

NIBBLES

Olives 3 Olive Oil, Thyme and Sea Salt 3 Grilled Bullet Chillies 3

SMALL PLATES

Karides **D R** 8 Sauté King Prawns in lemon garlic & tomato sauce

Garlic Mushroom **D** 7.5 Pan fried creamy mushrooms with garlic & cheese

Steak Sticks **S** 12 Beef fillet skewered with onions & peppers sprinkled with toasted sesame

Prawn & Crab Cocktail **E R D** 8 Avocado, king prawns & crab meat covered in Thousand Island sauce

Scallops **D R** 10.5 Pan fried scallops bedded on cauliflower puree

Mixed Plate for one **E G V C R S** 9 Borek, falafel, sujuk, helim, Calamrari

3 PLATES 15

5 PLATES 25

7 PLATES 35

Humus **S** 5.5 Crushed chickpeas blended with tahini, olive oil, lemon juice & garlic

Babaganush **D** 6 Chargrilled aubergines & sweet peppers in garlic yoghurt

Panjar **D** 6 Baby beetroots, yogurt, garlic, olive oil

Cacik **D** 5.5 Creamy garlic yogurt with cucumber and fresh mint

Ezme **V S** 5.5 Finely chopped tomatoes, onions, red pepper, parsley with olive oil and splash of lemon

Feta & Pepper **D** 6 Feta cheese wrapped with grilled red peppers and pomegranate sauce

Calamari **E V C R** 7.5 Panko breaded squid, fried, served with tartar sauce

Borek **E D G** 7 Filo pastry stuffed with cheese and spinach covered in sweet chilli sauce

Hunkar **D G** 7.5 Stewed lamb served on a base of smoked aubergines in garlic yoghurt

Goats Cheese **D N** 8 Seared with honey topped with walnuts on Rocket Salad

Ciz Biz **G D E** 7 Lamb patties grilled & served with red pepper mayo

Falafel **S G** 6 Ground chickpeas, broad beans & sesame seed patties served with a base of hummus

Mujver **E D G** 6 Grated courgettes, potatoes, carrots, spring onions & cheese battered then pan fried

Chicken Wings **G M D E** 6 Chicken wings grilled over charcoal served with red pepper mayo

Crab Tartar **E R D** 7 Crab meat, boiled eggs, mayo & sweetcorn

Lamb Liver **G D** 7 Pan seared lamb liver served with fresh red onions

Humus Kavurma **D N S** 7 Butter fried lamb with pine nuts bedded on humus

Hellim **D** 6 Grilled Halloumi

Pa-Ta-Dez 5.5 Baby potatoes, parley, spring onion, lemon & mint

Sujuk **D** 7 Pan fried Turkish sausage in tomato sauce

For food allergies and intolerances please inform a member of staff about your requirements as we cannot guarantee dishes are 100% allergen free.

ALLERGIES

S SESAME SEEDS **D** DAIRY **E** EGGS **G** GLUTEN **V** SOYA **C** CELERY **R** CRUSTACEANS **N** NUTS **M** MUSTARD **F** FISH **V** VEGETARIAN **VE** VEGAN

Some dishes might be available as gluten free – please ask member of staff for information.
A discretionary service charge of 12,5% is added to your bill.

MAINS

Lamb Shish **D G V** 14 Lamb fillets grilled over charcoal served with rice & garnish

Seafood Casserole **F R D G** 11 Salmon, monkfish and prawns stewed with vegetables, double cream, served with bulgur

Mixed Shish **G E M D V** 12 Mix of lamb & chicken shish served with rice & garnish

Lamb Kofte **D G V** 10 Minced lamb patties with spices & herbs grilled over charcoal, served with rice & garnish

Chicken Shish **D E M G V** 10 Cubed breast grilled over charcoal, served with rice & garnish

Vegan Shish **G V** 9 Mushroom, courgette, red bell peppers, Spanish onion, aubergines served with bulgur

Seabass Fillet **D F** 10.5 Served with mashed potatoes & creamy spinach

Chicken Kofte **D G V** 9 Minced chicken patties with spices & herbs grilled over charcoal, served with rice & garnish

Aubergine Suka (Vegan) **G V** 9.5 Aubergine stuffed with onions and peppers served with bulgur

Monk Fish **F D** 14 Charcoal grilled with onions & peppers, served with asparagus and pomegranate sauce

Chicken Wings **G M D E** 10 Chicken wings grilled over charcoal served with rice & garnish

Veg Moussaka **D G V** 9.5 Layers of potatoes, aubergine, courgette, and peppers smothered in Bechamel sauce bedded on tomato sauce

Spicy Chicken Thigh **D V** 10 Deboned thigh marinated in fiery sauce served with bulgur & garnish

Beef Lasange

E L D

Layers filled with sauted ground beef onion & carrots topped with bechamel sauce

11,5

Seafood Spaghetti

F R G V

Sauted prawns, salmon, onions and peppers mixed with a teriyaki twist

10,5

Creamy Penne

G D

Chicken, mushroom, garlic and peppers in a rich & creamy sauce

9,5

Vegetarian Penne

G D

Mushroom, courgette, red bell peppers & garlic in a rich tomato sauce

8,5

SIDES

Rice **D** 3 Buttered plain Basmati rice

Mixed Green Salad 3 Mixed crunchy lettuce, cucumber, cherry tomatoes, red onion, and fresh lemon

Mash Potato **D** 4 Buttery mashed potato

Bulgur **G** 3 Sautéed onion and peppers boiled with wheat

Halloumi Fries **D** 6.5 Red cabbage, red bell pepper, red onion, carrots

Garnish **V** 3 Red cabbage, red bell pepper, red onion, carrots

House Fries 4 Steak cut house fries

Red Cabbage Coleslaw **D** 3 Sautéed in lemon & garlic and butter

Grilled Asparagus **D** 5.8

DESERTS

Creme Brulee **E** 3 Bon a Pettie

Baklava **N D** 3 Home made Baklava filled with pistachio & scopes of vanilla ice cream

Passion Fruit Chesseecake **D G V E** 3 A cheesecake made with passion!

2 COURSES - 14.5

3 COURSES - 17.5

STARTERS

Pa-Ta-Dez

Baby potatoes, parley, spring onion, lemon & mint

Babaganush

Chargrilled aubergines & sweet peppers in garlic yoghurt

Panjar

Baby beetroots, yogurt, garlic, olive oil

Feta & Pepper

Feta cheese wrapped with grilled red peppers and pomegranate sauce

Mujver

Grated courgettes, potatoes, carrots, spring onions & cheese battered then pan fried

Crab Tartar

Crab meat, boiled eggs, mayo & sweetcorn

Goats Cheese

Seared with honey topped with walnuts on Rocket Salad

Hunkar

Stewed lamb served on a base of smoked aubergines in garlic yoghurt

MAINS

Lamb Kofte

Minced lamb paties with spices & herbs grilled over charcoal, served with rice & garnish

Seabass Fillet

Served with mashed potatoes & creamy spinach

Seafood Casserole

Salmon, monkfish and prawns stewed with vegetables, double cream, served with bulgur

Chicken Kofte

Minced chicken paties with spices & herbs grilled over charcoal, served with rice & garnish

Chicken Wings

Chicken wings grilled over charcoal served with rice & garnish

Spicy Chicken Thigh

Deboned thigh marinated in fiery sauce served with bulgur & garnish

Vegan Shish

Mushroom, courgette, red bell peppers, Spanish onion, aubergines served with bulgur

Aubergine Suka (Vegan)

Aubergine stuffed with onions and peppers served with bulgur

Veg Moussaka

Layers of potatoes, aubergine, courgette, and peppers smothered in Bechamel sauce bedded on tomato sauce

DESSERTS

Creme Brulee

Bon a Pettie

Baklava

Home made Baklava filled with pistachio & scopes of vanilla ice cream

Passion Fruit Chesseecake

A cheescake made with passion!

HAZINE

LUNCH MENU