

KUZU BAYRAM FEAST

Enjoy a feasting experience shared amongst a table of 4-6.

Kazan

Slow Smoked, Whole Lamb Shoulder

Chargrilled Onions [gf] [ve]

Warm Flat Bread

Grilled Tomatoes [gf] [ve]

Kazan's Signature Hummus [gf] [ve]

Tabbouleh [gf] [ve]

Red Onions with Sumac [gf] [ve]

Pickles [gf] [ve]

Tahini Sauce [gf] [ve]

Shepherds Salad [gf] [ve]

Rice

• Please inform one of our team of your specific allergy or dietary requirement 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.

OTTOMAN FEAST

Four magnificent courses for the whole table to share

Kazan

Cold Mezze

Hummus, tabbouleh, kisir and roasted beetroot dip all served with warm village bread and marinated olives.

Hot Mezze

Feta cheese borek, grilled hellim cheese and falafel.

Selection of Grills

Succulent lamb and chicken shish, spiced lamb and chicken kofte, Sumac dressed chicken thigh and marinated lamb chop all served with sides of mixed salad and rice.

Sultans Dessert Platter

Baklava, chocolate pyramid, stuffed apricots and rose petal ice cream.

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KAZAN BANQUETTE

Kazan

Mezze Taster

A selection of mezze tasters served with traditional village bread and marinated olives

Choose from one of the following main dishes

The Sultan's Shish

Prime cuts of lamb or chicken, chargrilled with vegetables.
Served with salad and a choice of rice or chunky fries
(Choose from either lamb or chicken)

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Tavuk Izgara

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

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Imam Bayildi [v]

(The swooning Imam)

A classic ottoman dish of roasted aubergine stuffed with vegetables cooked with olive oil and served with rice.

Baklava with Ice Cream [v]

Traditional dessert made from layers of phyllo pastry filled with chopped nuts. Served with mint tea and turkish delight

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