

Starters

All starters are served with homemade Anatolian bread

Soup

LENTIL SOUP	7.95
CHICKEN SOUP	8.50

Cold Meze

HUMUS (Houmous)	7.55
Creamy chickpea purée with tahini, garlic, and lemon	
CACIK (Tzatziki)	7.55
Anatolian village style strained yogurt with cucumber, garlic and fresh mint	
MAYDANOZ SALATASI (Tabbouleh)	7.55
Finely chopped parsley and mint, tomatoes, bulgur, and fresh herbs	
PATLICAN EZME (Baba Ganoush)	8.45
Chargrilled aubergine blended with tahini, yogurt and garlic	
KISIR	7.95
Anatolian traditional fine bulgur salad with fresh herbs, tomato sauce, and crushed nuts	
ZEYTINYAGLI PATLICAN	8.45
Aubergine gently stewed in olive oil with chickpeas, tomatoes, peppers, garlic and onion	
DOLMA	8.95
Vine leaves stuffed with rice and toasted nuts	
*Freshly made and hand-rolled daily.	

Hot Meze

FALAFEL	9.00
Crisp Mediterranean-style chickpea and broad bean patties, spiced and served with houmous	
BOREK	9.25
Filo parcels filled with feta cheese and spinach	
KASARLI MANTAR	9.50
Sautéed mushrooms in an aromatic base, topped with kashar cheese	
PATATES KOFTESI	8.50
Lightly fried potato patties with tomato paste, herbs, and warm spices	
HUMUS KAVURMA	9.95
Houmous topped with sautéed diced lamb and pine nuts	
SUCUK	9.95
Chargrilled beef sausage, served with salad	
HELLIM	9.95
Grilled halloumi served with houmous and salad	
ICLI KOFTE	10.50
Crispy bulgur shells stuffed with spiced minced lamb, walnuts and herbs	
KALAMAR	9.95
Lightly battered squid rings with a rose-infused, sweet and sour sauce	
KARIDES	10.50
Prawns in a creamy tomato and leek sauce, seasoned with fresh herbs	
DOMATES SOSLU KOFTE	10.50
Lamb meatballs with leeks and green peppers in a rich tomato sauce	
CIGER TAVA	10.95
Pan-fried lamb's liver with red onion, fresh herbs and sumac	
KANAT (Chicken Wings)	10.95
Chargrilled marinated chicken wings, served with garlic sauce	
MANTI (Turkish Dumplings)	11.95
Mini lamb dumplings with yogurt and paprika butter	
PACANGA	10.95
Filo parcels filled with smoked beef, cheese, mushrooms and vegetables	

Main Dishes

Charcoal Grill

TAVUK KOFTE	18.95
Minced chicken skewer with Anatolian herbs, served with pide bread	
CHICKEN FILLET	21.95
Fillet of marinated chicken thigh, served with sautéed spinach in a rich tomato sauce	
TAVUK SIS	19.95
Marinated chicken cubes, chargrilled on skewers and served with pide bread	
KOFTE	19.95
Chargrilled lamb mince skewer with Anatolian seasoning, served with pide bread	
IZGARA DANA KOFTE	21.95
Chargrilled beef patties with herbs, served with white bean salad	
KUZU SIS	24.95
Chargrilled tender lamb cubes, served with pide bread	
HAZEV MIXED GRILL	24.95
A trio of chargrills: chicken, lamb chops and kofte, served with pide bread	
TAVUK ISKENDER	22.95
Chargrilled chicken cubes served over pide bread, topped with a rich tomato sauce and yogurt	
KOFTE ISKENDER	23.95
Chargrilled lamb kofte served over pide bread, topped with a rich tomato sauce and yogurt	
LAMB CHOPS	26.95
Marinated tender lamb chops, served with seasoned baked new potatoes	

Vegetarian Dishes

TURLU	17.45
Anatolian village-style stew of potatoes, aubergines, courgettes, peppers, carrots, and tomatoes, served with bulgur and yogurt	
HELLIMLI PATATES	18.95
Roasted potatoes sautéed with grilled halloumi, tomatoes, jalapeños, and fresh herbs	
PEYNIRLI BADEMLI PATLICAN	17.95
Aubergine casserole with feta cheese, toasted almonds, 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 béchamel and cheese sauce	

Pasta Dishes

VEGETABLE PASTA	17.95
Penne with seasonal vegetables in a spiced tomato sauce	
CHICKEN PASTA	19.45
Penne with chicken and mushrooms in a creamy sauce	
SALMON PASTA	20.45
Penne with salmon and spring onion in a light cream sauce	

Rice

PLAIN RICE	4.50
Steamed basmati rice	
BULGUR	4.50
Fine bulgur flavoured with tomatoes, onions, and green peppers	
MUSHROOM RICE	4.95
Basmati rice with sautéed mushrooms	
ALMOND RICE	5.20
Basmati rice with toasted almonds	

Casseroles & Oven Dishes

TAVUK GUVEC	18.25
Rustic chicken casserole with mushrooms, vegetables and fresh herbs	
DOMATES SOSLU KOFTE	18.95
Lamb meatballs with new potatoes, leeks and green peppers in a rich tomato sauce	
COBAN KAVURMA	19.75
Anatolian village style lamb stew with tomatoes, onions, mushrooms and peppers	
YAPRAK KAVURMA	24.50
Pan-seared ribeye slices with caramelised onions and mashed potatoes	
MUSAKKA	21.95
Hazev's take on a Mediterranean layered bake of aubergine, lamb mince and potatoes, crowned with béchamel 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
Braised lamb shank served with silky mashed potatoes	

Fish & Seafood Dishes

FISH & CHIPS	17.95
Crispy battered cod with chips and tartare sauce	
KARIDES GUVEC	20.95
Prawn casserole with tomatoes, green peppers, and mushrooms, cooked on an aromatic base and finished with a creamy wine sauce	
SOMON YAHNI	21.95
Creamy stewed salmon with potatoes, leeks, tomatoes, and coriander	
GRILLED SEA BASS	22.95
Chargrilled sea bass served with seasoned baby potatoes	
GRILLED SALMON	22.95
Chargrilled salmon served with seasoned baby potatoes	

Salads

FETA CHEESE SALAD	7.95
Mixed leaves, tomato, feta, and house mustard dressing	
WALNUT SALAD	8.50
Tomato and walnut salad with onions, herbs and lemon mustard dressing	
AVOCADO SALAD	8.50
Mixed greens with avocado, cucumber, walnuts, and balsamic dressing	
HAZEV SALAD	9.50
Beetroot salad with rocket, feta, orange and toasted pine nuts	

Sides

ANATOLIAN STRAINED YOGURT	4.20
BAKED NEW POTATOES	4.50
*Cheese on top available upon request.	
MIXED OLIVES	4.50
CHIPS	5.20
STEAMED BROCCOLI	5.20
SEASONAL VEGETABLES	5.95
SWEET POTATO CHIPS	6.20
MASHED POTATOES	5.20

Set Menus

Ekin Menu (3-Course)

( maximum of 6 people )

36.50  
per person

Choice of Drink

Glass of House Wine  
Bottle of House Lager  
Soft Drink

Choice of Two Meze

LENTIL SOUP  
HUMUS (Houmous)  
CACIK (Tzatziki)  
MAYDANOZ SALATASI (Tabbouleh)  
BOREK (Filo parcels filled with feta cheese and spinach)  
KASARLI MANTAR (Mushrooms and kashar cheese)  
SUCUK (Chargrilled Beef Sausage)

Choice of Main Course

TAVUK SIS (Chargrilled chicken cubes served with pide bread)  
KOFTE (Chargrilled lamb kofte served with pide bread)  
TAVUK GUVEC (Chicken casserole served with pide bread)  
DOMATES SOSLU KOFTE (Lamb meatballs in rich tomato sauce)  
HAZEV MIXED GRILL (Served with pide bread)  
HELLIMLI PATATES (Roasted potatoes with halloumi)  
VEGETARIAN MOUSSAKA (Layers of aubergine with vegetables)

Cold Sharing Starters

( maximum of 3 people )

22.95

HUMUS (Houmous)  
MAYDANOZ SALATASI (Tabbouleh)  
ZEYTINYAGLI PATLICAN  
CACIK (Tzatziki)  
KISIR

Sahan Menu (2-Course)

Choice of Starter

LENTIL SOUP  
HUMUS (Houmous)  
CACIK (Tzatziki)  
MAYDANOZ SALATASI (Tabbouleh)  
FETA CHEESE SALAD

Choice of Main Course

TAVUK SIS (Chargrilled chicken cubes served with pide bread)  
KOFTE (Chargrilled lamb kofte served with pide bread)  
TAVUK GUVEC (Chicken casserole served with pide bread)  
HELLIMLI PATATES (Roasted potatoes with halloumi)  
VEGETABLE PASTA (Penne with seasonal vegetables)

Suitable for Vegetarians Contains Nuts

All our food is prepared in a kitchen where nuts, gluten, and other allergens may be present. 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. All prices in pound sterling. VAT included.