



British Kebab

The Meat of the Kebab Industry

www.britishkebabawards.co.uk

“The Awards are a tremendous opportunity to celebrate the thriving British kebab industry, which continues to make an important contribution to the UK’s food and drink economy.”

Rt Hon Theresa May
Prime Minister and Leader

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“The British Kebab Awards have become an important part of our food awards in Britain, recognising the hard work of our restaurateurs and chefs.”

Rt Hon Jeremy Corbyn
Leader of the Labour Party

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Ready for the 5th British Kebab Awards

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**BRITISH
KEBAB
AWARDS**



Rt Hon Theresa May



Rt Hon Jeremy Corbyn



Sadiq Khan Mayor of London



Rt Hon Karen Bradley MP



Graham Corfield



Rt Hon Priti Patel MP



Nadhim Zahawi MP



Rt Hon George Eustice MP



Lord Ahmad of Wimbledon



Rt Hon Damian Green MP



Dawn Butler MP



Rt Hon Chris Grayling MP

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British Kebab Awards 5th Year

The British kebab industry contributes over £2.8 billion annually to the British economy, providing around 200,000 jobs across restaurants, suppliers and the wider food industry in the UK.

Kebabs have become a Great British institution. And they're big business, with an estimated 1.3m kebabs sold every day in the UK. Over 20,000 kebab outlets in the UK sell around 2,500 tonnes of lamb and chicken doner a week. There are also around 200 doner kebab manufacturers in the UK, with a turnover in excess of £750m.

The British Kebab Awards (2017), now in its fifth year, have received thousands of nominations from across the UK. Nominations in ten categories have been meticulously assessed for the final shortlist. More and more kebab businesses are being recognised for their good food and hard work.

The British Kebab Awards, founded by the Centre for Turkey Studies (www.ceftus.org), aims to shed light on this important industry, to recognise the cultural and economic contributions that the industry's various restaurants, suppliers and workers make to the UK.

The British Kebab Awards honour the dedication, hard work and

commitment of individuals in the kebab industry who have helped the growing passion for kebabs spread throughout the UK. It is thanks to them that the kebab industry is thriving today.

The awards aim to assess the kebab industry's contribution to the UK. We have worked towards continually measuring the size of the market while also analysing the economic and social impacts that the industry has on the UK. The aim of the awards is to highlight and acknowledge the best of the kebab industry from all over Britain, including local producers, restaurants, chefs, restaurateurs, and takeaways.

Our judging panel is comprised of experts from the industry and members of parliament, and our judges are a vital component of the validity and robustness of the results. Our judges take a number of key aspects into consideration – rewarding great flavours, high-quality ingredients, value for money and customer service. There are 16 different categories of awards in total.



British Kebab Awards

8th Floor
Elizabeth House
39 York Road
SE1 7NQ

02071834272

info@ceftus.org
nominationskebabawards@gmail.com

info@britishkebabawards.co.uk
www.britishkebabawards.co.uk

 KebabAwards

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since 2013

BRITISH
KEBAB
AWARDS





Ibrahim Dogus

Founder and Director of Centre for Turkey Studies and British Kebab Awards

The British Kebab Awards continue to grow in terms of attendance and recognition, and consequently the impact they have on the industry and kebab-making community. Every year, we come together to celebrate a fantastic industry and in particular the truly amazing people behind it all. These are the restaurateurs, chefs, managers, wholesalers, lawyers, accountants, among many others, and not to mention the men and women working long hours and late into the night, serving hot, fresh food to millions of customers in communities across the country. It is important to remember that most of the companies involved in the kebab trade are Small and Medium Enterprises – SMEs. It is these businesses that make up the backbone of the British economy. It is the hard work and industriousness of these men and women that keeps our country going and our communities vibrant, and of course provide us with very tasty food!

The kebab industry plays an undeniably important role in the UK economy and is a great example of what independent traders can achieve. The industry now contributes over £2.8 billion to the UK economy each year, according to our latest research. More than 1.3 million kebabs are sold by vendors every day in the UK. Moreover, the industry is a major employer, with estimates suggesting there are over 20,000 kebab shops and restaurants across the country, employing around 200,000 people. In fact, there are more people in the UK making kebabs than making cars. There are around 200 doner kebab manufacturers in the UK, with a turnover in excess of £750m.

However, obviously, it's not just about jobs and investment. Kebab restaurants are a focal point of communities and kebabs are part of the shared culture that is growing every day. Having become a truly British institution, kebabs in their own way reflect the power of diversity. Kebab restaurants in the UK, while maintaining the authenticity of their flavours, have been adopted wholeheartedly by consumers of all backgrounds. They bring with them the tastes and sensations of another culture and place, enriching us and changing us, while at the same time, letting us leave our mark on them.



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“Kebabs: A shared culture”

Food is more than just what goes into it. It is the ritual, the experience, of eating and sharing. The development and change of kebabs reflect something very fundamental about the age we live in. Moreover, the way of cooking – grilling over fire – is a process that is ancient and transformative, and speaks to something very primal within us. The humble kebab tells us a lot about who we are.

In the UK, kebabs first appeared in the 1940s, following the arrival of immigrants from Turkish, Cypriot and Kurdish communities, in search of a new life, bringing with them a strong entrepreneurial spirit. However, today, it is not just Turks, Cypriots, Kurds or Greeks who make kebabs here. Today a huge variety of peoples are involved in our industry. You only have to attend one of our functions to see this. We have Britons of every background contributing to what we do.

What's more, kebabs were part of the revolution in British tastes and eating habits that took place in the post-war era, a revolution in taste that reflected changes in social values as well. It was out with powdered eggs and boiled cabbage and in with sumptuous spices, tingling chillies, mouth-watering flavours. Today, your average person living in communities small and large across the country has a good knowledge of, access to, and taste for culinary traditions from across the world. What's more, as a country we are more open to difference and change than arguably at almost any other point in our history, and that makes us strong, interesting and fun.

Thus, at the British Kebab Awards, we celebrate not just the hard work and culinary talent of the great men and women of the kebab industry, but we also celebrate what has become a major part of our way of life in this country. We celebrate the vibrant mixing of cultures that makes the UK such a beautiful place. We celebrate the country that has accepted so many and those many who have not just adapted to this country but made it even greater.

However, we must also remember that we are living in difficult times. A current of divisive populism is sweeping the world, turning people against each other. A small-minded

minority in this country felt empowered by the Brexit vote to turn against their neighbours. The uncertainty of the Brexit process is damaging our economy and putting our SMEs, so vital to our society, at great risk. It is in times like these that solidarity and celebrating what makes us who we are, are so important.

There are so many talented people among our industry, from long-established restaurants, to new start-ups. Everyone involved in this special industry, is a winner. But with annual British Kebab Awards we also want to recognise the truly exceptional winners and we are always gratified to see how pleased many are to receive their well-deserved awards. With an award comes prestige, publicity, recognition, and, as far as we understand, an increase in customers.

A special mention must go to the distinguished panel of judges, who every year have the near-impossible task of selecting the best of the best. We are also thankful to be able to host so many community leaders and distinguished members of the press and broadcasters at our awards ceremonies – from the Daily Telegraph, the Guardian, the Mirror, the Sun, the Evening Standard, BuzzFeed, BBC Radio One, the New Statesman, and many other national, local and international media outlets. They do a lot in helping the winners attain the coverage they deserve.

Finally, there are a number of people who I would like to thank for their help in making this all possible. First of all, I would like to thank the dedicated staff of the Centre for Turkey Studies (CEFTUS) and the British Kebab Awards team for all their hard work. I also want to thank our sponsors, without whom this would not have been possible. These include Just Eat, and their Managing Director, Graham Corfield, a great company with whom every restaurant could benefit from partnering. We gratefully received sponsorship from Crucials Sauce, Big K, Cobra Beer, Galliard Homes, Bira London, world's first kebab beer and Alton and Co. These companies are dear friends of the kebab industry and we look forward to continuing this productive partnership in the years ahead.

Bon appetit!



THE PRIME MINISTER



10 DOWNING STREET
LONDON SW1A 2AA

I am delighted to once again lend my support to the British Kebab Awards.

I know that many outstanding chefs and restaurants have been nominated for this year's Awards and I would like to offer them all my warm congratulations on their achievements.

The Awards are a tremendous opportunity to celebrate the thriving British kebab industry, which continues to make an important contribution to the UK's food and drink economy.

High streets across the UK benefit from having a successful kebab restaurant on them. I would like to pay tribute to the hard work of their staff and owners, many of whom have built up their businesses from scratch.

I hope you all have an enjoyable evening.

A handwritten signature in blue ink, which appears to read 'Theresa May'.

26 February 2017

**Rt Hon Jeremy Corbyn**

Leader of the Labour Party and
MP for Islington North

“I am delighted to support this year’s British Kebab Awards, now an established annual event. The British Kebab industry is continuing to grow each year and contributes well over £2 billion annually to the British economy, creating jobs and playing a vital role in our communities in every corner of the country. From takeaway to fine dining, Kebabs are a firm favourite and an established part of our national cuisine.

The British Kebab Industry has been built up by the tremendous efforts of SMEs and their teams who have worked incredibly hard to get where they are today. The British Kebab Awards have become an important part of our food awards in Britain, recognising the hard work of our restaurateurs and chefs. I send my very best wishes for this year’s 2017 award ceremony - my particular congratulations to all the award winners. And I wish you all another superb year ahead.”



Graham Corfield

UK Managing Director, Just Eat

“It is fantastic to be involved in the fifth annual British Kebab awards which rightly recognise the hard work and incredible success of Kebab restaurants across the UK.

The kebab industry is a well-established part of British culture, and kebab restaurants are an iconic part of high streets up and down the country. Not only do the thriving businesses that we celebrate tonight play an important role in the UK economy, they are testament to the ever-growing demand for quality, global cuisine.

At Just Eat we are committed to supporting this industry and to helping restaurants to grow their businesses. Together, we can build on the generations of passion and dedication through our continued support and drive towards innovation.

On behalf of our business, I would like to congratulate all of the nominated restaurant’s being celebrated this evening. It is fantastic to hear so many success stories, and we are thrilled to sponsor these awards once again.

Here’s to a wonderful evening and another year of continued growth and prosperity for this vibrant industry in 2017.”



Sadiq Khan

Mayor of London

“I would like to congratulate the nominees and winners of the British Kebab awards. This awards ceremony is growing year on year and fast becoming one of the highlights of London’s calendar.

London has a thriving restaurant and hospitality trade, and it is important that the

kebab industry is recognised for its contributions to the city’s culture and economy. London is open to worlds best cuisine, to the world best chefs and to the world’s best kebabs.

I would like to thank the organisers of these awards for hosting the event in London and I wish you all the best.”



George Eustice

Minister of State for Agriculture, Fisheries and Food and Conservative MP for Camborne and Redruth

“The British Kebab Awards 2017 are an important moment for the industry and it is fantastic to see so many businesses across the country recognised for their hard work, innovation and entrepreneurial spirit.

We should celebrate kebabs for their role in our rich food

heritage and supporting thousands of jobs around the country – boosting the food industry and the economy as a whole.

I would like to congratulate all the nominees, and I look forward to seeing what this year brings for the kebab industry.”



Lord Ahmad of Wimbledon

Minister for Aviation, International Trade & Europe Department for Transport (DfT)

“The British Kebab Awards is a testament to the Kebab Industry and how phenomenally it has grown over several decades in Britain. The kebab is very much a part of

what constitutes Britain today, in terms of who we are, what we are and what we eat. The awards ceremony brings together people from across the political divide, which is always welcome.”



Rt Hon Karen Bradley

Secretary of State for Culture, Media and Sport and Conservative MP for Staffordshire Moorlands

“Kebabs are a great example of our cultural and culinary diversity in Britain with more than 20,000 shops dotted around the country, employing around thousands of people.

The British Kebab Awards highlight the very best in the industry and everyone nominated should be proud of their achievements and contribution to communities across the country.”



Rt Hon Damian Green

Secretary of State for Work and Pensions and Conservative MP for Ashford

“We have a diverse food culture in Britain, of which the kebab is a firm favourite. Kebab businesses make a huge contribution to the UK with an estimated 20,000 kebab outlets supporting 200,000 jobs and generating over £2 billion for our economy.

These awards recognise the hard work and achievements of those involved in businesses across the country; from the culinary dedication they show towards their products to the entrepreneurial commitment to building successful businesses.

I would like to congratulate this year’s winners on their achievements and wish them the best for the future.”



Rt Hon Priti Patel

Secretary of State for International Development and Conservative MP for Witham

“Congratulations to every single restaurant and chef nominated tonight. You represent the 20,000 businesses in the sector that are contributing over £2 billion to the UK economy every year, while driving entrepreneurship, growth and employment across our country. Tonight is a celebration of the significant contribution you all make to the UK economy and to British society.

the best of Britain; the hardworking innovators bringing diversity, jobs – and tasty kebabs - to your local communities.

Although I cannot join your celebrations this evening, I thank you all for the enormous contribution you are making to our economy, to communities across the UK and to our country. I wish you all a wonderful evening.”

We are at a defining moment for our country where we will show the global leadership the UK can provide around the world, because of the entrepreneurship and work ethic of chefs and businesses that make up the success of the restaurant industry. You represent



Nadhim Zahawi

Conservative MP for Stratford on Avon

“I consider myself to be one of the founders of the British Kebab Awards, and it is with immense pride that we celebrate the truly diverse Kebab Industry and the vast contribution it makes to the British economy of over £2 Billion coming chiefly

from small and medium sized businesses. These businesses are the lifeblood of our nation, and it is truly humbling to celebrate their achievements. The British Kebab Awards is their night.”



Rt Hon Chris Grayling

Secretary of State for Transport and Conservative MP for Epsom and Ewell

“Kebab restaurants are a regular fixture of our high streets and a must visit for thousands of people every day. Whether you’re a Doner person or a Shish person, or enjoy one of the other varied kebab dishes that they serve up, a kebab is a great way of sharing a meal with friends. These awards are a real feature of the annual calendar and a really good way to celebrate the best catering in the kebab industry. I congratulate all the winners and wish everyone a great evening.”



Dawn Butler

Shadow Minister for Diverse Communities and Labour MP for Brent Central

“As the Shadow Minister for Diverse Communities it gives me great pleasure in providing this message of support for the Fifth Annual British Kebab Awards and the contribution the industry has made in Britain. The kebab industry has long been established as one of Britain’s most loved culinary establishments and it is a testament to the very best of Britain’s beautiful and diverse culture.

The hard work, contribution and service that small and medium enterprises and their employees, in restaurants up and down the country, consistently deliver to the general public is unparalleled. Providing over 200,000 jobs and contributing over £2 billion to the UK economy, it is fair

to say the kebab industry is one of if not the nation’s favourite food institutions.

I always look forward in anticipation to my Friday lunch after my weekly constituency surgery when I and my office visit our local kebab restaurant, Real Charcoal, where we feast on some of the very best food a high street can offer.

I hope everyone has a wonderful evening tonight celebrating and acknowledging the profound impact the kebab industry has made on you, me and the rest of the country.”



Jo Stevens

Shadow Secretary of State for Wales and Labour MP for Cardiff Central

The kebab industry is a major player in Britain’s fantastic, diverse food offering. These awards are an excellent opportunity to recognise the hard work and commitment of those in the industry.

In my constituency in Cardiff, and across Wales, kebab restaurants and takeaways make a significant contribution not just to our world cuisine offering, but provide jobs and opportunities, and support other local

businesses in the supply chain.

I’m proud to be part of a diverse community, and very proud to be supporting the 2017 British Kebab Awards. Good luck to everyone involved.



Sharon Hodgson

Shadow Minister for Public Health and Labour MP for Washington and Sunderland West

“It is wonderful to see the British Kebab Awards double in attendance and gain so much support in such a short amount of time. This annual event is going from strength to strength and all who make it happen should be congratulated.”



Tim Farron

Leader of the Liberal Democrat Party and MP for Westmorland and Lonsdale

“On behalf of the Liberal Democrats, I want to wish everyone involved in this year’s British Kebab Awards a huge congratulations, and all the very best for what I am sure is set to be another fantastic event.

The Kebab industry has made an invaluable cultural and economic contribution to local communities in my constituency and right across the country, and I’m delighted to see this recognised each year with these important awards.

Your hard work and dedication to your enterprise creates thousands

of jobs, and keeps our villages, towns and cities well fed night after night, week after week.

Good luck everyone!”



Rachael Maskell

Shadow Secretary of State for Environment, Food and Rural Affairs and Labour MP for York Central

“Kebabs have a special place in British food culture, and the fact that there’s a kebab shop on almost every high street is an example of our multicultural society at its best.

So as we celebrate the fifth year of the British Kebab Awards, let me say a big thank you to everyone who helped to make it happen.”



Natalie McGarry

Independent MP for Glasgow East

“The British Kebab Awards celebrate the diversity of culture, talent and the real contribution that kebab related businesses bring to this country. It’s really great to celebrate that the UK has a real range of foods

and a multicultural diet and population, especially in today’s world.”



Sir David Amess

Conservative MP for Southend West

“I wish to congratulate the Centre for Turkey Studies on organising the British Kebab Awards. As Members of Parliament we greatly value Turkish people in our communities.

Their work ethic is second to none, they are of course world famous for producing delicious kebabs. Tonight is a wonderful opportunity to celebrate their successes.”



David Anderson

Shadow Secretary of State for Scotland and for Northern Ireland and MP for Blaydon

“The Kebab industry is a key part of our communities today and I wish all concerned best wishes for a long and successful future.”



Simon Danczuk

Independent MP
for Rochdale

“It’s great that we celebrate the Kebab Industry which makes a very important contribution not just to the British economy, but also to society more widely. The kebab retail industry adds greatly to the diversity of the high street and to the food industry which we all value and enjoy.

The British Kebab Awards are now a great opportunity to celebrate the great British tradition of the local kebab shop and restaurant.”



Angus Brendan MacNeil

Scottish National Party (SNP)
MP for Na h-Eileanan an Iar

“Kebabs are an iconic food on the high street of many towns and cities, providing a tasty meal for many. Great

addition to the culinary culture that we have available.”



Paul Cotran

Commercial Director of
The Crucial Sauce Company

“The British Kebab Awards are a fantastic opportunity to celebrate excellence in a food market which delivers over £2bn to the UK economy every year. Since 2001, The Crucial Sauce Company has been supporting fast-food operators in offering their customers a range of high-quality sauces whilst delivering great value.

We are delighted to have been a crucial part of the success of the British Kebab industry for over 15 years and are proud to support and celebrate these fantastic achievements. We send our very best wishes to everyone participating in the 5th British Kebab Awards and thank them all for their continued support.”



Metin Pekin

Managing Director of
Paragon Quality Foods Ltd

“As one of the sponsors we are big fans of the British Kebab Awards and would like to congratulate Mr Dogus. I have personally been attending every single one of them for the last few years. The event becomes more and more professional year after year, and builds a great bridge between the Turkish and British communities. Everyone is present from high level MPs to businessmen and women, it’s an incredibly successful project and I congratulate all involved.”



Mike Theodorou

Sales Director of
Big K Quality Products

“Big K is delighted to support the British Kebab Awards. It is fantastic to see the recognition in the

industry and to see the awards going from strength to strength.”

Over 13,000 supermarkets, restaurants and takeaways obtained their Premises Licence by the help of NARTS for sale of alcohol and late night refreshment

More than 90,000 Turkish speaking individual received Food Safety, Health & Safety, Personal Licence trainings from us

We thank you for your custom and look forward to work with you in 2017



Voice of Turkish & Kurdish Food Industry in Britain



  /nartsbritain

 **020 7241 3636**



07940 414 890

1st British Kebab Awards Winners



Best Kebab Businesses of the year 2013 Winners

- 1. The Best Turkish Kebab**
125 Stoke Newington Road,
London N16 8BT
- 2. The Alternative Takeaway**
35 High Street, Wigton, Cumbria CA7 9NJ
- 3. Best Kebab**
73-75 Town Centre, Middle Street,
Consett County Durham DH8 5QG
- 4. The Family Kebab House**
1 Kingsway House, Smithfield Street,
Salisbury Wiltshire SP4 7AL
- 5. Turkish Delight**
573 Barlow Moor Road, Chorlton-cum-Hardy,
Manchester M21 8AE
- 6. Archway Kebab**
26 Junction Road, Upper Holloway,
London N19 5RE
- 7. Lahore Kebab House**
2-10 Umberston Street London,
Greater London E1 1PY
- 8. Antepililer Restaurant**
139 Upper Street, London N1 1QP
- 9. Marmaris Restaurant**
4-5 Newmarket Row Bath BA2 4AN
- 10. Istanbul Kebab House**
19 Upper Tooting Road, SW17 7TS

Best-Related Business within the Catering Industry

- 1. Veli's Doner Kebab Manufacturer (Wholesale) Ltd**
- 2. Kismet Kebabs Ltd**
- 3. Star Catering Supplies Ltd**

Outstanding Contribution to the Kebab Industry

- 1. Efes 2 Restaurant**
175-177 Great Portland Street, London W1W 5PJ

Best Kebab Shops of the year 2013 Finalists

- 1. Vadi Restaurant**
430-434 Green Lanes, Palmers Green, London, N13 5XG
- 2. Best Kebab**
178 Holdenhurst Road, Bournemouth, BH8 8AS.
- 3. Istanbul BBQ Kebab House**
154 Hoe Street, Walthamstow London E17 4QH
- 4. Capital Restaurant**
271 Fore Street, London, N9 0PD
- 5. Bar 10**
10 Silver Street, EN1 3ED
- 6. Kebabish Original**
221 London Road, Reading, Berkshire RG1 3NZ
- 7. Town Kebab House**
496, Doncaster Road, Barnsley, South Yorkshire S70 3PH
- 8. Ali Baba**
61 London Road, Town Centre, Southend-on-Sea, Essex SS1 1PF



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0121 333 3233

Email: info@thecrucialsaucecompany.co.uk

Or look at our website www.thecrucialsaucecompany.co.uk



2nd British Kebab Awards Winners



Just Eat Best Delivery Restaurant

Mozz Restaurant - WINNER
887 Green Lanes, London N21 2QS

Best Newcomer Kebab Restaurant

Kervan Gokyuzu - WINNER
183 High Road, Wood Green, London N22 6BA

Efes Restaurant
230 Commercial Road, London E1 2NB
HIGHLY RECOMMENDED PLACE

Young Restaurateur of the Year

**Mazlum & Serdar Demir brothers
of Skewd Kitchen - WINNER**
12 Cockfosters Parade, London EN4 0BX

Best Chef Award of the Year

Ali Dirik - WINNER
of Mangal 2

Best Young Chef of the Year

Mr Haydar Polat - WINNER
of Troia Restaurant

Best Related Business of the Year

QUIK CUT - WINNER
73 Thurlstone Road, Penistone, Sheffield S36 9EF

Outstanding Contribution to the Kebab Industry (3 Awards will be presented)

Vatan Catering
Mill Mead Road Unit 37-43
Mill Mead Industrial Centre N17 9QU

Tees Ltd
Efes House, Unit 65, Cromwell Industrial Estate,
Staffa Road E10 7QZ

Efes Navstar Ltd
76 Kilbirnie Street, Glasgow

Best Value Restaurant

Likya Ccakbasi Restaurant - WINNER
68-70 Golders Green Rd, London NW11 8LN

Best Takeaway Kebab Shop Outside London

Best Kebab - WINNER
5 West St, Southend on Sea, Essex SS2 6HH

Bullring Chippy
4 St Johns, Worcester Wr2 5AH
HIGHLY RECOMMENDED PLACE

Best Takeaway Kebab Shop in London

The Best Turkish Kebab - WINNER
25 Stoke Newington Road N16 8BT

Charcoal Grill
12 Chase Side, Southgate, London, N14 5PA
HIGHLY RECOMMENDED PLACE

Customer Satisfaction

Kazan Restaurant - WINNER
93-94 Wilton Road, Victoria, SW1V 1DW

Capital Restaurant
271 Fore St, London N9 0PD
HIGHLY RECOMMENDED PLACE

Fine Dining

Sheesh Chigwell - WINNER
Ye Old Kings Head, High Road,
Chigwell, Essex, IG7 6QA

Hazev
Discovery Dock West, 2 S Quay Square,
Greater London E14 9RT
HIGHLY RECOMMENDED PLACE





Winner of 'Outstanding Contribution to the Kebab Industry'
- British Kebab Awards 2016



Proud to be associated with The British Kebab Awards &



Producers of Ready Made Kebabs & Suppliers of Quality Frozen Meat



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Telephone: 01252 890414 Fax: 01252 890455

Email: info@ace4kebabs.co.uk Web: www.ace4kebabs.co.uk



3rd British Kebab Awards Winners



Just Eat Best Delivery Restaurant

Kebabalicious in Manchester - WINNER

195 Hollyhedge Road, Wythenshawe
Manchester, M22 8UE

Istanblue

37 Milkstone Road, Rochdale, OL11 1EB
HIGHLY RECOMMENDED

Paragon Quality Foods Best Takeaway in London

Super Kebab/Ocakbasi - WINNER

107 Stoke Newington Road, Stoke Newington,
London N16 8BX

Archway Kebab House

26A Junction Road, London N19 5RE
HIGHLY RECOMMENDED

Bulldog Power Energy Drink Best Takeaway Outside London

Botan Kebab House - WINNER

24 Berry Street, Liverpool, Merseyside L1 4JF

The Kebab Shop

159 Dudley Road, Birmingham B18 7QY
HIGHLY RECOMMENDED

Big K Best Value

Selale Restaurant - WINNER

Salisbury Promenade,
Green Lanes, Haringay, N8 0RX

Stone Cave

111 Kingsland High Street, Dalston, London E8 2PB
HIGHLY RECOMMENDED

Wood Oven Potters Bar

126 Georger Lane, South Woodford, London, E18 1AD
BEST VALUE OUTSIDE LONDON WINNER

Altan & Co Fine Dining

Sheesh - WINNER

Ye Olde Kings Head, High Road, Chigwell,
Essex, IG7 6QA - WINNER

Sarastro

126 Drury Lane, Theatre Land, London, WC2B 5SU
HIGHLY RECOMMENDED

Harlequin Printing & Packaging Customer Satisfaction

Durum Ocakbasi - WINNER

38 North End Road, Golders Green, NW11 7PT

Mezze Ocakbasi

2 Johnstone Road, Woodford Green, Essex, IG8 0XA
HIGHLY RECOMMENDED

Best Related Business of the Year

Baran Meat - WINNER

Eley Rd, London, N18 3BB

Veli's Doner Kebab - WINNER

Manufacturers Anderstaff Ind Est/Hawkins Lane,
Burton-on-Trent, DE14 1QH

Outstanding Contribution to the Kebab Industry

Edmonton Meat - WINNER

7 Stacey Avenue, London, N18 3PP

Best Newcomer Kebab Restaurant

Pivaz - WINNER

34 Chatsworth Road, Hackney, London, E5 0LP

Diyarbakir Kitchen

52-53 Grand Parade, Haringay, London, N4 1AG
HIGHLY RECOMMENDED

Hill Bistro

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4th British Kebab Awards Winners



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107 Chase Side, London N14 5QD

Alton & Co Best Chef Award

Onder Sahan - WINNER
Discovery Dock West 2 South Quay Square
Canary Wharf, London E14 9RT

Big K Award

Outstanding Contribution to
the Kebab Industry (2 Awards)

Ace 4 Kebabs - WINNER
No.4 Tuscany Way Blackbushe Business Park
Yateley Hants GU46 6GF

Total Shopfitting Solutions Ltd - WINNER
B, Watkins House, Pegamoid Road, London N18 2NG

Just Eat Best Delivery Restaurant

Curipza Take Away - WINNER
Millers 3, Southmill Road,
Bishops Stortford CM23 3DH

Bulldog Energy Drink Best Takeaway in London

The Best Turkish Kebab - WINNER
126 Stoke Newington Road, London N16 8BT

Paragon Quality Foods Best Kebab Restaurant Outside London

Mevan Restaurant - WINNER
269 Broadway, Bexleyheath DA6 8DB

The Meze Turkish Grill - HIGHLY RECOMMENDED
11 Sun Street, Hitchin SG5 1AE
6 Lake Street, Leighton Buzzard LU7 1RT

Holland Bazaar

Best Newcomer Kebab Restaurant

Mez-opotamia Restaurant - WINNER
84-86 High Road, London E18 2NA

Best Takeaway Outside London

Food Stop Takeaway - WINNER
Coppice Side, Swadlincote, Derbyshire DE11 9AE

Customer Satisfaction

Istanbul Finchley Restaurant - WINNER
2B Hanworth Road, London
Hounslow TW3 1UA

Chnarok Restaurant - HIGHLY RECOMMENDED
880 - 882 High Road, North Finchley
London N12 9RH

Best Value Restaurant

Selale Restaurant - WINNER
81 High Road, Bushey Heath WD23 1EL
Meze Mangal in Bushey Heath
HIGHLY RECOMMENDED
1-2, Green Lanes, Harringay, London N8 ORX

Fine Dining

Sheesh Chigwell - WINNER
High Road, Chigwell IG7 6QA

Best Kebab Restaurant in North & West London

Durum Restaurant - WINNER
119 Ballards Lane, London N3 1LJ

Best Kebab Restaurant in South London

Cappadocia in Kingston - WINNER
163 Bromley Road, Catford, London SE6 2NZ
Turkuaz Restaurant Catford
HIGHLY RECOMMENDED
2, Station Buildings, Fife Road, London KT1 1SW

Best in Northern Ireland

The Sphinx - WINNER
74 Stranmillis Road, Belfast BT9 5AD

Best in Wales

Pizza Choice - WINNER
9 Shenley Road, Borehamwood WD6 1AA

Best in Scotland

Nawroz Restaurant - WINNER
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Best Young Chef

Ali Ekber Doymaz - WINNER
Kervan Restaurant





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4th British Kebab Awards (2016)

The 4th British Kebab Awards was a great success. Held in March 2016, the highly entertaining evening brought together numerous distinguished guests including politicians, journalists, businesspeople and community leaders. A large number of peers and MPs from various parties attended including the Labour Party

Leader Jeremy Corbyn MP, Sadiq Khan the Mayor of London, Dominic Grieve MP, Natalie McGarry MP, Siobhain McDonagh MP, Sharon Hodgson MP, Toby Perkins MP, Ruth Cadbury MP and Kate Osamor MP among others. The Spectator Magazine, The Mail on Sunday and other news outlets were also represented. Leading business

personalities such as the UK Managing Director of Just Eat Graham Corfield and Chairman of the Cobra Beer Partnership Lord Karan Bilimoria were present, as were BBC Radio 1 presenters Scott Mills and Chris Stark. Entertainment was provided in the form of a great performance from the X Factor stars and musical duo Two Shoes.



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Interviews with the Winners



Turkuaz Restaurant Resul Kaynak

"It's amazing, I came last year and this is my second time, I am so happy, I just can't describe my happiness right now, I hope we will come again next year and win another award."



Total Shopfitting Solutions Aykut Saglik & Turgay Saglik

"The British Kebab Awards is important because it's a gathering of all the businesses, it's not just for the kebab shops, it's about the suppliers and the people that fit the shops, like us. It's a really important gathering for businesses, for everyone."



The Best Turkish Kebab Mustafa Demir

"The kebab sector plays an important role in the British economy and also plays a very important role in the Turkish and Kurdish community. We as The Best Turkish Kebab have won for the third time in four years and we are very proud of it and proud to represent our community as well."



Food Stop Takeaway

"This kind of recognition is wonderful, it really makes our work worthwhile."



Sheesh Chigwell Colin & Christine Hunt

Colin: "It's so important as it is the fourth year now, with the Kebab Awards we realise how important kebabs are to communities across England. It's been bigger every year with more MPs."

Christine: "It's been fantastic, I came here for the first time three years ago, and it's got bigger and better, I love it."



Pizza Choice

Garip Demirci

"It's a superb event, the organisation is amazing, I'd like to congratulate Ibrahim Dogus with these amazing awards, I think it they will make a great contribution to the kebab sector as well, and I hope they will get even better."



The Sphinx

Errol Jenkins

"I'm absolutely delighted to win this award tonight, it means so much to us. Every year the British Kebab Awards gets better and better, this is the fourth year, so well done to Ibrahim and his crew."



The Meze Turkish Grill

"It's an honour to win such a great award, we are delighted."



Nawroz Restaurant Rebaz Mohammed

"I think that the event itself is very important, the British Kebab Awards have been growing over the last 4 years which is valuable to our community, for integration and for understanding how these small businesses are important to the food industry. Our own restaurant Nawroz is now establishing with the customers and has won the favour of local residents."



Istanbul Finchley Restaurant Suna Hurman

"Winning this is amazing, I am very proud of my team, the restaurant Istanbul Finchley deserved this award. I would like to thank our customers and also the British Kebab Awards, which are very, very important to get people to recognise the kebab industry in the UK."



Chnarok Restaurant

"We are so excited to win in this amazing competition across the country. It really is a privilege for us."



Mevan Restaurant

"We feel so privileged to have won this incredible award, many thanks to our customers for believing in us."



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Interviews with the Winners



Mez-opotamia Restaurant
Erol Coban

"We have tried so many times to get a British Kebab Award, and worked very hard to win. We've been in this business for the last 20 years and I'm delighted to see my new restaurant which opened in December last year have this great success."



Hazev
Gizem Sahan & Dervis Aslan
(on behalf of Onder Sahan)

"We are so happy that someone in our family has received such an important award, and we would like to thank Ibrahim and everyone for giving it to him."



Cappadocia Restaurant Kingston
Cemal Gizli

"I feel very grateful tonight and we at Cappadocia restaurant won an award because of our hard work, customer service and good food and I am proud of that."



Selale Restaurant

"We are so happy to see all our work coming together with this achievement. Thank you to the great British Kebab Awards!"



Curipza
Anam Yacoob

"It's an amazing atmosphere, everyone is together, communicating and connecting. Everyone gets a chance to meet business partners, supporters and everyone who is involved in the British Kebab Industry."

It's a really good chance for everyone to celebrate together and meet new people as well as recognise the success of all the businesses over the years."



Durum Restaurant
Bektas Kurt & Ozan Kurt

"The event organisation has been very good, and we say thank you very much to the British Kebab Awards. Our restaurant has been working for more than 15 years and we worked hard and won this award."



Kervan Sofrasi
Ali Ekber Doymaz

"I'm very happy about the British Kebab Awards, this great yearly event really made a name for itself. The awards promote higher hygiene standards in the kebab industry, and have something for everyone be they British or Middle Eastern. The atmosphere is great and I hope it will continue. The awards are amazing and I am very happy about winning one of them."



Kervan Sofrasi Restaurants
Gursel Aksu

"The British Kebab Awards is not only about kebabs, it aims higher, it celebrates restaurateurs, chefs and the various food they make including kebabs of many kinds. The awards are so important for society and communities, as they bring people from many circles, nations, ethnicities and cultures together."



Ace 4 Kebabs

"We are very proud of our outstanding contribution to the kebab industry. It gives us immense pleasure to see our efforts recognised. Winning this award has been a privilege."



Meze Mangal Bushey Heath

"It's such a great surprise to be given this award, especially as a new restaurant in our local area. We would like to thank the British Kebab Awards and most importantly, the people of Bushey Heath for voting for us."

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5th British Kebab Awards (2017)

Judging Panel



Nadhim Zahawi MP
Member of Parliament for
Stratford-on-Avon



Jonathan Reynolds MP
Member of Parliament for
Stalybridge and Hyde



Shany Gupta
Founder and C.E.O of
Duncan Lewis Solicitors



Dr Rami Ranger MBE
Chairman of
Sun Mark Ltd



Altan Kemal
Chartered Accountant and
founder of Alton & Co



Steve Turner
Assistant General Secretary
at Unite the Union



Mustafa Topkaya
Estate Agent &
Businessman



Zeren Wilson
Wine trader & head of the
food review website



Metin Pekin
Managing Director of
Paragon Quality Foods Ltd



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An Industry Worth Billions

Britain's kebab scene has thrived since its inception half a century ago. We look at how the dish first arrived and multiplied on these shores, and what Shakespeare would have made of it all.

We also present the findings of our ongoing in-depth research into the kebab industry, providing an up-to-date overview and figures.

Britain's kebab industry is vibrant, creative and continues to grow. In the last few decades, the dish has become part of our national culture and more than a million portions are sold to hungry customers every day.

Researchers:
Michael Daventry and
Timur Ekingen

MODEST BEGINNINGS IN SOHO

Perhaps the earliest Turkish restaurant in the UK was Istanbul Restaurant, which served huge meat and meze platters to customers visiting the tiny establishment in Soho, central London, during the Second World War. Occupied today by a Japanese restaurant, there is little left at 12 Frith Street to suggest there was once a bustling Turkish restaurant there, but photographs in the Imperial War Museum show it was a very lively place.

Soon after the war, the Istanbul was joined by Costa's Grill, a Greek-run business that served customers in Notting Hill, but it would be another generation before the famous doner kebab – the vertical slab of meat roasted for hours in front of an open fire – was introduced to the UK. The people credited with doing so are Çetin Bukey and Kojay Hüseyin, who opened

the Hodja Nasreddin Kebab House in 1966.

As a venue they picked Newington Green; at the time, it was an unassuming suburb, but has since become one of the most vibrant Turkish-speaking areas in the country. The Hodja Nasreddin's goal was to import a method of cooking and serving meat (doner) that had proved a resounding success in Turkey, Cyprus and Germany. It soon became an unmistakably bohemian spot for those seeking a different experience; Tom Jones and George Harrison were said to have been frequent visitors.

KEBABS FIT FOR A QUEEN

From Newington Green, shops serving doner kebabs have spread and multiplied. In the 1960s and 1970s, there was huge growth of these shops in East London, with kebab restaurants operated by the South

Asian community operating alongside those serving Indian and Bangladeshi cuisine.

By the 1990s, just about every major town in the country could say it had a stand of its own. Many are in Britain's most historical locations.

Stratford-upon-Avon, for instance, the birthplace of Shakespeare has a kebab shop. How far his birthplace has come since the 16th Century, when Shakespeare wrote works were sprinkled with anti-Turkish remarks, reflecting, perhaps, the sentiments of his time, when the very word "Turkish" had come to mean "cruel or barbarous". His native Stratford-upon-Avon today boasts a wide array of kebab shops!

Many other British hotspots offer fine kebabs in glorious settings.

In Blackpool, kebabs can be found nearly as readily as the traditional fish-and-chips. Vendors in Scotland's

capital offer fine views of Edinburgh's iconic castle. And Her Majesty Queen Elizabeth II has a choice of four outlets within walking distance of her home in Windsor.

Many have familiar names; "Istanbul Kebab House", "Best Kebab" or "Doner King" are emblazoned on storefronts across the country. Others operate under more unusual titles, such as Yum Yum Kebab.

A KEY PART OF BRITISH CUISINE AND A DYNAMIC INDUSTRY

Since their inception five years ago, the British Kebab & Retail Awards have been documenting the striking growth of the UK's kebab industry. Kebabs are now a £2.8 billion industry and are served in 17,000 shops around the country.

It isn't just Turkish or Kurdish shop owners plying the trade; Greek, Cypriot and south Asian vendors also dish up some of the best samples you can find anywhere.

To update our ongoing research into the kebab industry for 2017, we surveyed dozens of kebab producers, distributors and vendors in the UK. We found that manufacturers produce approximately 300 tonnes of lamb doner meat every day and 50 tonnes of chicken.

The majority of doner meat served in kebab shops is produced in the UK by more than 200 specialised manufacturers. Britain is a large exporter of doner meat: Italy, Poland



and even the Turkish expatriates' favourite Germany are destinations for our produce.

Nearly 1.3 million portions of doner kebabs are sold each and every day across the UK. The median price of a small kebab is £4.50; larger portions generally cost around £6.00.

As well as becoming a tradition in their own right, doner kebabs have also helped to sustain another British tradition.

LET THE CREATIVE JUICES FLOW...

Fish and chips has long been the UK's trademark takeaway meal. In the 1970s, it accounted for around three quarters of all fast food. That share fell away with the arrival of competing American, Chinese and Indian cuisines, but these days many fish-

and-chip shops boast a doner spit too. It gives customers a choice of meals and helps keep a fine British tradition alive.

Doner kebabs have also inspired a wave of creativity.

In Swansea, husband-and-wife team Stephanie and Simon Mills opened a chocolate kebab house. The dish is made by scraping shavings of pure chocolate from a rotating vertical cylinder, served on a pitta-style pancake.

The chocolate, for understandable reasons, is kept in a refrigerated unit rather than next to a burning fire. It is imported from a factory in Italy; the inspiration is undeniably Turkish.

Creative does not need to mean outlandish. British palates are helping to evolve the kebab scenes in ways that many would previously have thought impossible. London will soon play host to its first ever vegan kebab shop, for example, while vegetarians are already well catered for.

Among the fans of non-meaty kebabs is Jeremy Corbyn, the Labour Party leader.

"Vegetarian aficionado of kebab shops, I hope I'm still welcome," he told the audience at last year's British Kebab Awards.

"I'm always very pleased whenever I get to any kebab shop to enjoy a good falafel."



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Bira, the world's first ever beer for kebabs!

Launched in December 2016, Bira is the world's first ever beer created especially as an accompaniment to quality kebabs, grilled meats and BBQ meals. Developed by a master brewer and one of Britain's leading kebab restaurateurs, Bira goes perfectly with the flavours and spices used in the foods of the Eastern Mediterranean and Anatolia. Lovingly crafted over many months of hard work, Bira is certain to make a splash in the UK's burgeoning kebab restaurant scene.

Launched in London's fittingly grand Sheraton Hotel to an audience of friends and beer lovers alike, Bira has already been warmly received among Britain's kebab connoisseurs. The founder of Bira, Ibrahim Dogus, himself an experienced kebab restaurateur, made a speech to mark the momentous occasion, before the assembled crowd were the first lucky members of the public to get stuck into the innovative new beer. Bira can now already be enjoyed in several London restaurants with many more hopefully to follow.

Ibrahim is the founder of British kebab awards. He founded awards as a means of celebrating and recognising the fact that the kebabs being made and enjoyed in the UK are getting better and better all the time. In the same way that the Kebab Awards have been helping make kebabs better, now so does Ibrahim's latest addition to the kebab scene: Bira!

Millions of Brits enjoy Kebabs every day and the makers of Bira saw a gap in the market: there is no beer that is made especially for

kebabs. As people in this country are increasingly enjoying kebabs as a proper sit-down meal, it seems only right that they can enjoy a beer with it. Enjoying quality beer and kebabs are both great things about life in the UK; why not bring them together? These days, kebabs do not necessarily come in a falling-apart pita bread, late at night. They are enjoyed as a relaxed, sit-down meal with friends and family. Moreover, people's impressions of kebabs are



changing. They realise that they don't have to be unhealthy and greasy. Barbequing is actually a great way to cook meat, as it does not need oil, and these meals are typically



piled high with tasty salads.

On top of this, more and more kebab restaurateurs are going the extra mile to deliver truly excellent kebab meals. And it's not just the

tastes that make eating Eastern Mediterranean and Anatolian food so special, it is the relaxed and fun, yet dignified, atmosphere of this way of eating, something that really appeals to people in the UK. For these reasons, more and more Brits are choosing kebab restaurants as places to meet up and relax with friends. Bira is the perfect beer to have alongside these good times.

Bira has been brewed to go perfectly with the taste of grilled and barbequed meat, and in particular with the range of spices and seasonings used in preparing quality kebabs. Months of testing and tasting went into developing the special recipe that gives Bira its unique taste. Bira is a dry, very smooth lager, with barley notes and a strong body. It is a lager, a real Western European style beer, but it also draws on the influence of Turkish style beers as well. With its refreshing taste, it can of course be enjoyed with or without food!

The journey and taste of Bira reflect the journey kebabs have undergone in Britain. People from the Eastern Mediterranean and Anatolia who came to this country and made it their home brought some great traditions with them. They also adapted to the culture of the country that they now call home. We now enjoy truly authentic examples of this rich culinary tradition across the country, as the quality of restaurants continues to rise. Kebab restaurants have become institutions in towns across Britain. It is against this backdrop of kebab restaurants becoming truly part of British culture that Bira makes so much sense, combining different styles and tastes to make it the perfect beer to accompany the diverse culinary tradition of the Eastern Mediterranean and Anatolia,

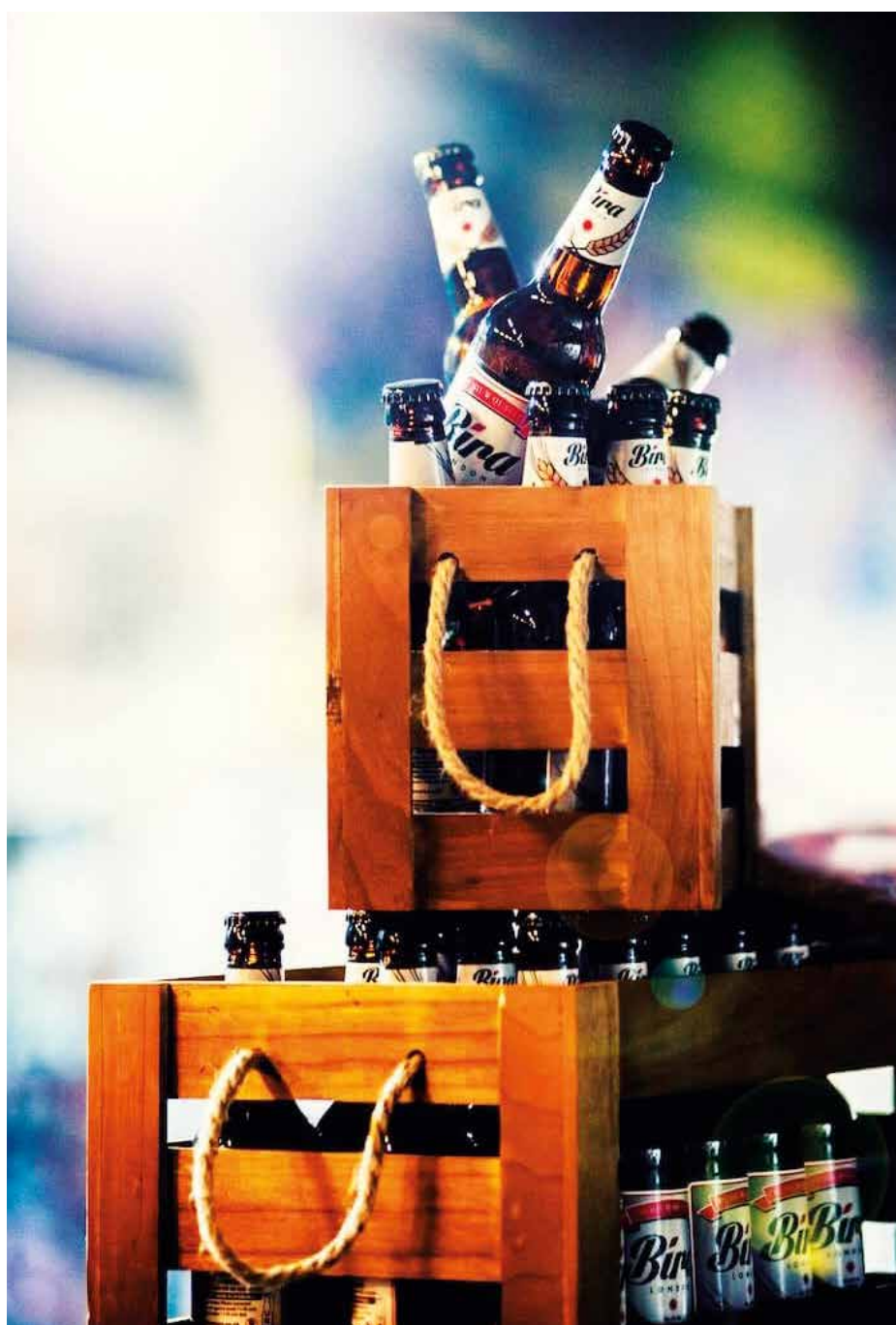
itself a mix of cultures and flavours.

Indeed, the mix of flavours in Eastern Mediterranean and Anatolian cuisine is the product of centuries of mixing and good living, something which the taste of Bira perfectly encapsulates. Its smooth taste gently eases you into a long evening of conversation, laughter and good food. In true Anatolian fashion, an evening with Bira begins with friends and loved ones, picking over delicate meze before moving on to sharing succulent kebabs, with the fun carrying on long into the night.

So, if you love kebabs and

Anatolian food, Bira is the beer for you. If you have a favourite restaurant or bar, where you would like to see Bira, encourage them to get in touch. If you own a restaurant, pub or bar, why not consider stocking Bira? We want to work together to improve the way we eat kebabs. This is the idea behind the Kebab Awards and the idea behind Bira: to encourage more and more people to make and enjoy truly great, British kebabs. Together we can make our food even more amazing.

Cheers!



An Ode to the Kebab

Zeren Wilson

bittenandwritten.com

My first kebab experience came when I was six months old. Transported in the mobile cot, I was popped under the table while my parents enjoyed their halep kebab, lamb shish, hummus and cacik (these the staples of many future visits), and absorbed the atmosphere and cooking aromas of this small restaurant for the first time. We returned time and again over many years to this favourite of ours, and eventually I earned my place at the table proper – the restaurant was called Hodja Nasreddin. It was many years later that I found out that this humble little joint, tucked away off Newington Green, is credited as being the UK's first kebab shop and restaurant, opening in 1966.

It's no longer there, having closed many years ago, yet I now feel kind of chuffed that my first experience just happened to have been where it all started in the 60s. There are now around 20,000 kebab shops in the UK, and the British appetite for the kebab is as enthusiastic as ever, with kebabs having something of a 'moment' over the last few years: kebabs are 'on trend', much beloved, and have cemented themselves firmly within British dining culture.

Growing up with a Turkish Cypriot mother gave me access to kebabs all year round (Nova Wilson took care of that, while rustling up the pilav rice), and we wheeled out the simple mangal into the garden often, opened up another bag of 'Big K' lumpwood charcoal, and fired up the grill. Winter or summer, it didn't matter: if we were in the mood, we would get some kebab action going. Lucky, lucky me.

Another favourite in the 1980s was another family owned restaurant,



Sultan Ahmet on Essex Road in Islington, where dad (English, converted to kebabs by mum) would grab a bottle of wine from the local Thresher's before we walked in. Even in the 80s, going out for a 'Turkish' would have still been a relatively rare occurrence for most of us in the UK – for us it was a regular fixture. This restaurant is also no more, but is still fondly remembered.

Seeing all things kebab related enjoying a real groove at the moment, seeing the enthusiasm of diners at the

mere mention of the word (my Twitter and Instagram posts featuring kebabs are always hopping with comments and 'likes'), is a sign that the kebab scene in the UK is perhaps healthier than it ever has been. It has penetrated the supermarkets, too, with kebabs popping up amongst new supermarket ranges, or as part of party food platters. I spot the influence in other high street food outlets too, a couple of chains adding the kebab in some form as part of the menu. How times have changed since Cetin Bukey opened Hodja

Nasreddin back in 1966.

We've even heard the term 'posh kebabs' bandied about, which is a compliment of sorts to the category, but at the same time one that makes me wince. The kebab was never meant to be posh – posh is not the destiny for the kebab. Meat cooked over fire, ain't posh. It's far better than that...

Cooking meat on some form of skewer has its origins from when the first sparks of fire started flying. The word 'kebab' is thought to come from the Persian (kabāb), via Urdu, Persian and Turkish. Etymologist Sevan Nisanyan offers that the word comes from the Persian 'to fry', with further roots of East Semitic origin also thought to be probable, with a meaning of 'char', 'burn', or 'roast'. He goes on to explain that the word was first mentioned in a Turkish script of Kyssa'i Yusuf in 1377. No need to give history the posh treatment.

It feels like the kebab taps into something primeval in all of us, the alchemy of grill and meat evoking associations and resonances that perhaps work on an unconscious level. This may be touching on the realms of psychobabble, but dammit, I kind of believe it.

It wasn't so long ago that the term 'kebab' had a bit of a wobble in certain circles, something of an image problem – it became associated (more often than not) with being the 'full stop' after a night of hectic boozing, the 'soaker upper' of pints of lager, the thoughtless late night snack of city centres up and down the country. Where are we now? In a far better place, and an industry that is genuinely recognised as a coherent entity, a collective of dedicated restaurant industry workers who are all contributing – in their own small way – to the reputation and significance of the kebab in the UK.

Mangal grills are all the rage, and more modern interpretations of the classic kebab experience are making themselves felt. The recent

opening of Yosma in central London is a significant marker, with chef Hus Vedat's attention to styling and plating, alongside the art of the grill which dominates the dining room. Other restaurants like Berber & Q, Arabica Bar and Kitchen, and Oklava are all pushing perceptions of where the kebab is now moving and how it's being presented.

Why now for this renewed love of the mangal? The original primary use of the mangal in Ottoman Turkey was for warmth, with any cooking being done as a secondary function. There are 19th Century accounts of sultans 'stretching their legs out

towards the mangal, to receive the heat up to their middle'. Now the word refers to both the event and the apparatus itself, a staple bit of kit in most Turkish households that is brought out throughout the year, even when it's raining, often consisting of nothing more than a small metal box on legs, like the one we have at home. Whatever the reasons, and wherever I may find another restaurant with a coal burning mangal, it's all something to be grateful for.

The journey from 1966 all the way to the British Kebab Awards is one to be celebrated. Fire up the grill, I'm ready for my next kebab.



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Media

The British Kebab Awards 2016 was held at Park Plaza Westminster Bridge Hotel on the 23rd March and saw Labour Party Leader Jeremy Corbyn, London's next potential Mayor, Sadiq Khan and many more local MPs and public figures feast the night away in the glorious juicy flavours of kebabs, and celebrate the creme-de-la-cremes of your local kebab shops and family run restaurants.

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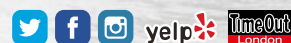


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