

Korsan

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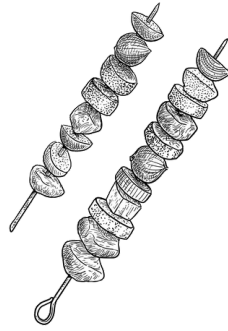
Villa Catering Menu

Telephone / WhatsApp

Our catering manager Tamer to place your order:

+90 530 384 9346

Turkish Barbecue



A Turkish Barbecue is a perfect choice for those looking to have an entertaining night in or host friends at their villa.

This option is a favourite amongst our guests and offers an extensive selection of options including;

A variety of marinated beef, lamb and chicken dishes, as well as fish and seafood.

Freshly prepared salads and Meze which vary according to seasonal produce.

Warm pide bread baked in our own stone oven.

Please ask one of our villa representatives for a list of dishes to choose from as well as prices, should you decide to order.

If you would like someone to do the cooking for you, a member of the Korsan team will light the barbecue, cook and serve the dishes you select. This service is offered without a fixed charge but a tip for the chef is always appreciated. A tip of approx. 800 tl is appropriate for cooking and serving, and if you wish for the chef to stay and clear up, a tip of around 1000 tl would be appreciated.

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Turkish Barbecue

Ordering Form

Villa Name

Date of BBQ ... / ... / ...

Guest Name

Time of BBQ

Contact No.

Meat & Fish

Price

Portions

Slow Cooked Beef Short Rib (minimum 2 portions per order)	£13.00	
Skewers of Marinated Lamb (2 skewers per portion)	£14.50	
Skewers of Marinated Chicken (2 skewers per portion)	£12.50	
Mediterranean Sardines Grilled with Chilli, Garlic and Lemon (4-5 per portion)	£12.50	
Turkish Meatballs (3 per portion)	£11.50	
Fillet of Sea Bass or Sea Bream	£12.50	
Chicken Wings Glazed With Pomegranate Molasses and Duqqa (5-6 per portion)	£12.50	
Jumbo Prawn (1 per portion)	£5.90	
Medallion of Fillet Beef	£15.90	
Lamb Chops (3 per portion)	£14.50	

Turkish Barbecue

Ordering Form

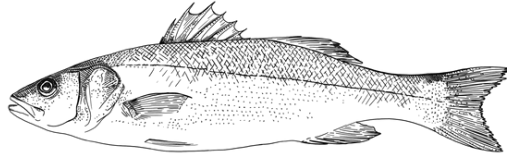
Meze & Dips	Price	Portions
Assortment of Traditional Turkish Fresh Meze (serves 2-3 people) - selection varies daily and is prepared by our chefs at the Korsan Meze and The Kitchen by Korsan -	£22.50	
Haydari (mint, garlic and olive oil yogurt)	£4.50	
Antep Ezme (spicy chopped tomatoes and onions)	£4.50	
Humus (chickpeas, garlic, tahini and olive oil)	£6.90	

Sides	Price	Portions
Mixed Turkish Salad (serves 2-3 people)	£5.50	
Green Salad (serves 2-3 people)	£5.50	
Feta Salad (serves 2-3 people)	£7.90	
Pide (traditional flatbread to accompany dips)	£2.00	
Seasonal Vegetables (grilled on the barbecue)	£4.50	

Extra	Price	
Charcoal & Fire Lighters	£15.00	

prices are stated per portion
minimum order £40

Fish Lunch



For those looking for a rustic and delicious lunch on a summer day we offer...

a choice of local fish:
simply pan fried, served whole or filleted

Sea Bream or Sea Bass

freshly prepared salads

Classic Turkish & Peppery Rocket,
Tomato, Onion, and
Cucumber, and Parmesan
Onion Shaving

our famous thick cut chips

and baklava with home made vanilla ice-cream

this classic fish lunch pairs perfectly with a crisp white wine or a refreshing cocktail, please see our catering drinks menu for drinks brought chilled to your villa

minimum 2 persons per order
£32 per person

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Turkish Breakfast

served from 9:15 to 12

a spread of traditional turkish breakfast items consisting of:

a variety of jams and fruit preserves, honey, clotted cream and butter

tahini & pekmez (locally produced sweet grape molasses)

a selection of local cheeses, green and black olives in korsan's own olive oil

a variety of dried fruits and nuts

cucumbers, tomatoes, peppers and rocket leaves, fruit

home-made pastries, sigara börek (flakey pastry parcels filled with herbs and white cheese)

pişi (fried dough, served warm, ideal for dipping in tahini & pekmez)

fresh bread

sucuk (cured and spiced beef sausage) cooked at your villa

fresh eggs fried in butter and olive oil at your villa

freshly squeezed orange juice

minimum 2 persons per order

£20 per person

Full English Breakfast

Everything you look for in a classic fry-up:

pork sausages, back bacon, baked beans, grilled tomatoes & mushrooms, buttered toast

fresh eggs fried in butter at your villa

fresh and seasonal fruit selection

freshly squeezed orange juice

minimum 2 persons per order

£21 per person

we also offer a french press coffee service with our own house blend of coffee beans from around the world (provided at an extra cost depending on the desired amount)

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a Taste of Mexico

to start...

Corn Tortilla Nachos, House Guacamole,
Minced Beef and Queso Cheese

to follow...

Slow Cooked Chipotle Spiced Beef on Homemade Tacos

&

Chicken Burritos with Black Beans, Corriander Lime Rice, and Salsa

&

Beef, Black Bean and Mexican Cheese Enchiladas

&

Augachile, Mexican Style Prawn Ceviche

to finish...

Cinnamon Sugar dusted Churros with Chocolate Sauce

minimum 4 persons per order

£33.per person

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Flavours of Asia

to start...

Edamame with Sea Salt

to follow...

Classic Egg Fried Rice

&

Handmade Crispy Vegetable Spring Rolls

&

Wok Fried Chilli and Peanut Beef

&

Sweet and Sour Chicken

to finish...

Japanese Dango Dumplings

minimum 4 persons per order

£33.per person

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The Kitchen

— by korsan —

Our fabulous mixed meze box.

We can have it ready waiting in your villa for your arrival from the airport, order for yourself or as a gift for a friend.

The box is beautifully presented and contains :

- 8 freshly prepared traditional Turkish mezes
- Freshly baked focaccia bread
- Korsan's own produce, cold pressed, olive oil
- Home-made, ready salted crisps
- Korsan's own produce traditional rose flavoured Turkish Delight



One box can be ordered for 2 or 3 people.

The dishes can all be eaten cold from the fridge, or we have indicated which mezes are also delicious served hot and can be heated in the microwave. Please inform us if you wish to receive mixed or vegetarian boxes.

Price per person - £15 (including delivery)

See our special price for Villa Delivery Cocktails if ordered alongside our meze box

Telephone/WhatsApp Tamer to place your order:

+90 530 384 9346

admin@korsankalkan.com

villa catering Cocktails



Our cocktails are delivered to your villa in custom labeled 200ml bottles and serve around 2-3 people per pottle. Just shake, pour, and enjoy!

seville orange negroni

campari, gin, dry vermouth, and seville orange

Serve in a tumbler with large cube of ice. Garnish with orange peel.

korsan cosmopolitan

vodka, cointreau, sour cherry, and lemon juice

Serve in a champagne coupe. Garnish with a lime slice.

aperol margarita

tequila, aperol, and lime juice.

Serve in a tumbler with ice. Garnish with a slice of strawberry.

espresso martini

vodka, coffee liqueur, and espresso

Serve in a champagne coup. Garnish with roasted coffee beans.

£25 per bottle

£23 per bottle if ordered alongside our delicious meze box, please see our website for more details

Please inform us if you would like ice delivered (free of charge) with your cocktail order. Large cubes available for Negroni orders

white

Kayıbağ 310
sultaniye, sauvignon blanc

Selendi Moralı 990
narince

Porta Caeli Pacem 990
sauvignon blanc

red

Kayıbağ 310
öküzgözü, boğazkere

Selendi Moralı 990
*cabernet sauvignon, merlot,
petit verdot*

Porta Caeli Ament 1450
*cabernet sauvignon,
cabernet franc, merlot*

rosé

Kayıbağ 310
kalecik karası

Selendi Gülpembe 990
*grenache, cinsault,
mourvedre, shiraz*

Porta Caeli Felici 990
cabernet sauvignon

sparkling

Vinkara Yaşasın 1900
kalecik karası

Vinkara Yaşasın Rosé 1900
kalecik karası

*both of the sparkling options we offer are
turkey's first wines produced in the
traditional champagne method in the
ankara region*

The wines we offer on our villa catering list were selected by our sommelier specifically to be an alternative to those you may see on restaurant menus or supermarket shelves. Mostly procured from smaller vineyards around the country, we offer these wines at a very low mark up, mainly to cover the cost of storing, chilling and delivery.

The Porta Caeli Ament or Vinkara Yaşasın series are particularly good choices when it comes to both value and taste.

Contact Us

To place a catering order please contact your
villa representative or our
Catering Manager,
Tamer, on:
+90 530 384 9346
tamer@korsankalkan.com

Or our Executive Catering Chef, Rick, on:
+44 7976 558469 (whatsapp)
execchef@korsankalkan.com

please note that all catering orders should be
placed at least 24 hours in advance

Traditional Turkish Cuisine

These traditional dishes are served on large trays with sides of Turkish rice and pide bread, perfect for you to heat up in the oven as required.

starters

hummus, dips and crudités (for 2 to 3 people)

£6.90

tepsi börek- flakey filo pastry filled with a choice of spinach, crumbly white cheese or spiced beef

£7.90

karides & ahtapot güveç - tender octopus and prawn casserole with tomatoes and peppers

£9.90

mains

karnıyarık - stuffed aubergines filled with ground beef

£9.90

musakka - traditional aubergine musakka

£9.90

izmir köfte - spiced meatballs baked with tomatoes, peppers and potatoes

£9.90

kuzu incik - slow cooked lamb shank

£15.90

piliç roti - oven roasted chicken thighs with potatoes and vegetables

£9.90

Tender leg of lamb slow roasted on the bone - stuffed with seven spiced Turkish rice
and served with roasted vegetables

(minimum order of 6 people)

£14.90

*minimum order on all dishes is 4 people
dishes priced per person*

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2024 Season Menus

Some of our catering menus for the 2024 season are currently being perfected and will be ready for you to order soon. Please check back on this space in the coming days to see what the catering team at Korsan have to offer for this year.

For any further questions or to place an order please contact our Catering Manager,

Tamer, on:

+90 530 384 9346 (whatsapp)

tamer@korsankalkan.com

Or our Executive Catering Chef, Rick, on:

+44 7976 558469 (whatsapp)

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