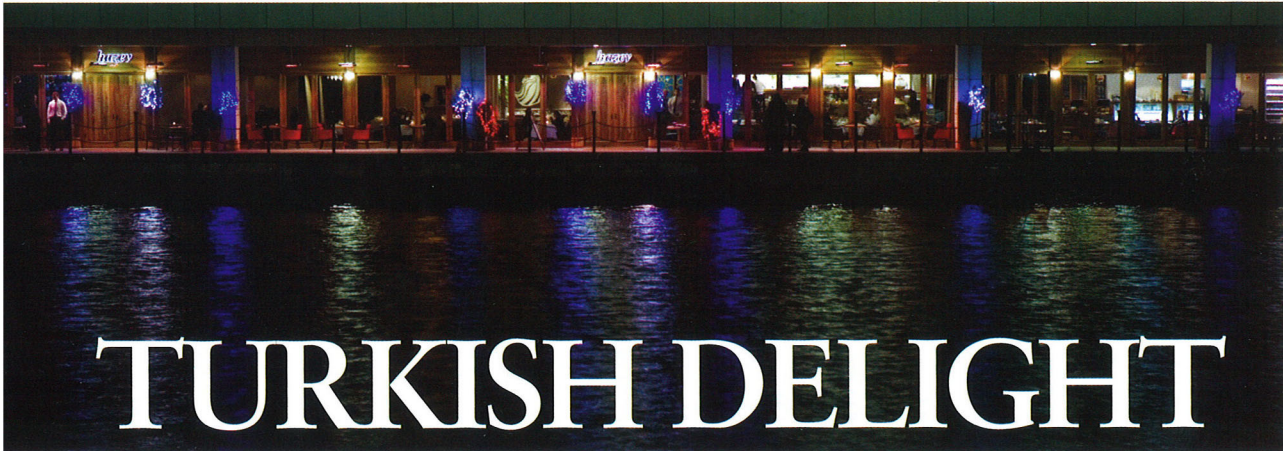


# CANARY WHARF

March 2010

food & drink **connoisseur**



## TURKISH DELIGHT

Having shamefully never tried Turkish food before *Ruth Sherrington* confesses to being a little unsure of what to expect from Hazev, the new waterside restaurant, bar and café combo but is delighted with the outcome

**H**azev has only been open for four months and its location across the water in Discovery Dock West means it is a little out of the way for all those hidden in the Canary Wharf skyline. This, however, should not be a problem once you've ventured across the footbridge, tried the food and lived the atmosphere.

Strolling alongside the water's edge, you reach the grand entrance - two impressively large wooden doors with hand-carved Turkish design. The main restaurant is spacious with a beautifully designed teal and neutral interior, which runs through to the laid-back but up-to-minute bar.

There is no clutter or bustle like you might expect from a traditional Anatolian eatery. Instead, the subtle mix of typically modern and Turkish culture is effortlessly charming, with the private room boasting the best seats in the house - gorgeous antique chairs, all of which are upholstered in imported Turkish material.

Seated next to the floor-to-ceiling windows, my colleague and I decided it best to leave our rumbling stomachs in the hands of the friendly and attentive staff. After some olives to start, a delightful selection of meze, hot and cold, were brought for us to savour, along with a smooth Blackstone Shiraz wine.

I particularly enjoyed the cold Zeytinyaglı Patlıcan (aubergine cooked in olive oil with chick peas, tomatoes and garlic) a fantastic combination that left me sneaking seconds. The Humus and Fresh Spinach Yoghurt accompanied by bread pieces were both equally delicious and the Vine Leaves stuffed with Rice and Pine Kernels had a refreshing taste. The warm starter of Domates Soslu Kofte (our Turkish improved as we made our way through the menu), involved warm tender meatballs and fresh tomato sauce with an ever-so-slight spice to it, and our other favourite was the prawns [need to find the Turkish name].

With such a varied cuisine, there is a lot on offer for the mains from charcoal grills to casseroles, and enough vegetarian options to satisfy the heartiest of appetites. One thing we learned is that you will never leave Hazev hungry. I chose the Sea bass, or Yesil Mercimekli Levrek, a light dish cooked to perfection with a pleasing green lentil sauce. A



bit heavier was my colleague's hearty Iskender - Turkey's famous mixed grill served on cubes of bread in a creamy tomato sauce - an excellent dish if you're in the mood for some meat and a definite comfort on a cold day.

By this stage we were feeling rather full and ready to sink into the plush curved chairs, but the cinnamon rice pudding (with ice cream, of course) was calling, and how could we resist? A couple of Baklava (I never was any good at resisting temptation) and coffee topped off this aromatic pudding, as we declared ourselves thoroughly satisfied.

Whilst the tables were filled, I can see Hazev becoming an even greater hub of activity during the summer months ahead. Its relaxed atmosphere and calm surroundings make it perfect for every occasion - business meetings, a romantic meal for two, a late lunch with family or a party for the whole office. If strapped for time, you can still sample a bit of Turkey with the delicatessen's homemade pastries, offering a change to the mundane sandwich and ready salted crisps; the best of both worlds. ■

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