

## Nibbles

**Mixed Olives - 3.8** **Grilled Bullet Chillies - 5**

## Dips

**Cacik - 6**  
Yogurt dip with cucumber, garlic, lightly seasoned with olive oil and mint.

**Ezme - 6.5**  
Spicy mix of finely chopped tomatoes, peppers, and herbs in a tangy sauce.

**Humus 6**  
Smooth chickpea dip with tahini, garlic, and lemon, topped with olive oil.

**Panjar - 7**  
Smooth beetroot mixed with yogurt, topped with walnuts.

**Babaganoush - 6.5**  
Smoky roasted aubergine blended with tahini, garlic, and lemon.

## Small Plates

**Steak Sticks 12.5**  
Grilled beef skewers, tender and juicy, seasoned to perfection.

**Chilli King Prawns 12**  
Succulent king prawns sautéed in a spicy chilli and garlic sauce.

**Barbon 11**  
Crispy deep-fried red mullet, golden and tender, with a delicate flavor.

**Scallops 10**  
Seared scallops in a zesty lemon and garlic butter sauce.

**Prawn Cocktail 9**  
Chilled prawns with tangy cocktail sauce, served with a modern twist.

**Calmari 8.8**  
Crispy panko-coated calamari, golden fried and tender inside.

**Garlic Mushroom 8.5**  
Sautéed mushrooms in a rich, creamy garlic sauce.

**Sujuk 8**  
Spicy sujuk sausage simmered in a rich, flavorful tomato sauce.

**Humus Kavumra 8**  
Creamy hummus topped with sautéed spiced lamb for a rich, savory twist.

**Lamb Liver 8**  
Crispy fried lamb liver seasoned with herbs and spices, served with onions and parsley.

**Borek 8**  
Crispy filo pastry filled with savory cheese.

**Goats Cheese 8**  
Creamy goat cheese with honey, topped with crunchy walnuts on a fresh rocket salad.

**Feta & Smoked Pepper 7**  
Creamy feta paired with smoky roasted peppers & tomato sauce.

**Tomato & Mozzarella 7.5**  
Fresh tomatoes and creamy mozzarella, drizzled with olive oil and basil.

**Halloumi 7.5**  
Crispy halloumi paired with sweet chilli sauce.

**Falefel 7**  
Crispy chickpea fritters, seasoned with herbs and spices.

**Chicken Wings 7**  
Grilled wings served with tangy red pepper mayo.

**Ciz Biz 7**  
Grilled Turkish meatballs, tender and spiced.

## To Share

**Chilled Plate for 2 20**  
Humus, Cacik, Panjar, Babaganoush & Olives

**Small Plates Selections 45/68**  
6 Plates or 9 Plates  
Available selection shown by in nibbles, dips & small plates

**Hot plate for 2 22**  
Borek, Hellim, Sujuk, Calamari, Falafel, Borek Served with Sweet Chilli sauce

## Lamb

**Chops 26.5**  
Grilled lamb chops served with creamy mashed potatoes and tender asparagus.

**Fillet Shish 24**  
Succulent, char-grilled lamb fillet skewers, marinated to perfection and served with garnish and your choice of rice or bulgur.

**Shank 23**  
Slow-cooked lamb shank, tender and falling off the bone, served with creamy mashed potatoes.

**Ribs 24**  
Grilled, succulent lamb ribs, served with garnish and your choice of rice or bulgur.

**Beyti 21**  
Spiced minced lamb wrapped in flatbread, served with yogurt, tomato sauce, and bulgur.

**Moussaka 20**  
Layered casserole of spiced minced lamb, aubergine, and creamy béchamel sauce, baked to golden perfection.

**Spicy Adana 19**  
Grilled, spiced minced lamb kebab, packed with bold flavors served with garnish and your choice of rice or bulgur.

## Sea Food

**Lemon Sole 26**  
Pressure-cooked, whole lemon sole, bone-in and skinless, with fresh lemon, capers and tender steamed broccoli.

**Tiger Prawns 28.5**  
Char-grilled jumbo king prawns, juicy and full of flavor. Served with asparagus & rice.

**Monk Fish 26**  
Firm, meaty monkfish fillet, grilled to perfection with a mild, sweet flavor. Served with asparagus.

**Seabass Fillets 23**  
Pressure-cooked seabass fillets, served with sautéed spinach and creamy mashed potatoes.

**Barbon 23**  
Crispy fried red mullet served with golden house fries.

**Salmon 22**  
Pan-seared salmon fillet served with creamy mashed potatoes and tender asparagus.

**Creamy Casserole 22**  
A rich, creamy casserole; prawns, scallops, monkfish, and salmon, coated in white wine sauce.

## Beef

**Ribeye 26**  
Juicy Ribeye steak served with garlic-roasted tomatoes and dressed watercress.

**T Bone 38**  
Flavourful dry-aged T-bone steak, rich and tender. Served with garlic-roasted tomatoes and dressed watercress.

**Sirloin 24**  
Succulent sirloin steak, seared for a rich, savory flavor. Served with garlic-roasted and dressed watercress.

**Waygu Burger 16**  
Juicy Wagyu beef burger topped with caramelized onions, bone marrow mayonnaise, and crisp gherkins.

**Shepherds Stew 19**  
Hearty beef stew, slow-cooked and served with creamy mashed potatoes.

**Flank (Skirt) 26**  
Tender, flavourful bavette steak, grilled to perfection served with garlic-roasted tomatoes and dressed watercress.

## Chicken

**Shish 20**  
Grilled marinated chicken skewers, served with rice or bulgur and a crunchy salad.

**Beyti 20**  
Grilled spiced chicken wrapped in flatbread, served with yogurt, tomato sauce, and bulgur.

**Fiery Thigh 18**  
Spicy grilled chicken thighs, served with bulgur and garnish.

**A'La Crem 18**  
Sautéed chicken and spinach, in a rich creamy sauce, served in a crispy basket.

## Mixed Grill

**Mixed Grill 36**  
A flavorful combination of spicy Adana, lamb shish, and chicken shish, grilled to perfection served with rice or bulgur.

**Mixed Shish 23**  
A delicious mix of tender lamb and chicken skewers, grilled to perfection. Served with rice or bulgur.

**Thigh Burger 14**  
Grilled chicken thigh served with sweet chilli sauce, roasted peppers and garnish.

## Vegetarian

**Halloumi Shish 14**  
Grilled halloumi skewers with charred vegetables, served with bulgur, offering a deliciously savory and smoky taste.

**Vegan Shish 13.5**  
Grilled skewers of marinated vegetables and plant-based goodness, packed with vibrant flavors. Served with bulgur.

**Califlower Steak 17**  
Grilled cauliflower, topped with olive oil, herbs & melted cheese, served on a bed of creamy puree. / available

**Vegan Stew 16**  
A rich vegan stew with aubergines, courgettes, bell peppers, and onions, simmered in a flavorful, aromatic broth.

**Moussaka 14**  
Layers of roasted vegetables, potatoes, and rich béchamel sauce, baked to golden perfection.

**Falefel 14.5**  
Crispy chickpea fritters, seasoned with herbs and spices, served on a bed of hummus and garnish.

## To Share

**Hazine Mixed Grill 108**  
Fillet Shish, Chicken shish, Spicy Adana, 8pc Chicken Wings, 8pc Lamb Ribs, 2pc Lamb Chops.

**Sea Food Platter 82**  
Tiger Prawns, Monkfish, Red mullets, 4 Calamari & 2 scallops.

**Lamb Mixed Grill 88**  
Fillet Shish, 8pc Ribs, 4pc Chops, Spicy Adana.

**Chicken Mixed Grill 70**  
Shish, Fiery thighs, Kofte & 8pc Wings.

## Extras

*Add these to compliment any or our dishes or share them with a loved one*

**Chicken Wings 14**  
Add 8 Chicken Wings cooked to perfection to any dish.

**Lamb Chops 10 / 20 / 40**  
Add 2, 4 or 8 flavourful Lamb Chops to any dish.

**Tiger Prawns 10 / 25**  
Add 2 or 5 stunning Tiger Prawns to any dish.

**Lamb Ribs 10 / 20**  
Add 4 or 8 tender Lamb Ribs to any dish.

## Sides

**Grilled Asparagus 7.5** **Grilled Broccoli 7** **Grilled Onions 5.5**

**Califlower Cheese 7** **Portobello Mushroom 6** **Creamy Sauté Spinach 5.5**

**Halloumi Fries 6.5** **Sweet Potato Fries 7** **House Fries 5.5**

**Mash Potato 4** **Rice** or **Bulgur** **4** **Bone Marrow 6**

## Salads

**Feta & Avocado Salad 7** **Tomato & Shallots 6**

**Mixed Green Salad 5** **Chop Salad 4**

## Sauces

**Chimichurri 3** **Mushroom 3** **Peppercorn 3**

*All our products are fresh locally, sourced & prepared on-site daily. Get ready for your taste buds and your senses to be elevated with our Aegean inspired menu.*

*The focus of our menu is to give you the opportunity to experience social dining, while enjoying unforgettable food that will keep you coming back for more*

**ALLERGIES**

SESAME SEEDS, DAIRY, EGGS, GLUTEN, SOYA, CELERY, CRUSTACEANS, NUTS, MUSTARD, FISH, VEGETARIAN, VEGAN

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

SOME ALLERGIES CAN BE REMOVED FROM OUR DISHES- ASK SERVER

HAZINE  
ALA CARTE