



Kazan's interior mixes modern trends, like large square plates, with traditional Anatolian and Middle Eastern artefacts including tagine dishes and hookah pipes. The atmosphere is upmarket, with a plentiful supply of staff floating about, and, on the night we visited, a slightly haughty head waiter. The menu offers a range of large mezes as well as starters and main courses, traditional and less usual dishes. We sampled the triangular börek, which had an outstanding texture both in the filo pastry and the filling. Also excellent were the sardines, wrapped in vine leaves and stuffed with pine nuts; dealing with the bones was slightly fiddly, but well worth the effort. Quality was maintained with a main course of parmak kebab, a subtly spiced köfte wrapped in slices of aubergine and then baked. Adana chicken was more typical of the food widely served in London Turkish restaurants and came with beautiful basmati rice. There's a good choice of alcoholic and non-alcoholic cocktails. The sense of luxury is also evident in the splendid toilets. No wonder Kazan is busy and has opened a second branch in the City.

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