

# hazev

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www.hazev.com



TAS Group is proud to be the  
founder of Docklands  
Academy London, a non-profit  
organisation dedicated to  
Higher Education and  
English learning.  
www.docklandsacademy.co.uk



The Limehouse Library Hotel  
London, a proud member of TAS  
Group, invites you to experience its  
uniquely themed rooms alongside  
its soothing Spa & Hammam  
treatments for a memorable stay.  
www.limehousehotel.com



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ORMOND  
STREET  
HOSPITAL  
CHARITY**

TAS Group  
is proud to support  
Great Ormond Street  
Hospital Children's Charity



# hazev



Dear Guest,

Welcome to HAZEV, the first collaboration between the HAZ and TAS Restaurant Groups.

Our name derives from the words **haz** -meaning 'enjoyment' - and **ev** -meaning 'home', and in creating **HAZEV** we hope to provide you, our guests, with a dining experience infused with the comfort and indulgence associated with both.

Our ultimate goal, however, is to offer you a taste of Anatolia cuisine at its finest. To this end, we ensure that all our dishes are prepared daily using the freshest of ingredients, many of which are organic, and only purest of extra virgin oil.

Should you have any special dietary requirements, or any specific requests, please do not hesitate to inform our staff

We hope you enjoy your meal.


Afiyet olsun.

*Onder Sahan*

Starters

All starters are served with homemade Anatolian bread

Soup

MERCIMEK CORBASI 	7.50
Anatolian red lentil soup	
TAVUK CORBASI	7.95
Chicken Soup	

Cold Meze

HUMUS (Houmous) 	7.55
Pureed chickpeas with tahini, garlic, olive oil and lemon juice	
CACIK (Tzatziki) 	7.55
Anatolian village style strained yogurt with cucumber, pureed garlic and fresh mint	
PANCARLI HUMUS (Beetroot Houmous) 	7.95
Pureed chickpeas with tahini, garlic, olive oil, lemon juice and beetroot	
MAYDANOZ SALATASI (Tabbouleh) 	7.55
Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice	
PATLICAN EZME (Baba Ganoush) 	7.95
Grilled aubergines pureed with tahini, garlic, olive oil and yogurt	
KISIR  	7.95
Anatolian traditional fine bulgur wheat salad with spring onions, celery, tomato sauce, dill, herbs, crushed walnuts and hazelnuts	
ZEYTINYAGLI PATLICAN 	8.25
Aubergine cooked in olive oil with tomatoes, garlic, onion peppers and chickpeas	
DOLMA  	8.75
Anatolian traditional fine bulgur wheat salad with spring onions, celery, tomato sauce, dill, herbs, crushed walnuts and hazelnuts	
TUTSULU PASTIRMA	8.50
Oak-smoked beef served with houmous and olives	

Hot Meze






FALAFEL 	9.00
Mediterranean style chickpea and broad bean patties, tossed in spices, deep fried, served with houmous	
BOREK 	9.25
Filo pastry triangles stuffed with feta cheese and spinach	
KASARLI MANTAR 	9.50
Sauteed mushrooms in a garlic, onions and tomatoes, topped with kashar cheese	
PATATES KOFTESI 	8.50
Fried pureed potato patties, seasoned with tomato paste, coriander, onion, sumac and dill	
HUMUS KAVURMA 	9.50
Houmous topped with sauteed lamb paprika, pine kernels	
SUCUK	9.95
Charcoal grilled beef garlic sausage, served with salad	
HELLIM 	9.25
Charcoal grilled halloumi cheese, served with hummus and salad	
ICLI KOFTE 	10.50
Minced lamb, fresh mint, dill, pine kernel's and parsley, covered with cracked wheat, served with salad	
KALAMAR	9.50
Lightly battered squid rings, served with a rose infused sweet-sour sauce	
KARIDES	8.95
Prawns cooked with double cream, tomatoes, leeks, garlic, ginger and coriander	
DOMATES SOSLU KOFTE	9.95
Lamb meatballs cooked with leeks, green peppers and fresh tomatoes	
CIGER TAVA	10.95
Pan-fried lamb's liver served with red onions, parsley, sumac	
KANAT (Grill Chicken Wings)	10.95
Marinated chicken wings grilled over charcoal served with garlic sauce	
MANTI (Turkish Dumplings)	11.95
Mini lamb-stuffed dumplings topped with yogurt and butter	

Main Dishes

Charcoal Grill

TAVUK KOFTE	18.95
Skewer of minced chicken, marinated in garlic and Anatolian herbs, served with couscous	
TAVUK SIS	18.95
Skewer of marinated chicken cubes, served with couscous	
KOFTE	18.95
Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous	
IZGARA DANA KOFTE	20.95
Mince beef pate special seasoning and Anatolian herbs, served with mashed potatoes	
KUZU SIS	23.95
Skewer of marinated tender lamb cubes, served with couscous	
KEKIKLI KULBASTI	23.95
Lamb fillet sprinkled with oregano, served with mashed potatoes	
HAZEV MIXED GRILL	22.95
Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous	
TAVUK ISKENDER	22.95
Marinated chicken cubes and minced chicken on a bed of homemade pide bread, top with rich tomato sauce and creamy yogurt	
HAZEV ISKENDER	23.95
Mixed grilled meats on a bed of homemade pide bread, top with rich tomato sauce and creamy yogurt	






Vegetarian Dishes

TURLU 	17.45
Anatolian village style stew of potatoes, aubergines, courgettes, peppers, carrots, tomatoes, served with couscous and yogurt	
HELLIMLI PATATES 	18.95
Roasted potatoes sauteed with grilled halloumi cheese, fresh tomatoes, jalapenos and herbs	
PEYNIRLI BADEMLI PATLICAN  	17.95
Aubergine casserole with feta cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses	
VEGETARIAN MUSAKKA 	18.50
Layers of aubergine, mushrooms, courgette and potato smothered in a tomato and parsley sauce, topped with bechamel and cheese sauce	

Pasta Dishes

SEBZELI PASTA 	16.95
Penne pasta cooked with mixed vegetables in chilli fresh tomato sauce	
TAVUKLU PASTA	18.45
Penne pasta cooked with chicken, mushrooms and cream	
SOMONLU MAKARNA	19.45
Penne pasta cooked with salmon, fresh tomatoes, spring onions and cream	

Rice

SADE PILAV 	4.50
Basmati rice	
BULGUR PILAV 	4.50
Fine bulgur wheat mixed with tomatoes, onions, green peppers	
MANTARLI PILAV 	4.95
Basmati rice with mushroom	
BADEMLI PILAV  	5.20
Basmati rice with almond	


Casseroles & Oven Dishes

TAVUK GUVEC	18.25
Chicken casserole with mushrooms, onions, green peppers, tomatoes, ginger and fresh coriander	
DOMATES SOSLU KOFTE	18.95
Lamb meatballs cooked with fresh tomatoes, leeks, new potatoes and peppers	
COBAN KAVURMA	19.75
Anatolian village style lamb casserole with tomatoes, onions, mushrooms and peppers	
YAPRAK KAVURMA	22.50
Stir-fry thinly sliced ribeye steak, creamalised onion on top, served with mash potato	
MUSAKKA	20.50
Hazev style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel and cheese sauce	
HAZEV SPECIAL	23.95
Slow cooked lamb on a bed of creamy smoked aubergine sauce blended with cheddar cheese	
INCIK	24.95
Slow cooked lamb shank served with mashed potatoes	







Fish & Seafood Dishes

FISH & CHIPS	16.95
Freshly battered cod fish, served with French fries and tartare sauce	
KALAMAR	19.50
Lightly battered squid rings, served with a rose infused sweet and sour sauce and salad	
KARIDES GUVEC	19.95
Prawn casserole with tomatoes, onions, green peppers, mushrooms, coriander, garlic, light cream and wine sauce	
SOMON YAHNI	20.95
Salmon cooked with potatoes, tomatoes, leeks, coriander and cream	
LEVREK IZGARA	21.95
Chargilled Sea bass fillet, served with baby potatoes and salad	
SOMON IZGARA	21.95
Chargilled salmon fillet, served with baby potatoes and salad	

Salads













PEYNIRLI COBAN SALATASI (Feta Cheese Salad) 	6.95
Mixed leaves and tomatoes, topped with feta cheese, drizzled with homemade dressing and mustard sauce.	
CEVIZLI KASIK SALATASI (Walnuts Salad)  	7.95
Tomatoes with finely chopped onions, walnuts Anatolian herbs and Lemon squash on the top served with mustard sauce	
AVOKADO SALATASI 	7.95
Anatolian style shepherds green salad, mixed leaves and avocado, cucumber walnuts and balsamic vinegar sauce	
HAZEV SALATA  	8.50
Beetroot salad with rocket, feta cheese, orange and pine kernels.	








Sides



ANATOLIAN STRAINED YOGURT 	4.20
BAKED NEW POTATOES (with or without cheese) 	4.50
MIXED OLIVES 	4.50
FRENCH FRIES 	4.20
STEAMED BROCCOLI 	5.20
SEASONAL VEGETABLES 	5.95
SWEET POTATO FRIES	5.20
MASHED POTATO	5.20

Set Menus

Ekin Menu	35.50
per person	
( maximum of 6 people )	
CHOICE OF DRINK	
GLASS OF HOUSE WINE BOTTLE OF HOUSE LAGER SOFT DRINK	
CHOICE OF TWO MEZE	
MERCIMEK CORBASI (Red Lentil Soup)  HUMUS (Houmous)  CACIK (Tzatziki)  MAYDANOZ SALATASI (Tabbouleh)  BOREK (Spinach & Cheese Filled Filo Pastry Triangles)  KASARLI MANTAR (Mushroom with Kashar Cheese)  KALAMAR (Deep-fried Squid Rings) SUCUK (Chargrilled Beef Garlic Sausage)	
CHOICE OF MAIN COURSE	
TAVUK SIS (Chargrilled chicken shish) , served with couscous IZGARA KOFTE (Chargrilled Lamb Kofte), served with couscous TAVUK GUVEC (Chicken Casserole) , served with couscous DOMATES SOSLU KOFTE (Lamb meatballs in tomato sauce) HAZEV MIXED GRILL , served with couscous HELLIMLI PATATES (Roasted potatoes with halloumi)  VEGETARIAN MOUSSAKA  KALAMAR (Deep-fried squid rings) , served with salad	

Hazev Meze Menu	25.00
per person	
(minimum of 2 people)	
SELECTION OF COLD & HOT MEZE	
HUMUS (Houmous)  • CACIK (Tzatziki)  • BOREK  MAYDANOZ SALATASI (Tabbouleh)  ZEYTINYAGLI PATLICAN  • HELLIM (Halloumi)  PATLICAN EZME (Baba Ganoush)  • KALAMAR KISIR   • FALAFEL  DOMATES SOSLU KOFTE (Lamb Meatballs in Tomato Sauce)  A vegetarian option is available with PATATES KOFTE  KASARLI MANTAR  as replacements	

Sahan Menu	22.95
per person	
CHOICE OF STARTER	
MERCIMEK CORBASI (Red Lentil Soup)  HUMUS (Houmous)  CACIK (Tzatziki)  MAYDANOZ SALATASI (Tabbouleh)  BEYAZ PEYNIRLI SALATA (Feta Cheese Salad) 	
CHOICE OF MAIN COURSE	
TAVUK GUVEC (Chicken Casserole), served with couscous TAVUK SIS (Grilled Chicken Shish), served with couscous DOMATES SOSLU KOFTE (Lamb Meatballs in Tomato Sauce) HELLIMLI PATATES (Roasted Potatoes with Halloumi)  SEBZELI PASTA (Pasta with Mixed Vegetables)  KALAMAR (Fried Squid Rings) , served with salad	

 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. All prices in pound sterling. A discretionary service charge of 13.5% will be added to your bill. VAT included.