

GROUP SET MENU

£30.50

per person

Menu served with homemade Anatolian bread

SET MEZE TO SHARE

HUMUS (Houmous) V

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

KISIR V N

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

ZEYTINYAGLI PATLICAN V

Aubergine cooked in olive oil with tomatoes, onions, garlic, peppers and chickpeas

HELLIM V

Chargrilled Cypriot halloumi cheese

BOREK V

Filo pastry triangles stuffed with feta cheese and spinach

KALAMAR

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

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

TAVUK GUVEC

Chicken casserole with mushrooms, onions, green peppers, tomatoes, ginger and fresh coriander, served with couscous

HAZEV SPECIAL

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

HAZEV MIXED GRILL

Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

HELLIMLI PATATES V

Roasted potatoes sauteed with grilled Cypriot halloumi cheese, fresh tomatoes, jalapenos and herbs

VEGETARIAN MUSAKKA V

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

SOMON IZGARA

Chargrilled somon fillet, served with sauteed spinach

V Suitable for Vegetarians, N Contains Nuts

Please inform your server if you have any allergies or special dietary requirements.

A discretionary service charge of 12.5% will be added to your bill • VAT included • Maximum of 6 people