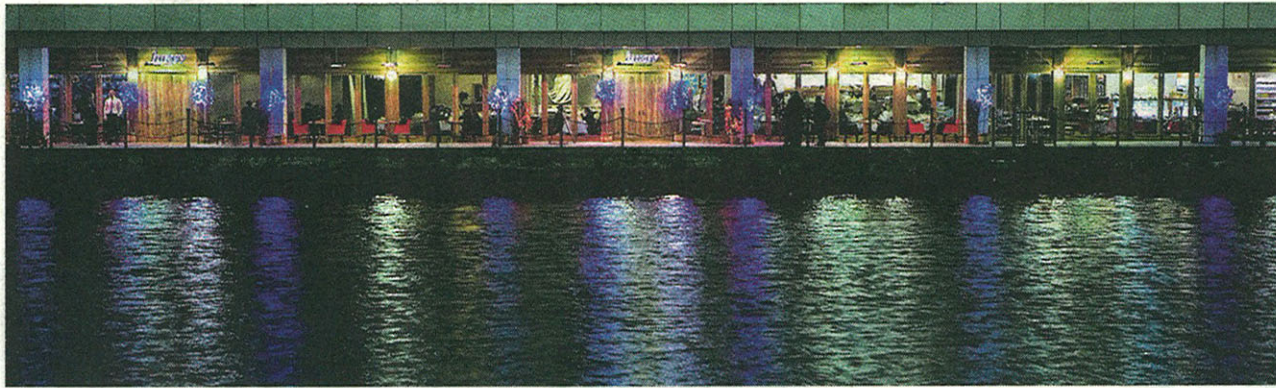


# Living



This is the kind of restaurant that it's difficult to leave hungry

Louisa Emery on Havez



REVIEW Havez Meze

## Turkish delight

Louisa Emery stretches her elasticated waistband on South Quay

**W**hen you can take the time to really enjoy your food, why not make the effort to walk that extra few minutes from Canary Wharf, to South Quay.

Set right on the waterfront and just over the swing bridge, Turkish restaurant Havez only opened in November, but is already attracting a regular crowd of nearby residents.

The venue has a deli, cafe, bar, 400-seat restaurant and private dining area and is a great place to graze.

Evening and lunch time restaurant dining offers a choice of very reasonably priced set menus, starting at £8.95 per person or your own combination of starters, mains and sides.

Be warned, however, this is the kind of restaurant that is difficult to leave hungry.

Stuffing yourself with the complimentary bread, olives and cheese dip, would be a schoolboy error as the portions are generous and the food enticing.

Our meze style selection of starters was quite a feast. The patlican salatsi, an aubergine dip, was deliciously smoky and great with the mercimek kofte, melt in the mouth patties made from lentils,



### GETTING THERE

Take the DLR to South Quay or walk across the swing bridge from Canary Wharf or Heron Quays. The restaurant is set right on the dock.

bulgar wheat, spring onions and tomato puree.

As a vegetarian, you are thoroughly spoilt for choice at Havez, with eight different mains to choose from. Apparently the Anatolian diet is heavy on vegetables, which explains the selection. Main courses start at £7.95 and for that price you get a well heaped plate.

The ispanakli nohut, a hearty dish of spinach, chickpeas and helim cheese arrived beautifully presented.

Although tasty and thoroughly satisfying on its own, it would have benefited from a side dish as it did become a little repetitive.

Meat eaters are also indulged at Havez and have the option of grills, casseroles or fish dishes.

If, like us, you overdo it on the first course, the kuzu shish, marinated lamb cubes, will make a comfortable choice.

Succulent, tender and great with a dollop of chilli sauce this is a fairly unfussy dish, served on a well seasoned pile of couscous.

The decor is beautiful throughout and stays the right side of stylish to avoid giving the appearance of a theme bar.

The private dining room is particularly striking, decorated with bold peacock blue panels on the walls.



Top left, the restaurant is right on the waterfront. Above, mixed meze ready to serve. Left, Mercimek Kofte

My mother always says you can tell a good restaurant by the quality of its toilets and the attention to detail carries on into Havez's bathrooms, with smoked glass mirrors and ornate fixtures and fittings.

Havez is a huge space and on a Monday night did feel lacking in atmosphere.

However the traditional music was pitched at the perfect volume for conversation and diners were seated cleverly to create a more intimate experience.

If you are going to dine at Havez, be sure to arrive with hours to wile away, good company and an elasticated waist band.

### WHARF VERDICT

Havez  
Discovery Dock West,  
2 South Quay Square,  
Canary Wharf,  
London, E14 9RT  
Go to [havez.com](http://havez.com)

#### Food

★★★★☆

#### Ambience

★★★☆☆

#### Service

★★★★★

#### Convenience

★★★★☆

#### Overall

★★★★☆

#### What they say...

■ This is by far the best restaurant in Canary Wharf I've been to so far especially because of the service. It is very hard to find a restaurant nowadays in London where the service is so good. [london-eating.co.uk](http://london-eating.co.uk)

■ Though it's quite popular for lunch, there is ample seating space so no need to worry about booking. [singaporeaninlondon.com](http://singaporeaninlondon.com)

■ It has a kind of "formal Christmas" vibe, meaning it will be interesting to see if it attracts punters during the summer months. [yelp.co.uk](http://yelp.co.uk)

### HEALTHY OPTIONS

■ Havez has an enormous menu filled with wholesome options. The food is all prepared on the day and



most of the ingredients are fresh. The grills come with couscous rather than chips and there are six salads to tempt the weight watching diner including the coban salatasi made from tomatoes, cucumber, red and green peppers, parsley, dill, lettuce and celery.

Louisa Emery