

Private Dining & Events Menu



£49.95 *per person*

Menu served with Still / Sparkling water and homemade Anatolian bread

MEZE TO SHARE

A selection of the following meze dishes to share

HUMUS (Houmous) (V)

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

CACIK (Tzatziki) (V)

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

KISIR (V)(N)

Fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts

FALAFEL (V)

Deep fried Mediterranean style chickpea and broad bean patties

KALAMAR

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

MAYDANOZ SALATASI (Tabbouleh) (V)

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

PATLICAN EZME (Baba Ganoush) (V)

Grilled aubergines pureed with tahini, garlic, olive oil and yogurt

BOREK (V)

Hand rolled filo pastry triangles stuffed with feta cheese and spinach

ZEYTINYAGLI PATLICAN (V)

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

HELLIM (V)

Charcoal grilled Cypriot halloumi cheese

CHOICE OF MAIN COURSE

TAVUK KOFTE

Chargrilled skewer of minced chicken, marinated in garlic and Anatolian herbs, served with couscous

HAZEV SPECIAL

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

INCIK

Slow cooked lamb shank with tomatoes and bay leaves

HAZEV MIXED GRILL

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

VEGETARIAN MUSAKKA (V)

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

HELLIMLI PATATES (V)

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

KARIDES GUYEC

Prawn casserole with tomatoes, onions, green peppers, mushrooms, coriander, garlic, double cream and white wine sauce

ISPANAKLI SOMON

Grilled salmon fillet, served with sauteed spinach

DESSERT & TEA / COFFEE

BAKLAVA (V)(N)

Filo pastry with pistachio and honey syrup

&

TEA / COFFEE

(V) Suitable for Vegetarians (N) Contains Nuts

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

A discretionary service charge of 12,5% will be added to your bill • VAT included • Minimum of 15 people