

THE BRIDGE

February/March 2026 - Issue 1

Connecting Businesses. Connecting Communities.



Chef Onder Sahan



Chef Mazlum Demir

The Bridge Magazine
2 0 2 6

PM Keir Starmer 'Praises the Kebap Industry'

14th British Kebap Awards Finalists Revealed

Digital Transformation Trends

Challenges in 2026

"Kebap shops are vital to local communities and the UK economy"

PM KEIR STARMER



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KEBABS ON THE RISE: HOW THE BRITISH KEBAB AWARDS CELEBRATE A THRIVING, MODERN INDUSTRY

As the industry gathers for the **14th British Kebab Awards**, the story of the kebab in Britain has never been more compelling. What began decades ago as a humble, immigrant-led street food has evolved into one of the UK's most dynamic and resilient food sectors — employing tens of thousands, anchoring high streets, and feeding communities seven days a week.

Recent expansion by national and regional kebab brands highlights a sector that is confident, innovative and increasingly professionalised. From family-run independents to fast-growing national operators, kebab businesses are investing in new locations, better supply chains and higher standards — all while staying rooted in local communities.

The British Kebab Awards have played a crucial role in that journey. By recognising excellence, celebrating entrepreneurship and showcasing success stories often overlooked by mainstream narratives, the Awards have helped shift perceptions and elevate the sector's voice at a national level.

Beyond commercial success, kebab businesses remain deeply embedded in community life — sponsoring grassroots sports teams, employing local people and supporting charitable causes. This blend of enterprise and social impact sits at the heart of the Awards and mirrors the ethos of The Bridge: **connecting businesses and connecting communities.**

As the industry looks ahead, the message is clear: the kebab sector is no longer on the margins of British food culture — it is firmly at its centre.





FROM GRILL TO GLOBAL: TECHNOLOGY IS TRANSFORMING THE KEBAB BUSINESS

The modern kebab shop bears little resemblance to the stereotype of the past. Across the UK, operators are embracing technology to improve efficiency, sustainability and customer experience — a transformation that will be celebrated at this year's **British Kebab Awards**.

Digital ordering systems, app-based delivery platforms and integrated EPOS software have become standard tools for many businesses, allowing owners to track sales in real time, manage staffing more effectively and respond quickly to customer demand. For smaller operators, these technologies are helping to level the playing field with larger chains.

Automation is also making its way into kitchens. From energy-efficient grills to smart temperature controls, technology is reducing waste and cutting costs — a vital advantage in an era of rising energy prices and tight margins.

Delivery-only and hybrid “dark kitchen” models are another area of rapid growth. While not without controversy, these models have enabled kebab brands to expand reach without the overheads of traditional high-street sites, meeting customers where they increasingly choose to eat: at home.

The kebab sector's willingness to adapt and innovate challenges outdated assumptions about the industry. As one operator put it, “We're not just selling food — we're running data-driven businesses.”

At the 14th British Kebab Awards, innovation will sit alongside tradition — proof that progress and heritage can thrive together.





Few sectors feel the impact of immigration policy as directly as hospitality — and the kebab industry is no exception. As the UK tightens visa rules, raises salary thresholds and introduces stricter language requirements, many businesses are facing growing uncertainty over recruitment and retention.

Migrant workers have long been the backbone of the kebab and wider foodservice sector, bringing skills, experience and a strong work ethic. For many family-run businesses, access to this labour pool has been essential not just for growth, but for survival.

Industry leaders warn that reduced access to overseas workers could exacerbate existing staff shortages, increase costs and place additional pressure on remaining employees. This is particularly acute for independent operators who lack the resources of large chains.

At the same time, many businesses are investing more heavily in local training, apprenticeships and progression pathways — a positive development that deserves recognition and support. However, most agree that domestic recruitment alone cannot meet current demand.

As the 14th British Kebab Awards approach, the sector is calling for a more balanced, evidence-based approach to immigration — one that recognises the economic and social contribution hospitality makes to the UK.

This is not just an industry issue; it is a community issue. When kebab shops struggle, high streets suffer — and the social fabric they support begins to fray.



“CELEBRATING EXCELLENCE: PM KEIR STARMER PRAISES THE UK KEBAB INDUSTRY”



The British Kebab Awards have once again captured national attention, with a special message of support from Prime Minister Keir Starmer, highlighting the sector’s economic, social, and cultural contribution to the UK. In his endorsement, Sir Keir noted the remarkable impact of kebab businesses:

“Contributing over £2.8 billion annually to the British economy and supporting around 200,000 jobs within the restaurant, suppliers, and food industry in the UK, it is a truly British institution.”

A Sector of Resilience and Innovation

The Prime Minister recognised the challenges facing hospitality businesses — including rising energy costs, increasing food prices, and staffing pressures — but also praised the creativity and determination shown by operators. For many, these pressures have been met with innovation in delivery, digital ordering, and community engagement, reflecting the sector’s adaptability and forward-looking approach.

Supporting Communities Across the UK

Kebab shops are more than just food outlets; they are vital community hubs, often sponsoring local sports teams, employing local residents, and supporting charitable initiatives. Starmer highlighted this social role:

“During this time of economic uncertainty, I want to thank the tens of thousands of restaurateurs contributing greatly to their local community and the fabric of British society, providing a valued service to communities up and down the country.”

A Call for Fairer Support

The message also drew attention to the importance of fair policies for small and independent businesses. The Prime Minister pointed out that reforms such as a **fairer business rates system** could provide tangible relief to high-street operators, helping them continue to thrive and invest in their communities.

Looking Ahead

The Prime Minister’s endorsement underscores the **growing recognition of the kebab sector** as a cornerstone of British hospitality. By combining **economic impact with community engagement**, kebab businesses demonstrate that success is about more than profits — it is about **connection, resilience, and pride in craft**.

“Best of luck to everyone competing in this year’s Kebab Awards, it is one of the most celebrated, and popular events in the industry calendar! I hope you have a fantastic evening and congratulations to the winners.”

National Leaders Celebrate the Kebab Industry

The British Kebab Awards continue to attract support from the UK’s most prominent leaders, underlining the sector’s economic and cultural significance.

Sir Keir Starmer highlighted the sector’s scale:

“Contributing over £2.8 billion annually to the British economy and supporting around 200,000 jobs ... it is a truly British institution.”

Rishi Sunak emphasised hospitality’s role in communities:

“Kebabs are as much a part of our culture and heritage as fish and chips and curries ... reflecting our broad diversity and our nation’s love of food.”

Theresa May recognised the sector’s talent:

“The kebab industry is thriving, and its popularity is owed in no small part to the talented people working within it.”

Sadiq Khan added a city perspective:

“London’s reputation as a truly international city is enriched by a thriving hospitality and restaurant sector ... and these awards allow us to celebrate a cuisine loved by many Londoners and people across the UK.”

This combination of national and local leadership recognition underscores the sector’s impact on economy, culture, and community life.

Celebrating Community and Culinary Heritage

The Awards highlight not just food, but community engagement and heritage.

David Lammy praised the historical roots of kebabs in his area:

“One of the first kebab shops in Britain was set up just down the road from my constituency in Newington Green.”

Sharon Hodgson recognised dedication:

“This event recognises the dedication and skill of those working in kebab shops and restaurants, providing great food while supporting local employment.”

Jonathan Reynolds reflected on cultural and economic impact:

“Whether it’s the cultural, culinary, or economic impact we consider, there really is a lot to recognise and celebrate.”

Speaker Sir Lindsay Hoyle noted the sector’s role in bringing communities together, praising the Awards for recognising hard work and fostering local pride.

Beyond the High Street: Delivery, Dark Kitchens and the Next Chapter for Kebabs



The rise of food delivery has reshaped how Britain eats — and kebab businesses have been at the forefront of that shift. According to recent studies, delivery-only kitchens now account for a significant share of the foodservice market, offering new opportunities and fresh challenges.

For kebab operators, delivery platforms have opened doors to new customers, extended trading hours and created additional revenue streams. Many have adopted hybrid models, combining traditional shopfronts with delivery-focused operations.

Yet growth has not come without concerns. Local authorities, residents and businesses alike are grappling with questions around planning, regulation and community impact. The challenge lies in ensuring innovation supports — rather than undermines — neighbourhoods.

What sets the kebab sector apart is its adaptability. Operators are finding ways to integrate new models while maintaining their role as community hubs — places where people gather, connect and belong.

As the **British Kebab Awards** celebrate excellence across the industry, they also highlight a sector navigating change with resilience and creativity.

The future of kebabs may be digital, mobile and data-driven — but its heart remains firmly local.



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Positive Growth & Industry Spotlight

150 Stores and Counting: German Doner Kebab Marks a Major UK Milestone

The opening of German Doner Kebab's 150th UK restaurant in Leeds marks more than just a numerical milestone — it is a powerful signal of the strength, ambition and mainstream appeal of the modern kebab sector.

In a highly competitive food market, sustained nationwide expansion on this scale reflects strong consumer demand and growing confidence from investors and operators alike. German Doner Kebab's rise has been driven by a clear proposition: high-quality ingredients, consistency across sites, and a contemporary brand that appeals to a broad customer base.

What makes this milestone particularly significant is its symbolism for the wider kebab industry. Once viewed as a niche or late-night offering, kebabs are now firmly embedded in the UK's everyday food culture — attracting families, professionals and younger consumers alike.

As the industry prepares to gather for the 14th British Kebab Awards, the success of brands reaching such scale underscores the Awards' core message: kebab businesses are no longer on the periphery of British hospitality — they are shaping its future.



Positive Growth & Industry Spotlight

From Clydebank to the Capital: Continued Investment Signals Confidence in Communities

The opening of four new German Doner Kebab restaurants in **Clydebank, Bournemouth, Leytonstone and Romford** highlights a crucial trend in the sector: growth that is both national in reach and local in impact.

These new sites are not concentrated in a single city or region. Instead, they span Scotland, coastal towns and diverse London neighbourhoods — reinforcing the idea that kebab businesses thrive where they embed themselves in local communities.

Each new opening brings jobs, footfall and renewed energy to high streets at a time when many town centres face economic pressures. For local residents, these restaurants are more than places to eat — they are social spaces, employers and contributors to the local economy.

This steady rollout also reflects longer-term confidence. Businesses do not commit to new locations lightly in the current climate. Continued expansion suggests operators see sustainable demand and believe in the future of the sector.

As celebrated by the **British Kebab Awards**, these openings remind us that growth in hospitality is strongest when it is rooted in community connection — a principle that sits at the heart of

The Bridge.





A £19.6bn Future:

The forecast also highlights the importance of innovation, efficiency and professionalism. Operators who invest in technology, staff development and quality standards are best placed to benefit from sector-wide growth.

As the **14th British Kebab Awards** approach, the message is clear: the kebab industry is not merely riding the wave of hospitality recovery — it is helping to power it.

Recent research showing that one in seven food delivery businesses now operate as dark kitchens illustrates how rapidly the foodservice landscape is evolving — and how kebab operators are adapting to meet changing consumer habits.

Delivery-first models offer clear advantages: lower overheads, flexible locations and access to customers far beyond traditional high streets. For kebab brands, which have long been leaders in delivery, dark kitchens represent a natural extension of an already strong takeaway culture.

However, this shift also raises important questions around planning, regulation and community impact. As delivery volumes increase, so too do concerns about congestion, environmental sustainability and fair competition.

The most successful operators are those striking a balance — using digital platforms and dark kitchens to expand reach, while maintaining physical premises that anchor them in local neighbourhoods.

Forecasts suggesting the UK restaurant sector could reach **£19.6 billion by 2028** offer cautious optimism for hospitality businesses — including kebab operators who form a vital part of the quick-service and casual dining landscape.

While growth is expected to be modest rather than explosive, stability itself is welcome news after years of disruption caused by the pandemic, rising costs and labour shortages. For kebab businesses, this outlook reinforces their role as resilient performers within the wider foodservice economy.

Kebab shops often operate with lean models, long opening hours and strong customer loyalty — qualities that position them well in uncertain times. As consumer spending becomes more selective, value, convenience and familiarity matter more than ever, and kebabs deliver on all three.



Dark Kitchens and Digital Delivery: A New Frontier for the Kebab Business

This blend of innovation and responsibility reflects the wider story of the kebab sector today: forward-looking, adaptable and conscious of its social footprint.

As recognised by the British Kebab Awards, the future of the industry will not be defined by technology alone, but by how well businesses continue to serve and connect the communities around them.

Technology & Innovation

Digital Transformation: How Tech Is Shaping the Future of Kebabs

The modern kebab shop is no longer just a grill on the high street — it is increasingly a data-driven, tech-enabled business. Across the UK, operators are embracing digital transformation to enhance efficiency, streamline operations, and deliver a better customer experience.

From AI-driven ordering systems to cloud-based EPOS solutions, technology is helping quick-service restaurants operate smarter. Contactless payments, mobile ordering apps, and automated kitchen workflows reduce waiting times, improve accuracy, and free staff to focus on customer service. For kebab operators, these innovations are not a luxury — they are essential tools for growth and competitiveness.

Some operators are even using analytics to track customer preferences and adjust menus in real time. This enables them to respond quickly to trends, offer promotions at the right moment, and ensure consistent quality across multiple sites.



The result is a seamless experience for customers and measurable efficiency gains for businesses.

Technology also aligns with sustainability goals. Energy management systems, smart grills, and automated inventory tracking reduce waste and cut

costs — proving that innovation can be both profitable and responsible.

In an industry that balances speed, quality, and consistency, digital transformation is no longer optional — it is the key to thriving in a competitive landscape.

On-Demand and Delivery: Kebabs Meet the Digital Economy

The growth of online food delivery has transformed the way Britain eats, and kebab businesses are at the forefront of this evolution. Insights from the digital platform economy reveal how operators are using on-demand infrastructure to meet consumer expectations while improving efficiency.

Low-carbon delivery solutions, integrated logistics, and real-time tracking help businesses optimise routes, reduce environmental impact, and improve customer satisfaction. Delivery apps allow operators to extend beyond the

platforms present both opportunity and challenge. The ability to scale quickly, operate flexible kitchens, and manage demand spikes has never been more accessible. Yet balancing delivery with in-person service, maintaining quality, and keeping a strong brand presence remain crucial.

The pandemic accelerated these trends, but they are here to stay. Operators who integrate digital delivery capabilities with traditional high-street service are finding that innovation enhances both profitability and customer loyalty.



The rise of digital-first operations demonstrates that the kebab sector is not only responding to change — it is leading it, combining innovation with a deep connection to customers and communities. to customers and communities.

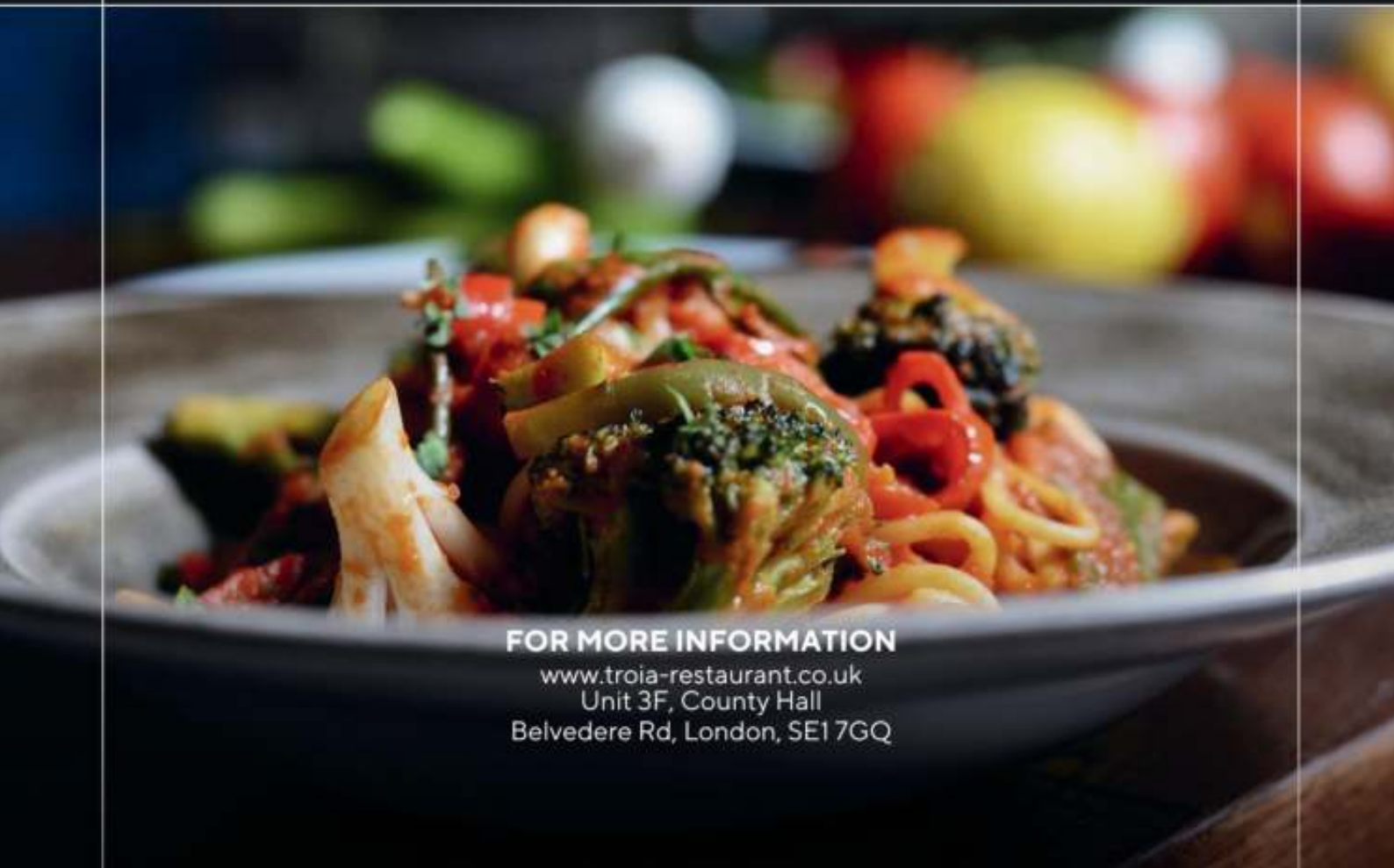


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Labour and Recruitment Pressures in Hospitality



Labour shortages continue to be a pressing challenge for the UK hospitality sector. Proposed changes to the Skilled Worker visa — including higher qualification thresholds — could restrict access to essential roles, which are often filled by migrant workers.

For many kebab shops and restaurants, these workers form the backbone of day-to-day operations. From chefs to front-of-house staff, their skills, experience, and reliability are critical to keeping businesses running efficiently.

Operators warn that tighter visa rules could exacerbate staffing gaps, increasing pressure on existing employees and potentially affecting service standards. As the sector grows and consumer demand continues to rise, finding the right people is no longer just a challenge — it is a strategic priority.

Immigration Reform and Workforce Planning

Broader immigration reforms are reshaping workforce strategies across the foodservice industry. Government initiatives that reduce immigration numbers and alter sponsorship rules are prompting businesses to rethink recruitment and retention plans.

For kebab operators, this means balancing the need for experienced staff with compliance requirements and administrative burdens. Smaller, independent restaurants may face

processes compared to larger chains.

The reforms highlight the importance of investing in local talent pipelines, apprenticeships, and staff development, but most agree that domestic recruitment alone cannot fully meet demand. The sector must find innovative ways to combine local hiring with sustainable immigration strategies.



From Mesopotamia to Manchester



The Founder Story of Great British Doner

*Some food stories begin in a kitchen.
Others begin much earlier — in memory, geography and fire.*

For Mehmet Nezir Korkut, the story behind Great British Doner starts in Mesopotamia, one of the world's oldest culinary landscapes. A place where cooking is not rushed, where flavour is built through patience, repetition and respect. Where fire, meat, spice and time are not ingredients, but disciplines passed down through generations.

Growing up within this culture, Korkut learned early that food was never just about taste. It was about standing next to the heat long enough to understand it. About learning when to wait, when to act, and when to do nothing at all. These lessons would follow him across borders, kitchens and cultures — eventually shaping a brand thousands of miles away.



Marmaris and First Encounters with the World

Korkut's professional journey took a defining turn in Marmaris, a coastal town where local cuisine meets global tourism. Working in intense, high-volume kitchens serving international guests — particularly British visitors — he began to notice a shift.

People were no longer only asking if food was filling or fast. They were asking where it came from, how it was made, and whether they could trust it. Marmaris became a lesson in cultural translation through food — understanding that great cooking must speak multiple languages without losing its accent.





A Strategic Move to Manchester

Relocating to the UK was not a romantic leap; it was a deliberate decision. Manchester's multicultural identity and openness to new ideas made it the right city to challenge old assumptions.

What Korkut carried with him was nearly 25 years of kitchen experience — not only as a chef, but as an operator who understood process, discipline and scale. He knew how kitchens fail. And more importantly, how they last.

Rethinking Doner — Without Losing Its Soul

In the UK, doner had long been positioned as late-night fast food: quick, cheap and often forgettable. Great British Doner was born from a simple but firm conviction: doner deserves better.

Modernising doner never meant diluting it. At GBD, the foundation is uncompromising: 100% beef. Real doner. No shortcuts. Technology exists only to support consistency, transparency and trust.

Leading with Plant-Based Confidence

GBD became the first brand in the UK to introduce button-style vegan doner, offering a familiar doner experience without meat. Veganism was never treated as a trend, but as a respected choice.

By placing vegan doner alongside 100% beef — not beneath it — GBD showed that authenticity and innovation can coexist.

A Brand with Character

GBD's slogan, "That's a wrap!", reflects a confident, modern mindset. Great British Doner takes doner

seriously, without taking itself too seriously. Trust is built through clarity.

Still Being Written

Today, Great British Doner continues to grow from Manchester outward, guided by a clear vision: scale without losing soul, innovate without forgetting roots.

The story has been told.
The doner has been carved.
That's a wrap!





WESTMINSTER KITCHEN

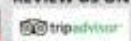
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14th BRITISH KEBAB AWARDS

Revealed: The Finalists for the 14th British Kebab Awards **Industry News | The Bridge**

The eagerly anticipated finalists for the 14th British Kebab Awards have now been announced, spotlighting the very best kebab takeaways and restaurants from across the United Kingdom. The list reflects the rich diversity of kebab culture — from traditional grill houses to contemporary Turkish and Greek eateries, and from regional favourite takeaways to stand out newcomers. Public voting runs until 24 January 2026, giving communities a chance to back their local favourites ahead of the ceremony.

Below is the full list of nominees now in contention across the awards:

BRITISH
KEBAB
AWARDS



BEST DELIVERY



Botan Kebab House

24 Berry Street
Liverpool
L1 4JF



Botanik BBQ

125 High Street
Weston-Super-Mare
BS23 1HN



Charcoal Grill Andover

2 The Mall, Bridge Street
Andover
SP10 1QL



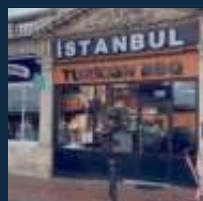
E.G Charcoal Grill

6 Railway Approach
East Grinstead
RH19 1BP



Holmer Green Kebabs

7 Turners Pl, Holmer Green
High Wycombe
HP15 6RN



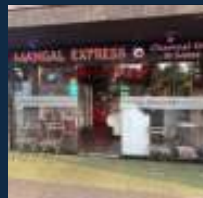
Istanbul Turkish BBQ

6 Cannon St
Wellingborough
NN8 4DJ



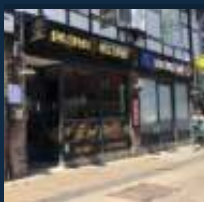
Kurdish Restaurant

Market St
Crewe
CW1 2EW



Mangal Express

57 Shannon Way
Canvey Island
SS8 0PE



Pasha Kebabs

190 Commercial Road
Bournemouth
BH2 5LX



Salamis Kebab House

402A Cranbrook Rd, Gants Hill
Ilford
IG2 6JD



Wellingborough Kebab House

24 Sheep St
Wellingborough
NN8 1BS

BEST GREEK RESTAURANT AND/OR TAKEAWAY



Eating Greek MK

8 Church Street, Wolverton
Milton Keynes
MK12 5JN



Fig Tree Grill

The Broadway
Potters Bar
EN6 2HW



Greekouzina

157 Friargate
Preston
PR1 2EJ



Just Greek Penrith

48 King Street
Penrith
CA11 7AY



Mr Souvlaki

229A Bristol Road South, Northfield
Birmingham
B31 2NG



My Greek Street Food

494 Liverpool Road
Eccles
M30 7HZ



Pitta Fan Leeds

41 Roundhay Road, Roundhay
Leeds
LS8 4BA



Saraztro

57 Wellfield Road
Cardiff
CF24 3PA



Tasty Greek Souvlaki

20 Market Place
Reading
RG1 2EG



The Classic Greek - Whetstone

1369 High Road
London
N20 9HJ



The Greek Corner

43 Lower Addiscombe Road
Croydon
CR0 6PQ



Tony's Pitta

1A New College Parade
Finchley Road, Kilburn
London
NW3 5EP



Tzatziki 34

10 Bridge Street
Stratford-upon-Avon
CV37 6AB

BEST KEBAB HOUSE IN NORTHERN IRELAND



Absolutely Chicken

158 Lisburn Rd
Belfast
BT9 6AJ



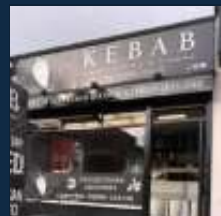
Bodrum Kebab & Pizza House

30A Main St
Crumlin
BT29 4UP



Grab a Kebab

The Yard, 8A Holmview Ave
Omagh
BT79 0AH



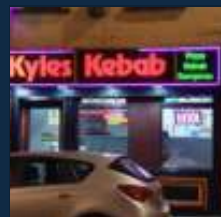
Kebab Company

59 Sunnyside St
Belfast
BT7 3EG



Kebab House Ballyhackamore

211 Upper Newtownards Rd
Belfast
BT4 3JD



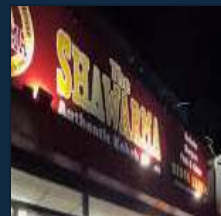
Kyle's Kebab

33 William Street, Lurgan
Craigavon
BT67 9DG



Lahore Kebab House

Unit 1 Conway Building South
Street
Newtownards
BT23 4JT



The Shawarma

53 Holywood Rd
Belfast
BT4 3BA



The Sphinx

74 Stranmillis Road
Belfast
BT9 5AD



Turkish Kebab Pizza House

346 Beersbridge Rd
Belfast
BT5 5DY

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KEBAB
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BEST KEBAB HOUSE IN SCOTLAND



Best Kebab and Pizza House Arbroath

5 Keptie Street
Arbroath
DD11 1RQ



Best Kebab and Pizza House Alloa

39 Shillinghill
Alloa
FK10 1JX



Grillzz: German Döner & Peri Peri

227 Main Street
Wishaw
ML2 7NE



Hajar's Shawarma

450A Sauchiehall Street
Glasgow
G2 3JD



Javits

39 Drum Street
Edinburgh
EH17 8RQ



King Roj Shawarma

120A Argyle Street, Finnieston
Glasgow
G3 8TJ



Mangal Edinburgh

57-59 South Clerk Street,
Newington
Edinburgh
EH8 9PP



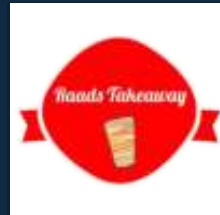
Mr Chef

165 Main Street, Bearwood
Glasgow
G71 7BP



Neighbourwood

294 Leith Walk
Edinburgh
EH6 5BX



Raads Takeaway

23 Mill Street
Alloa
FK10 1DT



Shawarma King

11 King Street
Glasgow
G1 5RB

ONE LEGEND, TWO CHOICES.



brewed with ancient soul



BEST KEBAB HOUSE IN WALES



Anka Turkish Restaurant

49 High St
Bangor
LL57 1NR



Bellevue Grill & Fish Bar

18 Bradley Rd
Wrexham
LL13 7TL



Best kebabs Cwmbran

4A Commercial St
Cwmbran
NP44 1DZ



Chip-o-Dee

14 Borrass Rd
Wrexham
LL12 7EP



Golden BBQ

112 Caerphilly Rd, Birchgrove
Cardiff
CF14 4QG



Grill & Bake

446 Corporation Rd Newport
NP19 0GN



Jalapenos pizza and grill

71 Caerphilly Road
Cardiff
CF14 4AE



Marmaris Kebab House

14 High Street, Fleur-De-Lis
Blackwood
NP12 3UB



Pizza Choice

22 Countisbury Avenue,
Llanrumney
Cardiff
CF3 5SJ



Treharris Charcoal Grill

39 Fox Street, Treharris
Merthyr Tydfil
CF46 5HE



Vegas Kebab

430 Chepstow Rd Newport
NP19 8JG



Wales Kebab

17 Thomas St, Abertridwr
Caerphilly
CF83 4AU

BEST KEBAB RESTAURANT IN NORTH AND WEST LONDON



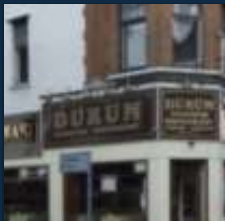
Cengo Ocakbasi Enfield

740 Hertford Rd
Enfield
EN3 6PR



Divan Restaurant

163 Ballards Lane, Finchley
London
N3 1LJ



Durum Restaurant

119 Ballards Ln, Finchley
London
N3 1LJ



Efes Restaurant (Fulham)

309-311, North End Rd
London
W14 9NS



Enfes Ocakbasi Haringey

485, 487 Green Lanes,
Haringay Ladder London
N4 1AJ



Gokyuzu

26-27 Grand Parade, Haringay
London
N4 1LG



Hala Restaurant

29-31 Grand Parade, Green
Lanes, Haringay Ladder
London
N4 1LG



Haven Grill Meze Mangal

34 Haven Grn
London
W5 2NX



Irmak Restaurant

170-172 High St, Ponders End
Enfield
EN3 4EU



Istanbul Shish Grill

66 Walm Ln
London
NW2 4RA



Laz @Camden Restaurant

41 Parkway
London
NW1 7PN



Melissa Restaurant (Edgware)

5-6, Station Parade, Whitchur-
ch Ln
Edgware
HA8 6RW



Persian Palace (Ealing)

143-145 Uxbridge Rd
London
W13 9AU

BEST KEBAB RESTAURANT IN SOUTH AND EAST LONDON



Cappadocia Restaurant

2 Station Buildings, Fife Rd, Kingston upon Thames
London
KT1 1SW



Coban's Kitchen

56 Eltham High St
London
SE9 1BT



Dem Restaurant

11 Central Hill
London
SE19 1BG



Efes Premium

39A Hartfield Rd, Wimbledon
London
SW19 3SG



Efes Restaurant (Whitechapel)

1 Whitechapel Rd London
E1 6TY



Fes Restaurant

210 Walworth Rd
London
SE17 1JE



Havet Restaurant

195-199 High St
Bromley
BR1 1NN



HazeV

Discovery Dock Apartments West,
2 S Quay Square
London
E14 9RT



Istanbul Kebab & Mangal

19 Upper Tooting Road
London
SW17 7TS



Lara Grill

20 Whalebone Ln S
Dagenham
RM8 1BJ



Park Grill Restaurant

156 Central Rd
Worcester Park
KT4 8HH



Turkuaz

163 Bromley Rd
London
SE6 2NZ



Veyso's Romford Restaurant

19 Clockhouse Lane
Romford
RM5 3PH

BEST KEBAB RESTAURANT

REGIONAL



Bodrum Restaurant

242 Cowley Rd
Oxford
OX4 1UH



Cappadocia Restaurant

30-34 Baldwin St
Bristol
BS1 1NR



Dem Shish Restaurant Crawley

Worth Rd
Crawley
RH10 7DY



Istanbul Restaurant

17 Butts
Coventry
CV1 3GJ



Elif Castle Street

22 Castle St
Liverpool
L2 ONE



Izgara steak house bar & Turkish restaurant

17 High St, King's Heath
Birmingham
B14 7BB



Kapadokya Barrow

9 Dalton Rd
Barrow-in-Furness
LA14 1HY



Lara Restaurant

3 Bradgate Rd, Anstey
Leicester
LE7 7AB



Meram Kitchen Dorchester

2 Brewery Sq
Dorchester
DT1 1HX



NEF Istanbul

Raja House, 212 Cowley Rd
Oxford
OX4 1UQ



Pasha Turkish Grill Restaurant

16 Buckingham Rd, Bletchley
Milton Keynes
MK3 5HH



Tarla Restaurant

23-25 Middle Row
Stevenage
SG1 3AW



The Arch Restaurant

191-195 Shenley Rd
Borehamwood
WD6 1AW



Vu Lounge

Country Club, High Street Bushey
London
WD23 1TT

BEST KOSHER SHAWARMA RESTAURANT AND/OR TAKEAWAY



Balady

39-41 Leather Ln
London
EC1N 7UY



Bricky's

5 Shenley Rd
Borehamwood
WD6 1AA



Celia's Kitchen

7-9 Kings Road, Prestwich
Manchester
M25 0LE



Grill on the Hill

7 Manor Parade, Manor Road, L-
London
N16 5SG



La Fiesta

235 Golders Green Road
London
NW11 9ES



MAZAL - Original Shawarma

Unit M192 2Nd Floor, Hawley
Wharf, Second Floor
London NW1 8AA



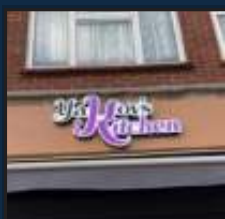
Reubens Restaurant

79 Baker St
London
W1U 6RG



Sababa Borehamwood

33-35 Shenley Rd
Borehamwood
WD6 1AEH



Yakov's Kitchen

9 Glengall Rd
Edgware
HA8 8TB



Pita

102 Golders Green Rd
London
NW11 8HB

BEST LEBANESE RESTAURANT AND/OR TAKEAWAY



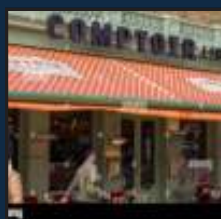
Baba Ghanouj Kensington
105 Gloucester Rd, South Kensington
London
SW7 4SS



Beit El Zaytoun
15 Barretts Green Road
London
NW10 7AE



Cedrus
40 High St
Sidcup
DA14 6EH



Comptoir Libanais
77A Gloucester Rd, South Kensington
London
SW7 4SS



Damasqino Restaurant
94 Saltmarket
Glasgow
G1 5LD



Ilii Lebanese Grill and Mezze
351 Kennington Ln
London
SE11 5QY



Mezemiso
10-11 Albert Embankment
London
SE1 7SP



Mezza Restaurant
Legrams Mill, Legrams Lane
Bradford
BD7 1NH



Shawarma Hut
292B Walworth Rd
London
SE17 2TE



Sqew Shawarma Bar
7 Duncan St
Leeds
LS1 6DQ



Tarboush
12A Market St
Loughborough
LE11 3EP

BEST NEWCOMER RESTAURANT IN LONDON / OUTSIDE LONDON



Arslanbey Kebab

Garden at, The Jolly Farmer, 41
Prince's Rd
Weybridge
KT13 9BN



Efes Plus, Richmond upon Thames

11 King St
Richmond
TW9 1ND



Flippyz

248 Uttoxeter Rd, Longton
Stoke-on-Trent
ST3 5QL



Kebabchi Mediterranean Grill

742 Borough Rd, Liverpool
Birkenhead
CH42 9JF



Kebir Turkish Kitchen

158 Ewell Rd
Surbiton
KT6 6HE



LEYDI

15 Old Bailey
London
EC4M 7EF



Nazar Turkish Kitchen + Bar - Cambridge

Unit 16, Leisure Park, Clifton
Way
Cambridge CB1 7DY



Shawarma Trend Restaurant and Grill

73-75 Church St
Blackpool
FY1 1HU



The Mad Turk

The Mad Turk, Mount Pleasant
Rd
Wisbech
PE13 3FF



Zera

Unit 2, 9, Sea Beach, Esplanade
Aberdeen
AB24 5NS



ZETI Turkish&Mediterranean Restaurant

19-21 Albion St
Broadstairs
CT10 1LU

BEST TAKEAWAY IN LONDON



Ali's Berlin Doner

40 The Broadway
London
W5 2NP



Archway Kebab

26 Junction Rd, Archway
London
N19 5RE



BABABOOM

30 Battersea Rise
London
SW11 1EE



Best Turkish Kebab East Ham

302 Barking Rd, East Ham
London
E6 3BA



Kebabland

133 High Road
London
E18 2PA



May 10 Eatery

548 High Rd
London
N17 9SY



O'Gosht

Arches 72, 73 Albert
Embankment
London
SE1 7TP



OG Babs BBQ&PIZZA

102 Station Rd
London
E4 7BA



Selsdon Kebab Centre

180 Addington Rd, Selsdon
South Croydon
CR2 8LB



The Best Turkish Kebab

125 Stoke Newington Road,
Stoke Newington
London
N16 8BT



The Ottoman Doner - Whitechapel

163 Cannon St Rd, Whitechapel
London
E1 2LX



Wallington Express

119 Stafford Road
Wallington
SM6 9BN

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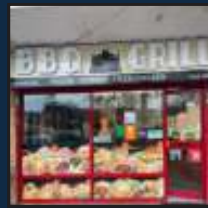


BEST TAKEAWAY REGIONAL



Banbury Kebabish

67 Calthorpe Street
Banbury
OX16 5EX



BBQ Grill Chatham

46 Silverweed Rd
Chatham
ME5 0QX



Dilan Kebab

51 Greywell Rd, Leigh Park
Portsmouth
PO9 5AH



Ellesmere Port Kebab House

4 The Arcade Regent Street
Ellesmere Port
CH65 8DX



Fresh Pizza & Kebabs

11 Chester St, Saltney
Chester
CH4 8BL



Great British Doner

61 Deansgate
Manchester
M3 2BW



Master Kebabs

88 Watling St
Gillingham
ME7 2YS



Millennium Pizza and Kebab

39-41 Midland Rd
Wellingborough
NN8 1HF



Mniam Mniam Kebab

Watling St
Milton Keynes
MK5 8AA



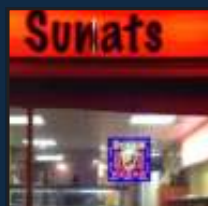
Pasha Kebab House

5, Dominion Buildings, Domini-
on Rd
Worthing
BN14 8LE



Sultan

190 Burgess Rd
Southampton
SO16 3AY



Sunats Kebab

169 Queensway, Fenny Strat-
ford, Bletchley
Milton Keynes
MK2 2DZ



The Charcoal Grill

18 Fisherton St
Salisbury
SP2 7RG



Torquay Charcoal Grill

35 Abbey Rd
Torquay
TQ2 5NQ



Uskudar Kebab Takeaway

1 Station Approach
Chislehurst
BR7 5NN

BEST VALUE RESTAURANT



Afat's Grill

413 Sheffield Rd, Whittington Moor
Chesterfield S41 8LT



Agora Restaurant

9 Clarendon Rd, Southsea
Portsmouth
PO5 2ED



Anar Turkish BBQ Restaurant

130 Prescot Rd, Fairfield
Liverpool
L7 0JB



Antalya Restaurant

103-105 Southampton Row,
Holborn
London
WC1B 4HH



Ayos Restaurant

2 Beaconsfield Rd
St Albans
AL1 3RD



Cyprus Mangal

45 Warwick Way, Lillington
And Longmoore Gardens
London
SW1V 1QS



Lalezar BBQ & Meze

78-80 E Laith Gate
Doncaster
DN1 1JD



Marmaris Turkish Restaurant - Nottingham

91 Alfreton Rd, Radford
Nottingham
NG7 3JL



Mediterranean BBQ

181 East Rd
Cambridge
CB1 1BG



Meram Kitchen

17 High St
Christchurch
BH23 1AB



Meze Grill Turkish Restaurant

76-78 Ipswich St
Stowmarket
IP14 1AZ



Mila Loughton

House 112, Connaught,
120 High Rd
Loughton
IG10 4HJ



Olive & Thyme

416-418 Barlow Moor Rd,
Chorlton
Manchester
M21 8AD



Zeytin

3 Denne Rd
Horsham
RH12 1JE



Uni Kebab

220 Burgess Rd
Southampton
SO16 3AY

BEST VEGAN KEBAB (RESTAURANT OR TAKEAWAY)



Beelzebab

The Hope & Ruin, 11-12 Queens Rd
Brighton
BN1 3WA



Bonsai Plant Kitchen

44-45 Baker St, Brighton And Hove
Brighton
BN1 4JN



Dhill's

246 Aylestone Lane
Wigston
LE18 1BD



Hibox

48 Goodge St
London
W1T 4LX



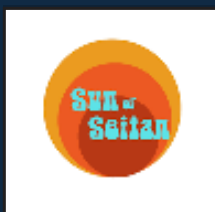
I Am Doner - Headingley

23 Otley Rd, Headingley
Leeds
LS6 3AA



Jam Delish Islington

1 Tolpuddle St
London
N1 0XT



Sun of Seitan

1b York Cottage, Beaconsfield Av
Low Fell, Gateshead
NE9 5XT



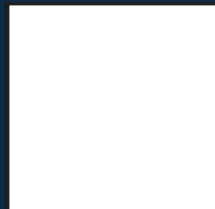
Vegan Doner Kebab

551 Green Ln
Ilford
IG3 9RJ



Vegan Hub

5, Carlton Parade, Preston Rd
Wembley
HA9 8NE



Vegano

33A Blandford Square
Newcastle upon Tyne
NE1 4HZ

CHEF OF THE YEAR



Ahmet Kabayel / Pircio

Drill Hall Bishop's
Stortford
CM23 3UU



Ayhan Han / Astore

101 Newland St
Witham
CM8 1AA



Aziz Gezer / Unikebab

190 Burgess Rd
Southampton
SO16 3AY



Habib Ekici / Lara's Turkish Restaurant

137 High St, Chalfont St Peter
Gerrards Cross
SL9 9QL



Hasan Uzun / Testi Restaurant

38 Stoke Newington High St,
Clapton
London N16 7PL



Kemal Coskuncay / Casa Rima

9A Baileys Ln, Halewood
Liverpool
L26 2XB



Mazlum Demir / Skewd Kitchen

12 Cockfosters Parade
Barnet
EN4 0BX



Murat Cakir /The Mantl

142 Brompton Rd, Knightsbridge
London
SW3 1HY



Mustafa Akpinar / FM Mangal

54 Camberwell Church St,
Camberwell
London SE5 8QZ



Onder Sahan / Hazev

Discovery Dock Apartments
West, 2 S Quay Square
London E14 9RT



Sercan Ugurlu / Megan's

27 Circus West Village, Battersea
London
SW11 8NN



Enver Taskin/ Enver's Bar and Grill

413 Langsett Rd, Hillsborough
Sheffield
S6 2LL

BEST VALUE RESTAURANT



Alaturka Meze Mangal

7 Compton Acres Shopping
Centre, West Bridgford
Nottingham NG2 7RS



Antep Kitchen

228-230 Cowley Rd
Oxford
OX4 1UH



Cappadocia Epsom

96-98 High St
Epsom
KT19 8BJ



Etc Kitchen Brighton

47 Preston St
Brighton
BN1 2HP



Goda London

144 Ballards Ln, Church End
London
N3 2PA



Mavi Turkish Restaurant

52 Bridge Street
Berwick-upon-Tweed
TD15 1AQ



Mehmet Kitchen

175-177 Copnor Rd
Portsmouth
PO3 5BT



New Bodrum Turkish Restaurant

40 Cambridge St
St. Neots
PE19 1JP



Olive Tree, High Wycombe

17 High Street
High Wycombe
HP11 2BE



Reina Meze Grill

3-7 Billet Ln
Hornchurch
RM11 1TS



Shakeshuka

Marylebone Rd
London
NW1 5PH



Shish

42 Robertson St
Hastings
TN34 1HL



Turkish Kitchen Meze and Grill

Ground Floor, 66 Saddler St
Durham
DH1 3NP



Turknaz

N Parade
Whitley Bay
NE26 1NX



Zem Kebab

185 Amersham Rd
High Wycombe
HP13 5AE

FINE DINING RESTAURANT



A La Turka Ramsgate

110-114 Harbour Parade
Ramsgate
CT11 8LP



Beybaba Turkish Restaurant

4 North St
Rochester
ME2 4SH



Dem Shish Restaurant & Cocktail Bar

85-87 South St
Eastbourne
BN21 4LR



Irmak Lounge

218-220 High Street
North Dunstable
LU6 1AU



Istanbulblue

28 Rochdale Rd,
Royton Oldham
OL2 6QJ



Kebab Queen

4 Mercer Walk
London
WC2H 9FA



Losh Bar & Grill

9 Station Rd
Harpenden
AL5 4AA



Pircio

Drill Hall
Bishop's Stortford
CM23 3UU



Shiraz Bar & Restaurant

11 Massetts Rd
Horley
RH6 7PR



Skewd Kitchen

113-115 Cockfosters Rd
Barnet
EN4 0DA



The Mantl

142 Brompton Rd,
Knightsbridge
London
SW3 1HY



Veyso's Brasserie

97-101 Fore St
Hertford
SG14 1AS



Yaprak Eastcote

180 Field End Rd, Ruislip
Pinner
HA5 1RF

KEBAB VAN OF THE YEAR



Ahmed's Bar-B-Q

90 High Street
Oxford
OX1 4BH



Atalay's Kebab Van

Market House,
North St Thame
OX9 3HH



Best Original kebab

Merlewood Dr
Milton Keynes
MK5 6GR



Bourton Kebab Van

Bourton Link, Bourton-On-The-
Water
Cheltenham
GL54 2HQ



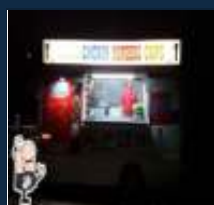
Burwell Kebab Van

21 The Causeway, Burwell
Cambridge
CB25 0DU



Diamond Kebab

291 Arbury Rd
Cambridge
CB4 2JL



George's Kebab

Innsworth Ln, Longlevens
Gloucester
GL2 0DF



Gourmet Kebab Kitchen

105 Cambridge Rd, Caxton,
Papworth Everard
Cambridge
CB23 3PD



Grilla Soham

11 Beyer Road
Cambridge
CB2 9FP



Grove Kebab Van

52 Upham
Road Swindon
SN3 1DN



Hungry Kebab

Davy Rd
Cambridge
CB1 3QW



Sammy's kebabs Calne

Sainsbury's Car Park,
The Pippin
Calne
SN11 0RA



The Boss Kebab

The Oak Farm, Mccarthy'S Car
Park,
Winchester Road Shedfield.
Fareham PO17 5HE



The Lord of the Grill

19 Deansgate
Bracknell
RG12 7HQ

SUPPLIER AND MANUFACTURER AWARD



Anatolian Foods Ltd

22 Eastbury Rd London
E6 6LP



Best Catering

Leeside Industrial Estate, Unit
5-9 Garman Rd, Tottenham
London
N17 0QH



Cyprofood Ltd

Industrial Estate, Unit B
Brantwood Rd London
N17 0DX



Eda Quality Foods Ltd

Unit 1-8 Centenary Industrial
Estate, Jefferys Road Enfield
EN3 7UD



IKA Epos Ltd

Unit B, Watkins House,
Pegamoid Rd London
N18 2NG



Kismet Kebab

Milton House, Maldon Road
Latchingdon
CM3 6LF



N&B FOODS LTD

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Rivermead Dr, Westlea
Swindon
SN5 7EX



Navson Limited

Navson House, Crabtree Office
Village, Eversley Way
Egham
TW20 8RY



Precision Refrigeration

Stephenson Way
Thetford
IP24 3RU

T. Quality Ltd

Westmead Industrial Estate,
Westlea, Swindon
Wiltshire
SN5 7YY



Vatan Catering Ltd

Mill Mead Rd
London
N17 9QU



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Language Requirements: A New Hurdle for Hospitality Recruitment



Recent changes to English language requirements for migrants introduce another layer of complexity for recruitment. Higher language thresholds may reduce the pool of available workers for roles that are essential in fast-paced hospitality environments.

For kebab operators, effective communication is critical — from taking orders accurately to maintaining high standards of food preparation and customer service. These new requirements risk increasing recruitment costs and creating gaps in staffing at a time when competition for skilled workers is already intense.

Businesses are adapting by providing in-house language support and training programs, but many warn that policy changes may have unintended consequences for operational efficiency and workforce stability.

Supply Chain Pressures: Trade and Ingredient Availability

Supply chain issues continue to pose a challenge for the UK foodservice sector. Recent EU warnings over **Northern Ireland agrifood checks** highlight the potential for disruption to imports, which could affect ingredient availability and costs.

For kebab businesses, which rely on high-quality meats, vegetables, and spices often sourced internationally, these disruptions could have direct impacts on menu consistency, pricing, and profitability.

Operators are increasingly looking to diversify suppliers, invest in stock management systems, and explore local sourcing options where possible. While these measures help mitigate risk, the sector remains sensitive to trade negotiations, tariffs, and border regulations — a reminder of how interconnected global food markets are with everyday business operations.



Leadership Voices Champion the Sector

The British Kebab Awards attract support from senior politicians who recognise **innovation, community engagement, and cultural impact** in the sector.



Barry Gardiner MP highlighted the role kebab restaurants play in **providing employment and supporting local economies.**

Fleur Anderson MP praised the sector for its **commitment to quality, community service, and customer satisfaction.**



Sarah Owen MP acknowledged the sector's **resilience**, noting how operators have adapted to supply chain pressures, staffing challenges, and rising costs.

Afzal Khan MP emphasised the **cultural and social value** of kebab businesses, noting their importance as community hubs across the UK.



These endorsements demonstrate that **kebab businesses combine entrepreneurship, service, and community leadership**, earning recognition at the highest levels.

From High Streets to Communities — Political Support for Kebabs

The UK kebab industry has earned praise for its **economic, social, and cultural contributions**, reflected in these high-profile endorsements.



Tahir Ali MP highlighted the support kebab businesses provide to local jobs and economic activity.

Kim Johnson MP celebrated the commitment of staff and owners in delivering high-quality food while supporting community life.



Imran Hussain MP praised the sector for its entrepreneurial spirit and resilience in a challenging business environment.

Collectively, these voices underline the **breadth of contribution** kebab businesses make to local communities, high streets, and Britain's cultural landscape.

13TH BRITISH KEBAB AWARD WINNERS 2025



BEST DELIVERY
HIGHLY COMMENDED
Botanik BBQ



BEST DELIVERY
WINNER
E.G Charcoal Grill



BEST GREEK RESTAURANT AND/OR TAKEAWAY
WINNER
Fig Tree Grill



BEST KEBAB HOUSE IN NORTHERN IRELAND
WINNER
Kebab Company



BEST KEBAB HOUSE IN SCOTLAND
HIGHLY COMMENDED
Memed Barbecue Grill & Meze Bar



BEST KEBAB HOUSE IN SCOTLAND
WINNER
Shawarma King

13TH BRITISH KEBAB AWARD WINNERS 2025



BEST KEBAB HOUSE IN WALES
HIGHLY COMMENDED
Golden BBQ



BEST DELIVERY
WINNER
Pizza Choice



BEST KEBAB RESTAURANT IN NORTH AND WEST LONDON
WINNER
Melissa Restaurant (Edgware)



BEST KEBAB RESTAURANT IN SOUTH AND EAST LONDON
WINNER
Ev Restaurant



BEST KEBAB RESTAURANT IN SOUTH AND EAST LONDON
HIGHLY COMMENDED
Lara Grill



BEST LEBANESE RESTAURANT AND/OR TAKEAWAY
WINNER
Mezza Restaurant

13TH BRITISH KEBAB AWARD WINNERS 2025



**BEST KEBAB RESTAURANT REGIONAL
HIGHLY COMMENDED**

Tarla Restaurant - Turkish Meze & Grill



**BEST KEBAB RESTAURANT REGIONAL
WINNER**

Agora Restaurant



**BEST NEWCOMER RESTAURANT IN LONDON /
OUTSIDE LONDON**

WINNER

Enfes Ocakbasi Haringey



**BEST NEWCOMER RESTAURANT IN LONDON /
OUTSIDE LONDON**

WINNER

Afat's Grill



**BEST TAKEAWAY IN LONDON
WINNER**

Wallington Express



**BEST TAKEAWAY IN LONDON
WINNER**

The Best Turkish Kebab

13TH BRITISH KEBAB AWARD WINNERS 2025

BEST TAKEAWAY REGIONAL



HIGHLY COMMENDED
Turkish Grill Werrington



WINNER
Master Kebabs



WINNER
Zem Kebab



BEST VALUE RESTAURANT
WINNER
Elif Turkish BBQ Restaurant



BEST VALUE RESTAURANT
HIGHLY COMMENDED
Lalezar BBQ & Meze



CHEF OF THE YEAR
WINNER
Kemal Coskuncay / Casa Rima



CHEF OF THE YEAR
WINNER
Mazlum Demir / Skewd Kitchen



CUSTOMER SATISFACTION
WINNER
Meram Kitchen

13TH BRITISH KEBAB AWARD WINNERS 2025

FINE DINING RESTAURANT



HIGHLY COMMENDED
Shiraz Bar & Restaurant



WINNER
Losh Bar & Grill



WINNER
The Mantl

KEBAB VAN OF THE YEAR



WINNER
Burwell Kebab Van



HIGHLY COMMENDED
Bourton Kebab Van



HIGHLY COMMENDED
Grove Kebab Van



SUPPLIER AND MANUFACTURER AWARD

WINNER
Best Catering



SUPPLIER AND MANUFACTURER AWARD

HIGHLY COMMENDED
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