

To Begin

Mixed Olives 3.5

Finely chopped tomatoes, onions red pepper, parsley with olive oil & a splash of lemon juice (Y) (VE)

Babaganush 6.5

Chargrilled aubergines & sweet peppers in garlic yogurt (D) (V)

Cacik 6

Creamy garlic yogurt with cucumber & fresh mint (D) (V)

Pink Princess 6

Baby beetroots, yogurt, garlic, olive oil (D) (V)

Humus 6

Crushed chickpeas blended with Tahini olive oil, lemon juice & garlic (S) (V)

Starters

Hunkar

Stewed lamb served on a base of smoked aubergine mash (D) (G)

Calamari

Panko breaded squid, fried, served with Tartar sauce (D) (G) (E) (R)

Borek

Filo pastry stuffed with cheese & spinach covered in sweet chilli sauce (D) (G) (E) (V)

Halloumi

Grilled Halloumi, served with a sweet chili sauce (D) (V)

Lamb Liver

Pan seared lamb liver served with fresh red onions (D) (G)

Sujuk

Pan fried Turkish sausage in tomato sauce (D)

Goats Cheese

Seared with honey, topped with walnuts, served on rocket salad (D) (N) (V)

Ciz Biz

Lamb patties grilled & served with red pepper mayo (G)

Chicken Wings

Chicken wings grilled over charcoal, served with a red pepper mayo (D) (E) (M) (G)

Falafel

Ground chickpeas, broad beans & sesame seed patties served on a humus base (S) (C) (VE)

Premium Starters

Steak Sticks 4

Beef fillet skewered with onions & peppers, sprinkled with toasted sesame (S) (Y)

Chilli King Prawns 4

Sauté King Prawns in chilli flakes & garlic butter (D) (R)

Scallops 4

Sautéd fresh scallops with lemon & garlic (D) (R)

Prawn Cocktail 4

King Prawns & avocado covered in Thousand Island sauce (D) (E) (R)

Mains

Chicken Shish

Cubed chicken breast grilled over charcoal, served with rice & garnish (D) (E) (G) (M) (Y)

Chicken Kofte

Chicken minced with spices & herbs grilled over charcoal, served with rice & garnish (G) (D) (Y)

Mixed Shish

Mix of Lamb & Chicken Shish served with rice & garnish (D) (E) (G) (Y) (M)

Halloumi Shish

Cubed Halloumi & peppers served with rice & sweet chilli (D) (G) (V)

Fiery Thigh

Deboned thigh marinated in fiery sauce served with Bulgur & garnish (S) (D) (E) (G) (Y)

Spicy Adana

Traditional minced lamb with spices & herbs grilled over charcoal, served with rice & garnish (D) (G) (Y)

Lamb Beyti

Chargrilled Adana wrapped in tortilla, bedded on garlic yogurt drizzled in buttery tomato sauce & served with Bulgur (G) (D)

Creamy Casserole

King Prawns, Salmon, Monkfish & Scallops in creamy white wine jus, accompanied by bell peppers & cherry tomatoes (D) (R) (F)

Sea Bass

Served with mashed potatoes & creamy spinach (D) (F)

Vegan Shish

Mushroom, courgette, red bell peppers, Spanish onion, aubergines served with Bulgur (G) (VE)

Premium Main

Monk Fish 3

Served with onions & peppers, served with asparagus & a choice of rice, bulgur or mash (D) (Y) (F)

Chops 3

Best-end grilled over charcoal served with mash & asparagus (D)

Ribeye 5

Served with choice of a sauce, watercress, cherry tomatoes & bone marrow mayonnaise (D) (E)

Sirloin 5

Served with choice of a sauce, watercress, cherry tomatoes & bone marrow mayonnaise (D) (E)

Tiger Prawns 5

Served with asparagus & sweet chilli sauce with choice of rice, bulgur or mash (D) (Y) (R)

Desserts

Baklava

Home made Baklava filled with pistachio & scopes of vanilla ice cream (N) (D)

Passion Fruit Chessecake

A chesecake made with passion! (D) (G) (Y) (E)

Creme Brulee

Bon appétit (D) (E)

Sides

Halloumi Fries 6.5 ^(D) / Grilled Asparagus 6 ^(D) / Bone Marrow 6 / Portobello Mushroom 6 ^(D)

Sweet Potato Fries 5.5 ^(D) ^(G) / Grilled Onions 4.5 / House Fries 4 / Creamy Sauté Spinach 4 ^(D)

Red Cabbage Coleslaw 3 ^(D) ^(E) / Mash Potato 3 ^(D) / Rice 3 ^(D) / Bulgur 3 ^(G)

*** ALLERGIES ***

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

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



HAZINE