

KERVAN KITCHEN

A LA CARTE MENU

Unit 39/41 Cardinal Park
Grafton Way, Ipswich
Essex IP1 1AX

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COLD APPETIZERS

- Mixed Olives (v)(vg)(gf)** 4
Mix of green and black olives marinated with oregano, pepper flakes, lemon juice and olive oil
- Hummus (v)(vg)(gf)** 6
Classic middle eastern blend of chickpeas, tahini, a hint of garlic with aged olive oil and fresh lemon juice
- Cacik (v)(gf)** 6
Finely chopped cucumber, fresh dill, mint, creamy yogurt with a hint of garlic
- Tekmil Fava (v)(vg)(gf)** 6
Blend of fava beans cooked with caramelised onions, herbs, lemon zest finished with red onion and dill salsa
- Stuffed Vine Leaves (v)(vg)(gf)** 6
Vine leaves stuffed with rice, mixed herbs, lemon juice and pomegranate molasses served with creamy yogurt
- Beetroot Tarator (v)(gf)** 6.5
Oven roasted beetroot, creamy yogurt, hint of garlic, extra virgin olive oil
- Shakshuka (v)(vg)(gf)** 6.5
Fried aubergine, mixed peppers, onion and fresh garlic mixed with a rich homemade tomato sauce
- Crayfish Cocktail (gf)** 7
Fresh crayfish, gem lettuce, avocado and Marie rose sauce

COLD APPETIZER PLATTER

Mixed Olives • Hummus • Cacik • Shakshuka
Stuffed Vine Leaves • Beetroot Tarator

18

HOT APPETIZERS

- Padron Peppers** 6
Maldon sea salt, black pepper
- Halloumi (v)(gf)** 7
Grilled Cypriot halloumi cheese
- Sucuk (gf)** 7
Lightly grilled spicy Turkish beef sausage
- Falafel (v)** 7
Deep fried chickpeas and broad beans, coriander, parsley and fresh herbs served on a bed of hummus
- Spicy Meatballs (gf)** 7
Seasoned lamb meatballs served in a rich tomato sauce
- Cheesy Filo Pastry (v)** 8
Deep-fried pastry cigars filled with feta, mozzarella, spinach and caramelized shallots served with Thai sweet chilli sauce
- Crispy Calamari** 8
Marinated fresh squid served with tartar sauce and lime
- Butterfly Prawns** 8
Sautéed in butter, garlic, white wine and herbs
- Hummus Kavurma (n)** 8
Pan-fried diced lamb, pine nuts, oregano and paprika served on a bed of hummus.
- Chicken Liver** 8
Sautéed chicken liver with onion, paprika and cumin spice
- Creamy Garlic Mushroom (v)** 8
Baby mushroom sautéed with shallots in a creamy garlic cheese sauce
- Saucy Prawns** 8
Peeled and sautéed king prawns cooked with garlic, cherry tomatoes and white wine, served in a rich tomato sauce

HOT APPETIZER PLATTER

Halloumi • Sucuk • Sigara Borek
Falafel • Calamari

For 2 People **20** For 4 People **30**

MAIN COURSES

- All served with rice and salad
- Chicken Wings** 18
Marinated chicken wings grilled over charcoal
- Adana Kofte** 20
Seasoned minced lamb mixed with capia peppers and onions, grilled over charcoal
- Beyti** 20
Seasoned minced lamb or chicken mixed with garlic, capia peppers and onions, grilled over charcoal
- Halep Kebab** 20
Minced lamb mixed with capia peppers, parsley and onions, grilled over charcoal served in a rich tomato sauce
- Chicken Shish** 20
Lean chunks of skewered chicken breast grilled over charcoal
- Chicken Special** 21
Lean chunks of chicken breast with mixed peppers and mushrooms grilled over charcoal
- Lamb Ribs** 23
Seasoned lamb ribs grilled over charcoal
- Mixed Shish** 21
Marinated tender cubes of lamb fillet and chicken breast grilled over charcoal
- Lamb Shish** 23
Marinated tender cubes of lamb fillet grilled over charcoal
- Mixed Chops** 25
Marinated tender lamb chops and lamb ribs grilled over charcoal
- Lamb Chops** 26
Tender lamb chops seasoned and grilled over charcoal
- Mixed Grill** 26
A combination of lamb shish, chicken shish and Adana grilled over charcoal
- Lokum Lamb** 26
Grilled seasoned boneless lamb cutlets grilled over charcoal

KERVAN SPECIAL (FOR 4 PEOPLE)

Mixed Cold Appetizers
Chicken Shish • Lamb Shish • Lamb Ribs
Chicken Wings • Adana Kofte
Chicken Beyti • Grilled Peppers
Served with rice, bulgur, salad and bread

120

STEAKS

- T-Bone 18oz** 32
Served with hand cut chips, broccoli, cherry tomatoes and creamy peppercorn sauce
- Australian Ribeye 12oz** 32
Served with hand cut chips, broccoli, cherry tomatoes and creamy peppercorn sauce

YOGHURT DISHES

- Adana with Yoghurt** 22
Seasoned minced lamb mixed with capia peppers and onions served on a bed of crispy bread, topped with tomato sauce, yoghurt and melted butter
- Chicken Shish with Yoghurt** 22
Lean chunks of chicken breast grilled over charcoal served on a bed of crispy bread, topped with tomato sauce, yoghurt and melted butter
- Sarma Chicken Beyti** 23
Seasoned minced chicken mixed with garlic, capia peppers, onions and mozzarella wrapped in tortilla bread topped with tomato sauce and melted butter, served with creamy yogurt
- Sarma Lamb Beyti** 23
Seasoned minced lamb fillet mixed with garlic, capia peppers, onions and mozzarella wrapped in tortilla bread topped with tomato sauce and melted butter served with creamy yogurt
- Lamb Shish with Yoghurt** 24
Marinated tender cubes of lamb fillet grilled over charcoal served on a bed of crispy bread, topped with tomato sauce, yoghurt and melted butter

SEAFOOD

- King Casserole** 22
Peeled king prawns cooked with shallots, mixed peppers, garlic, white wine and a rich tomato sauce served with rice and salad
- Seabass Fillet** 22
Pan fried sea bass fillet served with mixed vegetables finished with turmeric beurre blanc sauce
- Grilled Salmon Fillet** 23
Marinated fillet of salmon cooked over charcoal served with rice and salad
- Mixed Seafood Skewer** 24
Marinated tiger prawns, salmon, monk fish, peppers and mushroom grilled over charcoal, served with rice and salad

CHEF'S SPECIALS

- Chicken Princess** 21
Pan fried chunks of chicken breast with asparagus and mushroom cooked in a creamy garlic sauce served with rice and salad
- Tavuk Guveç** 21
Succulent pieces of chicken breast, mixed peppers, onions. With a touch of garlic cooked in a rich tomato sauce served with rice and salad
- Meat Moussaka** 20
Layers of potato, Minced lamb, aubergine, courgette, peppers and carrots topped with bechamel, and tomato sauce served with rice and salad
- Kleftiko** 24
Slow roasted lamb shank cooked in a rich tomato sauce with fresh thyme, celery, onions and carrots served on a bed of creamy mashed potato
- Saç Kavurma** 24
Sizzling diced lamb, onion, mixed peppers, tomato, and a touch of garlic fried in saç pan served with rice and salad

VEGETARIAN

- Moussaka** 19
Layers of potato, aubergine, courgette, peppers and carrots topped with bechamel, and tomato sauce served with rice and salad
- Falafel** 18
Deep fried chickpeas mixed with broad beans, coriander, parsley and fresh herbs served on a bed of hummus served with rice and salad
- Vegetarian Kebab (gf)** 18
Char-grilled aubergines, peppers, mushrooms, onion, courgette, topped with tomato sauce served with rice and salad
- Halloumi Casserole** 18
Grilled halloumi, mixed peppers, baby mushrooms, hint of garlic, shallots and broccoli cooked in a rich tomato sauce served with rice and salad

SALADS

- Spicy Ezme Salad (v)(vg)(gf)** 6
Finely chopped tomatoes, red onion, peppers and parsley mixed herbs, olive oil, fresh lemon juice and pomegranate dressing
- Greek Salad (v)(gf)** 7
Feta cheese, tomato, cucumber, red onion, red and green pepper, olive oil, dried oregano and pomegranate dressing
- Avocado Salad (v)(gf)** 8
Halloumi, avocado, tomato, cucumber, red onion, red and green pepper, olive oil, dried oregano and pomegranate dressing

KIDS

All served with chips

Chicken Wings	10	Chicken Nuggets	8
Chicken Shish	10	Beef Burger	8

Sides

Chips	3	Feta Cheese	3.5
Yoghurt	3	Mashed Potato	4
Rice	3.5	Asparagus	5
Couscous	3.5	Mixed Vegetables	5

(v) = Vegetarian (vg) = Vegan (n) = Nuts (gf) = Gluten Free. **FOOD ALLERGIES & INTOLERANCES:** Please speak to our staff about the ingredients or want to know more about the ingredients in your meal, when making your order. The majority of our fish and meat dishes contain bones. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.