

# Starters

All starters are served with homemade bread

## Soup

**MERCIMEK CORBASI (v)** 6.45  
Anatolian red lentil soup

## Cold Meze

**HUMUS (v)** 6.25  
House made pureed chickpeas with tahini, garlic, olive oil and lemon juice

**CACIK (Tzatziki) (v)** 6.25  
Anatolian village style strained yogurt with cucumber, fresh mint and garlic

**MAYDANOZ SALATASI (Tabbouleh) (v)** 6.25  
Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

**PATLICAN EZME (Babaganoush) (v)** 6.25  
Grilled aubergines pureed with tahini, garlic, olive oil and yogurt

**KISIR (v)(n)** 6.25  
Traditional fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts

**ZEYTINYAGLI PATLICAN (v)** 6.25  
Aubergine cooked in olive oil with tomatoes, onions, garlic, peppers and chickpeas

## Hot Meze

**BOREK (v)** 7.10  
Hand folded filo pastry triangles stuffed with Feta cheese and spinach

**FALAFEL (v)** 6.45  
Mediterranean style chickpea & broad bean patties, deep fried, served with humus

**SUCUK** 7.30  
Charcoal grilled beef garlic sausage, served with salad

**HELLIM (v)** 7.30  
Charcoal grilled Cypriot Halloumi cheese, served with salad

**KALAMAR** 6.75  
Lightly battered squid rings served with a rose infused sweet and sour sauce

**KARIDES** 7.30  
Prawns cooked with double cream, fresh tomatoes, garlic and coriander

**PATATES KOFTESI (v)** 6.45  
Fried pureed potato patties, seasoned with tomato paste, coriander, onion, sumac and dill

**KASARLI MANTAR (v)** 6.50  
Sauteed mushrooms in a garlic, onions and tomatoes topped with cheddar cheese

**DOMATES SOSLU KUZU KOFTE** 7.30  
Lamb meatballs cooked with leeks, green peppers and fresh tomatoes

# Main Courses

## Charcoal Grill

All served with couscous (except Hazev Iskender)

**TAVUK SIS** 14.35  
Skewer of marinated chicken cubes

**KOFTE** 14.35  
Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs

**TAVUK KOFTE** 14.15  
Skewer of minced chicken, marinated in garlic and Anatolian herbs

**KUZU SIS** 15.70  
Skewers of marinated tender lamb cubes

**HAZEV MIXED GRILL** 16.75  
Mixed grill of chicken cubes, lamb cubes and kofte

**KEKIKLI KULBASTI** 16.75  
Lamb fillet sprinkled with oregano

**HAZEV ISKENDER** 17.80  
HAZEV classic mixed grilled meats on a bed of home-made pide bread, rich tomato sauce and creamy yogurt

## Vegetarian Dishes

**PEYNIRLI BADEMLI PATLICAN (v)(n)** 13.80  
Aubergine casserole with Feta cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses

**HELLIMLI PATATES (v)** 14.90  
Roasted potatoes sauteed with grilled Halloumi cheese, fresh tomatoes, jalapenos and herbs

**TURLU (v)** 14.25  
Village style stew of potatoes, aubergines, courgettes, peppers, carrots, tomatoes, served with couscous and yogurt

**VEGETARIAN MOUSSAKA (v)** 15.20  
Layers of aubergine, mushrooms, courgette and potato smothered in a tomato and parsley sauce, topped with bechamel and cheese sauce

## Rice

**SADE PILAV (v)** 3.95  
Basmati rice

**BULGUR PILAV (v)** 3.95  
Fine bulgur wheat mixed with tomatoes, onions and green peppers

**MANTARLI PILAV (v)** 4.15  
Basmati rice with mushrooms

**BADEMLI PILAV (v)(n)** 5.20  
Basmati rice with almond

## Salads

**COBAN SALATA (v)** 5.20  
Mixed leaves and tomatoes, drizzled with home-made dressing and pomegranate sauce

**BEYAZ PEYNIRLI SALATA (v)** 6.25  
Mixed leaves and tomatoes, topped with feta cheese, drizzled with home-made dressing and pomegranate sauce

**EZME SALATA (v)** 6.25  
Finely chopped tomatoes, onions, peppers and parsley with Anatolian herbs and spices

(v) Suitables for Vegetarians (n) Contains Nuts

All our food is prepared in a kitchen where nuts, gluten and other allergens may be present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergy information is available on request.

A discretionary service charge of 12,5% will be added to your bill. VAT included

## Casseroles & Oven Dishes

**TAVUK GUVEC** 13.60  
Chicken casserole with mushrooms, onions, green peppers, tomatoes, ginger & fresh coriander

**DOMATES SOSLU KOFTE** 15.20  
Lamb meatballs cooked with fresh tomatoes, leeks, new potatoes and peppers

**COBAN KAVURMA** 15.70  
Diced lamb cooked with onions, mushrooms, fresh tomatoes, cubanelle peppers and herbs

**HAZEV SPECIAL** 16.75  
From the Sultan's kitchen to HAZEV, a classic slow cooked lamb on a bed of creamy smoked aubergine sauce blended with cheddar cheese

**MUSAKKA** 15.70  
HAZEV style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel sauce and cheese sauce

**INCIK** 17.45  
Slow cooked lamb shank with tomatoes and bay leaves

## Fish & Seafood

**SOMON IZGARA** 16.95  
Grilled salmon fillet, served with sauteed spinach

**LEVREK IZGARA** 17.45  
Grilled sea bass fillet, served with mixed leaves salad

**KARIDES GUVEC** 16.45  
Prawn casserole with tomatoes, onions, green peppers, mushrooms, coriander, garlic, light cream and wine sauce

**KALAMAR** 13.50  
Lightly battered squid rings, served with a rose infused sweet & sour sauce and salad

**FISH & CHIPS** 13.95  
Freshly battered cod fish, served with French fries and tartare sauce

## Pasta Dishes

**SEBZELI PASTA (v)** 13.60  
Penne pasta cooked with mixed vegetables in chilli fresh tomato sauce

**TAVUKLU PASTA (v)** 13.85  
Penne Pasta cooked with chicken, mushrooms, tomato paste and cream

**SOMONLU PASTA** 14.10  
Penne pasta mixed with salmon, fresh tomatoes and spring onions

**FRENCH FRIES (v)** 3.65

**BAKED NEW POTATOES (v) (with or without cheese)** 3.65

**ANATOLIAN STRAINED YOGURT (v)** 3.65

**STEAMED BROCCOLI (v)** 4.80

**SEASONAL VEGETABLES (v)** 5.20

# EKIN MENU

24.95 pp

Menu served with homemade bread

## • CHOICE OF DRINK

Glass of House Wine (Wine of Turkey)

Lager (Turkey)

Organic Juices or Soft Drinks

## • CHOICE OF TWO MEZES

**HUMUS (v)**  
House made pureed chickpeas with tahini, garlic, olive oil and lemon juice

**CACIK (Tzatziki) (v)**  
Anatolian village style strained yogurt with cucumber, fresh mint and garlic

**MAYDANOZ SALATASI (Tabbouleh) (v)**  
Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil & lemon

**BOREK (v)**  
Hand folded filo pastry triangles stuffed with Feta cheese & spinach

**KASARLI MANTAR (v)**  
Sauteed mushrooms in a garlic, onions and tomatoes topped with cheddar cheese

**MERCIMEK CORBASI (v)**  
Anatolian red lentil soup

**KALAMAR**  
Lightly battered squid rings served with a rose infused sweet and sour sauce

**SUCUK**  
Charcoal grilled beef garlic sausage

## • CHOICE OF MAIN COURSE

**TAVUK SIS**  
Skewer of marinated chicken cubes served with couscous

**COBAN KAVURMA**  
Diced lamb cooked with onions, mushrooms, fresh tomatoes, cubanelle peppers and herbs

**KOFTE**  
Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous

**HAZEV MIXED GRILL**  
Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

**DOMATES SOSLU KOFTE**  
Lamb meatballs cooked with fresh tomatoes, leeks, new potatoes and peppers

**HELLIMLI PATATES (v)**  
Roasted potatoes sauteed with grilled Halloumi cheese, fresh tomatoes, jalapenos and herbs

**VEGETARIAN MUSAKKA (v)**  
Layers of aubergine, mushrooms, courgette and potato smothered in a tomato and parsley sauce, topped with bechamel and cheese sauce

**KARIDES GUVEC**  
Prawn casserole with tomatoes, coriander, mushrooms, double cream and garlic in white wine sauce

**KALAMAR**  
Lightly battered squid rings, served with a rose infused sweet & sour sauce and salad

# SAHAN MENU

£15.95 pp

## 2 COURSE MENU

## • CHOICE OF A STARTER •

RED LENTIL SOUP (v)

HUMUS (v)

SALAD WITH FETA CHEESE (v)

PARSLEY SALAD (Tabbouleh) (v)

CACIK (Tzatziki) (v)

## • CHOICE OF A MAIN COURSE •

CHICKEN CASSEROLE, served with couscous

GRILLED CHICKEN SIS, served with couscous

CALAMARI (Fried Squid Rings), served with salad

MEATBALLS with TOMATO SAUCE, served with couscous

POTATOES with HALLOUMI (v), served with couscous

PASTA with MIXED VEGETABLES (v)

Menu served with homemade bread

## SUMMER MEZE MENU

17.95 pp

(minimum of 2 people)

• Includes all of the meze below and served with homemade bread •

**HUMUS (v)**

**MAYDANOZ SALATASI (Tabbouleh) (v)**

**CACIK (Tzatziki) (v)**

**PATLICAN EZME (Babaganoush) (v)**

**ZEYTINYAGLI PATLICAN (v)**

**BOREK (v)**

**FALAFEL (v)**

**HELLIM (v)**

**KALAMAR**

**DOMATES SOSLU KUZU KOFTE**

A vegetarian option is available with **PATATES KOFTE** and **MANTAR** as replacements

# Drink List

## White Wine

	175 ml Glass	Bottle
1. <b>'TAS' House White</b> Anatolia, Turkey <i>Dry, lively with fresh fruit aromas</i>	4.95	18.95
2. <b>Chardonnay Garganega, Il Casone</b> 2018   Italy <i>An easy drinking fresh and fruity dry white wine</i>	5.25	20.45
3. <b>Chenin Blanc, Swartland Winery</b> 2018   South Africa <i>Sun-drenched peach and apricot characters, along with a merest hint of ginger and jasmine. Lively and dresh on the finish</i>	5.50	21.95
4. <b>Sauvignon Blanc, Vina Echeverria</b> 2018   Chile <i>A vibrant Sauvignon Blanc combines aromas of fresh herbs, green pepper and ripe pears, with citrus notes of grapefruit and lime</i>	5.95	23.95
5. <b>Pinot Grigio, Andrea Di Pec</b> 2018   Italy <i>Fresh and easy drinking style of Pinot Grigio with clean bitter lemon notes</i>	6.25	25.95
6. <b>Picpoul de Pinet, L'Ormarine Duc de Morny</b> 2017   France <i>Slightly perfumed, ripe melon fruit on the nose</i>	7.00	28.00
7. <b>Sauvignon Blanc, Saint Clair</b> 2018   Marlborough, New Zealand <i>A full, crisp wine showing intense flavours of passion fruit and herbaceous notes over a creamy texture</i>		28.00
8. <b>Vioignier Gran Reserva, Tabali Pedregoso</b> 2016   Limari Valley, Chile <i>Sun-drenched peach and apricot characters, along with a merest hint of ginger and jasmine. Lively and fresh on the finish</i>		29.95
9. <b>Gavi Di Gavi 'Fossili', San Silvestro</b> 2018   Italy <i>A rich mouthfeel with a lovely mineral finish and hints of spice</i>		32.50
10. <b>Macon Charnay, Clos de L'Eglise</b> 2017   Burgundy, France <i>An elegant unoaked Macon-Charnay from Burgundy combines delicate citrus blossom on the nose</i>		41.50
11. <b>Greco di Tufo, Cutizzi Feudi di San Gregorio</b> 2017   Burgundy, France <i>A lively and herbaceous wine with fresh grapefruit and subtle spice</i>		47.00
12. <b>Chablis 1er Cru Montmains</b> <b>Domaine Jean Goulley</b> 2016   Burgundy, France <i>An intense mineral nose followed by fresh vibrant fruit, crisp acidity and citrus notes</i>		58.00

## Rose Wine

	175 ml Glass	Bottle
13. <b>'TAS' House Rose</b> Anatolia, Turkey <i>Summer berry, Fruit flavours</i>	4.95	18.95
14. <b>Pinot Grigio Blush delle Venezie, Sacchetto Vini</b> 2018   Veneto, Italy <i>Pale pink in colour, this is a fresh and fruity off-dry rose with a soft finish</i>	5.45	21.45
15. <b>'Cuvee Marie Christine' Rose, Chateau de l'Aumerade, Cru Classe Cotes de Provence</b> 2018   Provence, France <i>Elegantly styled, with aromas of grapefruit and succulent peach underpinned by a refreshing acidity</i>		23.95

## Red Wine

	175 ml Glass	Bottle
16. <b>'TAS' House Red</b> Anatolia, Turkey <i>Medium-bodied with sour cherries and soft tannins</i>	4.95	18.95
17. <b>Cabernet Sauvignon, Vina Echeverria Antina Tempranillo, Casa Del Valle</b> 2017   Spain <i>Spice and ripe blackberry fruit with vanilla oak in the background. Fruity and easy drinking.</i>	5.45	20.95
18. <b>Merlot Reserva, Vina Echeverria</b> 2017   Chile <i>A medium bodied juicy Merlot backed by undertones pf black pepper and dried fruit</i>	5.95	22.45
19. <b>Shiraz Mourvedre, Percheron</b> 2017   Swartland, South Africa <i>There is a rich attack of fresh, very red fruit on the palate</i>	6.00	23.50
20. <b>Monterpuciano d'Abruzzo, Avegiano, Bove</b> 2015   Italy <i>A soft and approachable style of wine showing plum flavours combined with a little coconut and vanilla</i>	6.15	23.95
21. <b>Pinot Noir Reserve Special, Gerard Bertrand</b> 2016   France <i>A fruity wine offering notes of ripe cherry and wild raspberry combined with a hint of spice</i>	6.25	25.95
22. <b>Malbec Estate, Dona Paula</b> 2017   Argentina <i>Intense aromas of plums, black cherries, liquorice and dried herbs. Ripe and textured with a black peppery finish</i>	7.00	28.00
23. <b>Boutinot 'Les Coteaux', Cotes du Rhone Villages</b> 2016   France <i>Brambly fruit, underpinned by subtle oaky nuances and lovely sweet spice</i>		28.00
24. <b>Rioja Reserva, Artesa</b> 2015   Spain <i>Aromas of plums are backed up by a herbal freshness</i>		34.95
25. <b>Barola 'Patres', San Silvestro</b> 2014   Italy <i>Savoury with leather and earthy notes, traditionally styled and robust Barola</i>		49.00
26. <b>Chateauneuf-de-Pape, Domaine de la Solitude</b> 2015   Rhone, France <i>A rich and opulent wine ripe blackcurrant aromas layered with notes of garrigue and cistus flowers</i>		54.00

## Champagne & Sparkling Wines

	125 ml Glass	Bottle
27. <b>Prosecco Extra Dry, Carpena Malvolti NV</b> Veneto   Italy <i>Fresh and fruity with fine continuous bubbles</i>	6.50	29.95
28. <b>Pinot Blush Spumante, Sacchetto Vini</b> Veneto   Italy <i>An off dry, fruity and delicious rose sparkling wine</i>	5.50	27.75
29. <b>Champagne Bernard Remy, Brut 'Carte Blance'</b> NV   France <i>Refreshing notes of lime and lemon combine with floral, honey and brioche on the palate</i>	<sup>1/2 Bottle</sup> 25.00	45.00
30. <b>Champagne Veuve Clicquot, Brut NV</b> France <i>This fine Champagne displays raisins, vanilla and brioche together with toasty aromas</i>		69.95

## Soft Drinks

<b>MINERAL WATER</b>   Still (1lt)	3.75
<b>MINERAL WATER</b>   Still (500 ml)	2.25
<b>MINERAL WATER</b>   Sparkling (750 ml)	3.75
<b>COKE • DIET COKE • LEMONADE</b>	3.15
<b>GINGER ALE • BITTER LEMON</b>	3.15
<b>APPLETISER</b>	3.15
<b>TONIC WATER • SODA WATER • SLIMLINE TONIC</b>	2.95
<b>JUICES</b>   Orange • Tomato • Pineapple • Cranberry	2.65
<b>ROSE SHERBET</b>	2.65
<b>FRESH LEMONADE • FRESH ORANGE</b>	3.95
<b>MIXERS</b> (to accompany spirits)	1.65
<b>AYRAN</b> <i>Salted Yogurt Drink</i>	2.95
<b>SALGAM</b> <i>Fermentes Black Carrot Juice</i>	2.95
<b>PEMBE SULTAN</b> <i>Salgam mixed with Ayran</i>	2.95
<b>Organic Juices</b>	250 ml
<b>APPLE • GRAPE • MELON • POMEGRANATE • BLACK MULBERRY • WATERMELON • FIG</b>	3.00

## Beer/Cider

	abv	
<b>EFES</b>   Turkey	5%	4.45
<b>PERONI</b>   Italy	5,1%	4.45
<b>TIGER</b>   Singapore	5%	4.45
<b>CORONA</b>   Mexico	5%	4.95
<b>LEFFE BLONDE</b>   Belgium	6,6%	4.95
<b>REKORDERLIG CIDER</b> (500ml) Strawberry & Lime	4%	4.95
<b>MAGNERS CIDER</b> (568ml) Apple • Original • Pear	4,5%	4.75

## Draught Beers

	abv	1/2 Pint	Pint
<b>PERONI</b>	5,1%	3.00	6.00
<b>HEINEKEN</b>	5%	2.75	5.50
<b>LAGUNITAS IPA</b>	6,1%	3.25	6.50
<b>AMSTEL</b>	4,1%	2.50	4.95
<b>GUINNESS</b>	4,1%	2.55	5.10

## Raki

<b>TURKISH RAKI</b>	abv 45%	Single	5.00
<i>The Turkish national drink made of twice-distilled grapes and aniseed</i>		Double	6.65
		35 cl Bottle	35.00

## Port

<b>BARROS, SPECIAL RESERVE</b>	abv 20%	4.45
<i>Lovely balance between power and finesse with a silky texture and beautifully sustained flavours</i>		
<b>BARROS, 10 YEAR OLD TAWNY</b>	abv 20%	5.45
<i>Dried fruit aromas complemented by delicate vanilla and chocolate notes</i>		

More options available, please ask a member of staff

Prices include VAT  
FOR THE FACTS : DRINKAWARE.CO.UK

# Desserts

<b>BAKLAVA (n)</b> <i>Filo pastry, pistachio, honey syrup</i>	5.50
<b>KUNEFE (n)</b> <i>Shredded wheat, fresh unsalted white cheese cooked on the charcoal, served with pistachio and honey syrup (takes 15-20 minutes to serve)</i>	6.95
<b>PEKMEZLI YOGURT (n)</b> <i>Fresh natural strained yogurt served with home-made grape molasses and walnuts</i>	5.50
<b>TEL KADAYIF (n)</b> <i>Shredded pastry filled with walnuts, baked in honey syrup and topped with crushed walnuts</i>	5.50
<b>KAYMAKLI KESTANE (n)</b> <i>Candied chestnut topped with pistachio and fresh cream</i>	5.50
<b>VISNE HOSAFI</b> <i>Cherry conserve with vanilla ice-cream (Cherries may contain stones)</i>	5.50
<b>CHOCOLATE CAKE (n)</b> <i>Layers of chocolate sponge filled with chocolate cream</i>	5.50
<b>DONDURMA ICE-CREAM</b> (Choice of 2 scoops) Strawberry • Cinnamon • Coconut • Chocolate • Vanilla • Pistachio (n) <i>Add a scoop of Ice-Cream to any dessert for only £1.50 Add a delightfully silky Moscato dessert wine for only £1.95</i>	5.50
<i>Perfect match with glass of Moscato</i>	

## Dessert Wines

	50 ml	125 ml	Bottle
<b>Michele Chiarlo</b>	2.95	6.45	18.95
<b>Nivole Moscato D'Asti Halves</b> Piedmont, Italy (5% abv) <i>A gently sparkling dessert wine with intense peach and tropical fruit flavours. Delightfully silky</i>			
<b>Berton Vineyard</b>	3.45	7.45	21.95
<b>Botrytis Semillon Halves</b> South East Australia (10% abv) <i>Luscious, honeyed flavours of peach and dried apricots are well balanced by a refreshing, natural freshness</i>			
<b>Quady, Elysium Black</b>	3.95	8.95	26.45
<b>Muscat Halves</b> California, USA (15% abv) <i>An enticing aroma of Turkish Delight combined with spicy red fruits and roses with the sweetness beautifully balanced</i>			

## Tea & Infusions

<b>TURKISH TEA</b> <i>Slow-brewed black tea, served in small tulip-shaped signature glass</i>	1.75
<b>BREAKFAST • EARL GREY</b>	2.15
<b>PEPPERMINT • CAMOMILE • ROSE-HIP • SAGE</b>	2.25
<b>APPLE • BLACKBERRY • GREEN TEA</b>	2.25
<b>FRESH MINT TEA</b>	2.55
<b>FRESH LEMON &amp; GINGER &amp; HONEY</b>	2.65

## Coffee & Hot Chocolate

<b>TURKISH COFFEE</b> <i>In Unesco's heritage list. Please ask "Sade" for no sugar or "Orta" for medium sweet.</i>	2.95
<b>ESPRESSO / MACCHIATO</b>	2.45
<b>DOUBLE ESPRESSO / DOUBLE MACCHIATO</b>	2.65
<b>CAFÉ LATTE / CAPPUCINO / AMERICANO</b>	2.65
<b>HOT CHOCOLATE / CAFÉ MOCHA</b>	2.65
<b>FILTER COFFEE</b>	2.65
<b>DECAFFEINATED COFFEE</b>	2.65

## Liqueur Coffees

<b>IRISH COFFEE</b> (Martell)	5.95
<b>IRISH CREAM COFFEE</b> (Baileys)	5.95
<b>HAZELNUT COFFEE</b> (Frangelico)	5.95
<b>ITALIAN COFFEE</b> (Disaronno Amaretto)	5.95