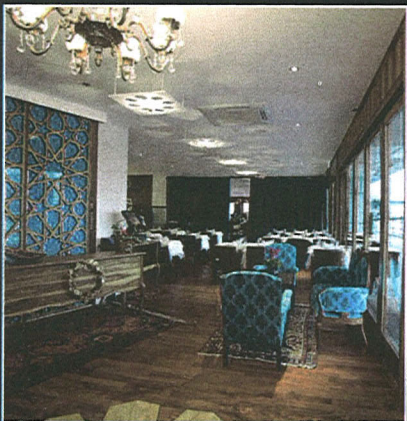
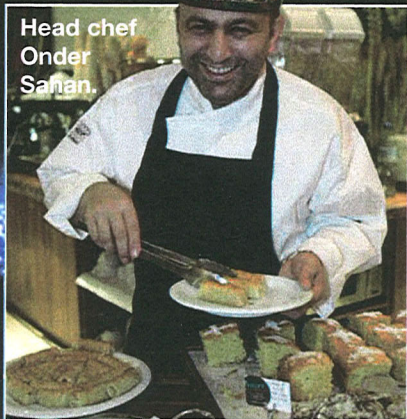


Head chef
Onder
Sahan.



ROUGHLY translated, Hazev equates to 'the joy of home' in Turkish.

I'm not sure how they do things in Istanbul, but dining at my house is never as good as this.

A decadent restaurant where no expense has been spared, it spans a whopping 90 metres (including the bar and cafe) and its blue lights shimmer beautifully over the dock.

It's obvious what Hazev, which opened in late 2009, is all about before you're even inside.

The impressive wooden door is opened for you by an eagle-eyed concierge, who'll have you de-coated and seated in no time.

Typically for the Mediterranean, the menu is bursting with small dishes, with more than 40 hot and cold starters available.

Typically around £4 each, you can fill the table with a feast relatively cheaply, with my favourites the grilled aubergine, kalamari and filo pastries with feta cheese and spinach.

Grills and casseroles fill the main section, with a decent selection of

fresh fish.

You can't go wrong with a mixed grill of chicken, lamb and kofte, while the lamb kebab was sizzling and delicious.

Hazev is from the Tas family of restaurants in London, with a focus on the rich Anatolian region and culture.

That's in full evidence from the wood carvings and floor patterns dotted around the restaurant.

It feels upmarket but not snooty – perfect for the Wharf lunchers and locals looking for a regular haunt.

A busy takeaway service also means you can take the food to your own home surroundings, while outdoor tables will be high-



ly sought after by summer.

It's a vast building and it will take some doing to fill it night after night.

On this evidence, they've made a great start.

REVIEW: Hazev

Discovery Dock West,
2 South Quay Square,
E14 9RT
Tel: 020 7515 9467

Price: Starters from
£3.95, mains from £7.45,
desserts from £4.25

Food: ★★★★★
Service: ★★★★★
Value: ★★★★★
Choice: ★★★★★
Vibe: ★★★★★

John Hyde