(f) O kankisrestaurant

KANKI'S SHARING PLATTER

(THE INGREDIENTS IN THESE PLATTERS CANNOT BE MODIFIED)

KANKI'S MIX PLATTER (FOR 2) I 54.99

Adana, Chicken Adana, Lamb Shish, Chicken Shish, Chicken Wings, Lamb Ribs. Served with humus, cacik, homemade Turkish bread, chilli & garlic sauce and Salad.

KANKI'S PLATTER (FOR 2-4) 🎉 🗍 105.99 Adana, Chicken Adana, Chicken Shish, Chicken Wings, Lamb Shish, Lamb Chops. Served with one mixed cold meze platter, homemade Turkish bread, chilli & garlic sauce and salad.

KANKI'S FISH PLATTER (FOR 2) 🌂 🎉 📋 64.99 Half lobster, salmon, seabass, calamar, king prawns, mussles served with 2 cold meze, seasonal vegatables, potatoes, homemade Turkish bread, chilli & garlic sauce and salad.

KANKI'S FISH PLATTER (FOR 2-4) 7 119.99

Whole lobster, salmon, seabass, calamar, king prawns, mussles served with one mixed cold meze platter, seasonal vegatables, potatoes, homemade Turkish bread, chilli & garlic sauce and salad.

COLD STARTERS

5.99 CARROT TARAMA V 🗆 🥓 🕸

KANKI'S MEZE PLATTERS

MIXED COLD MEZE (FOR 2) 1 1/2 / 20 38:

Humus, Cacik, Carrot Tarama, Shaksuka,

MIXED HOT MEZE (FOR 2) 🗆 🕸 🌾 🧶

Halloumi, Sucuk, Sigara Borek, Humus, Falafel,

KANKI'S FRIZINOS (Chips with mixed spices) V

MIXED VEGETABLES (In creamy sauce) \[\cdot \vee \]

ROSEMARY GARLIC POTATOES | V

HOMEMADE TURKISH BREAD 🌾

SIDES

Babaganoush & Pink Sultan

BBQ Chicken Wings, Calamar

MASH POTATO

FRIED PLANTAIN

RICE 🗸 V

FRIES V

SUCUK

FALAFELVE 🕸

Served with humus.

SIGARA BOREK U V

CHICKEN WINGS # **

HUMUS KAVURMA 🗆 🕸

GARLIC MUSHROOMS V

served with or without cheese.

drizzled with olive oil.

LAMB SHISH

BULGUR V

ASPARAGUS VE

BABY BROCCOLI VE

SWEET POTATO FRIES V

Yoghurt based dip made with sauteed grated carrot, crushed walnuts, lemon juice, pul biber, tahini, olive oil and a hint of garlic.

TURKISH CHEESE V 5.99 Cubes of traditional Turkish Feta cheese, mixed with herbs & drizzled with olive oil.

WOODLAND MUSHROOM SALAD VE 6.99 Fried mushrooms seasoned with olive oil, gherkins, sundried tomatoes, capers, sweet peppers, parsley,

drizzled with lemon and pomegranete sauce. 5.99 BABAGANOUSH T TO V

Smoked aubergine puree with yoghurt, tahini, olive oil, lemon juice and garlic.

Spicy dry-cured Turkish sausage pan fried.

and parsley. Served with sweet chilli sauce.

Deep fried balls of chickpeas and fresh vegetables.

Light filo pastry rolls filled with turkish creamy cheese

Crispy fried chicken wings coated with panko bread crumbs. Served plain or with a choice of sweet chilli sauce or BBQ.

Freshly made humus topped with fried diced lamb,

Pan fried mushrooms cooked with onions, peppers

and garlic, cooked in a creamy tomato sauce. Can be

MIXED OLIVES VE 6.99 Green & black olives marinated with our chef's special sauce.

TURKISH CHEESE & OLIVES V Made from chopped olives, feta cheese, mixed peppers, gherkin, basil, sundried tomatoes, capers and olive oil.

ARTICHOKE V

Slow cooked artichoke stuffed with chick peas, garden peas, broad beans, red onion, sundried tomatoes with double cream and a homemade cheesy sauce.

6.99 Finely chopped tomatoes, peppers, onions, and herbs mixed with olive oil, pomegranate molassess and a hint of spice.

5.99 PINK SULTAN V Pureed beetroot with yoghurt, garlic and olive oil.

YAPRAK SARMA VE 6.99 Tender vine leaves stuffed with a fragrant mix of rice, onions, herbs and olive oil.

HUMUS ※ V 5.99 A classic homemade favourite made from pureed chickpeas, tahini paste, lemon, olive oil and garlic.

SHAKSUKA VE 5.99 Fried aubergine, mixed peppers, courgette and potato in a tasty tomato sauce.

CACIK V 5.99 A homemade light and refreshing yoghurt based dish with finely chopped cucumber, mint, dill and a dash of garlic.

HOT STARTERS

5.99 TURKISH STYLE BEEF MITITE (MEATBALL) 7.99 SOUP OF THE DAY Please ask for a member of our team for today's special.

5.99

5.99

5.99

6.99

10.99

16.99

18.99

3.49

3.99

3.49

2.99

2.99

3.49

2.99

3.99

3.99

3.99

2.99

3.49

Hand minced beef meatballs blended with garlic, paprika and turkish spices, served in a tomato sauce, topped with cheddar cheese.

TURKISH STYLE 6.99 CHICKEN MITITE (MEATBALL)

Hand minced chicken meatballs blended with garlic, paprika and turkish spices, served in a tomato sauce, topped with cheddar cheese.

HALLOUMI UV 6.99 Charcoal grilled traditional cheese with fig jam.

HALLOUMI FRIES 🗆 V 🦑 6.99 Breaded halloumi cheese deep fried, served with

a sweet chilli sauce. KANKI'S HONEYED GOAT CHEESE ☐ **V** ∨ 7.99

Crispy breaded goats cheese infused with beetroot and cream, deep fried to a golden finish. Served with a sweet chilli jam, honey drizzle and toasted walnuts.

GARLIC PRAWN To 7.99 Pan fried prawn with butter, garlic and lemon.

SWEET CHILLI GARLIC PRAWN 🧻 🗇 Prawns pan fried with mixed peppers, onions, and ginger, served with a sweet chilli sauce.

7.99 PANKO CALAMAR Crispy fried calamari rings coated with panko bread

crumbs, served with a homemade tartar sauce.

PANKO PRAWN To # 8.99 King prawns coated with panko bread crumbs,

served with siracha chilli sauce. OCTOPUS | 8.99

Pan fried octopus with spring onion, mixed veg, spinach in touch lemon sauce.

10.99 SCALLOP |

Pan seared scallop, served with seaweed, pea puree and finished with parmesan cheese. Served with homemade chilli mango sauce.

CHARCOAL GRILL

ALL MEALS ARE SERVED WITH RICE OR BULGUR & SALAD

LAMB

18.99

Tender marinated cubes of lamb cooked on a skewer over charcoal. Served with bulgar or rice, salad and homemade Turkish bread with chilli & garlic sauce.

LAMB CHOPS 22.99

Premium quality succulent lamb chops, seasoned with herbs & spices cooked over charcoal.

SUYA LAMB CHOPS 22.99

Premium quality succulent lamb chops, seasoned with herbs & spices cooked over charcoal. Served with onion & tomato salad and suya sauce.

21.99 LAMB RIBS

Tender seasoned lamb ribs.

SUYA LAMB RIBS 21.99 Tender seasoned lamb ribs. Served with onion &

tomato salad and suya sauce. **ADANA** 16.99

Traditional minced lamb kofte with onion, parsley,

herbs & spices cooked over charcoal.

CHICKEN

on a skewer.

CHICKEN WINGS 15.99 Marinated chicken wings cooked over charcoal

SUYA CHICKEN WINGS 15.99

Marinated chicken wings cooked over charcoal Served with onion&tomato salad and suya sauce.

CHICKEN SHISH 16.99 Succulent marinated chicken breast cubes cooked

CHICKEN ADANA 16.99

Minced chicken kofte with onions, mozzarella, parsley & a blend of Turkish spices.

MIXED KANKI'S SPECIAL

25.99

A tasty platter for 1 person with a combination of chicken shish, lamb shish, chicken wings, lamb ribs and adana.

LAMB MIXED GRILL

22.99 A tasty platter for 1 person with a combination of adana, lamb shish and a lamb chop

MIXED SHISH 18.99

A tasty platter for 1 person with a combination of lamb and chicken shish

CHICKEN MIXED GRILL

SPICY

8.99

A tasty platter for 1 person with a combination of chicken adana, chicken shish and chicken wings

www.kankismezebar.co.uk

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** SESAME

Please let a member of our team know if you have any allergies. Some of our products contain nuts. There will be additional service charge on bills.

SHELLFISH V VEGETARIAN **VE VEGAN** EGGS NUTS ■ DAIRY

HOUSE SPECIALS

ALL MEALS ARE SERVED WITH RICE OR BULGUR & SALAD

LAMB

WHOLE LAMB RIBS

Whole lamb ribs slow-cooked until fall of the bone finished with a smoky BBQ glaze and a touch of demi-glace. Served with mash potato, salad (with or without suya chilli sauce).

BEYTI SARMA (LAMB ADANA)

Lamb adana with mozzarella wrapped in a tortilla wrap sliced into pinwheels and served on a bed of yoghurt topped with halep and butter sauce.

ISKENDER (LAMB SHISH)

Grilled lamb shish served on bed of special Turkish bread, topped with homemade tomato sauce and yoghurt

ALI NAZIK TR

Dish of succulent lamb seasoned with garlic and herbs, served over a creamy smoked aubergine puree, capia pepper and garlic yoghurt.

21.99

CHICKEN

23.99

CHICKEN A LA CREAM

20.99 Tender chicken breast cooked in a creamy mustard and herb sauce, with sauteed mushrooms, asparagus, halloumi, and a touch of parmesan, finished with mixed herbs.

ISKENDER (CHICKEN SHISH) | | |

19.99 Grilled chicken shish served on bed of special Turkish bread, topped with homemade tomato sauce and yoghurt.

19.99 ISKENDER (CHICKEN ADANA)

Grilled chicken adana served on bed of special turkish bread topped with homemade tomato sauce, yoghurt & butter.

BEYTI SARMA (CHICKEN ADANA) 🗆 🌾 🗸 19.99

Chicken adana with mozzarella, wrapped in a tortilla wrap sliced into pinwheels and served on a bed of yoghurt topped with halep and butter sauce.

ISKENDER (LAMB ADANA) 🗍

Grilled lamb adana served on bed of special Turkish bread topped with homemade tomato sauce, yoghurt & butter

HUNKAR BEGENDI 📗 🕸

21.99 Dish of succulent lamb seasoned with garlic and herbs, served over a creamy smoked aubergine puree and red capia pepper with mozzarella

BEEF

SHORT BEEF RIBS

Tender beef ribs slow cooked until melt in the mouth, glazed in a rich savoury sauce and finished with demi-glace sauce. Served with mash potato and vegetables.

19.99

19.99

23.99

18.99

16.99

16.99

BEEF GUVEC 19.99

Slow cooked diced beef with peppers, onions and mushroom in a rich anatolian sauce. Served with or without melted cheddar cheese.

KANKI'S TRADITIONAL DISHES

MOUSSAKKA 🛚 🌾

Traditional mediterranean dish made with mince lamb meat, aubergine, potato, carrot, courgette & onion, topped with a layer of bechamel sauce and melted cheese, rice or bulgur.

GUVEC (LAMB)

Slow cooked lamb with aubergine, mixed peppers, onions and mushroom in a rich anatolian sauce and with or without melted cheddar cheese, rice or bulgur.

LAMB SHANK (KLEFTICO)

29.99

43.99

17.99

16.99

21.99

Slow cooked lamb shank with onions, carrots, mixed peppers, served with demi-glace sauce and mash potato.

GUVEC (CHICKEN)

Slow cooked chicken with aubergine, courgette, peppers, onions and mushroom in a rich anatolian sauce. Served with or without melted cheddar cheese, rice or bulgur.

STEAKS

ALL MEALS ARE SERVED WITH CHIPS, GRILLED MUSHROOM, TOMATOES AND CHOICE OF SAUCE

39.99

28.99

43.99

22.99

T-BONE STEAK

17 oz of prime t-bone, charcoal grilled to your liking with a tender smoky finish.

SIRLOIN STEAK

12 oz of tender sirlion, grilled over charcoal for a rich smoky flavour.

RIBEYE STEAK

12 oz marbled ribeye, flame grilled over charcoal for maximum flavour and tenderness.

KANKI'S SURF &TURF

Grilled half steak & half lobster with spicy roasted garlic and butter in rich tomato sauce served with corn on the cob, paprika fries and salad.

BURGERS

ALL BURGERS COME WITH CHIPS AND CHOICE OF SAUCE

KANKI'S HOUSE BURGER T

A homemade beef patty, melted cheese, onions, pickles.lettuce.tomato and BBQ sauce.

KANKI'S CHICKEN BURGER T 1/2

Buttermilk pan fried chicken breast tossed in chef's special sauce. Served with coleslaw, lettuce, spring onions.

FROM THE SEA

ALL MEALS ARE SERVED WITH MASH POTATOES OR SAUTED POTATOES OR BULGUR OR RICE.

WHOLE LOBSTER

Lobster cooked with our special sauce, fresh garden salad, sweetcorn, garlic, butter, tomato serving with paprika fries and salad.

KANKI'S SURF &TURF

Grilled half steak & half lobster with spicy roasted garlic and butter in rich tomato sauce served with corn on the cob, paprika fries and salad.

OCTOPUS

Slow oven cooked octopus served with mixed peppers, mushrooms, ginger.

18.99 SALMON Pan Fried Salmon fillet served with creamy mushroom

& spinach sauce. Served with mix vegatables.

CHILLI GARLIC KING PRAWN

Choice of pan fried or grilled king prawns with mixed peppers, onions, mushrooms, garlic and chef's special chilli sauce. Served with bulgur or rice, salad.

PAN FRIED SEA BASS FILLET

Pan Fried Salmon fillet served with creamy mushroom & spinach sauce. Served with mix vegatables.

WHOLE SEA BASS

Chargrilled sea bass marinated with lemon, oregano, garlic and chilli flakes, Served with mix vegatables

MIXED SEAFOOD

Pan fried calamar, king prawn, salmon, mussles, mixed peppers, onions and mushrooms served with chef's special tartar sauce.

KING PRAWN GUVEC 23.99

Slow cooked king prawns with peppers, onions and mushroom in a rich anatolian sauce. Served with bulgur or rice.

BUTTERFLY SEABASS FILLET

Lightly dusted in flour, and pan fried until golden and crispy on the outside, soft and juicy within. Served

SALADS ALL SALADS COMES WITH OLIVE OIL.

KANKI'S SALAD 🦐 🧗 🗍

A delightful refreshing salad, made with salad leaves, cucumber, cherry tomatoes, mixed peppers, spring onions served on a bed of rich cacik topped with panko prawns and mango

SHEPHERDS SALAD VE 🥒

12.99 Diced cucumber, tomatoes, red onion, parsley. Drizzled with olive oil, pomegranate molasses and

topped with walnuts.

11.99 AVOCADO SALAD Mixed leaves, cherry tomatoes, cucumber, avocado,

CAESAR SALAD 🌾 🗍

fresh mozzarella and herbs.

13.99

Grilled chicken cubes, served with crutons, parmesan, lettuce, cherry tomatoes and a ceaser sauce.

OCTOPUS SALAD

16.99

Tender marinated octopus tossed with fresh herbs, zesty lemon & olive oil dressing. Octopus can be swapped for prawn or salmon.

KANKI'S VEGETARIAN

MOUSSAKKA V 🗇 🦑

16.99

17.99

17.99

24.99

Traditional mediterranean dish made with aubergine, potato, carrot, courgette, onion topped with a layer of bechamel sauce and melted cheese. Served with

FALAFEL # * VE

bulgur or rice.

16.99

Crispy golden falafel homemade from spiced chickpeas. Served with bulgur or rice, salad

VEGGIE KEBAB

Skewers of halloumi and seasonal vegetables marinated in a tomato sauce. Served with bulgur or rice, salad

KANKILADO WRAP 🗆 🦑 🕸

Freshly made falafel with ripe avocado on a bed of humus, halloumi and loaded with salad. Served with chips.

bulgur or rice.

VEGETABLE GUVEC F 16.99 Peppers, onions and mushrooms in a rich anatolian sauce and melted cheddar cheese. Served with

PENNE ARABIATA 🗇 🦑 🥕

16.99

Mixed peppers, garlic, cherry tomatoes with special anatolian sauce.



PASTAS

POLLO PICANTE U

21.99

Diced chicken, penne pasta in creamy tomato sauce. Served with parmesan cheese & parsley.

MIX SEAFOOD LINGUINE 🦰 🛚 🦑

Mixed seafood pieces cooked with peppers, garlic, tomato and onions in creamy tomato sauce. Served with parmesan cheese.

KING PRAWN LINGUINE 5 7

21.99

23.99

Linguine cooked with king prawns, garlic, cherry tomatoes and onions. Served with parmesan cheese.

LOBSTER LINGUINE 5 7

23.99

Linguine cooked with lobster, mixed peppers, garlic, tomato, mushroom, in a tomato sauce. Served with parmesan cheese.