

hazev

Private Dining Menu

AN ASSORTMENT OF THE FOLLOWING MEZE DISHES

N HUMUS KAVURMA

Humus topped with sauteed lamb, pine kernels and paprika

V MAYDANOZ SALATASI

Chopped parsley salad of tomatoes, onions, cracked wheat, olive oil and lemon juice

V ISPANAKLI YOGURT

Fresh spinach mixed with yogurt and garlic

V 🌶️ MERCIMEK KOFTE

Lentil and fine bulgur wheat patties, flavoured with spring onions, chilli, tomato puree, herbs and olive oil, drizzled with pomegranate sauce

V ZEYTINYAGLI PATLICAN

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

V N KISIR

Bulgur wheat mixed with crushed walnuts and hazelnuts, spring onions and tomato sauce, seasoned with fresh mint, dill and herbs

V BOREK

Filo pastry triangles filled with feta cheese and spinach

V SEBZELI KOFTE (FALAFEL)

Ground chickpeas and broad beans tossed in spices, deep fried and served with humus

V HELLIM

Grilled Cypriot cheese

KALAMAR

Fried squid served with rose sour sauce

A CHOICE OF MAIN COURSE

TAVUK ISKENDER

Marinated chicken cubes served on fried bread and covered with yogurt and tomato sauce

KARISIK IZGARA

A mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

V KURU DOMATESLI KABAK

Sauteed courgettes, sun-dried tomatoes, leek, chickpeas, onions and garlic, served with yogurt

🌶️ ACILI TAVUK KOFTE

Seasoned minced chicken patties cooked in fresh tomato sauce with chilli and green peppers

DOMATES SOSLU KOFTE

Lamb meatballs cooked with fresh tomatoes, leeks and green peppers

V 🌶️ HELLIMLI PATATES

Roasted potatoes sautéed with hellim cheese, fresh tomatoes, chopped chilli and herbs

HAZEV SPECIAL

Grilled aubergine puree mixed with kashar cheese and topped with tender chunks of lamb

INCIK

Lamb on the bone cooked in the oven with tomato sauce

KARIDES GUVech

Prawn casserole with tomatoes, mushrooms, double cream and garlic

ISPANAKLI SOMON

Salmon fillet with spinach, onions and peppers

SELECTION OF DESSERTS TO SHARE

N BAKLAVA

A rich, sweet pastry, covered in honey syrup and filled with walnuts and pistachios

N KAYMAKLI KESTANE

A delicious combination of candied chestnuts, pistachios and fresh cream

N KAYISI TATLISI

Sun-dried apricots stuffed with homemade cream pistachios

TEA or COFFEE

£35.00 Per Person

V Vegetarian

N Contains Nuts

🌶️ Chilli

| A discretionary service charge of 12.5% will be added to your bill. VAT included.

Food Allergies & Intolerances - Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink