






## **TURKISH PIZZA**

<b>LAHMACUN</b>	<b>4.5</b>
Very thin traditional Turkish pizza covered with seasoned minced lamb, onion, fresh tomatoes & parsley	
<b>ISPANAKLI PIDE</b> 	<b>14</b>
Spinach with mixed peppers, onion & feta cheese	
<b>KUSBASILI PIDE</b>	<b>15</b>
Diced lamb with mixed peppers, parsley & tomato	
<b>KIYMALI PIDE</b>	<b>15</b>
Minced lamb, onion, fresh tomato, mixed peppers & parsley	
<b>TAVUKLU PIDE</b>	<b>15</b>
Diced chicken, fresh tomato, mixed peppers & parsley	
<b>SUCUKLU PIDE</b>	<b>15</b>
Turkish beef sausage & cheddar cheese	
<b>PEYNIRLI PIDE</b> 	<b>14</b>
Feta cheese with mixed peppers and parsley	
<b>SEBZELI PIDE</b> 	<b>15</b>
Mixed vegetables and cheddar cheese	
<b>KASARLI PIDE</b> 	<b>14</b>
With cheddar cheese	
<b>ADD EGG TO ANY PIDE</b>	<b>1.5</b>

  
**V** Vegetarian **N** Contain Nuts

*Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information concerning allergies.  
All major credit cards are accepted. All prices are inclusive of VAT.  
An extra 10% of service charge is optionally included to our services.*

# CK

  
COBANS KITCHEN BEXLEYHEATH

## MAIN MENU

### Best Restaurant at Meze Bar

*Cabans Kitchen Bexleyheath Restaurant serves healthy, authentic, good quality Turkish and Mediterranean food. We offer a choice of beverages including; various teas and coffees, wines from Turkey as well as all around the globe. Cabans Kitchen Bexleyheath is also a Halal restaurant Tasty traditional Turkish and Mediterranean foods & a warm, welcoming, cozy atmosphere for all-day dining!*

[www.ckbh.co.uk](http://www.ckbh.co.uk)



## COLD STARTERS

<b>HUMUS V</b>	5.5
Crushed chickpeas with tahini, garlic, lemon juice & olive oil	
<b>TARAMA</b>	5.5
Freshly prepared whipped cod roe (fish roe pate)	
<b>CACIK V</b>	5.5
Cucumber, yoghurt, dill, mint and hint of garlic	
<b>IMAM BAYILDI V</b>	5.5
Onions, garlic, mix pepper, aubergine & tomato sauce	
<b>YAPRAK SARMA V</b>	5.5
Vine leaves stuffed with a delicious mixture of rice, onions & mixed herbs	
<b>SAKSUKA V</b>	5.5
Fried aubergine and potatoes, mix pepper with tomato sauce	
<b>BABAGANOUSH V</b>	5.5
Grilled aubergines, mix pepper, garlic, tahini & yoghurt	
<b>MIX OLIVES V</b>	5.5
Black & green olives	
<b>FETA CHEESE V</b>	5.5
<b>PRAWN COCKTAIL</b>	5.5
Bulgur, parsley, fresh mint, pomegranate & red onion	

## HOT STARTERS

<b>HUMMUS KAVURMA N</b>	7
Hummus with sautéed lamb topped up with butter & pine nuts	
<b>HALLOUMI V</b>	7
Cyprus cheese	
<b>TURKISH SAUSAGE</b>	7
Spicy Turkish 100% beef sausage	
<b>CALAMARI</b>	7
Deep fried squid served with homemade tartar sauce	
<b>FILO PASTRY V</b>	7
Deep fried filo pastry stuffed with feta cheese, parsley and dill	
<b>FALAFEL V</b>	7
Deep fried and crushed broad beans, chickpeas, parsley, coriander, red peppers, garlic & carrot served with humus	
<b>KING PRAWN</b>	7
Tiger prawns sautéed in butter including garlic, mixed herbs and combined in a homemade special sauce	
<b>OCTOPUS</b>	7
Octopus sautéed in butter including garlic	
<b>MIX SEA FOOD</b>	7
Prawn, calamari & octopus	
<b>WHITEBAIT</b>	7
Served with tartare sauce	
<b>GARLIC MUSHROOM V</b>	7
Mushroom which are breaded then fried with garlic	
<b>LAMB LIVER</b>	7
Freshly diced lambs liver	
<b>CHICKEN LIVER</b>	7
Freshly diced chicken liver	

## KEBABS

All served with rice & salad

<b>LAMB DONER</b>	16
Succulent slices of Lamb, layered on one huge skewer and then slowly cooked for maximum tongue bursting flavours	
<b>CHICKEN DONER</b>	16
Succulent slices of Chicken, layered on one huge skewer and then slowly cooked for maximum tongue bursting flavours	
<b>LAMB SHISH</b>	19.5
Marinated lamb cubes grilled on skewers	
<b>CHICKEN SHISH</b>	19
Lean chunks of chicken breast skewer & grilled over charcoal	
<b>ADANA KEBAB</b>	19
Minced lamb skewered and grilled over charcoal	
<b>LAMB &amp; CHICKEN SHISH</b>	19
Char-grilled Lamb shish with chicken breast	
<b>LAMB SHISH &amp; ADANA</b>	19
Char-grilled Lamb cubes with minced lamb	
<b>CHICKEN SHISH &amp; ADANA</b>	19
Char-grilled chicken breast with minced lamb	
<b>CHICKEN WINGS</b>	17
Charcoal grilled chicken wings on skewer	
<b>LAMB RIBS</b>	18
Char-grilled and specially seasoned lamb ribs	
<b>LAMB CHOPS</b>	19
Char-grilled and marinated lamb chops	
<b>LAMB BEYTİ</b>	18
Char-grilled minced lamb with garlic	
<b>CHICKEN BEYTİ</b>	18
Char-grilled minced chicken with garlic	
<b>MIX KEBAB</b>	25
Adana, lamb shish & chicken shish	

## PLATTERS

### FAMILY 1 (3-4 PEOPLE) £65

ADANA 1 skewer, LAMB SHISH 1 skewer, CHICKEN SHISH 1 skewer, CHICKEN WINGS 8 pieces, LAMB RIBS 8 pieces, LAMB DONER & CHICKEN DONER.  
Served with rice, salad, bread and cacik

### COBAN'S SPECIAL £75

ADANA 2 skewers, LAMB SHISH 1 skewer, CHICKEN SHISH 1 skewer, CHICKEN WINGS 8 pieces, LAMB RIBS 8 pieces, LAMB CHOPS 4 pieces, CHICKEN BEYTİ 1 skewer, LAMB DONER, CHICKEN DONER.  
Served with rice, salad, bread and cacik

## SEA FOOD

Served with Chips or Rice

<b>SEA BREAM</b>	19.5
Grilled & butterfly cut sea bass	
<b>WHOLE SEA BASS</b>	19.5
Grilled & butterfly cut sea bass	
<b>SEA BASS FILLET</b>	19.5
Grilled sea bass fillet	
<b>SALMON</b>	19.5
Grilled salmon steak	
<b>SWORD FISH</b>	19.5
Grilled swordfish steak	
<b>KING PRAWN</b>	19.5
King prawns, mixed pepper, mushrooms, onions & special homemade sauce, served with rice	
<b>SEA FOOD GRILL</b>	19.5
Sword fish, monk fish & salmon, served with vegetables	

## CHEF SPECIALS

<b>SARMA LAMB BEYTİ</b>	18
Marinated mince lamb seasoned with garlic and grilled over chargrill, wrapped in a lavash bread with cheese and topped with tomato sauce, then drizzled with butter served with mix rice	
<b>SARMA CHICKEN BEYTİ</b>	18
Marinated mince chicken seasoned with garlic and grilled over chargrill, wrapped in lavash bread with cheese and topped with tomato sauce, then drizzled with butter served with mix rice	
<b>YOGHURTLU ADANA</b>	18
Lean tender of lamb minced meat and herbs on skewered and grilled over charcoal, chopped on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter, served with salad	
<b>YOGHURTLU LAMB SHISH</b>	18
Lean tender of Lamb and herbs on skewered and grilled over charcoal, chopped on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter, served with salad	
<b>YOGHURTLU CHICKEN SHISH</b>	18
Lean tender of Chicken and herbs on skewered and grilled over charcoal, chopped on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter, served with salad	
<b>ISKENDER LAMB OR CHICKEN</b>	18
Diced bread, halep sauce, with lamb or chicken doner, yoghurt & melted butter on top, served with rice	
<b>ALI NAZIK CHICKEN/LAMB SHISH</b>	18
Smoked aubergine, mix peppers with garlic, yoghurt and tahini topped with lamb or chicken shish, served with salad	
<b>CHICKEN SAUTÉ</b>	18
Chicken breast cubes, sauteed with green peppers, tomatoes & onion, served with rice	
<b>LAMB SAUTÉ</b>	18
Lamb cubes, sauteed with green peppers, tomatoes & onion, served with rice	
<b>MEAT MOUSSAKA</b>	18
Minced meat, aubergine, green pepper, tomato, onions, cooked in the oven top with béchamel sauce, served with rice	
<b>VEGIE MOUSSAKA</b>	18
Aubergine, green pepper, tomato, onions, cooked in the oven top with béchamel sauce, served with rice	

### MIX COLD MEZE £16

- HUMUS • TARAMA • SAKSUKA
- CACIK • YAPRAK SARMA

### MIX HOT MEZE £18

- HALLOUMI • TURKISH SAUSAGE
- CALAMARI • FALAFEL V
- FILO PASTRY

## SALADS

<b>FETA SALAD V</b>	6.5
Cubes of tomato, cucumber, onion, feta cheese, dressed with extra virgin olive oil	
<b>AVOCADO FETA SALAD V</b>	6.5
Cubes of tomato, cucumber, onion, feta cheese, dressed with extra virgin olive oil	
<b>EZME SALAD V</b>	5.5
Tomato, green pepper, red pepper flakes, parsley, onion and olive oil dressing with pomegranate sauce	
<b>SHEPHERD'S SALAD V</b>	5.5
Diced tomatoes, cucumbers, parsley, onions, sumac and olive oil	
<b>CHICKEN CEASER SALAD</b>	7.5
Lean chunks of chicken breast skewered and grilled over charcoal on lettuce with cucumber, cherry tomatoes, crunchy croutons, parmesan cheese and a creamy garlic dressing	

## SIDE DISHES

<b>OIL BREAD</b>	4.5
<b>RICE</b>	4.5
<b>CHIPS</b>	4.5
<b>GRILL ONION V</b>	4.5
<b>GRILL MUSHROOM V</b>	4.5
<b>COUSCOUS (BULGUR) V</b>	4.5
<b>MASH POTATO V</b>	4.5
<b>ASPARAGUS V</b>	4.6