



HAZINE

COLD STARTERS

Hummus 5

chickpeas, tahini, garlic and lemon (V)

Cacik 5

cucumber, mint and garlic in yogurt (V/D)

Tabule 5

couscous mixed with chopped parsley, spring onions, dill, mint, tomato and red onion, touched up with olive oil

Tarama 5

smoked cod roe mousse

Ezme 5

chopped fresh tomatoes, peppers, onion, garlic and parsley

Prawn Cocktail 6

king prawns, avocado and thousand island dressing



HOT STARTERS

Sigara Borek 6

filo pastry stuffed with feta and served with sweet chilli sauce (V/D/G)

Falafel 6

mashed chickpeas with herbs, deep fried and served with hummus (V)

Halloumi 6

grilled halloumi cheese (V/D)

Karides 7

sauté king prawns with tomato and basil sauce

Garlic Mushrooms 7

pan fried creamy mushrooms with garlic and cheese (V/D)

Sujuk 6

turkish sausage grilled and sautéed in tomato sauce

Calamari 7

panko coated squid fried, served with tartar sauce (G)

Chicken Wings 6

flat chicken wings grilled and served with red pepper mayo

Hummus Kavurma 7

pan fried lamb and pine nuts, served on a bed of hummus (N)



HOT & COLD MIX STARTERS

FOR TWO

Hummus, Cacik

Helim, Borek

Grilled Sujuk

Calamari, Falafel

18

HOT & COLD MIX STARTERS

FOR FOUR

Hummus, Cacik

Helim, Borek

Grilled Sujuk

Calamari, Falafel

34



CHICKEN

Shish 15.5

marinated grilled chicken breast and served with rice and salad (G)

Kofta 14

traditional minced grilled chicken with spices, herbs, served with rice and salad (G)

Beyti 15.5

minced grilled chicken, wrapped in tortilla with garlic yoghurt, tomato sauce and served with bulgur (G/D)

Chicken Wings 14

flat chicken wings grilled and served with rice and salad



LAMB

Shish 17.5

marinated lamb fillet grilled, served with rice and salad (G)

Spicy Adana 15

traditional minced grilled lamb with spices, herbs, served with rice and salad (G)

Beyti 16.5

minced lamb grilled with garlic yoghurt and tomato sauce, served with bulgur (G/D)

Lamb Ribs 15

trimmed best end grilled ribs, served with rice and salad



SEAFOOD

Tiger Prawns 23

served with rice and grilled asparagus

Seabass Fillets 16

served with mash and grilled asparagus (D)

Salmon 16

served with mash and grilled asparagus (D)



MIXED

Mixed Shish 17.5

mix of lamb and chicken shish, served with rice and salad (G)

Mixed Grill 27

mix of lamb and chicken shish with a spicy adana, served with rice and salad (G)



SIDES

House Fries (V) 3.5

Halloumi Fries (V) 6

Rice / Bulgur (D/G) 3

Red Cabbage Coleslaw (V/D) 3

Grilled Asparagus (V/D) 4.5

Coban Salata 3



VEGETARIAN / VEGAN

Imam Bayildi 12

aubergine stuffed with onions and peppers, served with bulgur (V)

Moussaka 13.5

layers of aubergine, mushroom, courgettes and mashed potatoes, topped with bechamel sauce and cheese (V/D)

Halloumi Shish 12

grilled with mixed peppers, served with rice and salad (V/D)



All products are homemade daily on sight. For food allergies and intolerances please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

V - vegetarian, D - contains dairy, G - contains gluten, N - contains nuts. Please note fish may contain bones. All beef products are 100 day corn fed & 28 day matured. A discretionary service charge of 12.5% may be added to your bill. All prices are in GBP and include 20% VAT.