

Menu



BBQ 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

Minimum Order Total 100£

Pricing is per item, not per person.

Additional travel charges may apply for locations outside Kaş.

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Private Barbecue Experience

Offered by La Mer Cater&Dining – Private Chef Service

Grill Selection

- Lamb Shish (2 skewers per portion) – £12
- Chicken Shish (2 skewers per portion) – £9
- Turkish Style Meatball (3 pieces per portion) – £11
- Sea Bass Fillet – £10
- Jumbo Prawn (1 per portion) – £7
- Beef Tenderloin (260–300g) – £19
- Lamb Chops (3 pieces per portion) – £16

Desserts

- Tiramisu – £8
- Magnolia – £6

Mezzes

- Mixed Meze Platter (serves 2–3 people) – £29
- 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

Extras

- Charcoal & Firelighters – £10
- (Ask Us)