

Christmas MENU

£43.00 PER PERSON

MENU INCLUDES HOMEMADE BREAD, AND CHRISTMAS CRACKERS

Set meze to share

- HUMUS (HOUMOUS) -

PUREED CHICKPEAS WITH TAHINI, GARLIC, OLIVE OIL
AND LEMON JUICE

- CACIK (TZATZIKI) (V) -

ANATOLIAN VILLAGE STYLE STRAINED YOGURT WITH
CUCUMBER, FRESH MINT AND GARLIC

- MAYDANOZ SALATASI (TABBOULEH) (V) -

FINELY CHOPPED PARSLEY AND MINT TOSSED WITH TOMATOES,
ONIONS, BULGUR, OLIVE OIL AND LEMON JUICE

- ZEYTINYAGLI PATLICAN (V) -

AUBERGINE COOKED IN OLIVE OIL WITH TOMATOES, ONIONS,
GARLIC, PEPPERS AND CHICKPEAS

- BOREK (V) -

HAND-ROLLED FILO PASTRY TRIANGLES STUFFED WITH
FETA CHEESE AND SPINACH

- FALAFEL (V) -

DEEP-FRIED MEDITERRANEAN STYLE CHICKPEA
AND BROAD BEAN PATTIES

- KARIDES TAVA -

DEEP-FRIED SKEWER OF KING PRAWNS

Choice of main course

- TAVUK SIS -

CHARGRILLED SKEWER OF MARINATED CHICKEN CUBES,
SERVED WITH COUSCOUS

- KOFTE -

CHARGRILLED SKEWER OF TENDER LAMB MINCE, BLENDED WITH
SPECIAL SEASONING AND ANATOLIAN HERBS, SERVED WITH COUSCOUS

- HAZEV MIXED GRILL -

MIXED GRILL OF KOFTE, CHICKEN AND LAMB SHISH,
SERVED WITH COUSCOUS

- MUSAKKA -

HAZEV STYLE MEDITERRANEAN LAYERED BAKE OF AUBERGINE,
LAMB MINCE AND POTATOES, TOPPED WITH BECHAMEL AND CHEESE SAUCE

- HAZEV SPECIAL -

SLOW COOKED LAMB ON A BED OF CREAMY SMOKED
AUBERGINE SAUCE BLENDED WITH CHEDDAR CHEESE

- VEGETARIAN MUSAKKA (V) -

LAYERS OF AUBERGINE, MUSHROOMS, COURGETTE AND POTATO SMOTHERED IN
A TOMATO AND PARSLEY SAUCE, TOPPED WITH BECHAMEL AND CHEESE SAUCE

- ISPANAKLI SOMON -

CHARGRILLED SALMON FILLET, SERVED WITH SAUTEED SPINACH

Dessert

- CHRISTMAS CAKE (V)(N) -

IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING.
A DISCRETIONARY SERVICE CHARGE OF 12,5% WILL BE ADDED TO YOUR BILL. VAT INCLUDED.

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ENJOY A BLEND OF MODERN AND CLASSIC EASTERN
MEDITERRANEAN CUISINE OF ANATOLIA IN THE HEART
OF THE DOCKLANDS AT CANARY WHARF.
SPECTACULARLY SAT BY THE RIVER, IMAGINE
YOURSELF ON THE BOSPHORUS WHILE SAMPLING A
VAST ARRAY OF DISHES ALL SPECIALLY PREPARED BY
OUR EXPERT TURKISH CHEFS.



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