

Private Dining & Events Menu

£40 per person

Menu includes homemade bread, olives and dips, still / sparkling water

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

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

Charcoal grilled Cypriot halloumi cheese

MAYDANOZ SALATASI (Tabbouleh) V

Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

PATLICAN EZME (Baba Ganoush) V

Grilled aubergines pureed with tahini, garlic, olive oil and yogurt

BOREK V

Hand rolled filo pastry triangles stuffed with feta cheese and spinach

FALAFEL V

Deep fried Mediterranean style chickpea and broad bean patties

KALAMAR

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

CHOOSE ONE MAIN COURSE

TAVUK KOFTE

Chargrilled skewer of minced chicken, marinated in garlic and Anatolian herbs, served with couscous

HAZEV SPECIAL

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

DOMATES SOSLU KOFTE

Lamb meatballs cooked with fresh tomatoes, leeks, new potatoes and peppers

TAVUK ISKENDER

Marinated chicken cubes on a bed of homemade pide bread, topped with rich tomato sauce and creamy yogurt

INCIK

Slow cooked lamb shank with tomatoes and bay leaves

HAZEV MIXED GRILL

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

VEGETARIAN MUSAKKA V

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

HELLIMLI PATATES V

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

KARIDES GUVEC

Prawn casserole with; tomatoes, onions, green peppers, mushrooms, coriander, garlic, double cream and white wine sauce

ISPANAKLI SOMON

Grilled salmon fillet, served with sauteed spinach

DESSERT & TEA/COFFEE

BAKLAVA V N

Filo pastry with pistachio and honey syrup

&

TEA or COFFEE

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 • Minimum of 15 people