



HAZINE

STARTERS

Prawn Cocktail

avocado, king prawns covered in thousand island sauce (E)

Diced Beetroot

marinated baby beetroot, sweetcorn, gherkins with garlic, apple vinegar, parsley and olive oil (So/Vg)

Chicken Lollipop

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

Cizbiz Kofta

meatball patties with red pepper mayo (G)

Goats Cheese

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

Lamb Liver

pan seared seasonal lamb liver served with parsley mixed onions (G)

Mix Plate for One

hummus, cacik, helim, borek and calamari (all available as individual portion upon request)

MAINS

Lamb Shish

served with rice and salad (G)

Lamb Chops

served with mash potatoes and asparagus (G)

Lamb Beyti

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

Mixed Shish

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

Chicken Shish

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

Hellim Shish

served with rice and garnish (D/G)

Chicken Beyti

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

Salmon

served with mash potatoes and asparagus (So/D)

Tiger Prawns

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

Ottoman Patty

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

Aubergine Suka

aubergines stuffed with onions and peppers served with bulgur (Vg)

DESSERTS

Kabak Tatlisi

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

Baklava

crispy layers of filo pastry with crushed pistachio nuts served with vanilla ice cream. Not your Average Baklava (N)

Chocolate Volcano

a hot chocolate brownie filled with melted hot chocolate served with vanilla ice cream (G) (D) (S)

Passion Fruit Cheesecake

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