

# British Kebab

The Meat of the Kebab Industry | [www.britishkebabawards.co.uk](http://www.britishkebabawards.co.uk)

March 2018 - Issue 5

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"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"

**Theresa May**  
Prime Minister  
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"The Kebab has become an integral part of modern British cuisine, reflecting the efforts of many innovative chefs and restaurateurs"

**Jeremy Corbyn**  
Leader of the  
Labour Party  
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How the Great British Kebab is now both takeaway favourite and gourmet treat

**Onder Sahan**  
CEO of the Tas Restaurant Group  
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## 6th British Kebab Awards special

Championing the industry-The British Takeaway Campaign

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the world's  
first ever  
beer for  
kebabs!

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for the facts

# British Kebab Awards Sixth Year

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 (2018), now in its sixth year, have received thousands of nominations from across the UK.

Nominations in 16 categories have been meticulously assessed for the final shortlist. More and more kebab businesses are being recognised for their good food and hard work.

This year, nominated kebab businesses could get a personalised link that they can then distribute to customers and advertise online by signing up to the new British Kebab Awards voting site; [voting.britishkebabawards.co.uk](http://voting.britishkebabawards.co.uk).

The British Kebab Awards, founded by the Centre for Turkey Studies ([www.cefus.org](http://www.cefus.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 favours, hygiene rating, 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](mailto:info@ceftus.org)



[www.britishkebabawards.co.uk](http://www.britishkebabawards.co.uk)



[voting.britishkebabawards.co.uk](http://voting.britishkebabawards.co.uk)



[KebabAwards](#)



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## How to sponsor

As a charitable organisation, we rely heavily on sponsorship funding to deliver the British Kebab Awards and the award evening itself – which for many is the highlight of the social calendar. Each year, the event is growing further and receives interest from a number of high profile publications, businesses and Members of Parliament.

The awards, provide a fantastic platform to profile your business to a wide and varied audience from across the UK – Sponsorship is a fantastic way to support this event and help us celebrate the value of the Kebab Industry and its contribution to the UK economy.

If you are interested in sponsoring our events, please get in touch – we can tailor a package that will suit your budget and provide visibility to those you wish to reach.

## CONTACT

Centre for Turkey Studies [info@ceftus.org](mailto:info@ceftus.org)

Lion Communications + Events [clairej@lioncomms.com](mailto:clairej@lioncomms.com) [www.lioncomms.com](http://www.lioncomms.com)

# JUST EAT

Proud sponsor of the British Kebab Awards since 2013

BRITISH  
KEBAB  
AWARDS





# "TIME TO CELEBRATE THE GREAT BRITISH KEBAB"

**Ibrahim Dogus**  
*Founder and Director of Centre for Turkey Studies and British Kebab Awards*

Persian or Kurd - but we must be grateful that they did. I have a confession to make. Last year when I introduced the kebab awards, I said that kebabs came to Britain in the 1960s. But I was wrong! We have discovered that there was a kebab shop in London called Istanbul as early as the 1940s. If you know of an earlier example, please let us know.

"We should always be ready and willing to celebrate the kebab industry and our contribution to British cuisine, to our communities and to the economy. But I am also particularly pleased to celebrate the sixth year of the British Kebab Awards. So much has happened in these past six years. We've gone from Cameron to May. From Obama to Trump. From inside the EU to the brink of Brexit. Our industry has grown. And the British Kebab Awards has become an established part of the calendar.

It hasn't been an easy few years for our communities. Times have been tough. Many of the places around the world, with which many of us feel an affinity, have been stricken by conflict and violence. The world feels like an uneasy, unsafe place. So it is all the more impressive that our industry survives, thrives, and grows. There are 20,000 kebab businesses in the UK. Kebab businesses are overwhelmingly small and medium sized enterprises and SME's are the backbone of the British economy. The British kebab industry con-

tributes £2.8 billion to the Exchequer. But we make more than a purely economic contribution: The kebab industry is at the heart of virtually every community in Britain. When many places have shut late at night, there is a light that never goes out for those seeking hot and filling food. For millions, a kebab is the perfect end to a night out. The kebab van or takeaway is a place of refuge, reward and reassurance. As a famous American chef once said, you don't need a silver fork to eat good food. That's certainly true of the kebab. Kebabs have been around for a long time. In the eighth century BC, Homer mentions kebabs in The Odyssey. So we know at the same time in antiquity when the Pharaohs were building their pyramids in Egypt and the Upanishads were being written in India, there was a kebab seller with a hot grill and a sharp knife serving up kebabs. There is evidence of kebabs even earlier across the Middle East, and the words shish and kebab have their origins in Persian and Turkish. We will never know who first invented the kebab - Turkish, Greek,

**The British Kebab Awards celebrate our industry, but our industry is only as good as the people who work in it. I mentioned the late-night heroes, serving up hot food on a cold night. The industry is more than that, though. It is all of the people involved in food preparation, distribution and sales, it is the accountants, the owners, and the entrepreneurs. It is the people with a vision, who are prepared to invest, take a risk and work hard.**

It is always worth remembering that all too often these people are immigrants, or the children of immigrants. As we move towards Brexit, let's not be blinded to the positive contribution of people who've come to live in the UK, to put down roots, to work hard, pay taxes and to build the community. Our awards show the strength and vigour of the kebab industry. The standard gets higher every year, and our distinguished panel of judges has had a harder-than-ever job to select the winners. I want to thank them for their hard work, and wish every shortlisted chef and restaurant good luck. Bon Appetite!"

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



#### THE PRIME MINISTER

“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 Theresa May,**  
Prime Minister and Leader  
of the Conservative Party

A handwritten signature in blue ink, appearing to read "T.M.", which is the signature of Theresa May.



**10 DOWNING STREET**  
LONDON SW1A 2AA

"The Kebab has become an integral part of modern British cuisine, reflecting the efforts of many innovative chefs and restaurateurs"



"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."

*\*This message was received in 2017 in support of the British Kebab Awards.*

**Rt Hon  
Jeremy Corbyn**  
Leader of the Labour  
Party and  
MP for Islington  
North

"The takeaway industry is now worth £9.4 billion a year, and Turkish and kebab restaurants have played an integral part in this success"



"We are so proud to once again be sponsoring the British Kebab Awards. Over the last six years it has grown from strength to strength and become an iconic part of the industry, recognising and rewarding quality, exceptional service and unwavering passion and drive from kebab restaurants across the UK.

The takeaway industry is now worth £9.4 billion a year, and Turkish and kebab restaurants have played an integral part in this success.

Last year over 24 million kebabs were ordered through the Just Eat platform, demonstrating not only its huge popularity but also the significant contribution kebab restaurants make to the UK economy.

At Just Eat we are committed to championing the industry and helping restaurants grow their business.

Earlier this year Just Eat spearheaded the launch of the British Takeaway Campaign, uniting the takeaway sector to provide a unified voice in tackling the challenges we face

head-on. As well as promoting the positive contribution the takeaway industry makes to the economy, the British Takeaway Campaign has been able to put the industry's case forward on a number of important issues such as business rates, skills shortages and immigration. Together we are making our voices heard where it really matters.

On behalf of Just Eat, I would like to congratulate both Ibrahim for making the British Kebab Awards a huge success, and each and every one of the finalists here tonight on their nomination. It is wonderful to hear of all of the brilliant work you're doing for both your customers and your communities.

Here's to a fantastic evening and the continued success of the UK kebab industry."

**Just Eat UK Managing Director**  
Graham Corfield



"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"



"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."

**Sadiq Khan**  
Mayor of London



**Rt Hon  
Sajid Javid**

Secretary of  
State for Hous-  
ing, Communities  
and Local  
Government and  
Conservative MP  
for Bromsgrove

“Congratulations to all the nominees at this year’s 6th 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  
George  
Eustice**

Minister of State  
for Environment,  
Food and Rural  
Affairs and  
Conservative  
MP for Camborne  
and Redruth

“From local takeaways to fine dining, the annual British Kebab Awards ceremony truly demonstrates the delicious variety of dishes this area of the food industry has to offer. It is fantastic to see so many businesses across the country recognised for their culinary skills and entrepreneurial spirit. I would like to congratulate all the nominees and looking forward to hearing more of the industry’s success stories throughout 2018.”



**Rt Hon Diane  
Abbott**

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

“Congratulations to the nominees and winners of the 6th 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 million to the UK economy and celebrate the diversity of our country.”



**Rt Hon John  
McDonnell**

Shadow  
Chancellor of the  
Exchequer and La-  
bour MP for Hayes

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



"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."

**Rt Hon Angela Rayner**

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



"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 Andrew Gwynne**

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



"Thursday night is kebab night in the Fox household and we are served by an excellent local kebab shop. I wish everyone at the ceremony a good evening and congratulate all of the award winners."

**Lord Chris Fox**

Liberal Democrat Lords Spokesperson (Business, Energy and Industrial Strategy)



"Many, many congratulations to the Centre for Turkey 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 people. My constituency is no exception to the rule that Turkish people work extremely hard, play a full part in the lives of our towns and provide us with wonderful food. I send my best wishes for an enjoyable and successful evening."

**Sir David Amess**

Conservative MP for Southend West



"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 Tom Brake**

Shadow Secretary of State for Exiting the European Union and Liberal Democrat MP for Carshalton and Wallington



"On behalf of my constituency, I would like to wish all those involved in this year's British Kebab Awards good luck for what will undoubtedly be another fantastic event and congratulations to everyone nominated! The Kebab industry plays an important cultural and economic role within communities up and down the country and I am delighted to see this recognised through these invaluable awards. Your hard work and determination to the food industry has created thousands of jobs and kept the population well fed time after time. Good luck tonight!"

**Tim Farron**

Liberal Democrat MP for Westmorland and Lonsdale



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# 6th British Kebab Awards (2018) Shortlist

## Just Eat Best Delivery

### Irmak B B Q

220 High St N, Dunstable LU6 1AU

### Kashmir Balti House

29 Market St, New Mills, High Peak SK22 4AA

### Marmaris Kebab & Pizza Place

7 High St N, Dunstable LU6 1HX

### Wellingborough Kebab House

24 Sheep St, Wellingborough NN8 1BS

### Kebabalicious

195 Hollyhedge Rd, Wythenshawe, M22 8UE

### Kebab Ye

24 Leighton Rd, Leighton Buzzard LU7 1LF

### King Kebab House

97 Welland Vale Rd, Corby NN17 2AW

### Dom's Place

199 Lower Clapton Rd, London E5 8EG

### Charcoal Grill Turkish Restaurant

63 Southbury Rd, Enfield, EN1 1PJ

### Urban Spice Manchester

70 Hathersage Rd, Manchester M13 0FN

## Chef of the Year

### Besnik Hajdari /Javit's Gilmerton

39 Drum St, Edinburgh, Gilmerton EH17 8

### Aziz Gezer / Uni Kebab

190 Burgess Rd, Southampton SO16 3AY, UK

### Bektas Avci / Merhaba

181 East Rd, Cambridge CB1 1BG

### Emrullah Sasmaz /Abra Kebabra

150 Wickham Rd, Croydon CR0 8BF, UK

### Bulent Demir / Misya Meze & Grill

123 High Street, Old Town, SG1 3HS

### Erhan Karakoc / Istanbulblue

28 Rochdale Rd, Royton, Oldham OL2 6QJ

### Haci Akdogan /Haz Restaurant

6 Mincing Lane, London, EC3M 3BD

### Ali Dirik / Mangal 2 Restaurant

4 Stoke Newington Rd, London N16 8BH

### Ali Cicek / Cyprus Mangal

45 Warwick Way, London SW1V 1QS

### Mazlum Demir / Skewd Kitchen

12 Cockfosters Parade, Barnet EN4 0BX

## Customer Satisfaction

### Uni Kebab

190 Burgess Rd, Southampton SO16 3AY, UK

### Arabica Bar & Kitchen

Borough Market, 3 Rochester Walk, SE1 9AF

### Greek On The Street

42 and 43, 99 George Street, CR0 1LD

### Malpas Barbeque

2 Church Street Malpas Chester SY14 8NU

### A'la Turka Turkish Barbecue & Grill Rest.

Durham Rd, Birtley, DH3 2PF

### Olives and Meze

131 Clapham High St, Clapham, SW4 7SS

### Kabul City Restaurant

32-34 Station Rd, London HA8 7AB, UK

### Misya Meze & Grill

123 High Street, Old Town, SG1 3HS

### Sahadet

10 Chapel Rd, Ilford IG1 2AG, UK

### Hiba Express

113 High Holborn, London WC1V 6JJ, UK

## Best Value Restaurants

### The Meze Bromley

2-4 Ringer's Rd, Bromley BR1 1HT, UK

### Akarsu Turkish Restaurant & Grill

32 A Silver Street, Durham DH1 3RD, UK

### Gokyzu

26-27 Grand Parade, Harringay, N4 1LG

### Aslan Bar & Grill

38, Maiden St, Weymouth, DT4 8AZ

### Persian Paradise Restaurant

104 Portswood Rd, Southampton SO17 2FW,

### Turkish Kitchen

34 New Rd, Peterborough PE1 1FW, UK

### Petek Restaurant

96 Stroud Green Rd, Stroud Green, N4 3EN

### Sultan Sofrasi

72 Parnel Road, Bow Church, E3 2RU

### Divan

163 Ballards Ln, London N3 1LJ, UK

### Urban Spice Manchester

70 Hathersage Rd, Manchester M13 0FN

## Best Newcomer Kebab House in London/Outside London

### Meze Lounge Sidcup

The Oval, DA15 9ER, UK Sidcup

### Istanbul Grill

10-12 Ashton Road Denton, M34 3EX

### Can's Meze Upminster

135A Avon Rd, Upminster RM14 1RQ,

### The Royal Albion Kebab King

Royal Albion Hounslow, TW3 3RP

### Pita and Brew

Newcastle Airport Woolsington, NE13 8BZ

### Melin Bar & Restaurant

1 The Rows Post Office Road, CM20 1BX

### Rakki Rakkas

575 Mansfield Road, Nottingham NG5 2JN

### Pircio

Drill Hall, Bishop's Stortford CM23 3UU

### The Skew Hutton

570 Rayleigh Rd, Brentwood CM13 1SG

## Best Kebab Restaurant in South and East London

### The Meze Bexleyheath

269 Broadway, Bexleyheath DA6 8DB

### Lahore Kebab House

East 2-10 Umlerston St, Whitechapel, E1 1PY

### Cappadocia Restaurant

Station Buildings, Fife Road, KT1 1SW

### Teras

117 Wood St, Walthamstow, London E17 3LL

### Efes Restaurant

230 Commercial Rd, London E1 2NB

### Istanbul Grill Restaurant

6 Broadway Parade, Hornchurch, RM12 4RS

### Pivaz Restaurant Hackney

34 Chatsworth Rd, London E5 0LP

### Ambience Restaurant

12-14 Leopold Rd, Wimbledon, W19 7BD

### Mezzom South Woodford

84-86 High Rd, London E18 2NA

### Nazar Restaurant

228 Well St, Homerton, London E9 6QT

## Best Kebab Restaurant in North and West

### Testi

38 Stoke Newington High St, London N16 7PL

### Ali's Berlin Doner

38 the Broadway London W5 2NP

### Diyarbakir Restaurant

Grand Parade, 69 Greens Lanes N4 1DU

### Selale Restaurant

1-2-3 Salisbury Promenade, N8 0RX

### Kervan Sofrasi Restaurant

171 Hertford Road London N9 7EP

### Durum Restaurant Finchley

119 Ballards Ln, London N3 1LJ

### Hala Restaurant

29-30 Grand Parade, Harringay, N4 1LG

### UMUT 2000

551 Green Lanes, Harringay, London N8 0RL

### Devran Haringey

485-487 Green Lanes, Harringay, N4 1AJ

### Persian Kebab

17 Old Oak Common Ln, London W3 7EL

## Best Takeaway in London

### Wallington Express

119 Stafford Rd, Wallington SM6 9BN, UK

### Brothers Kebab

207 Lower Addiscombe Rd, CR0 6RB

### Brothers Kebab & Fish Bar

178 S Ealing Rd, London W5 4RJ

### Greek On The Street

42 and 43, 99 George Street, CR0 1LD

### Abra Kebabra

150 Wickham Rd, Croydon CR0 8BF

### The Best Kebab

233 Old St, London EC1V 9HE

### Planet Kebab

224 Mitcham Rd, West Croydon, CR0 3JJ

### **The Best Turkish Kebab**

125 Stoke Newington Rd, N16 8BT

### **West Kebab**

48 Pitshanger Ln, London W5 1QY

### **Kebab Centre**

180 Addington Rd, South Croydon, CR2 8LB

### **Pasha BBQ & Kebab**

450 Durnsford Rd, London SW19 8DZ, UK

### **Archway Kebab**

26 Junction Rd, London N19 5RE

## **Best Takeaway Regional**

### **Hidden Gem Kebab House**

Weymouth DT3 6NQ

### **Torquay Charcoal Grill**

35 Abbey Rd, Torquay TQ2 5NQ

### **I am Döner**

23 Otley Rd, Leeds LS6 3AA

### **Barbecue**

76 Market Pl, Middleton, M24 6AF

### **Kosta's Greek Deli**

214 Shoreham St, Sheffield 'S1 4ST

### **Wood View Shish bar & kebab house**

Wood view Castleford, WF10 1PX

### **Kebab Kitchen**

8 Crown Glass Place, Bristol BS48 1RD

### **Charleys Kebabs & Grill**

162 Infirmary Rd, Sheffield S6 3DH

### **Armenian Kebab House**

29 Harrowside, Blackpool FY4 1QH

### **Albany Grill**

42 Steynton Ave, Bexley DA5 3HG

### **Istanbul Grill / Woking**

5 The Broadway, Woking GU21 5AP

### **Master Kebabs**

88 Watling St, Gillingham ME7 2YS

## **Best Kebab Restaurant Regional**

### **Turknaz Restaurant**

North Parade, Whitley Bay NE26 1NX

### **Shish Mediterranean Meze & Grill**

719 London Rd, Westcliff-on-Sea SS0

### **The Mad Turk**

8-9 St Paul's St, Stamford PE9 2BE

### **Marmaris Kebab & Pizza Place**

7 High St N, Dunstable LU6 1HX

### **Anatolia Turkish Cuisine**

14 Park Rd, Lytham Saint Annes FY8 1QX

### **A'la Turka**

Durham Rd, Birtley DH3 2PF

### **Elder and Wolf**

171 Whitley Rd, Whitley Bay NE26

### **Istanbul BBQ**

85 Brook St, Chester CH1 3DX

### **Likya**

49 Shenley Rd, Borehamwood WD6 1AE

### **Meze Mangal**

81 High Rd, Bushey,

Bushey Heath WD23 1EL

## **Best Kebab House in Scotland**

### **Javit's Gilmerton**

39 Drum St, Edinburgh, Gilmerton EH17 8

### **Alla Turca Turkish Restaurant**

192 Pitt St, Glasgow G2 4DY

### **Turkish Carry Out**

146 Easter Rd, Edinburgh EH7 5RJ

### **Morello**

253 Great Western Rd, Glasgow G4 9EG

### **Dino Pizza & Kebab**

65 Castle St, Forfar DD8 3AG

### **Dinos Pizza in Montrose**

7 Hume St, Montrose DD10 8JD

### **Ada Restaurant**

9/3 Antigua St, Edinburgh EH1 3NH

### **Corfu Kebabs**

74 N Lindsay St, Dundee DD1 1PS

### **Verdo Turkish BBQ**

21 Newington Rd, Edinburgh EH9 1QS

## **Best Kebab House in Northern Ireland**

### **Chaska Enniskillen**

14 Forthill St, Enniskillen BT74 6AJ

### **The Sphinx Glengormley**

335 Antrim Rd, Glengormley, BT36 5DZ

### **The Sphinx Stranmillis**

74 Stranmillis Rd, Belfast BT9 5AD

### **Lahore Kebab House**

Unit 1 Conway, Newtownards BT23 4JT

### **Mitos's Kebab**

503 Antrim Road, BT15 3BP

## **Best Kebab House in Wales**

### **Pasha Takeaway**

1 Clos Twn Sion Cati, Tregaron SY25 6JX

### **Golden BBQ**

112 Caerphilly Rd, Cardiff CF14 4QG

### **Wales Kebab**

17 Thomas Street, Caerphilly CF83 4AU

### **Mezza Luna**

159 City Rd, Cardiff CF24 3BQ

### **Aydin's Eatery**

52 Abergele Rd, Colwyn Bay LL29 7PA

### **Bridge Kebabs**

5 Dale St, Menai Bridge LL59 5AL

### **Bella Bella Llangefni**

11-13 Bridge St, Llangefni LL77 7PN

### **Mold Kebab Burger & Pizza House**

30-32 Wrexham St, Mold CH7 1ES

### **Troy**

192 City Rd, Cardiff CF24 3JF

### **Marco The Takeaway**

11 Pier St, Aberystwyth SY23 2LJ

## **Fine Dining**

### **Lokanta**

494 Glossop Road, Broomhill, S10 2QA

### **Skewd Kitchen**

12 Cockfosters Parade, Barnet EN4 0BX

### **Tarshish Mediterranean Grill**

16 - 20 High Road Wood Green, N22 6BX

### **Veyso's Brasserie**

97-101 Fore Street, Hertford, SG14 1AS

### **Apadana Restaurant**

351 Kensington High St, Kensington, W8 6NW

### **Havet Restaurant**

195-199 High Stree, Bromley, Kent, BR1 1NN

### **Kibele Restaurant**

175-177 Great Portland St, Fitzrovia, W1W 5PJ

### **Ishtar Restaurant**

10/12 Crawford Street, London W1U 6AZ

### **Hazev Restaurant Canary Wharf**

2 S Quay Square, Isle of Dogs, E14 9RT

### **Sheesh Restaurant**

High Rd, Chigwell IG7 6QA

## **Best Kebab Van of the Year**

### **Atalay's Kebab Van, Thame**

10 North St, Thame OX9 3BH

### **Diamond Kebab**

291 Arbury Rd, Cambridge CB4 2JL

### **Hassan's**

23 Broad Street OX1 3AX Oxfordshire

### **Billericay Kebab Van**

6 Radford Cres, Billericay CM12 0DR

### **George's Bodrum Kebab**

Lay-by off Innsworth Lane GL2 0TT

### **Mo's Best Kebab**

112 Mortimer Street, Trowbridge, BA14 8BN

## **Supplier Award**

### **Velis Doner Kebab Manufacturers Ltd**

Burton-on-Trent DE14 1QH

### **Best Catering**

Leeside Industrial Estate, N17 0QH

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### **Kral Catering**

Tvexima ltd 6 maple grove BD 20 6TY

### **Star Catering Supplies Ltd**

Forest Trading Estate, E17 6AL

### **Prime Quality Foods**

Centenary Estate, 1 Centenary Rd, EN3 7UD

### **J.J. Food Service**

7 Solar Way, Enfield, EN3 7XY

### **Holland Bazaar**

15 Eley Rd, London N18 3BB





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**Proud to be associated with The British Kebab Awards &**



## Sarcoma UK is 6th British Kebab Awards (2018) Charity Partner



### Lindsey Bennister

Chief Executive, Sarcoma UK

"Sarcoma UK is delighted to have been chosen as the charity partner for this year's British Kebab Awards.

I first met Ibrahim last year at a very special fundraising evening for Sarcoma UK hosted by Ed Balls in celebration of the life of Chris Martin. Chris was a much loved figure and principal private secretary to the prime minister at the time, David Cameron. Chris passed away from sarcoma in 2015. Ibrahim was kind enough to provide the venue, food and drink for the event com-

pletely free, and his support for Sarcoma UK continues now through the awards itself. Sarcoma is an aggressive form of bone and soft tissue cancer that can develop in any part of the body. Every day 10 people are diagnosed with sarcoma in the UK, half of whom will not survive.

This cruel cancer particularly affects children and young people. Treatment options are limited and often involve extensive and disfiguring surgery, amputation and harsh chemotherapy regimes.

Sarcoma UK has funded more than £2million in sarcoma research to date and aims to find effective treatment for the disease

within the next 10 years. Your support is vital to help us achieve this, and will make an enormous impact on all families touched by sarcoma.

On behalf of us all at the charity, thank you for your generosity and support for Sarcoma UK."



### Ibrahim

#### Dogus

Founder of the British Kebab Awards

*"We all know someone who has suffered from cancer and Sarcoma UK is helping those with a relatively uncommon form of the disease. I'm very proud that the British Kebab Awards is supporting their work this year.*

*"I was really moved when I read about sarcoma and how it is a much less understood form of cancer. Bone sarcomas in particular are diagnosed in fewer than 500 people a year in the UK and much more research is needed to discover how sarcomas develop and what can be done to better treat them."*

# Sarcoma is cancer

10 people are diagnosed with it every day. Only **half** will survive.

Sarcoma UK funds vital research, supports everyone affected by sarcoma and campaigns for better treatments. Join us. [sarcoma.org.uk](http://sarcoma.org.uk)



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& soft tissue  
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## The Fifth Annual British Kebab Awards (2017)

The fifth annual British Kebab Awards were held on Sunday 26 February 2017, in the Westminster Park Plaza Hotel in Central London.

Approximately 1,200 people attended the awards, which with each year have been going from strength to strength. The event was hosted by Chris Stark and Scott Mills from Radio 1, who kept the crowd enthusiastic. In attendance were high profile politicians, including Andrew Percy MP (Minister for the Northern Powerhouse), Barry Gardiner MP (Shadow Secretary of State for International Trade) and Paul Simon Danczuk MP, as well as members of the press from outlets such as BBC News, Channel 4, The Financial Times and the Daily Telegraph.

Attendees enjoyed a cocktail reception, a three-course Anatolian-style meal and entertainment from several musical performances. As the recognition of the awards grows, so does the impact of winning an

award. In 2017, 17 well-deserving kebab outlets from across the UK won awards in categories ranging from Best Kebab Van to Best Newcomer and Best Fine Dining. Members of the public were invited to nominate their favourite kebab shops. These were whittled down to a shortlist based on the number of public votes received with bonus points for nominations from MPs.

Many MPs and Lords attended the 5th British Kebab Awards. Among those attending, some presented awards, including Paul Scully MP, Andrew Percy MP (Minister for the Northern Powerhouse), Lord Navnit Dholakia, Barry Gardiner MP, Dawn Butler MP, William Wragg MP, Vicky Foxcroft MP, Ben Howlett MP, Justin Madders MP, Natalie McGarry MP, Roger Mullin MP, Ruth Smeeth MP, Wes Streeting MP and Jo Stevens MP, among others. In attendance were members of the press from many media outlets, including: BBC

News, Channel 4, BBC's Daily Politics, The Financial Times, The Telegraph, Al Jazeera, The Independent, The Spectator, The New Statesman, Middle East Eye, Haber, ART News, The Sun, The Mirror, The Daily Mirror, The Metro, The Evening Standard, Heart Radio, Talk2meradio, London 360, Mail on Sunday, SE1 Community Website, and Avrupa Gazete.

The awards were sponsored by Just Eat, a leading global marketplace for online food delivery, Cobra Beer, The Crucial Sauce Company, Big K Products, Galliard Homes, Alton & Co, Bira London, Harlequin and Crucials.

The 5th British Kebab Awards raised money for veterans' mental health charity Combat Stress. During the event, a raffle was held to raise money for the veterans' mental health charity Combat Stress.

One of the prizes offered in the raffle was a ceramic poppy used in the eponymous display at the Tower of London.





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## Just Eat Best Delivery

**Winner**  
I am Doner  
23 Otley Rd, Headingley,



## Just Eat Best Delivery

**Highly Recommended**  
Irmak BBQ  
220 High Street, North Dunstable,  
Bedfordshire, LU6 1AU



## Galliard Homes Customer Satisfaction

**Winner**  
Kosk  
269 Hertford Road, Edmonton, N9 7ES



## Best Kebab House in Northern Ireland

**Winner**  
Sphinx Glengormley 23 Otley 335  
Antrim Rd, Glengormley,  
Newtownabbey, BT36 5DZ



## Best Kebab House in Wales

**Winner**  
Mezza Luna  
159 City Road,  
Cardiff, CF24 3BQ



## Best Kebab House in Scotland

**Winner**  
Alla Turca  
192 Pitt Street  
Glasgow, G2 4DY



## Alton & Co Best Kebab Restaurant in North and West London

**Winner** Gokyuzu  
26-27 Grand Parade Haringey, N4 1LG



## Alton & Co Best Kebab Restaurant in North and West London

**Highly Recommended**  
German Doner Kebab  
24 Broadway, West Ealing, W13 0SU



## Best Kebab Restaurant in South and East London

**Winner**  
Meze Bexleyheath  
269 Broadway, Bexleyheath, DA6 8DB



## Best Kebab Restaurant in South and East London

**Highly Recommended** Efes  
Restaurant Brick Lane  
1 Whitechapel Rd, London, E1 6TY



## Chef of the Year

**Winner** Mazlum Demir  
(Skewd Kitchen)  
12 Cockfosters Parade, Barnet, EN4 0BX



## Cobra Beer Fine Dining Restaurant

**Winner** Veyso's, Hertford  
97 Fore Street Hertford,  
Hertfordshire, SG14 1AS



**Harlequin Best Newcomer  
Restaurant/ Takeaway in London**

**Winner**

Tarshish

16-20 High Road, Wood Green N22 6B



**Harlequin Best newcomer  
Restaurant/Takeaway in London**

**Highly Recommended**

Bababoom

30 Battersea Rise, London, SW11 1EE



**Crucials Best Newcomer  
Restaurant/ Takeaway  
outside London**

**Winner** Elder and Wolf

171 Whitley Road, Whitley Bay, NE26 2DN



**Best Kebab  
House Regional**

**Winner**

Meze Mangal Bushey Heath  
81 High Road Bushey, Watford,  
WD23 1EL



**Best Kebab  
House Regional**

**Highly Recommended:**

Akdeniz Turkish Restaurant  
50A Hamlet Court Road,  
Westcliff-On-Sea, Essex, SS0 7LX



**Big K Best  
Takeaway Regional**

**Winner**

Ellesmere Port Kebab House  
4 The Arcade Regent Street,  
Ellesmere Port, Cheshire, CH65 8DX



**Bira London Best  
Takeaway in London**

**Winner**

Pizza King Kebab House  
109 Hertford Rd, Edmonton, N9 7EE



**Best Value**

**Winner**

The Iskele  
179-181 Whitecross St,  
London, EC1Y 8QP



**Best Value**

**Highly Recommended**

Grand Bazaar  
42 James St, Marylebone,  
London, W1U 1EX



**Kebab Van of the Year**

**Winner**

Atalay Kebab Van  
North St, Oxfordshire, OX9 3HH



**Outstanding Contribution**

**Winner**

Prime Quality Foods  
Unit 1, Centenary Estate, Centenary  
Road, Enfield, EN3 7UD



**Galliard Homes  
Customer Satisfaction**

**Highly Recommended**

Koz Mediterranean Restaurant  
87-89 High Street, BR3 1AG



## 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 avours 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!





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\*\*\* Based on data provided to Global Payments by their current restaurant customers.

**JUST EAT**



# Championing the industry - The British Takeaway Campaign

The British Kebab Awards, sponsored by Just Eat, are now in their sixth year of celebrating the economic, social and cultural importance of the industry, and are gaining traction and support with each passing year.

With cross-party political support and a judging panel featuring MPs, journalists and celebrities, the widespread backing for the industry is evident as high profile supporters continue to endorse the British Kebab Awards year after year.

And for good reason. As one of the most popular takeaways in the UK, kebabs are an integral part of the success of the wider takeaway industry worth £9.4 billion a year – that's 0.5% of total economic growth, and more than either the telecoms or entertainment industries. Since 2009, the sector has created 41,000 new jobs – now employing 231,000 people across the UK.

## Takeaways are a leading UK employer



OFIS (2015), Premier League (2015) and Cator (2016) data



**By Graham Corfield,**  
UK Managing Director, Just Eat

This growth has been driven by the sector's ability to adapt. 72% of takeaway restaurants now use online apps (like Just Eat), and this digital revolution means that consumers have more choice than ever before at their fingertips – promoting a rapid rise in new cuisine options, alongside established favourites. Now with more than 100 different cuisines on the high street, takeaways have played a huge role in revolutionising the British palate. To champion the sector's success and represent those involved in



the supply and preparation of the nation's favourite takeaways, Just Eat was proud to spearhead the creation of the British Takeaway Campaign (BTC). The BTC represents the diverse array of cuisines available in Britain today, including curry, sushi, Italian, Chinese, and of course kebabs; with Ibrahim Dogus – founder of the British Kebab Awards – chairing the campaign.

Our goal in creating the BTC was to provide a unified voice for the takeaway industry and to demonstrate the breadth of the sector. As a starting point we commissioned extensive research with the Centre for Economics and Business Research on the challenges facing the industry, as well as quantifying its economic contribution both nationally and regionally in the Takeaway Economy Report. What resulted were some fascinating revelations. As well as making a significant contribution to the UK economy, the research also highlighted the social and cultural contribution of the industry - 88% of takeaway restaurants see being a valued part of their local community as important, and 41% are actively involved in their community, including by providing food to charities, supporting community events and sponsoring local sports teams.

But despite impressive growth and community support, the small businesses that largely make up this burgeoning sector – including kebab shops up and down the country – are facing obstacles to their growth in an increasingly challenging operating environment. Almost a quarter of surveyed restaurants said they were unable

The skills that the takeaway industry needs more of



to recruit the staff needed to run their business, particularly in roles that require specific skills such as specialist chefs – a pan-industry issue felt from curry and kebab houses to sushi outlets. More than a third believe that Brexit will make recruitment even harder, and 29% of respondents need to recruit skilled labour from outside of the European Union.

As a result, the BTC has made it its mission to unite the takeaway industry in working with the Government and other politicians to secure the immigration and education policies that will help the takeaway industry continue to thrive.

Our members cover the expanse of the industry, including the Bangladesh Caterers Association, National Federation of Fish Friers, SeeWoo, K10 Restaurants, Foodservice Packaging Association, QuickBite Magazine, Association of Licensed Multiple Retailers (ALMR), UK Bangladesh Catalysts of Commerce and Industry, Night Time Industries Association, CurryLife Magazine, and in collaboration with the Pizza, Pasta and Italian Food Association.

Together, we are calling for changes to immigration laws that will allow takeaways to recruit the staff they need, from both within the European Union and further afield. As well as campaigning for the right to remain for all EU nationals, we're calling for the Shortage Occupation List to be revised to include specialist chefs who work in takeaways.

At the same time, we recognise that more needs to be done to fire up young Britons about careers in the sector. We are proud to be working with the Government on shaping the new vocational Catering and Hospitality Technical level for 16 to 18 year olds, so that the syllabus meets the needs of the industry.

skills that takeaway restaurants want the T-level to focus on



We're calling for compulsory components in shortage cuisines like fish frying and curry preparation and seasoning, as well as on hygiene, nutrition and sustainability.

With so much choice on the high street, takeaways are providing the choice and convenience that consumers want, including providing plenty of healthy options such as grilled chicken shish kebab, or introducing innovative cooking techniques such as air-frying.

Our research has found that nearly all takeaways offer a veggie option; 73% offer small portion sizes; 65% have a low-fat offering; and 59% provide low-salt choices. But we think more could be done to support small businesses in helping their consumers to make informed choices, which is why the BTC is calling on the Government to support takeaways by providing an online calorie calculator.

Despite the challenges the sector faces, with the industry growing – total spending on takeaways is expected to reach £11.2 billion by 2021 – the industry can approach the future with optimism.

At the BTC we're passionate about tackling the issues facing our sector and we will continue to be a strong, united voice for the small independent takeaways that make up this thriving community.

**To find out more about the BTC, go to [www.britishtakeawaycampaign.co.uk](http://www.britishtakeawaycampaign.co.uk) or follow @GB\_takeaway on Twitter.**





### Channel 4's Sunday Brunch

With some prima doners from the British Kebab Awards.

## London Evening Standard

### Restaurateur fed emergency workers for free during London terror attack



Hundreds of emergency workers were fed for free by Ibrahim Dogus, the restaurateur who opened a kebab shop in the heart of London's financial district, during the terror attack on Sunday.

Restaurateur Ibrahim Dogus, 40, was in the heart of London's financial district, in the heart of the City, when the terror attack took place. He was in the heart of the City, in the heart of the City, when the terror attack took place.

## ALJAZEERA

### Doner kebab and integration: A story worth telling



Kebab shops have become an essential part of the London landscape. They are a place where people from different backgrounds come together to eat and socialize.

They are a place where people from different backgrounds come together to eat and socialize. They are a place where people from different backgrounds come together to eat and socialize.

### Unquestionable presence

From one perspective, the kebab industry has been a success story. It has created jobs and provided a source of income for many people.

From one perspective, the kebab industry has been a success story. It has created jobs and provided a source of income for many people. It has created jobs and provided a source of income for many people.

## MailOnline

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### Forget the Oscars! The British KEBAB awards briefly trends on Twitter above the Academy Awards... so did your favourite takeaway come out on top?

- British Kebab Awards was held on same evening as the Academy Awards
- Twitter users joked that it was a bigger event than star-studded Hollywood night
- Awards supported by Prime Minister Theresa May and Labour's Jeremy Corbyn
- Full list of winners revealed below

**Sun** ALL SPORT TV & SHOWBIZ NEWS FABULOUS MONEY MOTORS

### PICK OF THE PITTA Britain's best kebabs revealed....but does your local doner make the cut?

#### Brits will soon celebrate the Oscars of fast food - The British Kebab Awards

The kebab - a national dish of Cyprus, Turkey, Greece, and now Britain it seems - was lavished with praise and its protagonists honoured at the 2nd annual British Kebab Awards. Sponsored by Just Eat, the plush ceremony was held at the Westminster Plaza Hotel in Central London on Sunday 26 February 2017.

Approximately 1,200 people attended the event, among them MPs, entrepreneurs, and a host of media from outlets such as BBC News, Channel 4, The Financial Times and the Daily Telegraph. Worth £1bn to the British economy, the kebab industry is big business and thanks to Ibrahim Dogus and his CEFTUS organisation - the founder and organiser of the kebab awards - it's now nationally recognised as such.

The evening was brilliantly hosted by Chris Stark and Scott Mills (pictured above) from Radio 1, whose riffs ("Hail everybody", "Can we have some wish for the speakers", and "This could get messy") kept the audience highly entertained, especially during the technical glitches when the stage experienced sound and visual failures, and the lengthy delays to the main dinner being served to guests.

But nothing could take these boys, not even a mishap over similar-sounding winners. Beckenham's Kibb merely got presented the award for Customer Satisfaction, when in fact they were the runner-up and it was Kibb of Edmonton which had won. While not

## Britain's best kebab shop finalists revealed for 2018 - did your local make the British Kebab Awards?

The traditional is to find out whether your local kebab house made the list - and in what category

# COSMOPOLITAN

## The 2017 British Kebab Awards announces the best kebab shops in the UK

Did your local make the cut?

Daily **Mail**.com

### Do YOU live near one of Britain's best doner shops? Find out here if a finalist in the British Kebab Awards is on your doorstep

- Our tool will show you whether you live near one of Britain's best Kebab shops
- Simply enter the first letters of your postcode and it will bring up the closest one
- Contenders named for the British Kebab Awards, with 16 categories up for grabs
- Kebab houses from across UK to battle it out for gongs including chef of the year
- More than 5,000 businesses put forward before list was whittled down into 153
- The winners set to be announced at Westminster Park Plaza Hotel on March 12

By ALEX ROBERTSON and STEPHEN PATTERSON FOR MAILONLINE  
PUBLISHED: 15:04, 16 February 2018 | UPDATED: 15:51, 16 February 2018

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For those enjoying a night out across the land, there is no better way to cap off an evening with friends than tucking into a kebab on the way home.

But while few take the time to really appreciate the dish, the same can't be said for this list of outstanding doner vendors.

Just Eat has compiled an exhaustive list of Britain's best kebab restaurants and takeaways that span the length and breadth of the country.

# POLITICO

**WESTMINSTER VOTED WITH ITS STOMACH SUNDAY NIGHT:** The U.K.'s annual Kebab Awards were held at the Westminster Bridge Park Plaza with the support of dozens of MPs including Theresa May and Jeremy Corbyn. That may make kebabs the only issue apart from Brexit the pair agree on.

May was almost poetic in her message to organisers: "High streets across the U.K. benefit from having a successful kebab shop on them." According to Playbook's source, the event's founder Ibrahim Dogus quoted Smiths lyrics, and described kebabs as a universal symbol of immigrant integration, saying "it doesn't matter if it's Turkish, Greek, Persian or Kurdish," because kebabs are universally loved.

26th February 2017

## Call for the PM-backed kebab to become a British national dish - as the number of Scots outlets soars

Martin Williams  
Senior News Reporter



**The Herald**  
sundayherald

23 comments



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IT'S the post-pub favourite which some say is a poor dietary choice but is now being claimed as a British institution with politicians including the Prime Minister queuing up to be associated with it.

It has emerged that such is the growth of the kebab, the numbers of outlets is coming close to equalling the total number of chipshops and curry houses put together.

And Ibrahim Dogus, the founder and director of the Centre for Turkey Studies and Development (CTSD), the first non-party political forum and think tank focusing exclusively on Turkey

Most popular

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5. David Tennant: The SNP's independence proposition resembles another British like leap into the unknown

# METRO

## The British Kebab Awards 2017: Th ups, the downs, and the completely bizarre

Michelle Laidl Monday 17 Feb 2015 13:01 pm



ITVM last night was the night for award ceremonies.

There was something going on over in the states but there was only one ceremony that anyone actually cared about.



And that, of course, was the 10th British Kebab Awards. It was actually held at the Chiswick in this country on, roughly, Tuesday.

Heard by BBC 1 presenter Sarah Mills and Chris Stark, it brought the guest and the god of the dish and down right together - along with a host of other guests - to celebrate one of the world's greatest culinary inventions.



10th Daily Politics and Sunday Politics

A vote in the European Parliament this week seeking to ban phosphates from frozen kebabs must fall just short of the majority needed.

Ibrahim Dogus explains the role of phosphates in the take-away food, and how it would have affected Germany more than UK kebabs.



Westminster voted against the ban on phosphates in frozen kebabs. The vote was 400-200.

Westminster voted against the ban on phosphates in frozen kebabs. The vote was 400-200.



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**Rt Hon Joan Ryan**

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**Rt Hon Baroness Warsi**

Conservative Peer and former cabinet minister



**Amjad Bashir MEP**

MEP for the Yorkshire and the Humber region for the Conservative Party



**Jonathan Reynolds**

Labour MP for Stalybridge and Hyde



**Tracy Brabin**

Labour MP for Batley and Spen and Shadow Minister for Early Years



**Joanne McCartney**

London Assembly Member for Enfield and Haringey



**Jennette Arnold OBE**

London Assembly Member for Hackney, Islington and Waltham Forest



**Jim Pickard**

Chief political correspondent of the Financial Times

# (2018) JUDGES



**Samson Sohail**

Sales Director  
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**Mustafa Topkaya**

Restaurateur



**Shany Gupta**

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# How the Great British Kebab is now both takeaway favourite and gourmet treat

**By Phil CLARKE**

When Onder Sahan arrived in Britain from Turkey, Timmy Mallet's "Itsy Bitsy Teenie Weenie Yellow Polka Dot Bikini" was on the radio and poll tax protesters

were taking on Margaret Thatcher. Britain was a very different place and nowhere more so than our eating habits. The very idea of a 'gourmet kebab' would have been unthinkable. The kebab has come

a long way over the last few decades and one man has been at the forefront of this revolution.

Onder Sahan can rightly claim to have helped change the face of the kebab



des Baux olive oil and 25-year-old Terre Bormane vinegar, worth £200 a bottle. All re-enforcing Sahan's adage about the importance of using the right quality and quantity of ingredients. Perceptions have changed in the UK

world since he launched the highly successful Tas restaurant chain back in 1999. While the kebab will always rightfully remain a takeaway favourite, it was Sahan who proved it can be a fine dining option as well, appealing to Britons' increasingly adventurous palates and the public awakening to healthy eating. But it wasn't all plain sailing. "What was understood by 'kebab' back [when I started] was doner rather than shish kebab," Sahan explains, "When we started our first restaurant, our concept had to be mainly based on vegetarian food and meze as opposed to kebab-only, as the kebab was generally associated with takeaway. Indeed, we were awarded Time Out's "Best Vegetarian Restaurant" in 2000!". "Kebab encompasses all sorts of meat from lamb, beef and chicken to veal but also is a very healthy meal choice" says Sahan. "You can see in the way it has been presented in more upmarket, modern restaurants how the kebab has transitioned from late night fast food to something of far higher status". Sahan spoke little English and wasn't trained as a chef when he first came to London. But embracing his adopted country, he worked in restaurants, first as a busboy, then a waiter and finally a manager, giving him the perfect perspective to understand the industry, and the customers, as he planned his own venture. His mantra was to keep on discovering new things: "being open to constant learning and maintaining a positive outlook will help you reach your goals", he says. His advice to anyone setting out in the industry includes staying loyal to the essence of the business, selecting good quality ingredients, pricing

fairly and presenting all food in well decorated, hygienic settings with the help of a customer-focused staff. "This way," he says, "you can be sure of success". Since finding a partner to invest in his venture and opening Tas in Waterloo in 1999, Sahan hasn't looked back. His restaurant not only blossomed, it spawned eight further eateries, each true to Sahan's simple recipe for success. That, and also true to his recipe for kebabs. The key to getting the kebab right is something that Sahan and his Tas empire have spent years refining and experimenting with, "The original method of cooking kebab will always be over a wood fire" he explains, "but later on other methods have been adopted such as "tandır", much similar to the Indian tandoor, which is cooked in a kind of clay well, or oven, while other methods still in use include cooking kebabs in a terracotta dish or wrapped in paper and foil, which are known as "guvec" or "kagit kebabi" in Turkish". All styles are served at Tas restaurants. While it's clear that the humble kebab is far more complex than it's given credit for, it was Sahan who took this to extremes by creating Britain's most expensive kebab, retailing at £925. "We wanted to create a unique kebab made up of the highest quality ingredients, reiterating our belief that kebab can be crowned with royal status." The kebab, created to mark the fourth British Kebab Awards, included the finest Japanese Wagyu beef, fresh morel mushrooms, milk-fed lamb and goat minced plus French Chaumes cheese, courgette flowers, Turkish basil, Jerusalem artichokes, La Vallee



to the extent that shish kebab is now recognised across the country as a meal suitable for fine dining, Sahan says; though he adds there might be a limit to British palates - "a popular street kebab in Turkey is shish lamb intestines, which you may find weird but I must tell you that it is very delicious!" Looking to the future, is the doner a goner? Are we witnessing the demise of the kebab as fast food? Sahan thinks there's plenty of room for both. "Doner will remain as a fast food. However, other grilled kebab varieties, made up of differing meats and served with a selection of mezes and salads, will be accepted as far healthier and appeal to the modern consumer." The kebab has come a long way in 30 years. Sahan and Tas can take a lot of the credit for the transformation of Turkish cuisine in Britain and a change in Londoners' attitudes toward one of their favourite dishes. But with new projects in the pipeline and a dedication to innovation, if you think that Onder Sahan is done there you must be kebabing a laugh.

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