

Private Dining & Events

Menu

53.95
per person

Menu served with homemade Anatolian bread

MEZE TO SHARE *for the table*

HOUMOUS

A classic Middle Eastern meze of chickpeas, tahini, and garlic

TABBOULEH

Fresh parsley and mint with bulgur and red onion, delicately dressed with extra virgin olive oil, pomegranate seeds, and lemon

FALAFEL

Golden-fried Middle Eastern patties of chickpeas and beans, presented on a smooth bed of houmous

BOREK

Delicate hand-rolled filo triangles, golden and crisp, with spinach and feta filling

HALLOUMI

Chargrilled halloumi cheese, served houmous with salad

CACIK (TZATZIKI)

Creamy strained yogurt with cucumber and garlic, prepared to a traditional Anatolian recipe

KISIR

A Hazev interpretation of a Southeastern Turkish bulgur salad, enriched with 20 herbs, spices, and vegetables, walnuts, hazelnuts, and pomegranate molasses

ZEYTINYAGLI PATLICAN

Aubergine slowly cooked in olive oil with tomatoes, chickpeas, and garlic, prepared in true homemade tradition

CALAMARI

Golden-fried calamari rings in a light, crisp batter, served with homemade rose-infused sweet and sour sauce

BABA GHANOUSH

Smoky grilled aubergines blended with tahini, garlic, olive oil, and yogurt

MAIN COURSES *choice of one*

HAZEV MIXED GRILL

Chicken shish, lamb chops, and kofte, served with chargrilled vegetables and homemade pide bread

CHICKEN SHISH

Skewer of marinated chicken cubes, served with chargrilled vegetables and homemade pide bread

HAZEV SPECIAL

From the heart of Ottoman cuisine to Hazev, this classic feature tender, slow-cooked lamb stew served over a rich, creamy bed of smoked aubergine purée, delicately blended with cheddar cheese

LAMB CHOPS

Tender marinated lamb chops, served with seasoned baked new potatoes

HALLOUMI & POTATOES

Baby potatoes sautéed with grilled halloumi, tomatoes, jalapeños, and fresh herbs

VEGETARIAN MOUSSAKA

Layers of aubergines, potatoes, courgettes, mushrooms, onions, tomatoes, spinach, garlic and peppers topped with bechamel sauce

PRAWN SAUTÉ

Prawns sautéed with tomatoes, leeks, green peppers, and garlic, finished in a rich double cream sauce

GRILLED SALMON

Grilled salmon fillet served with seasoned baby potatoes, and a slice of lemon

DESSERT

Signature Baklava

 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

hazev

RESTAURANT
since 2009



HAZEV
RESTAURANT | BAR | CAFÉ

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