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British Kebab Awards 8th 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.



JUST EAT

Proud sponsor of the
British Kebab Awards
since 2013



The British Kebab Awards, now in its eighth year, aim to celebrate the cultural impact of the kebab, while recognising the economic contribution made by the often small, family-run businesses that make up the industry.

Today, kebab shops and restaurants are a crucial component of the nation's local economies and highstreets. And they're big business, with an estimated 1.3 million kebabs sold every day by over 20,000 outlets across the UK. These are supplied by around 200 local manufacturers, which sell around 2,500 tonnes of lamb and chicken a week, with a turnover in excess of £750m.

The continued success of the sector is down to hard work of entrepreneurs, chefs, waiters, pot washers and delivery drivers across the country. Often from immigrant backgrounds, their passion and dedication has given rise to a thriving industry, fusing a diverse cultural heritage with modern trends and innovations.

Thousands of nominations have been received from across the UK before being meticulously sorted into a shortlist of 15 categories. These finalists, and the eventual winners, are selected by our judges, who are a vital component of the validity and robustness of the results. Comprised of experts

from the industry, politicians, and journalists, the judging panel takes a number of key aspects into consideration – rewarding hygiene rating, high-quality ingredients, value for money, innovation, customer service and, of course, popularity with the public.

Our winners represent the very best that this highly competitive industry has to offer. But beyond individual excellence, kebabs have become a Great British institution – a true cause for shared celebration.

British Kebab Awards

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The Kebab Awards celebrate the Kurdish and Turkish people and all other communities who are the backbone of the industry. Many of them immigrants to this country. Immigrants are the people who put the Great into Great Britain.

Ibrahim Dogus

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

At the British Kebab Awards, we celebrate not only the kebab's rightful place of one of the nation's favourite foods, but also all the hard-working people who make it happen: investors and entrepreneurs, cooks and chefs, servers and riders, waiters and washers. All of the people who work hard, get up early, stay up late, and keep on smiling. Truly the heroes of our culinary tradition.

In each of the previous years I have said how important kebabs are to our local economy. How the kebab industry creates wealth and jobs, providing an entry point into the labour market. That they are part of the glue holding communities together, how they are the light that never goes out on the high street. How kebabs are the national dish, enjoyed by millions of people.

Now, I have some hard evidence to make the case for the kebab.

We asked the survey company Survation to ask people about kebabs. They surveyed over a thousand people, and you can find all the results on page 42-45.

We also recognise the value of the takeaway industry to the UK economy: The public spent £9.9bn on takeaways in 2018,

with spending predicted to grow to £11.2bn by 2021.

The Takeaway Economy Report also reveals that spending on takeaways across the UK supports 231,350 jobs – with 41,000 new jobs created since 2009. And our industry is an innovator - almost 35,000 establishments now use online apps, and nearly three-quarters (72%) of takeaways surveyed say these have been positive for their business. And takeaways are increasingly catering for consumer demand for healthier options, with 73% offering smaller portion sizes, 65% offering lower fat and 59% offering low salt options. Most (88%) view being a valued part of the local community as important or very important. More than two-fifths are actively involved in community-based activities – of these, 62% sponsor local events or sports teams, and 61% provide food to charities, care homes or for local events.

But most important, are the people who make all this possible, the people for whom we began the Kebab Awards.

Immigrants bring the fresh ideas, new businesses, and aspiration to our country. Immigrants work hard, pay their taxes, serve their

communities, put down roots and breathe life into the nation. The Kebab Awards celebrate the Kurdish and Turkish people and all other communities who are the backbone of the industry. Many of them immigrants to this country. Immigrants are the people who put the Great into Great Britain.

So let's celebrate immigration, let's celebrate immigrants, no matter where they come from.

It's not where you're from, it's what you bring that matters.

It's what you do that matters.

It's where you're heading that matters.

And after Brexit, let's hope we don't become closed off and frightened as a nation, hiding behind the English Channel. Because that's never been part of our story, that's not who the British people are. I just hope the divided nation can come together after Brexit and unite once again around what makes us great.

 @IbrahimDogus

 @IbrahimDogusLabour

 @IbrahimDogus



Andrew Kenny

UK Managing Director for Just Eat

These awards have become an iconic night in the takeaway sector and quite rightly shine the spotlight on the thousands of independent Turkish, Kurdish and Kebab restaurants that are making an invaluable contribution to both their local communities and the UK economy.

It's a great honour to once again be sponsoring the British Kebab Awards.

These awards have become an iconic night in the takeaway sector and quite rightly shine the spotlight on the thousands of independent Turkish, Kurdish and Kebab restaurants that are making an invaluable contribution to both their local communities and the UK economy.

The enormous popularity of shishes, shawarmas, doners and koftas reflect the kebab industry's unwavering popularity and its established position in the fabric of British culture.

Nonetheless, we know that running a small, independent

restaurant business is not without its challenges. That's why at Just Eat we continue to play a vital role supporting the British Takeaway Campaign, bringing together the whole takeaway sector to provide a unified voice in tackling these challenges head on.

We want to ensure the sector continues to thrive, and in order to do so we need to address the shortage of skilled labour. Government must support the upskilling of young British people by bringing forward the Catering & Hospitality T-Level to ensure future economic growth of the sector.

Additionally, our new immigration system should recognise the demand for skilled

chefs, ensuring their inclusion on the shortage occupation list, as designated by the Migration Advisory Committee.

None of us want this sector being left behind, so we're working hard collaboratively to innovate - with restaurants, with government, with industry bodies - and to come together as a force for good.

On behalf of Just Eat, I would like to congratulate both Ibrahim for making the British Kebab Awards a huge success, and wish each and every one of the finalists here tonight the very best of luck.

JUST EAT

Proud sponsor of the
British Kebab Awards
since 2013



We look forward to continuing to work in partnership with the kebab restaurant industry, as we continue to increase our knowledge of how we can better support this favourite of the British high street.

Horácio Cal

Director for the Ice Cream Out of Home Business,
Unilever UK

We are delighted to be part of the 2020 British Kebab Awards for the 2nd year running. Alongside our partnership we are dedicated to continuing to support the kebab restaurant industry.

As our partnership grows stronger, the number of independent kebab restaurants are realising the value of offering Unilever ice cream is growing every year. They provide some of our most loved ice cream brands available for every occasion; Magnum and Ben and Jerry's – the number one dessert option in the UK*.

Adding ice cream as an option for Restaurant & Take Away is an easy way for kebab restaurants to increase the average order value without cannibalising the savoury offering. What's more, packaged ice cream does not require any preparation time, has zero wastage, easy to deliver and offers a great cash margin – whilst offering customers the perfect dessert to finish their kebab meal.

We look forward to continuing to work in partnership with the kebab restaurant industry, as we continue to increase our

knowledge of how we can better support this favourite of the British high street.

For further information feel free to visit Ben and Jerry's Website www.benjerry.co.uk to learn more about our brand, or alternatively, if you would like us to arrange a visit from one of our sales representatives to support you on this journey, please check out our 'contact us' section.

Peace, love and ice cream!



*Nielsen, GB Total Dessert market, Value sales, MAT Sept 2019



It is this sense of community that has supported Cobra and the kebab industry, resulting in the success we both enjoy today. By having strong relationships, we can move further forward, together.

Lord Karan Bilimoria

Founder and Chairman of Cobra Beer

We are so proud to be sponsoring the British Kebab Awards, once again. Cobra has always had a special relationship with the kebab industry, and our support for both the awards and the industry is ongoing.

Having founded Cobra Beer in 1989, long before the rise of craft beer, I wanted to create a beer with the smoothness of an ale and the refreshment of a lager combined. In other words, a beer that was Brewed Smooth for All Food.

Cobra's smooth mouthfeel and finer bubbles make it the perfect serve alongside all types of kebab. It is this harmonious pairing that has formed such a strong relationship between Cobra and the kebab industry over the years. Only the finest natural ingredients are used in the production of Cobra Beer, including barley malt, rice, maize, wheat, and three varieties of hops, resulting in Cobra Beer now being the best-selling beer in Indian restaurants in UK, as well as one of the strongest and best-known brands in the world beer category in the UK.

Despite our success, it is an unavoidable truth that the restaurant industry has huge challenges. The hospitality industry is a fantastic one, and we need to champion the industry's sense of community now more than ever.

Cobra's success is thanks to the restaurant industry's support, of which the kebab industry has played a vital role, and we want to give back as much as we can, which is why we have founded the Cobra Collective. At Cobra, we have always tried to be innovative and creative, and it is with this innovative spirit that we have created this brand-new initiative to support the restaurant industry in the UK.

The members of the Cobra Collective are experts with huge experience, and it is the sharing of their skills and experience within the restaurant industry, alongside mentoring other, often young, restaurateurs, that the Cobra Collective strives to benefit the whole restaurant industry in the UK. With the ongoing support of the kebab industry, and those that helped make Cobra what it is today, we believe that the Cobra Collective is our chance to partner to our mutual success; the Collective is by the industry, for the industry.

It is this sense of community that has supported Cobra and the kebab industry, resulting in the success we both enjoy today. By having strong relationships, we can move further forward, together. We believe that if you want to go fast, go alone, and if you want to go far, go together. Let's come together to talk to each other, share ideas together, be role models for those who are new to the industry and provide a voice of guidance to a network of passionate individuals who share this industry with us all. The Cobra Collective strives to inspire people: chefs, bartenders, sommeliers, front of house, entrepreneurs and restaurateurs alike. Our founding members reflect this variety in experience: Monica Galetti, Andrew Wong, Nisha Katona, Alexandra Dudley and Molson Coors's own Ed Hughes are providing the opportunity to fast track career plans through access to their collective expertise, and I encourage you all to engage with this initiative so that we continue our support of the kebab industry.

On behalf of everyone here at Cobra, I would like to thank you for your years of support. The kebab industry is one which is close to our hearts, and I look forward to celebrating our future success, together.



Rt Hon Theresa May

Former Prime Minister and Conservative Party MP for Maidenhead

I am pleased to provide a message for this year's British Kebab Awards.

We believe in the UK food and drink sector, and think that it makes an important contribution to growth in the UK economy. This includes the restaurants, takeaway food outlets and the suppliers that provide their ingredients.

The kebab industry is thriving, and its popularity is owed in no small part to the talented restaurateurs and chefs who are being nominated for and receiving awards this year.

I would like to congratulate all the winners and nominees and wish you all the best for another year of success.



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 £2.8 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 award ceremony - my particular congratulations to all the award winners. And I wish you all another superb year ahead."



The Cobra Collective is an exciting new initiative designed to drive growth within the UK's restaurant industry.

The initiative is being led by a group of successful restaurant industry entrepreneurs, including Founder and CEO of Cobra Beer, Lord Bilimoria, Entrepreneur and BBC One's MasterChef host Monica Galetti, Michelin-starred Chef Andrew Wong, Restaurateur Nisha Katona MBE, Content Creator Alexandra Dudley and Beer Sommelier Ed Hughes.

These knowledgeable and successful individuals are working together for the forthcoming year on a programme of inspiring masterclasses, workshops and 'how to' videos, developed to support existing restaurant owners and entrepreneurs at what is a turbulent time for the hospitality sector.

To find out more and get involved, email us at: cobra@saucecommunications.com, or follow us on Instagram @Cobra.Collective

Cobra Beer is proud to sponsor the 2020 Kebab Awards.



drinkaware.co.uk for the facts



Sadiq Khan

Mayor of London

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

London has a thriving hospitality and restaurant trade, and these awards highlight the importance of the kebab industry’s contributions to the city’s culture

and economy. London is open to world’s best cuisine, the world’s best chefs and to the world’s best kebabs.

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



Rt Hon Priti Patel

Home Secretary
and Conservative
Party MP for Witham

“It is a great pleasure to congratulate all the participants in, and winners of, this year’s British Kebab Awards. This £3 billion industry is a major jobs and wealth generator, providing over 200,000 jobs in 20,000 restaurants. This is also an industry which is responding positively to the challenges of our times, including a greater focus on healthy-eating.

Through the industry of its restaurateurs, the kebab has become as established a national dish as chicken tikka masala! I commend everyone who has made this possible.”



Rt Hon

John McDonnell

Shadow Chancellor of the
Exchequer and Labour
Party MP for Hayes

“The kebab has become an essential ingredient in the British diet enjoyed immensely by so many of us.”



Rt Hon

Michael Gove MP

Chancellor of the
Duchy of Lancaster and
Conservative Party MP
for Surrey Heath

“It is great to see the British Kebab Awards showcasing some of the UK’s most creative and innovative culinary talent at this year’s ceremony. Across the country, kebab businesses play an important role in making our

food and drink industry a success story – supporting thousands of jobs and boosting the economy. I’d like to wish all of the awards nominees the best of luck for the ceremony and every success in the coming year.”



Rt Hon Damian Green

Conservative Party 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 £2.8 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 Angela Rayner

Shadow Secretary of State for
Education and Labour Party
MP for Ashton-under-Lyne

“The kebab industry is an integral part of modern British culture and the night time economy in almost all of our towns and cities.

I congratulate all of the nominees for awards and for the contribution that they make to our economy and society.”



Dawn Butler

Shadow Secretary of State for
Women and Equalities Labour
MP for Brent Central

“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 £2.8 billion to the UK economy, it is fair to say the kebab industry is one of if not the nation’s favourite food institutions.”



Rt Hon Diane Abbott

Shadow Home Secretary and Labour Party MP for Hackney North and Stoke Newington

“Congratulations to the nominees and winners of the 8th British Kebab Awards. As Shadow Home Secretary and MP for Hackney North and Stoke Newington, I am delighted to lend my support to hardworking people of the kebab industry across the country and in my

constituency. I commend the work of the British Kebab Awards which have grown remarkably since its inauguration in 2013. The awards highlight the best in the kebab industry which contributes 2.8 billion to the UK economy and celebrate the diversity of our country.”



Rt Hon Karen Bradley

Conservative Party 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 Chris Grayling

Conservative Party 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.”



Rt Hon Andrew Gwynne

Shadow Secretary of State for Communities and Local Government and Labour Party MP for Denton and Reddish

“These awards are a brilliant way to celebrate the success of these fantastic small businesses located across the UK. The contribution made by the Turkish, Kurdish and many other communities that make up the kebab industry in

Britain are truly special, and I hope the British Kebab Awards go from strength to strength.”



Rt Hon Sajid Javid

Conservative Party MP
for Bromsgrove

“Congratulations to all the nominees at this year’s 8th British Kebab Awards. This industry plays such an important role in creating jobs and generating economic growth. The community spirit

at its core, which adds so much to our cultural landscape, is built on the hard work of the staff. I’d like to pay tribute to those individuals and applaud their achievements.”



Rt Hon John Howell

Conservative
Party MP for Henley

“I know from the excellent kebab van in Thame in my constituency – Atalays Kebab Van – how popular and how much appreciated kebabs are.

They contribute to the life of small market towns and are a great British success story.”



**Rt Hon
Sir David Amess**

Conservative Party MP
for Southend West

“Many many congratulations to the Centre for key Studies for once again organising the British Kebab Awards. It is an opportunity to celebrate the hard work and culinary skills of so many Turkish and Kurdish people. My constituency is no

tion to the rule that Turkish people work ly hard, play a full part in the lives of our towns and provide us with wonderful food. I send my best es for an enjoyable and successful evening.”



**Rt Hon
Nadhim Zahawi**

Parliamentary Under-Secretary
Department for Business,
Energy and Industrial Strategy
and Conservative Party 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 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
Marsha de Cordova**

Shadow Minister for Disabled People and Labour Party MP for Battersea

"I would like to extend my congratulations to all nominees and winners at the 2020 British Kebab Awards. I know what a valuable contribution the

kebab industry makes to our economic, cultural, and social life. I hope the Awards this year are successful yet again."



**Rt Hon
Catherine West**

Labour Party MP for Hornsey and Wood Green

"I am thrilled to send this message of support for the British Kebab Awards. I am proud that in Haringey we have some of the best kebab restaurants in the country,

and I wish them all my luck for this year's awards. Finally, I am delighted to see this fantastic event go from strength to strength over the years- long may it continue!"



Rt Hon Chi Onwurah

Shadow Minister for Industrial Strategy and Labour Party MP for Newcastle upon Tyne Central

"I am looking forward to this year's British Kebab Awards and am proud to celebrate all that is best in kebab restaurants and takeaways. The kebab shop is a staple of every town and city centre across the UK and the sector plays such a vital role economically and culturally. Newcastle, in particular,

is home to many great kebab shops and our 2019 Christmas lunch was in one of them. Good luck to everyone taking part and congratulations to the winners and nominees."



Rt Hon Alex Sobel

Labour Party MP for Leeds North West

"I am delighted to support the Awards again and to see the evolution of the Awards with a new Sustainability Awards. It's great the industry are thinking about sustainability whether it

be reducing plastic use or switching to renewable energy or sustainable food suppliers this can only lead to one winner – our planet."



Rt Hon Pete Wishart

Scottish National Party Shadow Leader of the House in the House of Commons and MP for Perth and North Perthshire

"It is my great pleasure to congratulate all those nominated for the British Kebab Awards. The kebab industry plays a vital role in our night time economy and I am pleased to see those outstanding

outlets celebrated in this way. I look forward to seeing the British Kebab Awards go from strength to strength."



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Kebabs from around the world



Adana Kebab

Named after the city of Adana in the south-east of Turkey, the Adana kebab is made of hand-minced meat, mounted on a wide iron skewer and grilled on an open barbeque. It is generally made 'hot' by the addition of spicy green capsicum.

Doner Kebab

Layers of meat are stacked vertically, rotating as they cooked. The outer cooked layer is sliced off and in India it is sold as shawarma. Originating in northern Anatolia, the vertical rotisserie was invented in the 19th-century Ottoman Empire. It is one of the most commonly found forms of kebab in the West.



Shish Kebab

The Turkish/Kurdish shish kebab is a popular meal of skewered and grilled cubes of meat. It is similar to or synonymous with a dish called shashlik, found in the Caucasus region. It is traditionally made of lamb but there are also versions with beef or veal, swordfish and chicken.

Shami Kebab

The Shami has Syrian connections. The old name of Syria was 'Bilad-al-Shaam' and Syrian cooks invented this kebab in Mughal royal kitchens with secret ingredients of chickpeas and eggs included in the minced meat mixture.



Kakori Kebab

This kebab derived its name from the famous Kakori conspiracy of 1925 against the British Raj during the Indian Independence Movement. A much softer version of the normal seekh kebab, these are known for their tenderness and aroma, generally served with bread.



“The Best Dessert Option”

Ben & Jerry's is committed to helping local restaurants and takeaways grow their businesses by increasing basket size and average order value!



Emin Yalcin
Batman Grill, Hastings

“After we started listing Ben & Jerry's in 2019, I realised how effective it is in our dessert options as it doesn't require extra labour & cooking time. This also helped me to increase my overall average order value as customers already know this brand well. Now I list Ben & Jerry's in the majority of my meal deal combos - this was a smart move”



Burra Kebab

A delicacy in Delhi - the amply marinated 'chop' piece is used in this kebab. It is typically mutton that is tender, spicy and smoky. It is a common component of a carnivorous Mughlai feast.

Seekh kebab

The Seekh kebab originates from the Indian subcontinent. It can be made with any type of minced or ground meat mixed with Indian spices.



Patthar ke Kebab

A delicacy coming from Hyderabad, India, cooked on stone slabs with marinated slices of mutton deriving a unique flavour.

Chapli Kebab

Originating from Pakistan, and also known as a peshawari kebab, the Chapli is now an extremely popular shallow fried dish in Afghanistan.



Vegetarian Kebabs

Paneer tikka kebabs are made of charred bell peppers and onions, which help to balance out the richness of the paneer in these colorful vegetarian skewers.

The Hariyali kebab is an Indian vegetarian kebab prepared using lentils and spinach

Suya Kebab

A popular spicy meat kebab enjoyed by many across West Africa. Originally from Nigeria, this kebab has tastes of peanuts and spicy pepper and is sold by street vendors as a snack or entire meal.





Chuanr Kebab

Originating in China the chuanr kebab is the most popular Xinjiang dish in China. Chunks of mutton or mutton fat are pierced on skewers, grilled on a coal-fired barbecue, and served with cumin and chilli paste. Across Xinjiang, and neighbouring regions, the mutton fat is valued equivalent to or more than the meat itself, as it provides energy during the harsh winter months. It has also become a popular street food all over north and west China.

Souvlaki Kebab

Popular in both Greece and Cyprus souvlaki resembles the Turkish shish kebab, but is usually made with pork. Souvlaki consists of small skewers of meat, barbecued, then served plain, in a pitta sandwich, or with salad.



Halabi Kebab

Named after the city of Aleppo (Halab), the Halabi kebab is served with a spicy tomato sauce and Aleppo pepper, very common in Syria, Lebanon and the Galilee region in northern Israel.

Stonner Kebab

A Scottish take on the doner kebab. The stonner kebab is pork sausage wrapped in strips of doner meat, coated in two layers of batter, and then deep fried.



Galawati Kebab

This kebab originates from 19th Century India. Nawab Wajid Ali Shah the tenth had terrible teeth and commissioned a kebab so tender that it melts in the mouth. His cooks created a tender patty made with minced meat and a variety of spices, with raw papaya as the secret of softness.

Tandoor Kebab

Lamb pieces (sometimes a whole lamb) are baked in an oven called a tandoor, which requires a special method of cooking for hours. It is a Turkish and Kurdish delicacy usually served with bread and raw onions.





The Kebab Alliance

By Ibrahim Dogus



This January, leaders from across the kebab industry met in Westminster to share their vision for the future. A future in which the Great British kebab industry continues to thrive, raises standards still further, and speaks with a united voice to consumers and decision-makers.

I was humbled to speak to the packed room of retailers, suppliers, restaurateurs and delivery services in attendance. It is time, we agreed, for this

industry to make itself heard!

Kebabs make a multi-billion-pound contribution to the British economy every year, while providing hundreds-of-thousands of jobs, right across the country. Any industry of this importance needs and deserves a voice on their side in Westminster. That voice is the Kebab Alliance.

Now that the UK has left the European Union, it is more important than ever for industries to unite and co-operate. Regulation and legislation will continue to take shape over months and even years. Whenever rules change, there are winners and losers. The Kebab Alliance is determined to keep this industry winning, through Brexit and beyond.

Uncertainty isn't confined to Brexit, either. The kebab industry

relies on such an extensive supply chain that shocks can come from almost anywhere, often with little or no warning. In the past, the industry hasn't had the unity and resilience it needs to act decisively. When the next challenge appears the Kebab Alliance will be there, in both the press and the corridors of power.

Reacting to future events doesn't mean waiting around though. At our founding meeting in January, industry leaders determined to be proactive on the range of issues which impact us all, whatever connection we have to kebabs. We have an exciting programme of activity to look forward to through 2020 and we hope you will join us in our journey.

The work of our founder-members begins immediately, taking a





positive agenda to policymakers and the public, on behalf of the industry. The British public is in love with kebabs, but we can improve perceptions even further. The Kebab Alliance will highlight the nutritious meals, crafted with high-quality ingredients, that the industry supplies to homes and highstreets every single day.

We must also cherish this industry's history, because kebabs represent everything we treasure about multicultural Britain: traditional cuisines, accompanied with exciting innovations, created and enjoyed by people from around the world.

The Kebab Alliance is committed to protecting the industry's past while also securing its future. We have incredible stories to tell, about where we're from and where we're going – the time has come for people to hear them.

The Kebab Alliance will draw together all of those who wish to see this industry succeed, particularly through the promotion of high training standards. The kebabs we know and love have been on a long journey; from the Ottoman Empire to Berlin, every step has refined the craft used by kebab-makers today. We must celebrate the artisans of this British industry, as well as the dishes they

craft and serve with pride.

Of course, the consumer is king in this most competitive of marketplaces. The streets of British towns and cities now boast cuisine from practically every nation and culture in the world. Where favourite staples such as kebabs, pizza or fish and chips once dominated, we now see offerings of Mexican burritos, Korean BBQ and an endless range of others. One thing that never changes, however, is the customer's demands for high standards.

For this industry to continue to thrive, the experience of purchasing a kebab must be synonymous with high standards. Perhaps the most important aspect of this is in hygiene. An outlet's score in cleanliness and food-preparation standards sets the tone for consumer opinion, both of that store and the wider industry. The Kebab Alliance

will accredit those outlets that achieve the standards this industry believes in.

We will also act to protect the sophisticated supply chain which this industry relies on. In today's global economy ingredients are sourced from around the world, to ensure the customer gets the best possible experience in taste and value. Any friction or disruption to these supply chains can hit business owners hard.

The Kebab Alliance, as the voice of industry, will demonstrate to decision-makers in no uncertain terms just how vital frictionless trade is to our members. As rules and regulations are redrawn post-Brexit, we will fight this industry's corner, on everything from immigration to imports.

Advocacy like this needs voices; voices of experience and passion. That is why I am asking you to join our cause. Together, we can celebrate our past, improve our present and safeguard our future.

Together, we can give our industry the recognition and influence it deserves.

Together, we are the Kebab Alliance.



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Fun Facts About Kebabs

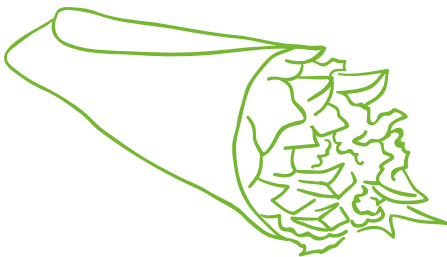


The first kebab was recorded by Homer in 1180 BC

In the Iliad, Homer describes Achilles meeting Odysseus on the warm shores of the Aegean sea: 'He put down a great meat-block in the light of the fire...placed on it the meat of a sheep and a fat goat...cut into joints...then chopped it fine and threaded the pieces on spits. When the fire had died down, he spread the spits above the fire, and when it was roasted they took bread and served the meat.'

The longest kebab ever measured 1.27 miles

The longest kebab measures 2047.47 m (1.27 miles) and was achieved by the ArcelorMittal Newcastle Works in celebration of the company's annual Community Day, in Newcastle, South Africa, on 17 October 2008. 40 teams took two days to prepare the traditional South African Kebab, known locally as a Sosatie.



Germans eat the most kebabs

The Germans are credited with eating the most doner kebabs, with an average of 2.2 million being consumed every day. They are particularly popular in Berlin where there is a large Turkish/Kurdish community.

The heaviest kebab in the world weighs 634 stone

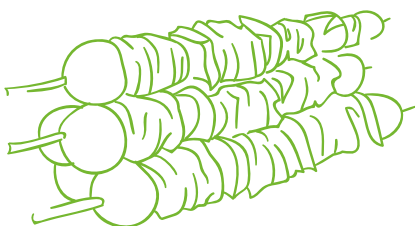
The largest skewer of kebab meat weighed 4,022 kg (8,866 lb 15 oz) and was achieved by Zith Catering Equipment LTD and the Municipality of Pafos (both Cyprus) in Pafos, Cyprus, on 31 December 2008.

Brits love kebabs more than the Oscars!

In 2017 the British Kebab Awards were held on the same night as the Academy Awards and trended higher on Twitter than the Oscars for the UK.

The most expensive kebab in the world will cost you £925

The most expensive kebab in the world can be found in London's Canary Wharf quarter where chef Önder Şahan has developed an exclusive recipe using only the most decadent of ingredients. The highest quality Japanese Wagyu beef is used in combination with the best french morel mushrooms and a 25-year aged Modena balsamic vinegar costing £185 for a 10cl bottle.





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7th British Kebab Award Winners 2019



Best Kebab House in Northern Ireland

WINNER:
Chaska Enniskillen



Best Kebab House in Scotland

WINNER:
Ada Restaurant



Best Kebab House in Wales

JOINT WINNER:
Golden BBQ



Best Kebab House in Wales

JOINT WINNER:
Wales Kebab



**Best Kebab Restaurant
in North and West London**

WINNER:
Testi Restaurant



**Bira Best Kebab Restaurant
in South and East London**

WINNER:
Lara Grill



Big K Best Kebab Restaurant Regional

WINNER:
Alim-Et Restaurant



Ben & Jerry's Best Newcomer Restaurant

WINNER:
Doner & Gyros Aylesbury



Alton & Co Best Takeaway in London

WINNER:
Archway Kebab



Best Takeaway Regional

WINNER:
Masters Kebabs



Booker/Makro Best Value Restaurant

WINNER:
Veyso's Romford



Duncan Lewis Chef of the Year

WINNER:
Ahmet Kabayel / Pircio



Young Chef of the Year

WINNER:
Bekzod Khamrakulov / Hazev



Quando Customer Satisfaction

WINNER:
Uni Kebab



Cobra Fine Dining Restaurant

WINNER:
Skewd Kitchen



Kebab Van of the Year

WINNER:
Ahmed's Bar-B-Q



Just Eat Best Delivery

WINNER:
Batman Grill



Sustainability Award

WINNER:
I Am Doner

8th British Kebab Awards 2020 Judging Panel



Steve Turner

Steve Turner is Assistant General Secretary at Unite the Union. His responsibilities include the development of the union's international and political work alongside Unite's community and young member strategies.



Mazlum Demir

Mazlum Demir is the executive chef and owner of North London, fine dining restaurant Skewd. He has been the winner of the coveted Chef of the Year prize for the past 2 years.



Ash Sarkar

Ash Sarkar is a British journalist and political activist. She is a senior editor at Novara Media and teaches at the Sandberg Institute in Amsterdam.



Samson Sohail

Samson Sohail has been working with Cobra Beer for the last 25 years. He has been instrumental in the success of Cobra's reputation as the best beer to complement food and as one of the most loved beer brands in the country.



Asa Bennett

Asa Bennett is a political journalist who has been writing for the Daily Telegraph since 2015. He previously worked for Huffington Post UK and Prospect magazine.



Joanne McCartney AM

Joanne McCartney is the Deputy Mayor of London. She was elected as the London Assembly Member for Enfield and Haringey in June 2004.



Shany Gupta

Shany Gupta is founding director and C.E.O of Duncan Lewis Solicitors, whose ethos of "giving people a voice" has seen it grow from one office in Hackney to a nation-wide operation.



Angus MacNeil MP

Angus MacNeil is the Scottish National Party Member of Parliament for Na h-Eileanan Siar and has held the position since 2005. He is also the current chair of the International Trade Select Committee.



Maurice Abboudi

Maurice Abboudi is executive director at K10. An experienced restaurant operator and developer, he is an investor on the BBC's My Million Pound Menu.



Nadhim Zahawi MP

Nadhim Zahawi is a British Conservative Party politician who has been the Member of Parliament for Stratford-on-Avon since 2010.



Jennette Arnold AM

Jennette Arnold OBE AM has been a member of the London Assembly since 2000. Initially a London-wide member, since 2004 Jennette has represented the North East London constituency of Hackney, Islington and Waltham Forest.



David Galman

David Galman is the Sales Director at Galliard Homes, the largest privately owned residential property developer in London. David joined Galliard at its start in 1992 and has been selling real estate for over 35 years with an impressive portfolio of repeat buyers.

**Mustafa Topkaya**

Mustafa Topkaya has more than 40 years experience in the hospitality and catering sector, and is a pioneer of the kebab restaurant business having opened his first shop in 1984. He now runs several successful restaurants and has continued to lead the industry through the introduction of several modern innovations.

**Altan Kemal**

Altan Kemal is a Chartered Accountant. He came to the UK in 1973, graduating in Business Management before qualifying and working in accountancy. He subsequently founded his own firm of accountants in 1983, namely Alton & Co.

**Carolyn Harris MP**

Carolyn Harris is the Labour Member of Parliament for Swansea East, first elected in May 2015. She is also the Deputy Leader of Welsh Labour.

**Mike Theodorou**

Mike Theodorou is one of the directors of Big K Charcoal Ltd. He has over 23 years experience supplying quality restaurant grade charcoal to the kebab industry nationwide. Big K Products is a family run business first started by Mike's grandfather Theodoros Kleanthous in 1964, so Big K know a good kebab when they see one!

**David Warburton MP**

David Warburton is the Conservative Party Member of Parliament for Somerton and Frome and has held this position since the 2015 General Election. Prior to entering politics, he was keen businessman notably, the founder, chief executive and chairman of Pitch Entertainment Group and taught and composed music.

**Darren Bown**

Darren Bown is Sales Director for Booker. Darren has been in food wholesale for over 30 years in a variety of roles. He is also a former judge on British Takeaway awards and enjoys visiting customers and spending time understanding their business.

**Lucy Horobin**

Lucy Horobin is host of host of the Heart Dance drive time show and former presenter of the British Kebab Awards.

**Lloyd Russell-Moyle MP**

Lloyd Russell-Moyle is the Labour Party Member for Parliament for Brighton Kemptown and is Shadow Foreign Office Minister for the Americas, Overseas Territories and East Asia.

**Nigel Streeter**

Nigel Streeter is Managing Director of Ace4Kebabs, leaders in the kebab Industry, with a real passion for meat. Ace4Kebabs has been manufacturing doner kebabs for the past 25 years, and both import and export all lamb products.

**Anoosh Chakelian**

Anoosh Chakelian is Britain Editor at the New Statesman, where she has worked for over five years. She specialises in writing features about British politics, policy and social affairs, interviews high-profile public figures, co-presents the New Statesman weekly politics podcast, and runs the "Crumbling Britain" series on the impact of austerity. She was previously Deputy Editor of Total Politics.

**John Elliott**

John Elliott is Operations Manager at ACE4Kebabs, with over 30 years experience in the meat industry. His interests are primarily in adding value and value engineering concentrating mainly on manufacturing meats and ready meal applications.

**Tony Manconi**

Tony Manconi is an experienced chef and restaurateur. He runs a number of restaurants across London specializing in Mediterranean cuisine.

Judges Select Shortlist for 2020 Awards

Monday, the 3rd of February saw the first judges meeting of the British Kebab Awards 2020.



Topping the agenda was the difficult task of selecting a shortlist after nearly 4000 members of the public nominated their favourite kebab. Over a first course of cold and warm meze, the judges whittled down each category, taking into account reputation, hygiene rating, online scores and nominations from local politicians, with only one or two moments of controversy.

With the shortlist settled, each judge has been assigned a category and issued with a coveted BKA ID



to begin visits, assessing potential winners on criteria from food quality and ambience to vegetarian / vegan friendliness.

That said, the Great British public are set to have the decisive say. The announcement of the shortlist begins the last round of voting ahead of our final judges meeting on the 24th of February, where the winners of the much coveted British Kebab Awards will be chosen for 2020.

8th British Kebab Awards 2020

Full Shortlist

Best Kebab House in Northern Ireland

Grab a Kebab

9 Dromore Road, Omagh BT78 1QZ

Lahore Kebab House

Unit 1 Conway Building South Street, Newtownards BT23 4JT

The Pharaoh

9 Elesington Ct, Castlereagh, Belfast BT6 9JY

Chaska Enniskillen

14 Forthill Street, Enniskillen BT74 6AJ

King Kebab (Northern Ireland)

97 Bridge St, Portadown BT63 5AA

The Sphinx (Stranmillis)

74 Stranmillis, Rd Belfast BT9 5AD

La Dolce Vita (Newry)

Patrick St, Newry BT35 8DN

Istanbul Kebab

144 Upper Lisburn Rd, Belfast BT10 0BG

The Original Istanbul

145 Ormeau Rd, Belfast BT7 1SL

Best Kebab House in Scotland

Antioch Restaurant

11 Bridge Street, Dunfermline KY12 8AQ

Ada Restaurant

9/3 Antigua St, Edinburgh EH1 3NH

Mezzidakia

71-73 St Vincent St, Glasgow G2 5TF

Best Kebab and Pizza House (Arbroath)

5 Keptie St, Arbroath DD11 1RQ

The Frying Scotsman

134B North Hight Street, Musselburgh EH21 6AS

Turkish Delight

50 Niddrie Mains Road, Edinburgh EH16 4BG

Marmaris Kebab House

82 Nethergate, Dundee DD1 4EL

Istanbul Kebab House

117 Nethergate, Dundee DD1 4DW

Best Kebab House in Wales

Efes BBQ Kebab House

Unit 3, Bulwark Road, Chepstow NP16 5JN

Erhan's Charcoal Grill

2 Pengam Rd, Ystrad Mynach, Hengoed CF82 8AA

Mira Restaurant

49 Cowbridge Rd, Cardiff CF11 9AH

Sam's Grill House

1-3 Thomas St, Caerphilly CF83 4AU

Golden BBQ

112 Caerphilly Rd, Cardiff CF14 4QG

Mezza Luna

159 City Rd, Cardiff CF24 3BQ

Wales Kebab

17 Thomas St, Abertridwr, Caerphilly CF83 4AU

OZ Urfa

148-150 North Rd, Cardiff CF14 3BH

Pizza Choice

22 Countisbury Avenue, Cardiff CF3 5SJ

Charcoal Grill

79 Cardiff Road Caerphilly, Caerphilly CF83 1FQ

Best Kebab Restaurant in North and West London

Cyprus Mangal

45 Warwick Way, Victoria SW1V 1QS

Umut2000

551 Green Lanes, London N8 ORL

Divan Restaurant Ocakbasi

163 Ballards Lane, Finchley N3 1LJ

Istanbul Restaurant

17 High St, Hornsey N8 7QB

Fez Mangal

104 Ladbroke Grove, Notting Hill W11 1PY

01 Adana Restaurant

25-27 Green Lanes N16 9BS

Meze Mangal

81 High Road, Bushey WD23 1EL

Usta

249 Kilburn High Road, Kilburn NW6 7JN

Vrisaka

73 Myddleton Rd, Bowes Park N22 8LZ

Kabul City Restaurant

32-34 Station Rd, London Edgware HA8 7AB

Petra Turkish Restaurant

386 Caledonian Rd, Barnsbury N1 1DY

Black Axe Mangal

156 Canonbury Rd, Highbury N1 2UP

Best Kebab Restaurant in South and East London

Ranya

41 Fife Road, Kingston KT1 1SF

BabaBoom

30 Battersea Rise, Battersea SW11 1EE

Saray Restaurant

21-23 Norwood Rd, Dulwich SE24 9AA

Lara Grill

20 Whalebone Ln S, Dagenham, London RM8 1BJ

Turkuaz Restaurant

163 Bromley Road, Catford SE6 2NZ

Bahar Kebab

157 Queens Road, Peckham SE15 2ND

Cappadocia Restaurant

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

The Ottoman Doner

163 Cannon Street Road, Whitechapel E1 2LX

Mez Mangal
379 New Cross Rd,
New Cross SE14 6LA

Can's Meze Bar
127 Avon Rd, Cranford RM14 1RQ

Flamin Mangal
126 Rye Ln, Peckham SE15 4RZ

Best Kebab Restaurant Regional

Damascus Legend
370 Stratford Rd, Birmingham B11 4AB

Kapadokya Restaurant
4 Lewes Rd, Brighton BN2 3HP

Kosta's Greek Deli
214 Shoreham St, Sheffield S1 4ST

Mosaic Grill
10 High St, Daventry NN11 4HT

Lezzet
Front St, Newcastle NE7 7XE

Turquoise Turkish Restaurant
1 Guithavon St, Witham CM8 1BN

Selale Restaurant
78 High St, Chatham ME4 4DS

The Bosphorus Bistro
11 Finkle St, Pontefract WF8 1HE

A'la Turka
Durham Rd, Birtley DH3 2PF

Lebaneat
47 N Bailey, Durham DH1 3ET

Izmir Bar and Grill
5 East Street, Horsham RH12 1HH

Bogaz Restaurant
123 High Rd, Rayleigh SS6 7QA

Lokanta Sheffield
478-480 Glossop Rd, Sheffield S10 2QA

Best Newcomer Restaurant

**German Doner Kebab
(West Bromwich)**
Unit 3C Astle Retail Park,
West Bromwich B70 8EN

The Mantl
142 Brompton Rd,
Knightsbridge SW3 1HY

Ruya (JW Marriott)
30 Upper Grosvenor St,
Mayfair W1K 7PH

I Am Doner (Leeds City Centre)
14a Infirmary St, Leeds LS1 2JP

Best Takeaway in London

The Charcoal Grill
4 The Slade, Plumstead SE18 2NB

King Kebab (Uxbridge)
6 Uxbridge Rd, Uxbridge UB10 0PE

What The Pitta (Shoreditch)
Unit 52, Boxpark Shoreditch E1 6GY

German Doner Kebab (Camden)
102 Camden High St,
Camden Town NW1 0LU

Esher Best Kebab and Burger House
66 High St, Esher KT10 9QS

Grill 32
32 Clapham Rd, Oval, SW9 0JQ

Alanya Kebab & Steak House
164 New Cross Rd,
New Cross SE14 5AA

Archway Kebab
26 Junction Rd, London N19 5RE,
UK Archway

**Orient Express Turkish Kebab,
Grill & Meze**
12 Leigham Hall Parade, Streatham,
London SW16 1DR

Kebab World
67 Old Church Rd,
Chingford Mount E4 6ST

Kebab Centre
579 Battersea Park Road,
Battersea Park SW11 3BH

E-Mono
13 Stroud Green Rd,
Finsbury Park N4 2AL

Best Takeaway Regional

Hidden Gem Kebab House
Weymouth DT3 6NQ, UK

Med Food Co
494 Glossop Rd, Sheffield S10 2QA

Alim-Et Takeaway
751 London Road,
Aylesford ME20 6DE

Master Kebabs
88 Watling St, Gillingham ME7 2YS,

Charlie's Kebab House
58 Worcester Rd, Bromsgrove B61 7AE

Knaphill Charcoal Grill
24 High St, Knaphill, Woking GU21 2PE

Tiger Bite
76 Roundwell St,
Stoke-on-Trent ST6 5AN

Irmak BBQ Dunstable
220 High St N, Dunstable LU6 1AU, UK

Chris's Fish and Chips
104 High Street,
Barwell Leicester LE9 8DR

Best Value Restaurant

Turknaz Restaurant
North Parade, Whitley Bay NE26 1NX,

Antep Kitchen Oxford
228-230 Cowley Rd, Oxford OX4 1UH

Antep Kitchen Milton Keynes
1 Stratford Rd, Wolverton,
Milton Keynes MK12 5LJ

Dads Lane Fish Bar
1 Dad's Ln, Birmingham B13 8PG

Istanbul Turkish BBQ
6 Cannon St. Wellingborough NN8 4DJ

Durum Restaurant
119 Ballards Ln, Finchley,
London N3 1LJ

Selale
Salisbury Promenade, 1-2-3,
Green Lanes, London N8 0RX

Armenian Taverna & Restaurant
3-5 Princess St, Manchester M2 4DF

Testi Restaurant London
38 Stoke Newington High St, Clapton,
London N16 7PL

Devran Kitchen
485, 487 Green Lanes, Harringay,
Green Lanes N4 1AJ

Tony's Pita
New College Parade, 4,
Finchley Rd NW3 5EP

Yasmeen Restaurant
1 Blenheim Terrace, St. Johns Wood,
London NW8 0EH

Melo Persian Restaurant
63-65 High Road,
Southampton SO16 2JE

Chef of the Year

Hamza Yalcin / Batman Grill

147 Battle Rd, Hastings,
Saint Leonards-on-sea TN37 7AE

Kudret Yilmaz / Turknaz Restaurant

North Parade,
Whitley Bay NE26 1NX, UK

Haci Akdogan / Haz Restaurant

34 Foster Ln, St Pauls, EC2V 6HD

Ahmet Kabayel / Pircio

Drill Hall, Market Square,
Bishop's Stortford CM23 3UU

Savas Karakas /

Hazev Restaurant

2 South Quay Square, Canary Wharf,
London E14 9RT

Ayhan Han / Astare

101 Newland St, Witham CM8 1AA

Batuhan Kaya / Kibele Restaurant

75-177 Great Portland St,
Fitzrovia W1W 5PJ

Customer Satisfaction

Alaturka Doner

33 Smithford Way, Coventry CV1 1FY

Dinnio Restaurant

12-16 Fore St, Hertford SG14 1BZ

Mount Nemrut Turkish Restaurant

204 Lightwoods Rd,
Smethwick B67 5AZ

Elder and Wolf

171 Whitley Rd,
Whitley Bay NE26 2DN

Pasha Turkish Grill Restaurant

16 Buckingham Rd,
Bletchley Milton Keynes MK3 5HL

Maidstone Best Kebab

255 Tonbridge Rd,
Maidstone ME16 8ND

Uni Kebab

190 Burgess Rd,
Southampton SO16 3AY, UK

Yada's

115A Rye Ln, Peckham SE15 4ST

Laz @ Camden

41 Parkway, Camden Town,
London NW1 7PN

Gokyuzu Walthamstow

42D Selborne Rd, Walthamstow,
London E17 7JR

Rüyam Turkish Restaurant

230 Commercial Rd, Shadwell,
London E1 2NB

Fine Dining Restaurant

Pircio

Drill Hall, Market Square,
Bishop's Stortford CM23 3UU

The Mantl

142 Brompton Rd, Knightsbridge,
London SW3 1HY

The Skew Hutton

570 Rayleigh Rd,
Brentwood CM13 1SG

Layalina

3 Beauchamp Pl, Knightsbridge,
London SW3 1NG

Pasha

301 Upper Street, London N1 2TU

Pivaz

92 High St, Brentwood CM14 4AP

Ishtar

10-12 Crawford St, Marylebone,
London W1U 6AZ

Hazev Restaurant

Discovery Dock Apartments West,
2 South Quay Square, Canary Wharf,
London E14 9RT

Just Eat Best Delivery

Wallington Express

119 Stafford Rd, Wallington SM6 9BN,

Efes Kebab Shop

Unit 3 Bulwark Road,
Chepstow NP16 5JN

Terry's Takeaway

75 Heyford Rd, Leicester LE3 1SS

Piazza

542 Falmer Rd, Brighton BN2 6ND

BBQ Grill

46 Silverweed Rd, Chatham ME5 0QX

Istanbul Restaurant

17 the Butts, Coventry CV1 3GJ

Turkish Delight

15 Preston Rd, Brighton BN1 4QE

Chatham Kebab House

348 High St, Chatham ME4 4NP

Millennium Pizza

39-41 Midland Rd,
Wellingborough NN8 1HF

Kebab Express

127 Lavender Hill,
Clapham Junction SW11 5QJ

Castle Kebab

7-8 Castle Street, Trowbridge BA14 8AR

Batman Grill

147 Battle Rd, Hastings,
Saint Leonards-on-sea TN37 7AE

Kebab Van of the Year

George's Bodrum Kebab Van

221-223 Shinfield Rd
Gloucester GL2 0TT

Burwell Kebab Van

21 The Causeway, Cambridge CB25 0DY

Muzzy's Kebab Van

Forester, Bracknell RG45 6AR

Atalay's Kebab Van

10 North St, Thame OX9 3BH, Oxford

The Best Diamond Kebab Van

Diamond Kebab Van,
Cambridge CB4 2JL

Murats Kebab

9 Eastern Rd, Bracknell RG12 2PW

Ahmed's Bar B-Q

90 High Street, OX1 4BH, Oxford

Grove Kebab Van

Denchworth Road, Wantage OX12



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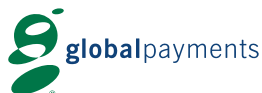


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JUST EAT

Media Build up for the British Kebab Awards 2020

5th February Wales Online

The best kebab houses in Wales for 2020 have been revealed

The 10 Welsh diners and takeaways will now compete in the British Kebab Awards

The 10 best kebab shops in Wales have been announced ahead of the British Kebab Awards 2020. Five are in the Welsh capital, three are in Caerphilly, one is in Chepstow and one in Ystrad Mynach.



6th February Belfast Live

Best kebab shops in Northern Ireland as finalists announced for UK awards

The outlets from right across the country will now battle it out to be crowned the Best Kebab House in Northern Ireland

The finalists, who were nominated by thousands of members of the UK public, were whittled down to a list of 150 based on the number of public votes combined with hygiene and online satisfaction ratings as well as social support using the #BritishKebabAwards.



6th February MKCitizen

Two Milton Keynes restaurants voted among the best kebab shops in Britain

Popular Turkish restaurants in Milton Keynes have reached the finals in the British Kebab Awards after being praised by hundreds of satisfied customers

Both local restaurants have a four and a half star rating on TripAdvisor hundreds of glowing reviews. Both are frequently hailed by customers as “the best kebab place in Milton Keynes”.



6th February Kent Live

The “awesome” Maidstone kebab shop that people just can’t get enough of



Maidstone Best Kebab is a finalist in the 2020 British Kebab Awards

Maidstone Best Kebab, located on Tonbridge Road, is a finalist in the customer satisfaction category.

7th February Birmingham Live

The two best places to get a kebab in Birmingham



There are 15 categories in the British Kebab Awards ranging from Best Newcomer to Best Kebab Van, as well as eight awards for the best kebab restaurants across the country

Two restaurants in Birmingham have been named as finalists in this year’s British Kebab Awards. Damascus Legend and Dads Lane Fish Bar are among 150 restaurants and take aways in the UK which have made it to the finals.

7th February Birmingham Live

West Bromwich takeaway which serves “best kebab in town” named among top in Midlands



German Doner Kebab in West Bromwich’s Astle Retail Park is a finalist in the 2020 British Kebab Awards

A Black Country takeaway is in the running to receive a top title at the British Kebab Awards. German Doner Kebab in West Bromwich- dubbed “the best kebab in town” by customers on TripAdvisor - is a finalist in the best newcomer category.

8th February Birmingham Live

These are the best places to get a kebab in the Midlands

There are 15 categories in the competition ranging from Best Newcomer to Best Kebab Van - with winners from Birmingham, Smethwick, West Bromwich

Out of 150 eateries nominated, 11 are in the region including two in Birmingham and Coventry and they feature in seven categories.



8th February Oxford Mail

Oxfordshire contenders in British Kebab Awards 2020

The annual event, now in its eighth year, has released its shortlist for the 2020 ceremony.

Antep Kitchen in Cowley Road, which is now one of Oxford's best-rated restaurants on TripAdvisor, is up for best value restaurant.



8th February Gloucestershire Live

Gloucester kebab van named among the best in the country

Have you tried out these kebabs

A Gloucester kebab van has been crowned as one of the best in the UK. George's Bodrum Kebab Van, in Longlevens, has made the shortlist of kebab van of the year.





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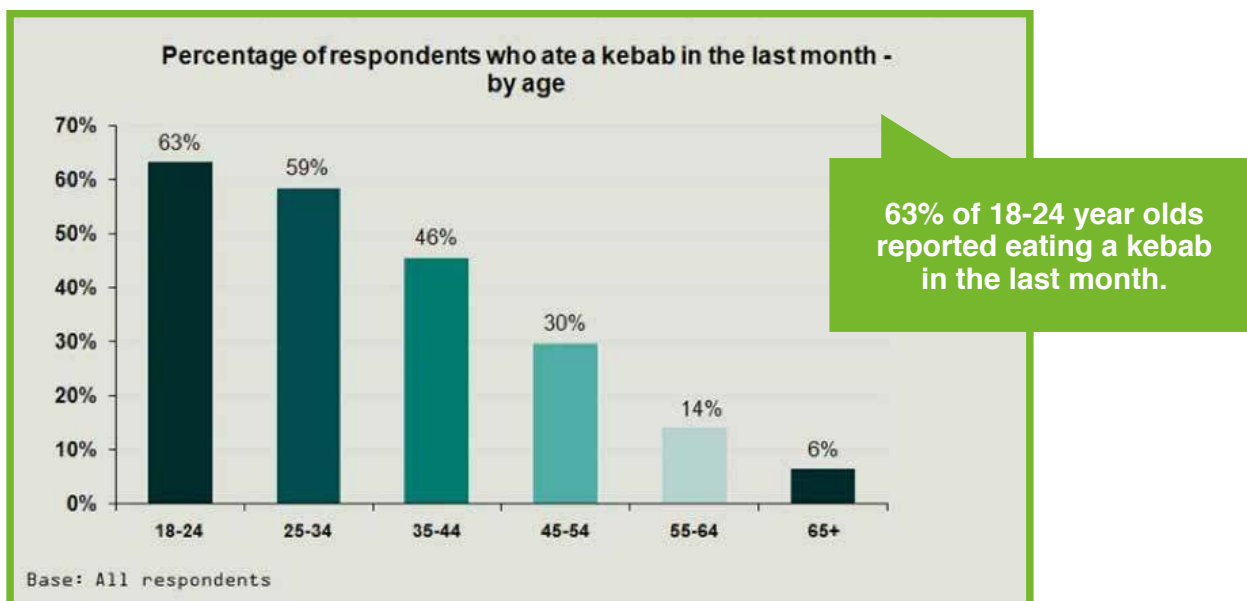
Proud to be associated with The British Kebab Awards &



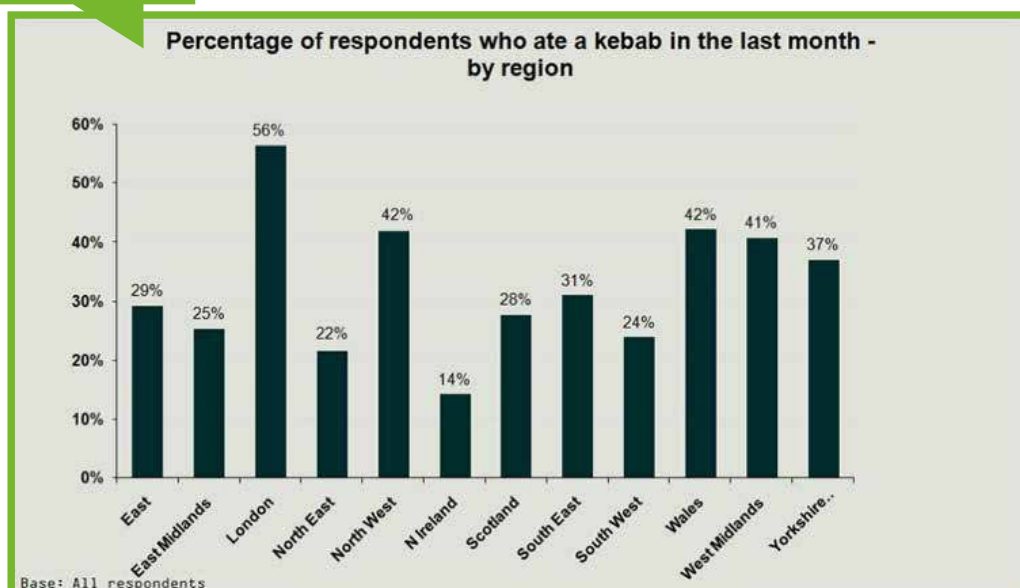
In January 2019, the British Kebab Awards commissioned award-winning polling company Survation to delve into the nation's attitude to everything hot and skewered.

The result? The Kebab has firmly established itself as a Great British favourite, defying the times to cross both political and generational divides.

Check out the full results below!

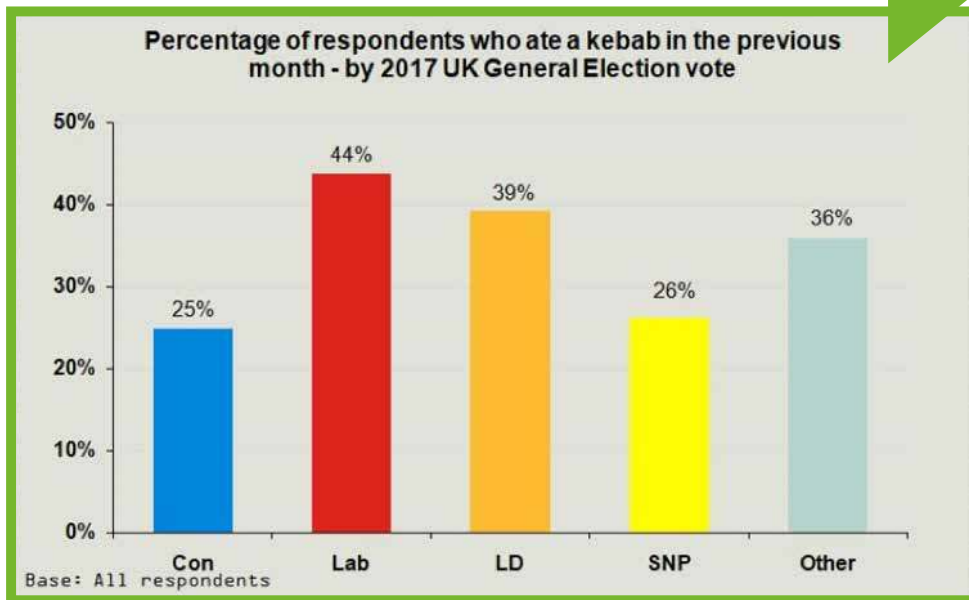


56% of Londoners reported eating a kebab in the last month.



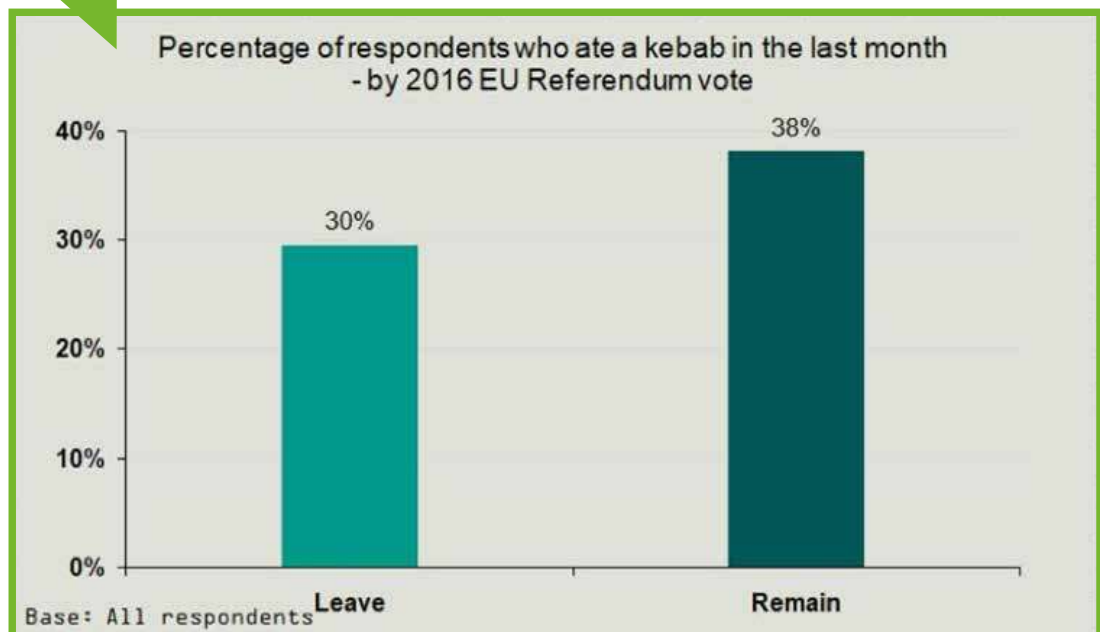
44% of 2017 Labour voters bought a kebab in the previous month.

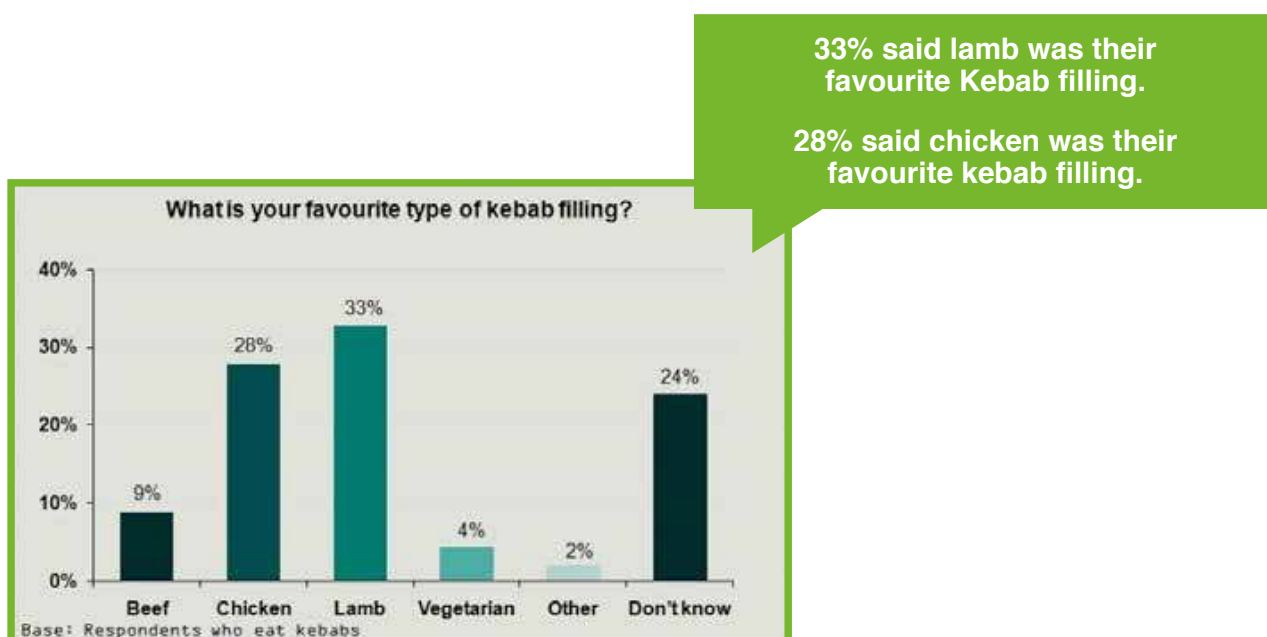
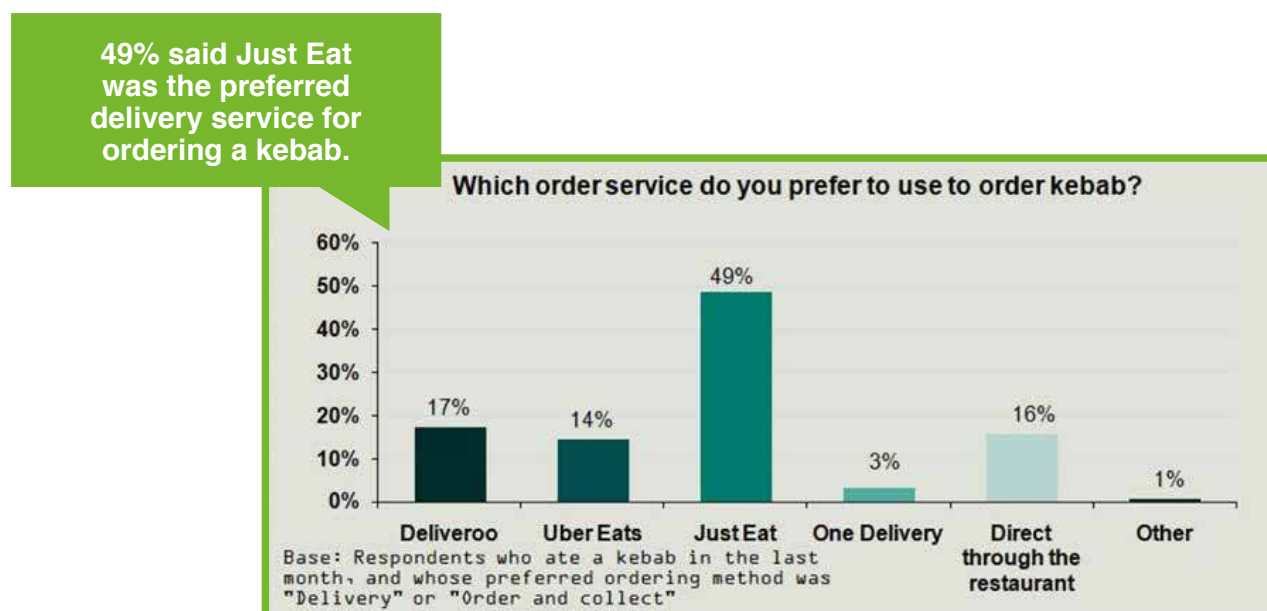
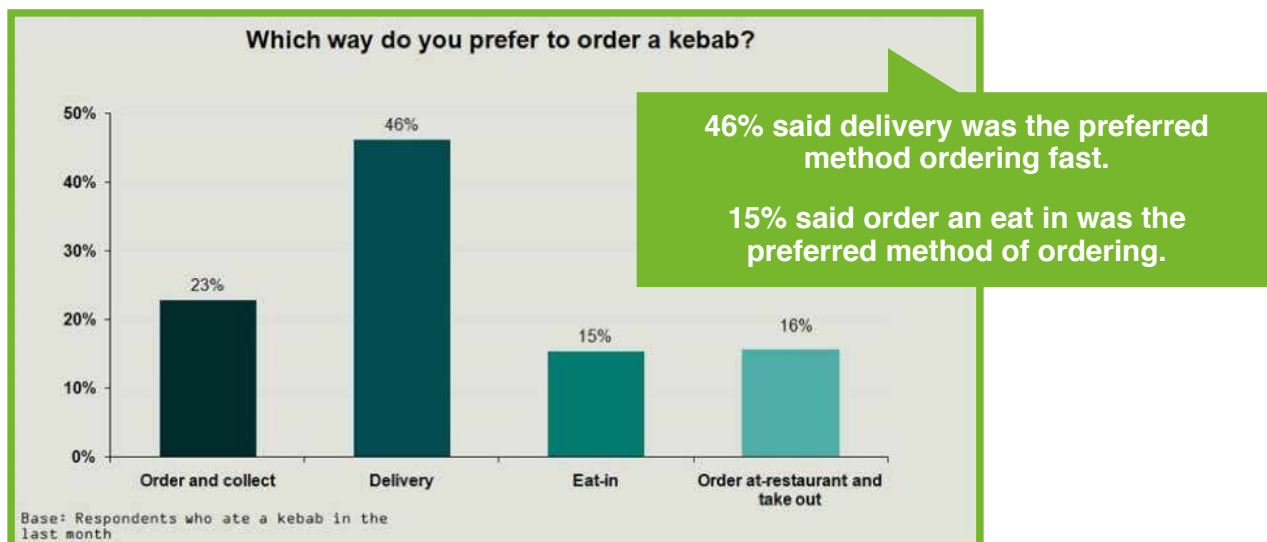
25% of 2017 Conservative voters reported eating a kebab in the last month.



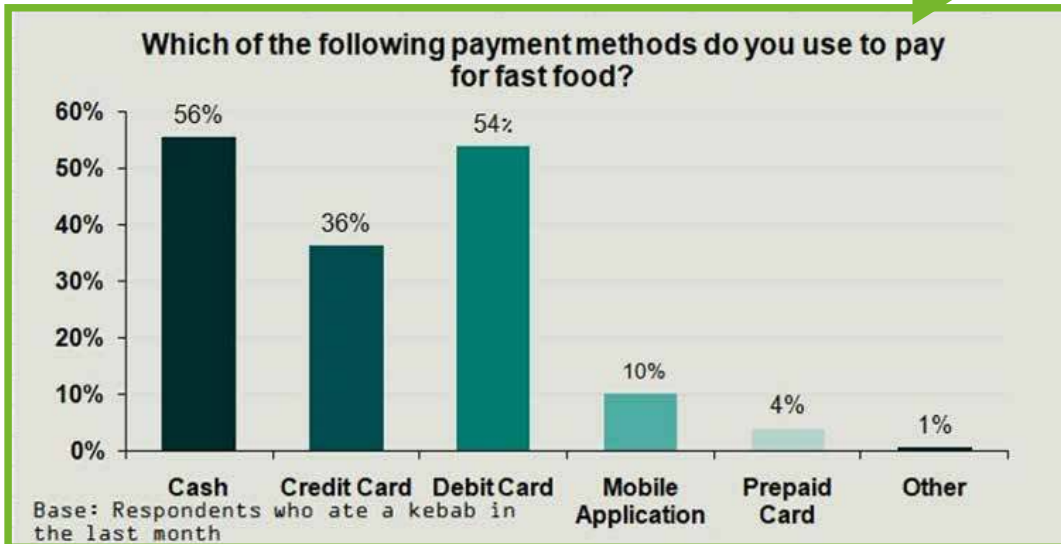
38% of 2016 Remain voters bought a kebab in the previous month

30% of 2016 Leave voters bought a kebab in the last month



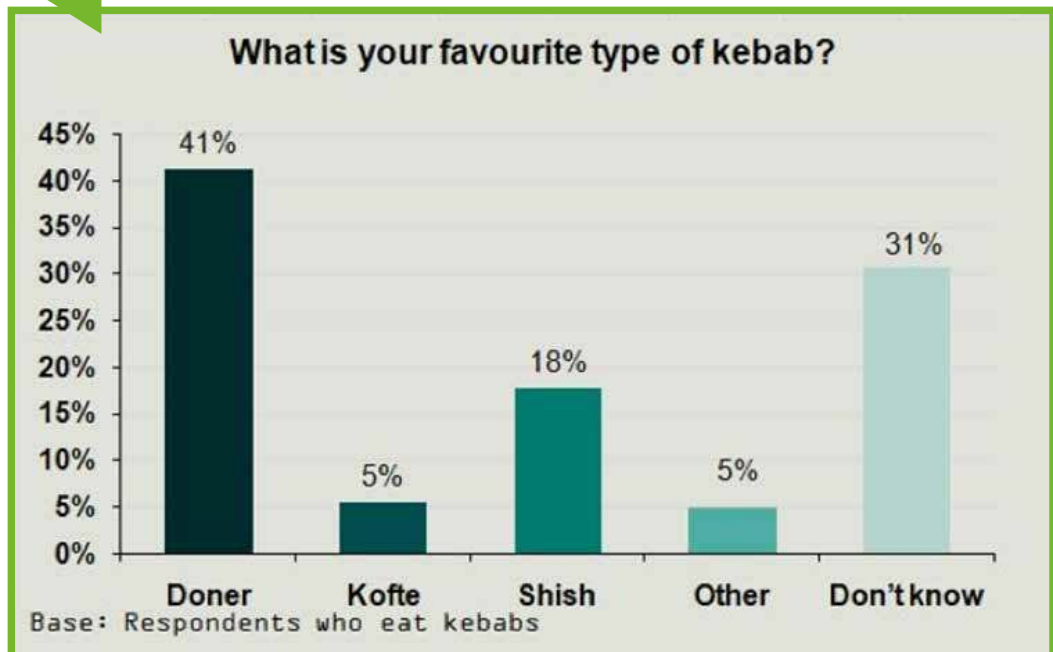


56% paid by cash at least once.
54% paid by debit card at least once.



41% said doner kebab was their favourite type of kebab.

18% said shish kebab was their favourite type of kebab.





The takeaway sector is booming. As technology increases our choices, more and more people want a variety of good quality restaurant cooked food in the home and young, British entrepreneurial talent is ensuring they get it.

That's why the sector is growing at twice the rate of the overall economy. And it's why the Government's own figures show that chefs are the most in-demand skilled trade in the UK.

To meet that demand and keep growing, there are two things the sector needs.

The government must support the upskilling of young British people by bringing forward the Catering & Hospitality T-Level to ensure future economic growth of a sector which makes a huge contribution to the economy but is facing chronic labour shortages.

Our new immigration system should recognise the demand for skilled chefs, ensuring the inclusion on the shortage occupation list, as designated by the Migration Advisory Committee.

FEEDING THE ECONOMY AND SUPPORTING ENTREPRENEURSHIP

According to government figures...

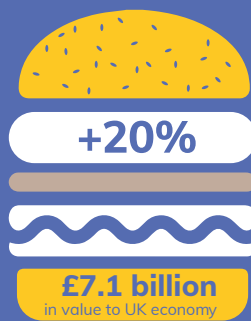


Chefs
are the most
in-demand
skilled trade in the UK

The takeaway sector is estimated to have created **£5.9 billion** additional value in 2018. This is forecast to rise to **£7.1 billion by 2023**



consumers spent
£12.5 billion
in **2018**



consumer spending on takeaways
is forecast to rise to
£15 billion
by **2023**

We support

286,798
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in the UK takeaway sector

40%

of takeaway owners are
first-time entrepreneurs

Training young British talent for a career in a growing sector

The British Takeaway Campaign is calling for the Government to bring forward the introduction of the Catering and Hospitality T-level from 2023 to 2021. That will increase the supply of British workers who are able to capitalise on these employment opportunities.

UK demand for skilled chefs

We'll also need to attract the best chefs from abroad – particularly to prepare specialist cuisines like Japanese, Dim Sum or Szechuan. The Home Office and the Migration Advisory Committee should keep chefs on the list of specified shortage occupations, in line with the recognition from the Government that chefs are the most in-demand skilled trade in the UK.

About the British Takeaway Campaign

The British Takeaway Campaign (BTC) represents those involved in the supply and preparation of the nation's favourite foods, including some of the largest trade associations, suppliers and thousands of restaurants. We aim to secure recognition of the economic, social and cultural contribution of the sector and support its growth, by boosting training and access to skills.

The BTC commissioned research in 2019 to explore the demographics of the takeaway sector, the economic contribution it makes and what support it needs from Government to ensure future success. To find out more about our findings, visit britishtakeawaycampaign.co.uk



TURKNAZ

— TURKISH CUISINE —

Turknaz Restaurant is situated in the heart of a seaside town named 'Whitley Bay' accompanied with beautiful scenic sea views of the North East Coast of England.

Our Restaurant is a family run business with the father being Kudret Yilmaz the head chef and Anthony Yilmaz being the Owner.

As a family, we had a vision insight to bring the taste of Turkey to Whitley Bay through authentic tasty Turkish cuisine, friendly welcoming dining and 5 star a la carte service. Through hard work, passion, determination and the support of our beautiful home town community in Whitley Bay; our vision of Turknaz was turned into reality. We won best Turkish restaurant Regional 2018 and after receiving this award, we were so overwhelmed and humbled from the endeavoring support that our customers have shown towards us in the past 3 years to make this all possible.

As a family, we have a passion for Turknaz and the authentic, fresh, organic food we serve daily. We believe our passion, dedication and hard work is truly reflected in the taste and presentation of our Turkish cuisine and we will continue to do so in the healthiest and tastiest way possible... all at the hands of our head chef Kudret Yilmaz.

This year, we have been nominated for three categories being: Best Chef, Best Kebab Restaurant Regional and Best Value Restaurant.

We are so grateful to be nominated for each of these awards and we want to thank each of those that have nominated us and made this experience possible for us. We are very excited and looking forward to what the future holds at Turknaz; big plans are being made for 2019.



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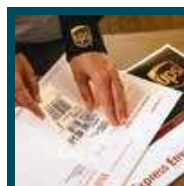
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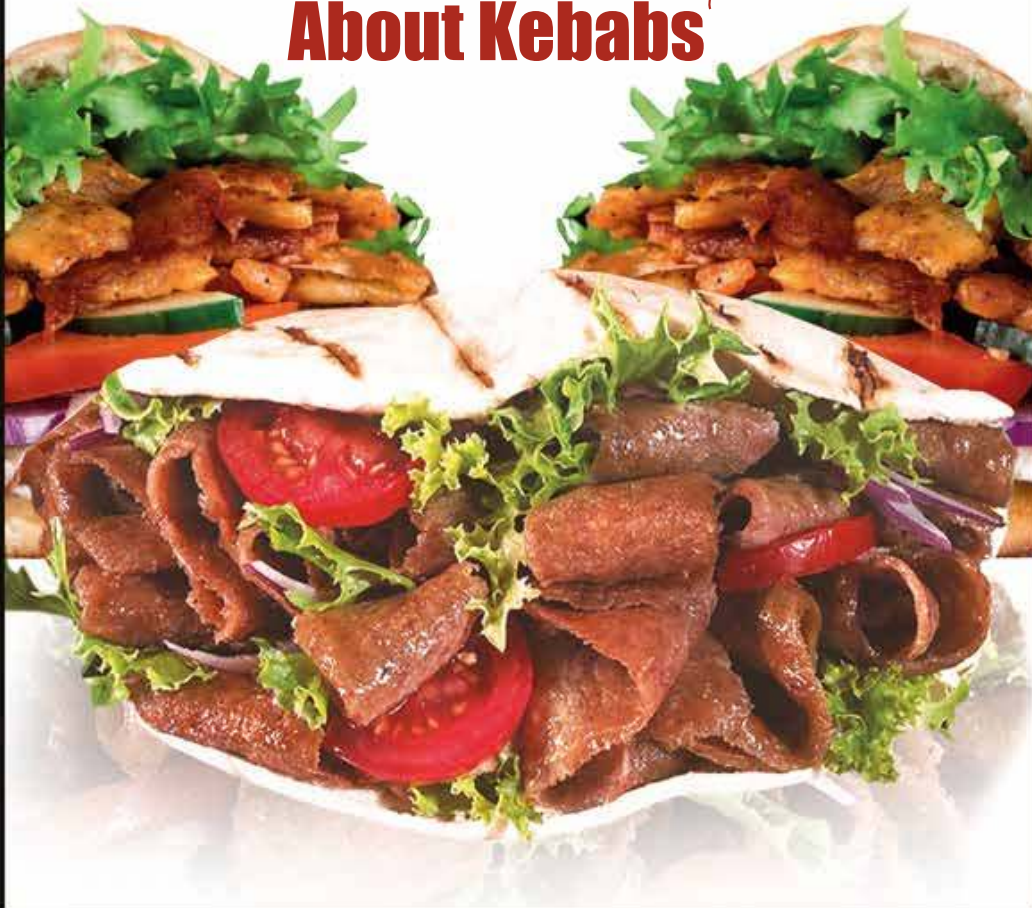


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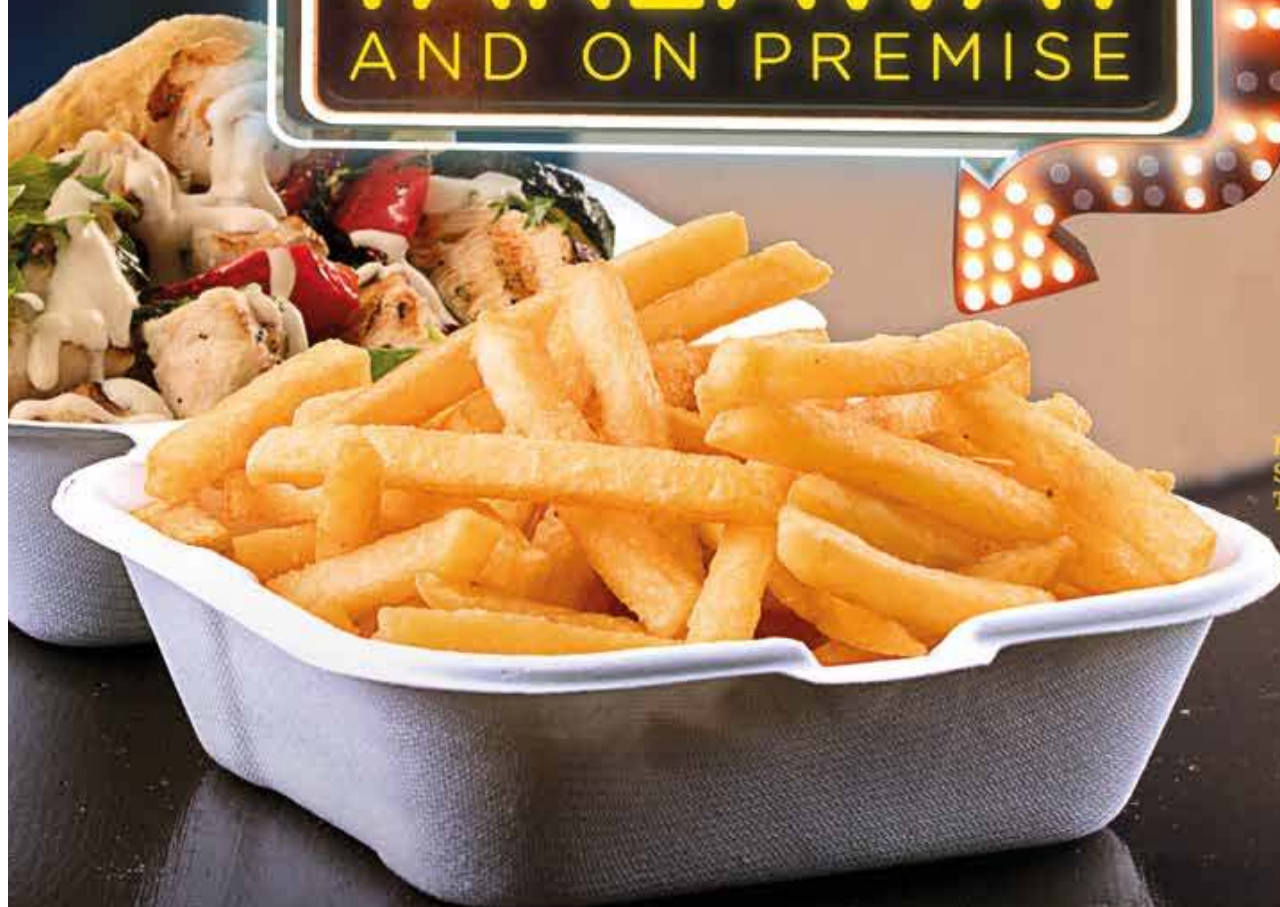
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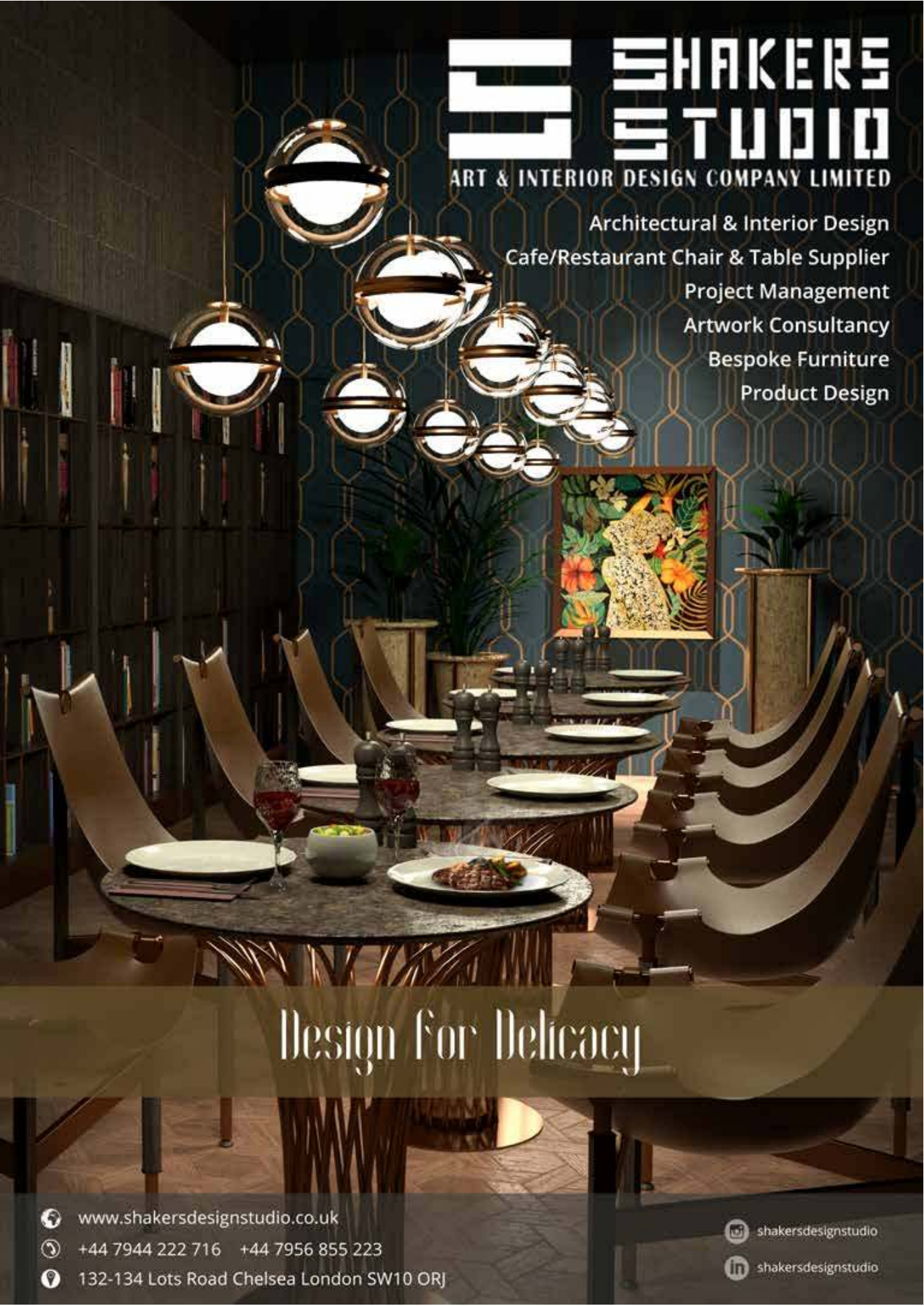
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