



Barbecue Night

An Elevated Outdoor Dining Experience

An ideal choice for those seeking to transform their villa evenings into a lively, flavour-filled gathering. Designed for both intimate dinners and vibrant group occasions, this culinary offering has become a standout favourite among our guests.

Guests will enjoy a diverse spread featuring a range of delicately seasoned meats — from lamb and beef to chicken — along with a rotating selection of seafood based on daily availability.

Accompaniments include vibrant seasonal salads and cold meze, all crafted using locally sourced ingredients at their peak.

Each experience is completed with rustic sourdough bread, baked in-house daily by our artisan bread chef.

Private Barbecue Experience

Offered by La Mer Catering & Dining – Private Chef Service

Grill Selection Lamb Shish (2 skewers per portion) – £18 Chicken Shish (2 skewers per portion) – £17

Turkish Style Kofté (3 pieces per portion) – £14

Sea Bass Fillet – £14 Jumbo Prawn (1 per portion) – £7 Beef Tenderloin (260–300g) – £25 Lamb Chops (3 pieces per portion) – £17

Meze

Mixed Meze Platter (serves 2–3 people) – £35

Haydari (Mint, garlic, olive oil and yogurt) (serves 2–3 people) – £10

Köpoğlu (Fried eggplant, pepper, tomato and tomato sauce) (serves 2–3 people) – £10

Hummus (serves 2–3 people) – £12 Side Dishes

Turkish Salad (serves 2–3 people) – £9

Green Salad (serves 2–3 people) – £9 Feta

Salad (serves 2–3 people) – £11 Grilled

Vegetables (serves 2–3 people) – £7

Turkish Rice Pilaf (serves 2–3 people) – £7

Desserts

Tiramisu – £8

Magnolia – £6 Extras

Charcoal & Firelighters – £14

Booking Information

- **Minimum order total: £100**
- **Pricing is per item, not per person.**
- **Additional charges apply for locations outside Kaş**