

COLD APPETISERS

MIXED OLIVES (V) (VG) (GF)	4
TARAMA	6
Smooth fish roe dip with lemon and olive oil	
HUMMUS (V) (VG) (GF)	6
Chickpea, tahini, garlic and lemon dip	
CACIK (V) (GF)	6
Creamy yoghurt with cucumber, garlic, dill and mint	
KISIR (V) (VG)	6
Bulgur wheat salad with tomato, onion, parsley and pomegranate molasses	
BABAGANOUSH (V) (GF)	6
Chargrilled aubergine with tahini, yoghurt, lemon and garlic	
BEETROOT TARATOR (V) (GF)	6.5
Roasted beetroot with garlic yoghurt and olive oil	
SHAKSHUKA (V) (VG) (GF)	6.5
Aubergine, peppers and onions in rich tomato sauce	
GOAT'S CHEESE SALAD	8
Served with seasonal greens	

COLD APPETISER MIXED PLATTER
MIXED OLIVES • HUMMUS • CACIK
SHAKSHUKA • KISIR • BEETROOT TARATOR
18

HOT APPETISERS

HALLOUMI (V) (GF)	8
Grilled Cypriot halloumi cheese	
SUCUK (GF)	8
Grilled spicy Turkish beef sausage	
FALAFEL (V) (VG)	8
Chickpea and broad bean falafel served on hummus	
CHICKEN WINGS	8
Served with Bang Bang sauce	
SIGARA BOREGI (V)	8
Crispy pastry rolls filled with feta, mozzarella and spinach	
IZGARA KOFTE	8
Chargrilled Turkish lamb meatballs	
HUMMUS KAVURMA (N)	9
Hummus topped with diced lamb, pine nuts and spices	
CHICKEN LIVER (GF)	8
Sautéed chicken livers with sumac onion salad	
CREAMY GARLIC MUSHROOMS (V) (GF)	8
Mushrooms in creamy garlic cheese sauce	
MEATBALLS (GF)	8
Lamb meatballs in tomato sauce	
HALLOUMI FRIES	8
Crispy halloumi fries with sweet chilli sauce	

HOT APPETISER MIXED PLATTER
HALLOUMI • SUCUK • SIGARA BOREGI
FALAFEL • CALAMARI
For 2 People 22
For 4 People 33

FISH APPETISERS

PRAWN & AVOCADO COCKTAIL (GF)	7
Prawns, avocado and gem lettuce with Marie Rose sauce	
SAUCY PRAWNS (GF)	8
King prawns with garlic, cherry tomatoes and white wine	
OCTOPUS (GF)	11
Braised octopus served with baby potatoes	
BUTTERFLY PRAWNS	8
Prawns cooked in butter, garlic, white wine and herbs	

FISH APPETISER PLATTER
PRAWN & AVOCADO COCKTAIL • OCTOPUS • BUTTERFLY PRAWNS • WHITEBAIT • SCAMPI • CALAMARI
22

SALADS

CHICKEN & AVOCADO CAESAR SALAD	14
Cos lettuce, grilled chicken, croutons and Caesar dressing	
SPICY EZME SALAD (V) (VG) (GF)	6
Chopped tomato, onion, peppers and herbs with lemon and pomegranate	
GREEK SALAD (V) (GF)	7
Feta, tomato, cucumber, onions, peppers and olives	
AVOCADO & HALLOUMI SALAD (V) (GF)	8
Halloumi, avocado and fresh salad vegetables	

SIDES

CHIPS	4
YOGHURT	3
RICE	3.5
COUSCOUS	3.5
SAUTÉED BABY POTATOES	5
MASHED POTATO	4
MIXED VEGETABLES	5

KIDS

For children aged 12 and under.

CHICKEN WINGS	10
Served with chips	
CHICKEN SHISH	10
Served with chips	
CHICKEN NUGGETS	8
Served with chips	
CHEESE BURGER	8
Served with chips	
BOLOGNESE	8

MUSHROOMS	5
ASPARAGUS	6
FETA CHEESE	5

MAIN COURSES

All served with rice and salad. Please ask your waiter for gluten free options.

CHICKEN WINGS	19
Grilled marinated chicken wings	
MIXED SHISH	23
Lamb and chicken shish skewers	
CHICKEN BEYTI	21
Minced chicken with garlic, peppers and onions	
MIXED CHOPS	26
Lamb chops and lamb ribs	
CHICKEN SHISH	21
Skewered grilled chicken breast	
LAMB CHOPS	27
Grilled tender lamb chops	
LAMB RIBS	24
Grilled seasoned lamb ribs	

KERVAN SPECIAL For 4 People
Cold Appetiser Mixed Platter
CHICKEN SHISH • LAMB SHISH • LAMB RIBS
CHICKEN WINGS • ADANA KOFTE • CHICKEN BEYTI
GRILLED PEPPERS & ONIONS
Served with rice, bulgur, salad & bread
125

MIXED CHICKEN	26
Chicken wings, chicken shish and chicken beyti	
ADANA KOFTE	20
Minced lamb with peppers and onions	
LAMB SHISH	24
Skewered marinated lamb fillet	
CHICKEN SPECIAL	22
Skewered chicken breast with peppers and mushrooms	
LAMB BEYTI	21
Minced lamb with garlic, peppers, onions and herbs	
HALEP KEBAB (GF)	21
Minced lamb in rich tomato sauce	
MIXED GRILL	27
Lamb shish, chicken shish and adana kofte	

KERVAN WINGS PLATTER
BBQ WINGS
TURKISH STYLE WINGS
PERI PERI WINGS
Served with chips, salad, bread & dips
49

YOGHURT DISHES

All served with rice and salad.

SARMA CHICKEN BEYTI	24
Wrapped in tortilla bread with mozzarella cheese, served with garlic yoghurt, tomato sauce and sizzling seasoned butter	
SARMA LAMB BEYTI	24
Wrapped in tortilla bread with mozzarella cheese, served with garlic yoghurt, tomato sauce and sizzling seasoned butter	
ADANA KOFTE WITH YOGHURT	22
Served on crispy bread with tomato sauce, garlic yoghurt and butter	
CHICKEN SHISH WITH YOGHURT	24
Served on crispy bread with tomato sauce, garlic yoghurt and butter	
LAMB SHISH WITH YOGHURT	24
Served on crispy bread with tomato sauce, garlic yoghurt and butter	
ALI NAZIK	24
Diced chicken or lamb shish on smoked aubergine and garlic yoghurt	

CHEF'S SPECIALS

CHICKEN A LA CREME	21
Chicken breast in a creamy garlic sauce with shallots, asparagus and mushrooms. Served with rice and salad	
TAVUK GUVEC (GF)	21
Chicken with peppers, onions and garlic in tomato sauce. Served with rice and salad	
LAMB MOUSSAKA	20
Minced lamb layered with aubergine, courgette, potato, béchamel and tomato sauce. Served with rice and salad	
KLEFTIKO (GF)	24
Slow-roasted lamb shank in tomato sauce. Served on mashed potato	
SAÇ KAVURMA (GF)	24
Pan-fried lamb with onions, peppers, tomato and garlic. Served with rice and salad	

SEAFOOD DISHES

WHOLE GRILLED SEABASS	24
Served with rice and salad	
KING CASSEROLE (GF)	23
King prawns in a rich tomato sauce with peppers and served with rice and salad	
SEA BASS FILLET (GF)	22
Pan-fried sea bass with vegetables and baby potatoes	
GRILLED SALMON FILLET (GF)	24
Chargrilled salmon with rice and salad	
TIGER PRAWNS (GF)	26
Chargrilled tiger prawns with rice and salad	
MIXED SEAFOOD SKEWER (GF)	26
Prawns, salmon, monkfish, peppers and mushrooms. Served with rice and salad	

VEGETARIAN & VEGAN

All served with rice and salad.

VEGETARIAN MOUSSAKA (V)	19
Layered vegetables with béchamel and tomato sauce	
FALAFEL (V) (VG)	19
Chickpea and broad bean falafel served with hummus	
VEGETARIAN KEBAB (VG) (GF)	19
Chargrilled vegetables topped with tomato sauce	
VEGETARIAN MEDLEY CASSEROLE (V) (GF)	19
Halloumi, mushrooms, courgette, peppers and onions cooked in tomato sauce	

PASTA

MARRY ME CHICKEN	18
Pasta with chicken in a creamy sun-dried tomato, garlic and herb sauce	
TURKISH PASTA	18
Pasta with sautéed lamb, garlic yoghurt and spiced butter	
BOLOGNESE	19
Pasta with slow-cooked minced beef and tomato ragù	

(V) = Vegetarian (VG) = Vegan (N) = Nuts (GF) = Gluten Free | **FOOD ALLERGIES & INTOLERANCES:** If you have a food allergy, intolerance or coeliac disease, please speak to a member of staff before placing your order. A full allergen menu is available on request. While every care is taken during preparation, we cannot guarantee that any dish is completely free from allergens due to shared preparation areas and cooking equipment. Some dishes may contain bones. Children should be supervised when eating. All menu items are subject to availability. A discretionary service charge of 10% will be added to your bill.

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Kervan Kitchen Ipswich

KERVAN KITCHEN

A LA CARTE MENU