

Group Menu

£40.95 *per person*

(served with homemade Anatolian bread)

MEZE TO SHARE

A selection of the following meze dishes to share

HUMUS (Houmous)

Pureed chickpeas with tahini, garlic, olive oil and lemon juice

MAYDANOZ SALATASI (Tabbouleh)

Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

BOREK

Filo pastry triangles stuffed with feta cheese and spinach

HELLIM

Chargrilled Cypriot halloumi cheese

CACIK (Tzatziki)

Anatolian village style strained yogurt with cucumber, fresh mint and garlic

KISIR

Anatolian traditional fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts

ZEYTINYAGLI PATLICAN

Aubergine cooked in olive oil with tomatoes, onions, garlic, peppers and chickpeas

KALAMAR

Lightly battered squid rings, served with a rose infused sweet-sour sauce

CHOICE OF MAIN COURSE

TAVUK SIS (Chicken Shish)

Chargrilled skewer of marinated chicken cubes, served with couscous

KOFTE (Lamb Kofta)

Chargrilled skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous

TAVUK GUVEC

Chicken casserole with mushrooms, onions, green peppers, tomatoes, ginger and fresh coriander, served with couscous

HELLIMLI PATATES

Roasted potatoes sauteed with grilled Cypriot halloumi cheese, fresh tomatoes, jalapenos and herbs

VEGETARIAN MUSAKKA

Layers of aubergine, mushrooms, courgette and potato smothered in a tomato and parsley sauce, topped with bechamel and cheese sauce

HAZEV SPECIAL

Slow cooked lamb on a bed of creamy smoked aubergine sauce blended with cheddar cheese

HAZEV MIXED GRILL

Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

SOMON IZGARA

Chargrilled somon fillet, served with sauteed spinach

 Suitable for Vegetarians  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. Please inform your server if you have any allergies or special dietary requirements.

A discretionary service charge of 13,5% will be added to your bill • VAT included • Minimum of 6 people