# Christmas MENU

£45.00 PER PERSON

MENU INCLUDES HOMEMADE BREAD AND CHRISTMAS CRACKERS

## Starters

- HUMUS (V) -

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

#### - MAYDANOZ SALATASI (TABBOULEH) (V) -

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

- CACIK (TZATZIKI) (V) -

ANATOLIAN VILLAGE STYLE STRAINED YOGURT WITH CUCUMBER AND PUREED GARLIC

#### - ZEYTINYAGLI PATLICAN (V) -

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

- BOREK (V) -

FILO PASTRY TRIANGLES STUFFED WITH FETA CHEESE AND SPINACH

- FALAFEL (V) -

MEDITERRANEAN STYLE DEEP FRIED CHICKPEA AND BROAD BEAN PATTIES, TOSSED IN SPICES

- KARIDES TAVA -

DEEP FRIED SKEWER OF KING PRAWNS

## 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

- HAZEV SPECIAL -

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

- SOMON IZGARA -

GRILLED SALMON FILLET, SERVED WITH BABY POTATOES AND SALAD

- VEGETARIAN MUSAKKA (V) -

LAYERS OF AUBERGINES, POTATOES, COURGETTES, MUSHROOMS, ONIONS AND TOMATOES, TOPPED WITH BECHAMEL SAUCE

### Dessert

- SIGNATURE PISTACHIO BAKLAVA (V) -



IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING.
A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL, VAT INCLUDED.



