

# KAZAN MENU

## STARTERS

Albanian Liver  
Deep Fried Prawns  
Raki (Lion's Milk)

Lamb's liver fried with onions and served with a traditional salad  
Prawns and vegetables in a tempura batter with cacik  
Mixed with water and sprigs of fresh mint

## MEZZE

### COLD MEZZE:

Tarama  
Mutabel  
Humus

Blended cod roe, lemon juice and olive oil  
Smoked aubergines puréed with olive oil, lemon and garlic. (v)  
Mashed chick peas with tahini, lemon and garlic. (v)

### HOT MEZZE:

Icli Kofte  
Borek  
Basturma

Deep fried shells of bulgur filled with minced lamb and pine nuts. (n)  
Filo pastry filled with feta cheese, spinach and herbs (v) (n)  
Spicy garlic Turkish sausage cooked on the chargrill

### FISH MEZZE:

Stuffed Sardines (speciality mezze)

Monkfish Sauté  
Drunken Kalamari

Boned, stuffed with pine nut and garlic sauce, wrapped in vine leaves and chargrilled to perfection.  
Fresh monkfish simmered in a tomato and vegetable sauce.  
Squid marinated in vodka, served with salad and walnut sauce.

## GRILLS

Kazan Special

Fire Grilled Poussin

The Sultan's Shish Kebab

Layers chargrilled chicken lamb and kofte served on crispy pide bread with strained yoghurt and spiced tomato sauce.

Dressed in yoghurt , lemon and chilli, grilled over an open fire and served with salad.

Prime cut of lamb or chicken marinated and cooked on the chargrill with vegetables, served with a special rice and sumac and tomato salad.

## SEA FOOD

Grilled Fillet of Swordfish  
Seared Tuna

Sea Bass

Served with an aubergine and tomato stew and salad.

Fresh tuna steak rolled in sesame then chargrilled, served with a rocket salad.

Wild filet of sea bass baked in clay tagging infused with Rake and herbs, served with cous-cous

## VEGETARIAN

Hellimi Kebabs

Vegetarian Moussaka

Two hellimi and mixed vegetable skewers cooked on the chargrill, served with pita bread and rice. (v)

Layers of vegetables encased with a béchamel sauce then topped with cheddar cheese and oven baked. Served with a side salad. (v)