish feast. The finest Ottoman cuisine will be brought to you dish by dish, building to a feast of four magnificent courses.

Selection of Cold Mezze

Humus, Tabbouleh, Beetroot Dip, Kisir



Selection of Hot Mezze

Feta Borek, Grilled Hellimi, Sucuk, Calamari



Selection of Grills

Succulent lamb & chicken shish, spicy lamb & chicken kofte, sumac-dressed chicken wing, lamb chop, all served with side salads, chunky fries & rice



Sultans Dessert Platter (n)

A selection of the sultan's favourite desserts, including baklava, chocolate pyramids, stuffed apricots & rose-petal ice cream, served with fresh mint tea

£34.95 per person

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

MENU KEY:

(a) Alcohol used in preparation

(n) Contains Nuts

(v) Suitable for Vegetarians

Pre Theatre Set Menu

(Before 6.30 only)

Mezze Platter (Mix of Hot & cold mezze)



Hunkar Begendi (Sultan's Delight)

Ottoman dish of gently stewed spiced lamb, presented on a bed of garlic mash potato.



Tavuk Izgara

Char grill chicken thighs dressed with lemon & sumac.
Served with salad and a choice of rice or chunky fries.



Imam Bayildi (the swooning Imam)

A classic Ottoman dish of roasted aubergine stuffed with vegetables cooked with olive oil. Served with bulgar.

£14.95 per person

Side Dishes

Traditional Rice	£3.50	Leafy Green Salad	£3.95
Fries/ Garlic mash	£3.50	Mixed Salad with Feta	£5.95
Aubergine Mash	£2.95	Bread & olives	£1.95
Spinach Sauté	£4.95	Yogurt	£2.95
Grilled Vegetables	£5.95		

Sharing Platters (for 2 or more)

Vegetarian Mezze Platter £17.95
Tabbouleh, Humus, Dolma, Hellimi, Borek, Falafel, Kısır, Baba Ganoush, Manca & Beetroot Dip.

Mixed Mezze Platter £18.95
Tabbouleh, Humus Kavurma, Hellimi, Borek, Sucuk, Kısır, Falafel, Baba Ganoush, Manca & Beetroot Dip.

Seafood Mezze Platter £19.95
Smoked Salmon, Crispy Baby Calamari, Fish Kofte, Deep Fried Prawn, Tabbouleh, Humus, Kısır, Baba Ganoush, Manca, Beetroot Dip & Tarama.

Hot Mezze

Kadınbudu Kofte (Ladies' thighs) £6.50
Ground lamb with rice & light spices rolled into the shape of ladies thigh served with a smoked chili jelly.

Fistik Kofte (n) £6.50
Uniquely delicious combination of char grilled lamb kofte rolled with pistachio & red chilli.

Drunken Calamari (a) £8.50
Fried battered squid marinated in vodka, served with salad & garlic sauce.

Borek (v) £6.50
Filo pastry filled with feta cheese, spinach & herbs.

Hellimi (v) £6.50
Grilled Cypriot white cheese.

Mini Shish Trio £6.50
A selection of char grilled mini shish of marinated lamb, chicken & spicy beef sausage.

Sage & Prawns £8.50
Black tiger prawns wrapped in sage, fried in a tempura batter

Falafel (v)(n) £6.50
Broad bean, chickpea & vegetable fritter.

Humus Kavurma (n) £6.50
Humus sprinkled with small chunks of lamb & pine nuts.

Sucuk £6.50
Spicy garlic Turkish sausage cooked on the char grill.

Pomegranate & Chili Glazed Wings £7.50
Marinated fire grilled chicken.

Lentil Soup £6.50
Traditional spiced red lentil soup.

Hazelnut Crusted Goat Cheese £8.95
Served with caramelized onions & roasted pepper salad.

Kazan Fire Grill

Kazan Special £17.95
Layers of marinated char grilled chicken & lamb shish & kofte.
Served on village bread with strained yogurt & a spiced tomato sauce.

The Sultans Chicken Shish £14.95
Prime cuts of marinated chicken breast, char grilled with vegetables.
Served with salad and a choice of rice or chunky fries.

The Sultans Lamb Shish £16.50
Prime cuts of marinated lamb, char grilled with vegetables.
Served with salad and a choice of rice or chunky fries.

The Ottoman Grill £18.95
Marinated until tender; a selection of chicken & lamb shish & kofte plus a lamb chop, poussin & garlic sausage. Served with salad and a choice of rice or chunky fries.

Kulbasti (Fillet of lamb) £19.95
Grilled fillet of lamb rubbed with rosemary. Served with salad and a choice of rice or chunky fries.

Adana Kofte £14.95
A speciality from the south of Turkey, fiery red chillies blended with minced lamb char grilled, served with salad and a choice of rice or chunky fries.

The Naked Ottoman Burger £12.95
10oz Scotch prime beef house chopped and crowned with grilled aubergine, rocket and humus. Served with chunky fries
Add Hellimi cheese £2.00

Kuzu Pirzola £19.50
Tender marinated lamb cutlets char grilled and served with salad and a choice of rice or chunky fries.

Tavuk Izgara £14.50
Free range, boneless chicken thighs dressed with lemon & sumac cooked over the char grill. Served with salad and a choice of rice or chunky fries.

Kazan Steak (Certified Scottish beef) £25.95
Char grilled bone in Rib Eye steak with Cognac, cream & peppercorn sauce on the side. (a)
Served with chunky fries.

Kazan Firin (oven)

Kuzu Tandir (minimum 2 people) £12.95p/p
Slow roasted shredded lamb shoulder, Presented on a hot plate with wild mountain herbs and pomegranate seeds, served with a harrisa spiced yoghurt.

Incik (Slow-roasted lamb shank)
- on a bed of garlic mash. £15.95
- on a bed of smoked aubergine puree. £16.95

Hunkar Begendi (Sultan's Delight) £14.95
Traditional Ottoman dish of gently stewed spiced lamb, presented on a bed of smoked aubergine mash.

Seafood

Imperial Seafood Guvech (a) £18.95
King prawn, monkfish, scallop & shrimps, simmered with Mediterranean vegetables & herbs in a regional tomato & wine sauce served with giant bulgur.

Monkfish & Prawn Kebab £22.00
Marinated prawns & monk fish skewered & char-grilled, served with bulgar & salad.

Crispy Salmon fillet (n) £16.95
Crispy Pan fried salmon fillet served with a fresh chopped walnut village salad (carb free)

Fire Roasted King Prawns £24.95
King prawns in their shell, char grilled served with chunky fries.

Vegetarian

Hellimi Kebab £12.95
Hellimi & mixed vegetable skewer, char grilled served with bulgar.

Imam Bayildi (the swooning Imam) £11.95
A classic Ottoman dish of roasted aubergine stuffed with vegetables cooked with olive oil. Served with bulgar.
-Topped with goats cheese. £13.95