

VEGETARIAN DISHES

FALAFEL MAIN COURSE 10.50

Deep fried combination of crushed chickpeas (4 pcs) & broad beans with fresh herbs served on hummus & halloumi cheese (2 pcs)

VEGETABLE KEBAB V 13.00

Char-grilled aubergines, green & red peppers, mushrooms, onions, tomato sauce & garlic

YOGURTLU VEGETABLE KEBAB V 15.00

Char-grilled aubergines, green & red peppers, mushrooms, onions, tomato sauce & garlic - crowned with yoghurt

DESSERTS

BAKLAVA (3 PCS) 4.50

SÜTLAÇ (RICE PUDDING) 4.50

ICE CREAM (3 SCOOPS) 4.50

Vanilla • Strawberry • Chocolate

ANY ADDITIONAL ICE CREAM (1 SCOOP) 1.50

DRINKS

CANNED SOFT DRINKS 1.50



V: VEGETARIAN | N: NUTS

Food allergies and intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. Children should be supervised when eating. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

KOZ Restaurant

Main Menu

TEL: 020 8556 6235
602 LEA BRIDGE ROAD, LONDON E10 7DN

FOLLOW US ON



SOUPS

Served with bread and salad

MERCIMEK CORBASI V	8.00
Lentil soup	
YOGURTLU PAÇA	8.00
Lamb soup	
TAVUK ÇORBASI	8.00
Chicken Soup	

COLD MEZES

HUMUS V	5.00
Chickpeas puree with tahini, lemon juice, olive oil & garlic	
KISIR V N	5.00
Bulgur wheat, tomato sauce, herbs, fresh mint, dill, spring onions - crowned with walnuts	
ALI NAZIK V	6.50
Grilled aubergines with yoghurt, garlic & herbs	
SOSLU PATLICAN	6.50
Fried aubergines with our special tomato sauce	
CACIK V	5.00
Yoghurt, cucumber, mint & a hint of fresh garlic	
PEMPE SULTAN V	6.50
Beetroot, yoghurt, mayonnaise, garlic and walnuts	
HAYDARI V	6.00
Yoghurt, butter, walnuts, white peppers	
HAVUC TARATOR V	7.50
Carrot, yoghurt, mayonnaise, walnut, white peppers	
HALLOUMI SALAD V	7.00
Halloumi and green salad	
TARAMA	5.00
Freshly prepared whipped cod, roe pate	
DOLMA V N	5.00
Stuffed vine leaves with rice, onion, pepper, pine nuts & herbs (4 pcs)	
OLIVES	5.00

HOT MEZES

HALLOUMI CHEESE V	5.50
Grilled halloumi cheese (4 pcs)	
SUCUK	6.50
Grilled Turkish sausage with garlic & herbs (5 pcs)	
HUMUS KAVURMA N	8.50
Humus topped with sautéed lamb, pine kernels & paprika	
FRENCH FRIES	5.50
Peri Peri Fries, Cheesy Fries	
FETA CHEESE & CHIPS V	8.50
KING PRAWN	6.50
Grilled king prawns served with garnish & sweet chill sauce	
CALAMARI	6.50
Marinated squid rings served with rocket (4 pcs)	
FALAFEL V	5.00
Deep fried combination of crushed chickpeas & broad beans with fresh herbs served on humus	
SIGARA BÖREGI (FILO PASTRY) V	5.00
Filo pastry delicately rolled and stuffed with feta cheese & parsley (3 pcs)	
LAHMACUN	3.50
Turkish flat-bread with minced lamb	

SALADS

SHEPHERD'S SALAD (ÇOBAN SALATA) V	7.50
Tomato cucumber, green pepper, red onion, parsley & olive oil	
WALNUT SALAD V N	7.00
Tomato, onion, parsley, walnut, olive oil, pomegranate, molasses, cumin, red pepper, black pepper & dried mint	
ACILI EZME SALATA V	7.00
Tomato, green pepper, spicy red pepper flakes, parsley, onion & olive oil dressing	
GREEK SALAD V	7.00
Feta cheese, cucumber, tomato, red pepper, olives & olive oil	
CHICKEN CAESAR SALAD	13.50
Chicken, lettuce, Caesar sauce	
HALLOUMI SALAD with RICE	12.00

COLD MIX MEZES PLATTER 13.50

For 1-2 people to share

HUMUS V
Chickpeas puree with tahini, lemon juice, olive oil & garlic -
TARAMA
Freshly prepared whipped cod, roe pate
KISIR V N
Bulgur wheat, tomato sauce, herbs, fresh mint, dill & spring onions - crowned with walnuts
ALI NAZIK V
Grilled aubergines with yoghurt, garlic & herbs
CACIK V
Yoghurt, cucumber, mint & a hint of fresh garlic
DOLMA V
Stuffed vine leaves with rice, onion, pepper, pine nuts & herbs (4 pcs)

HOT MIX MEZES PLATTER 13.50

For 1-2 people to share

HALLOUMI CHEESE V
Grilled halloumi cheese (2 pcs)
SUCUK
Grilled Turkish sausage with garlic & herbs (2 pcs)
CALAMARI
Marinated squid rings, served with rocket (2 pcs)
FALAFEL V
Deep fried combination of crushed chickpeas & broad beans with fresh herbs, served on humus (2 pcs)
SIGARA BÖREGI (FILO PASTRY) V
Filo pastry delicately rolled & stuffed with feta cheese & parsley (2 pcs)

EXTRAS

CHICKEN NUGGETS (8PCS) • RICE 4.00
WITH CHIPS & SOFT DRINK 9.50
FRENCH FRIES 3.00 • TURKISH BREAD 3.00

DONER KEBABS

All served with rice, salad & bread

LAMB DONER	12.00
Succulent pieces of lamb, layered on one huge skewer & then slow cooked for maximum tongue bursting flavours	
CHICKEN DONER	12.00
Succulent pieces of chicken, layered on one huge skewer & then slow cooked for maximum tongue bursting flavours	
MIXED DONER	13.00
Lamb & Chicken Doner	

GRILLED DISHES

	Sml	Lrg
LAMB SHISH	13.00	15.00
Lean & tender cubes of lamb skewered & grilled over charcoal		
CHICKEN SHISH	12.00	14.00
Lean chunks of chicken breast skewered & grilled over charcoal		
ADANA KEBAB	12.00	14.00
Lean minced lamb skewered & grilled over charcoal		
CHICKEN BEYTI	12.00	14.00
Spicy minced chicken, seasoned with fresh mint, garlic & parsley, grilled over charcoal		
LAMB RIBS	17.50	
Succulent lamb ribs grilled over charcoal		
LAMB CHOPS	20.00	
Tender lamb chops seasoned & grilled over charcoal		
CHICKEN WINGS	14.00	
Marinated chicken wings & grilled over charcoal		

YOGURTLU DISHES

ISKENDER KEBAB	15.00
Sliced lamb doner on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter	
YOGURTLU ADANA	16.00
Lean and tender minced lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter	
YOGURTLU KUZU SHISH	18.00
Lean and tender cubes of lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter	
YOGURTLU TAVUK SHISH	16.00
Lean chunks of chicken breast skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce & yoghurt then drizzled with butter,	
SARMA TAVUK BEYTI	15.00
Marinated minced chicken seasoned with garlic and grilled over charcoal, wrapped in lavash bread topped with tomato sauce then drizzled with butter. Served with yoghurt & bulgur	
SARMA KUZU BEYTI	15.00
Marinated minced lamb seasoned with garlic & grilled over charcoal, wrapped in lavash bread topped with tomato sauce then drizzled with butter served with yoghurt & bulgur	
ALI NAZIK	20.00
Charcoal grilled aubergine puree with yoghurt, topped with lamb shish	

PLATTERS TO SHARE

All platters served with rice, salad, bread, humus & cacik

Mix Kebab 30.00

1 - 2 people

Skewer Lamb Shish, Skewer Chicken Shish, Skewer Adana

Chicken Special 35.00

2 - 3 people

Skewer Chicken Shish, Skewer Chicken Beyti, Chicken wings (8 pcs), Chicken Doner

Chef Special Mix 39.50

2 - 3 people

Skewer Lamb Shish, Skewer Chicken Shish, Skewer Adana, Lamb Doner, Chicken Doner

Köz Special Mix 56.50

3 - 4 people

Skewer Lamb Shish, Skewer Chicken Shish, Skewer Adana, Lamb Doner, Chicken Doner, Lamb Chops (2 pcs), Lamb Ribs (4 pcs), Chicken Wings (8 pcs)

Köz Jumbo Mix 75.50

4 - 6 people

Cold Mezes

Tarama, Dolma (4 pcs), Kisir, Ali Nazik

Hot Mezes

Halloumi Cheese (4 pcs), Falafel (4 pcs)

Mains

Skewer Lamb Shish, Skewer Chicken Shish, Skewer Adana, Lamb Doner, Chicken Doner, Chicken Beyti, Lamb Chops (4 pcs), Lamb Ribs (7 pcs), Chicken Wings (8 pcs)

Any changes are chargeable as extra

SEAFOOD DISHES

SALMON	17.50
Char-grilled salmon fillet served with rice & salad	
LEVREK (SEA BASS)	17.50
Char-grilled sea bass served with rice & salad	
CUPRA (SEA BREAM)	17.50
Char-grilled sea bream served with rice & salad	
KING PRAWN (MAIN COURSE)	16.00
Char-grilled king prawns, served with French fries & salad (7 pcs)	
CALAMARI (MAIN COURSE)	16.00
Marinated squid served with French fries & salad (7 pcs)	