



HAZINE

STARTERS

Trio of Dips

humus, cacik, saksuka

Goats Cheese

grilled and served with honey, walnuts on rocket salad (D/N)

Mucver

grated courgettes, potatoes, carrots, spring onion, parsley with cheese and battered deep fried (E/D/G)

Chicken Lollipop

hand-crafted wings grilled, served with red pepper and mayo (M)

The Börek

filo pastry stuffed with cheese and spinach covered in sweet chilli sauce (G/E/D)

Hellim

grilled halloumi (D)

Falafel

grounded chicken peas and broad beans, mixed herbs and sesame served on a bed of hummus (Ce/Se)

Calamari

panko breaded squid, fried, served with tartar sauce (So/D/G)

MAINS

Chicken Shish

served with rice and garnish (G/E/D/M)

Spicy Adana

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

Lamb Beyti

minced and wrapped in tortilla, bedded on garlic yogurt drizzled in buttery tomato sauce (G/D)

Salmon

served with mash potatoes and asparagus (So/D)

Hellim Shish

served with rice and garnish (D/G)

Hünkar

smoked and spiced aubergines puréed, topped with cubes of sautéed lamb (D/G)

Mixed Shish

mixture of chicken and lamb shish (E/D/G/M)

Chicken Kofta

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

Chicken Beyti

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

Sea Bass

served with mash potatoes and creamy spinach (D/F)

Vegetarian Moussaka

layer of potato, aubergine, courgette, mix peppers, spinach with a bechamel sauce (D/G)

Ottoman Patty

homemade 10oz prime beef patty, grilled with halloumi, aubergine, hummus, almond flakes bedded on rocket (D/N/M)

Lamb Shish - Supplement £3

served with rice and salad (G)

Lamb Chops - Supplement £5

served with mash potatoes and asparagus (G)

Tiger Prawns - Supplement £8

served with asparagus, rice and sweet chilli sauce (So/D/G)

Sirloin - Supplement £8

served with cherry tomatoes, chips and choice of sauce

DESSERTS

Kabak Tatlisi

Turkey's famous pumpkin dessert, covered in cream, walnuts and tahini (N)

Passion Fruit Cheesecake

a cheesecake made with passion! (D/G/E/So)

Hazine Ice Cream

vanilla / chocolate / pistachio (D)

Torta Rocha

walnuts based chocolate cake (G/E/D/N/So)