

# hazev

## Seasonal Menu 1

### **V** SET STARTERS TO SHARE

#### **HUMUS**

Pureed chickpeas with tahini, garlic and lemon.

#### **BOREK**

Filo pastry triangles filled with feta cheese and spinach.

#### **MERCIMEKLI KOFTE**

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

#### **ISPANAKLI YOGURT**

Fresh spinach and fresh mint mixed with yogurt with garlic.

#### **ZEYTIN YAGLI PATLICAN**

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

#### **MAYDANOZ SALATASI**

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

#### **FALAFEL**

Ground chickpeas and broad beans tossed in spices, deep.

#### **N** KISIR

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

### A CHOICE OF MAIN COURSE

#### **PATLICAN EZMELI KEBAP**

Minced lamb kofte, served on a bed of aubergine and red pepper puree, served with couscous.

#### **KARISIK GUVESH**

Prawn, squid, salmon, mussel and cod cooked with tomatoes, mushrooms, garlic, coriander, green pepper with double cream.

#### **KARISIK IZGARA**

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

#### **TAVUK SHISH**

Skewers of marinated chicken cubes served with couscous.

#### **DOMATES SOSLU KOFTE**

Lamb meatballs cooked with fresh tomatoes, leeks and green peppers.

#### **INCIK**

Lamb shank cooked in the oven with tomato sauce.

#### **MOUSSAKKA**

Layers of minced lamb, aubergine and potatoes topped with cheese sauce.

#### **V** SEBZELI MAKARNA

Mixed vegetable pasta stewed in fresh tomato sauce.

#### **V** TURLU

Mixed vegetable stew of potatoes, aubergines, courgettes, peppers and tomatoes, served with couscous and yogurt.

**£24.95** per person

**V** Vegetarian   **N** Contains Nuts

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

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# hazev

## Seasonal Menu 2 SET STARTERS TO SHARE

### **N** HUMUS KAVURMA

Humus topped with sauteed lamb, pine kernels and paprika.

### **V** CACIK

Yogurt, cucumber and fresh mint dip with garlic.

### **V** ZEYTINYAGLI DOLMA

Homemade stuffed vine leaves with rice and pine kernels.

### **V** PATLICAN SALATASI

Grilled aubergine puree with tahini, olive oil yogurt and garlic.

### **V** MAYDANOZ SALATASI

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

### **V** HELLIM

Grilled Cypriot cheese.

### **KALAMAR**

Deep fried squid rings served with rose sour sauce.

### **V** BOREK

Filo pastry triangles filled with feta cheese and spinach.

## A CHOICE OF MAIN COURSE

### **KARISIK IZGARA**

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

### **ISKENDER**

Our mixed grill, served on a bed of aubergine and red pepper puree.

### **EZMELI KUZU KEBAB**

Minced lamb kofte served on a bed of fresh tomato puree and served with couscous.

### **TAVUK SHISH**

Skewers of marinated chicken cubes served with couscous.

### **COBAN KAVURMA**

Diced lamb cooked with onions, mushrooms, fresh tomatoes, cubanelle peppers and herbs.

### **TAVUK GUVESH**

Chicken casserole with ginger, mushrooms, green peppers, onions, tomatoes and coriander.

### **SOMON YAHNI**

Sauteed salmon with potatoes, leeks and tomatoes with cream.

### **V** VEGETARIAN MOUSAKKA

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

### **V** HELLIMLI PATATES

Roasted potatoes sauteed with hellim cheese, fresh tomatoes, chopped jalapenos and herbs

£27.95 per person

**V** Vegetarian   **N** Contains Nuts

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