



Merry Christmas

and Happy New Year



£39.50 per person

a glass of House Wine, a glass of Prosecco/

Menu includes homemade bread, still-sparkling water and Christmas crackers

SET MEZE TO SHARE

HUMUS (Houmous)

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

ZEYTINYAGLI PATLICAN W

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

BOREK **(V)**

Hand-rolled filo pastry triangles stuffed with feta cheese and spinach

FALAFEL (V)

Deep-fried Mediterranean style chickpea and broad bean patties

HELLIM **V**

Charcoal grilled Cypriot halloumi cheese

KARIDES TAVA

Deep-fried skewer of king prawns

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

HAZEV MIXED GRILL

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

MUSAKKA

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

HAZEV SPECIAL

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

VEGETARIAN MUSAKKA W

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

ISPANAKLI SOMON

Chargrilled salmon fillet, served with sauteed spinach

DESSERT

CHRISTMAS CAKE WN

