

STEAKS	
ALL SERVED WITH RICE OR CHIPS & SALAD	
FILLED STEAK (8 OZ)	45.00
RIBEYE STEAK (10 OZ)	42.00
<i>Choice of Sauces</i>	
PEPPERCORN SAUCE	3.50
Peppercorns, brandy, Dijon mustard, Worcestershire sauce, beef stock & double cream	
DIANA SAUCE	3.50
Mushrooms, onion, Dijon mustard, Worcestershire sauce, beef stock & double cream	
HOLLANDAISE SAUCE	3.50
Egg yolk, butter & lemon juice	

HOMEMADE BURGERS	
HOUSE BURGER (HOMEMADE ANGUS BURGER)	16.00
Cheddar cheese, lettuce, tomato, red onion, burger sauce. Served with chips	
PERI PERI CHICKEN BURGER	14.00
Chicken breast, lettuce, tomato, red onion, mayonnaise. Served with chips	

SALADS	
FETA CHEESE SALAD (V) (GF)	7.00
Feta cheese, cherry tomato, red onions, parsley, cucumber, olive oil & lemon juice	
SALMON & AVOCADO (GF)	12.00
Mixed leaf salad with green olives, avocado, sun-dried, tomatoes, smoked salmon & mustard dressing	

KIDS	
BURGER FOR KIDS	10.50
Burger topped with lettuce, cheese & a tomato slice. Served with chips & drink	
CHICKEN NUGGETS	10.50
Served with chips & drink	
CHICKEN SHISH FOR KIDS	10.50
Cubes of chicken shish. Served with chips & drink	

COLD STARTERS	
MIX OLIVES (V) (GF)	5.50
Marinated mix olives with herb & spices	
CACIK (TZATZIKI) (V) (GF)	6.00
Strained yoghurt mixed with diced cucumber, garlic & herbs Served with pitta bread	
HUMMUS (V) (GF)	6.00
Puree of chickpeas, tahini, lemon juice & a hint of garlic	
TARAMA SALAD	6.00
Smoked codr roe pate, onion, fresh garlic &olive oil	
SAKSUKA (V)	6.00
Aubergines, peppers, potatoes cooked in a special tomato sauce with fresh herbs, garlic & olive oil	
KISIR (V)	6.00
Bulgur wheat, spring onions, tomato puree, pickled cucumber, fresh onion, mixed herbs, walnut & pomegranate molasses	
BABA GANOUSH (V) (GF)	6.00
A puree of charcoal grilled aubergine, a hint of garlic, red pepper, tahini, lemon juice, olive oil & yoghurt	
VINE LEAVES / DOLMA (V)	6.00
Stuffed vine leaves with rice & black current, cooked with olive oil	
AVOCADO PRAWNS COCKTAIL (GF)	8.00
Marinated prawns & avocado, cocktail sauce. Served with salad	
COLD MEZE PLATTER	For 2 17.50 For 4 22.50
Humus, Cacik, Tarama Salad, Kisir, Saksuka, Baba Ganoush	

HOT STARTERS	
HUMMUS KAVURMA (GF)	8.50
Hummus sprinkled with crispy lamb & pine nuts	
KING PRAWNS (GF)	9.50
Marinated prawns & mix pepper, garlic butter sauce served with lemon	
FRIED SQUID	9.50
Coated & deep fried fresh squid served with tartar sauce	
LAMB LIVER	8.50
Pan fried lambs liver served with red onion salad	
SUCUK & HALLOUMI FRIES	8.50
Pan fried halloumi cheese & spicy beef sausage	
SIGARA BOREGI (V)	7.50
Filo pastry parcels with spinach & feta cheese. Served with leaves & sweet chilli sauce	
CREAMY GARLIC MUSHROOMS (V) (GF)	7.50
Wild mushrooms with mustard garlic & cheese cream sauce	
HALLOUMI FRIES	7.50
Pan fried halloumi cheese	
TURKISH SUCUK (GF)	7.50
Grilled spicy garlic, turkish beef sausages	
FALAFEL (V) (GF)	7.50
Deep fried Mediterranean style chickpeas & broad beans patties	
HOT MEZE PLATTER	For 2 19.50 For 4 24.50
Calamari, Sucuk, Falafel, Halloumi Fries, Borek	

FROM THE CHARCOAL GRILL	
ALL SERVED WITH RICE & SALAD	
LAMB SHISH	21.00
Lamb cubes marinated in pepper paste, garlic, oil & spices	
CHICKEN SHISH	18.50
Cubes of chicken breast marinated in pepper paste, garlic, oil & spices	
LAMB RIBS	21.00
Lamb spare ribs seasoned with oregano	
LAMB CHOPS	22.50
Tender lamb chops seasoned with oregano & olive oil	
CHOPS & RIBS	22.00
2 Pcs Grilled lamb chops & 3 pcs grilled lamb ribs	
CHICKEN WINGS	16.50
Chicken wings marinated in pepper paste, garlic, oil & spices	
ADANA KEBAB	18.50
Minced lamb mixed with hand pick herbs & grilled on skewers	
MIX SHISH	20.50
Chicken shish & lamb shish	
MIX GRILL	23.50
Adana kebab, chicken shish & lamb shish	
MEVAN GRILL PLATTER (Minimum For 4)	95.00
Lamb shish, chicken shish, adana kebab, chicken wings & lamb ribs	

SEA FOODS	
FILLET SALMON (GF)	20.00
Grilled salmon, mash potato, vegetable served with fish sauce	
SEA BASS FILLET (GF)	21.00
Grilled sea bass, mash potato, vegetable served with fish sauce	
PRAWN CASSEROLE	23.50
Tiger prawn cooked in special clay pot with home made special tomato sauce topped with gruyere cheese served with rice	

VEGETARIAN FOODS	
HOMEMADE VEGETARIAN MOUSSAKA (V)	17.00
Layers of aubergine, potato, courgette, topped with bechamel sauce, mozzarella & cheddar cheese, mixed leaf salad, mix pepper. Served with rice	
FALAFEL (V) (GF)	16.00
Deep fried Mediterranean style chickpeas & broad bean patties Served with hummus & salad	
VEGETABLE KEBAB (V) (GF)	16.50
Grilled aubergine, courgettes & peppers topped with tomato sauce & grilled goat cheese served with rice	

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ALA CARTE MENU

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HOUSE SPECIAL	
LAMB SHANK (KLEFTIKO)	20.50
Lamb shank a house speciality on the bone lamb is slow cooked in the oven with mix vegetable & herb. Served with mash potato	
LAMB SARMA BEYTI	21.50
Charcoal grilled minced lamb kebab, wrapped in a tortilla bread, Served with bed of yoghurt, homemade special sauce, melted butter, salad & rice	
CHICKEN SARMA BEYTI	21.50
Charcoal grilled minced chicken kebab, wrapped in a tortilla bread, Served with bed of yoghurt, homemade special sauce, melted butter, salad & rice	
CHICKEN SUPREME	21.00
Diced chicken breast cooked with mushrooms, asparagus, cheddar cheese & cream sauce. Served with rice	
ADANA KOFTE WITH YOGHURT	20.50
Minced lamb mixed hand pick herbs & grilled on skewers. Served with yoghurt	
CHICKEN SHISH WITH YOGHURT	21.50
Cubes of chicken breast marinated in pepper past, garlic, oil & spices. Served with yoghurt	
LAMB SHISH WITH YOGHURT	22.50
Lamb cubes marinated in pepper past, garlic, oil & spices. Served with yoghurt	
LAMB CASSEROLE	19.50
A traditional turkish dish with lamb, onions, mix peppers, garlic, mushroom, tomatoes & a secret blend of spices	
CHICKEN CASSEROLE	17.50
A traditional turkish dish with chicken, onions, mix peppers, garlic, mushroom, tomatoes & a secret blend of spices	

SIDES	
RICE	3.50
CHIPS	3.50
MASH POTATOES	5.50
ROASTED VEGETABLE	7.50

DESSERTS	
STRAWBERRY CHEESE CAKE	5.50
CHOCOLATE FUDGE CAKE	5.50
BAKLAVA	5.50
Traditional turkish sweet, wheat flour, butter, filo pastry, pistachio, honey & cream	
STRAWBERRY ICE CREAM	5.50
VANILLA ICE CREAM	5.50
CHOCOLATE ICE CREAM	5.50

SOFT DRINKS	
COKE	3.50
DIET COKE	3.50
FANTA	3.50
SPRITE	3.50
ORANGE JUICE	3.25
APPLE JUICE	3.25
CRANBERRY JUICE	3.25
PINEAPPLE JUICE	3.25
J20 ORANGE PASSION	3.50
J20 APPLE MANGO	3.50
APPLETISER	3.45
STILL WATER	4.50
SPARKLING WATER	4.50

COFFEE & TEA	
ENGLISH BREAKFAST TEA	3.00
FRESH MINT TEA	3.50
CAMOMILI TEA	3.50
EARL GREY TEA	3.00
TURKISH COFFEE	3.50
AMERICANO	3.00
CAFÉ LATTE	3.50
CAPPUCCINO	3.50
ESPRESSO	3.00
DOUBLE ESPRESSO	3.50
HOT CHOCOLATE	3.50

LIQUEUR COFFEE	
IRISH COFFEE	6.50
CLYPSO COFFEE	6.00
BAILEYS COFFEE	6.00