

Starters

All starters are served with homemade Anatolian bread

Soup

MERCIMEK CORBASI V 6.75
Anatolian red lentil soup

Cold Meze

HUMUS (Houmous) V 6.50
Pureed chickpeas with tahini, garlic, olive oil and lemon juice

CACIK (Tzatziki) V 6.50
Anatolian village style strained yogurt with cucumber, fresh mint and garlic

MAYDANOZ SALATASI (Tabbouleh) V 6.50
Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

PATLICAN EZME (Baba Ganoush) V 6.50
Grilled aubergines pureed with tahini, garlic, olive oil and Anatolian yogurt

KISIR V N 6.50
Fine bulgur wheat salad with spring onions, tomato sauce, dill, herbs, crushed walnuts and hazelnuts

ZEYTINYAGLI PATLICAN V 6.50
Aubergine cooked in olive oil with tomatoes, onions, garlic, peppers and chickpeas

DOLMA V N 6.95
Vine leaves stuffed with rice and toasted walnuts, freshly made and hand rolled every day

Hot Meze

FALAFEL V 6.95
Deep-fried Mediterranean style chickpea and broad bean patties, served with houmous

KASARLI MANTAR V 6.95
Sauteed mushrooms in a garlic, onions and tomatoes, topped with Anatolian kashar cheese

PATATES KOFTESI V 6.95
Fried pureed potato patties, seasoned with tomato paste, coriander, onion, sumac and dill

BOREK V 7.25
Filo pastry triangles stuffed with feta cheese and spinach

HELLIM V 7.50
Chargrilled Cypriot halloumi cheese, served with salad

SUCUK 7.50
Chargrilled beef garlic sausage, served with salad

DOMATES SOSLU KOFTE 7.50
Lamb meatballs cooked with leeks, green peppers and fresh tomatoes

KALAMAR 7.25
Lightly battered squid rings served with a rose infused sweet and sour sauce

KARIDES 7.50
Prawns cooked with double cream, fresh tomatoes, garlic and coriander

Main Dishes

Charcoal Grill

TAVUK KOFTE 15.75
Skewer of minced chicken, marinated in garlic and Anatolian herbs, served with couscous

TAVUK SIS 15.75
Skewer of marinated chicken cubes, served with couscous

KOFTE 15.95
Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous

KUZU SIS 17.75
Skewer of marinated tender lamb cubes, served with couscous

HAZEV MIXED GRILL 17.95
Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

KEKIKLI KULBASTI 17.95
Lamb fillet sprinkled with oregano, served with couscous

TAVUK ISKENDER 17.25
Marinated chicken cubes on a bed of homemade pide bread, top with rich tomato sauce and creamy yogurt

HAZEV ISKENDER 18.25
Mixed grilled meats on a bed of homemade pide bread, top with rich tomato sauce and creamy yogurt

Vegetarian Dishes

PEYNIRLI BADEMLI PATLICAN V N 14.75
Aubergine casserole with feta cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses

TURLU V 14.75
Anatolian village style stew of potatoes, aubergines, courgettes, peppers, carrots, tomatoes, served with couscous and yogurt

HELLIMLI PATATES V 14.90
Roasted potatoes sauteed with grilled Cypriot halloumi cheese, fresh tomatoes, jalapenos and herbs

VEGETARIAN MUSAKKA V 15.75
Layers of aubergine, mushrooms, courgette and potato smothered in a tomato and parsley sauce, topped with bechamel and cheese sauce

Pasta Dishes

SEBZELI PASTA V 13.95
Penne pasta cooked with mixed vegetables in chilli fresh tomato sauce

TAVUKLU PASTA 14.25
Penne pasta cooked with chicken, mushrooms and cream

SOMONLU PASTA 14.95
Penne pasta cooked with salmon, fresh tomatoes, spring onions and cream

Rice

SADE PILAV V 3.95
Basmati rice

BULGUR PILAV V 3.95
Fine bulgur wheat mixed with tomatoes, onions and green peppers

MANTARLI PILAV V 4.15
Basmati rice with mushrooms

BADEMLI PILAV V N 5.20
Basmati rice with almond

Casseroles & Oven Dishes

TAVUK GUVEC 15.25
Chicken casserole with mushrooms, onions, green peppers, tomatoes, ginger and fresh coriander

FIRIN KEBAP 16.95
Lamb mince wrapped with grilled aubergine and oven cooked, served with baked skin potato and pepper

DOMATES SOSLU KOFTE 16.95
Lamb meatballs cooked with fresh tomatoes, leeks, new potatoes and peppers

COBAN KAVURMA 17.25
Diced lamb cooked with onions, mushrooms, fresh tomatoes, cubanelle peppers and herbs

MUSAKKA 17.50
Hazev style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel and cheese sauce

HAZEV SPECIAL 17.75
Slow cooked lamb on a bed of creamy smoked aubergine sauce blended with cheddar cheese

YAPRAK KAVURMA 18.25
Stir-fry thinly sliced ribeye steak, creamalised onion on top, served with mash potato

INCIK 18.75
Slow cooked lamb shank with tomatoes and bay leaves

Fish & Seafood

FISH & CHIPS 13.95
Freshly battered cod fish, served with French fries and tartare sauce

KALAMAR 15.50
Lightly battered squid rings, served with a rose infused sweet and sour sauce and salad

KARIDES GUVEC 16.95
Prawn casserole with tomatoes, onions, green peppers, mushrooms, coriander, garlic, light cream and wine sauce

SOMON YAHNI 17.25
Salmon cooked with potatoes, tomatoes, leeks, coriander and cream

LEVREK IZGARA 18.75
Chargrilled sea bass fillet, served with sauteed spinach

SOMON IZGARA 18.75
Chargrilled somon fillet, served with sauteed spinach

Salads

COBAN SALATA V 5.25
Anatolian style shepherd salad. Mixed leaves and tomatoes, drizzled with homemade salad dressing and pomegranate sauce

BEYAZ PEYNIRLI SALATA V 6.25
Mixed leaves and tomatoes, topped with feta cheese, drizzled with homemade dressing and pomegranate sauce

EZME SALATA V 6.25
Finely chopped tomatoes, onions, peppers and parsley with Anatolian herbs and spices

Sides

ANATOLIAN STRAINED YOGURT V 3.65

BAKED NEW POTATOES V (with or without cheese) 3.95

FRENCH FRIES V 4.20

MIXED OLIVES V 4.20

STEAMED BROCCOLI V 4.80

SEASONAL VEGETABLES V 5.20

Set Menus are served with homemade Anatolian bread

EKIN MENU

£29.45
per person
(maximum of 6 people)
2 Mezes + Main Course + Drink
CHOOSE ONE DRINK

Glass of House Wine
Bottle of House Lager
Organic Juices or Soft Drinks

CHOOSE TWO MEZE

MERCIMEK CORBASI (Red lentil soup) V
HUMUS (Houmous) V
CACIK (Tzatziki) V
MAYDANOZ SALATASI (Tabbouleh) V
BOREK (Spinach & cheese filled filo pastry triangles) V
KASARLI MANTAR (Mushroom with kashar cheese) V
KALAMAR (Deep-fried squid rings)
SUCUK (Chargrilled beef garlic sausage)

CHOOSE ONE MAIN COURSE

TAVUK SIS (Chargrilled chicken shish), served with couscous
IZGARA KOFTE (Chargrilled lamb kofte), served with couscous
TAVUK GUVEC (Chicken casserole), served with couscous
DOMATES SOSLU KOFTE (Lamb meatballs in tomato sauce)
HAZEV MIXED GRILL, served with couscous
HELLIMLI PATATES (Roasted potatoes with halloumi) V
VEGETARIAN MOUSSAKA V
KALAMAR (Deep-fried squid rings), served with salad

HAZEV MEZE MENU

£19.50
per person
(minimum of 2 people)
A selection of hot and cold meze

HUMUS (Houmous) V + **CACIK** (Tzatziki) V + **BOREK** V
MAYDANOZ SALATASI (Tabbouleh) V + **FALAFEL** V
ZEYTINYAGLI PATLICAN V + **HELLIM** (Halloumi) V
PATLICAN EZME (Baba Ganoush) V + **KALAMAR** + **KISIR** V N
DOMATES SOSLU KOFTE (Lamb meatballs in tomato sauce)

A vegetarian option is available with **PATATES KOFTE** and **KASARLI MANTAR** as replacements

SAHAN MENU

£17.95
per person

2 Course Menu

CHOOSE ONE STARTER

MERCIMEK CORBASI (Red lentil soup) V
HUMUS (Houmous) V
CACIK (Tzatziki) V
MAYDANOZ SALATASI (Tabbouleh) V
BEYAZ PEYNIRLI SALATA (Feta cheese salad) V

CHOOSE ONE MAIN COURSE

TAVUK GUVEC (Chicken casserole), served with couscous
DOMATES SOSLU KOFTE (Lamb meatballs in tomato sauce)
TAVUK SIS (Chargrilled chicken shish), served with couscous
HELLIMLI PATATES (Roasted potatoes with halloumi) V
SEBZELI PASTA (Pasta with mixed vegetables) V
KALAMAR (Fried squid rings), served with salad

V Suitable for Vegetarians N 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. If you have a food allergy, please let us know before ordering. All prices in pound sterling. A discretionary service charge of 12.5% will be added to your bill. VAT included