

Party Menu

Taste Hazine

Chilled Sharing Platter

HUMMUS
CACIK
BABAGANOUSH
PANJAR

Hot Sharing Platter

BOREK
HELLIM
SUJUK
CALAMARI
FALAFEL
SERVED WITH SWEET CHILLI
SAUCE

Mixed Grill Sharing Platter

FILLET SHISH
CHICKEN SHISH
SPICY ADANA
CHICKEN WINGS
LAMB RIBS

Sides

HOUSE FRIES
RICE
BULGUR
MIXED GREEN SALAD

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.

Set Menu

Starters

GOATS CHEESE- WITH HONEY AND WALNUTS ON ROCKET SALAD
CALAMARI - PANKO COATED SERVED WITH TARTAR SAUCE
LAMB LIVER - ALBANIAN STYLE COATED AND SAUTED
CHICKEN WINGS - SERVED WITH RED PEPPER MAYO
HALLOUMI - SERVED WITH SWEET CHILLI SAUCE
SUJUK - TURKISH SAUSAGE SIMMERED IN TOMATO SAUCE

Premium Starters

STEAK STICKS - GRILLED WITH ONIONS & PEPPERS 4
CHILLI KING PRAWNS - SAUTED IN CHILLI, LEMON & GARLIC 4

Mains

CHICKEN SHISH - 48HR MARINATED SERVED WITH RICE & GARNISH
SPICY ADANA - MINCED LAMB WITH SPICES SERVED WITH RICE & GARNISH
LAMB RIBS - INDIVIDUALLY CUT SERVED WITH RICE & GARNISH
FIRERY THIGHS - SKIN ON BONLESS SERVED WITH BULGUR & GARNISH
CRISPY RED MULLET - GOLDEEN CRISPY SERVED WITH HOUSE FRIES
SEABASS FILLETS - SERVED WITH SAUTE SPINACH & MASH POTATO
MIXED SHISH - MIX OF LAMB & CHICKEN SHISH SERVED WITH RICE -& GARNISH
HALLOUMI SHISH - ONIONS & PEPPERS SERVED WITH RICE & GARNISH
MOUSSAKA - LAYERES OF MEDITIREAN BEGATABLE IN RICH BECHAMEL SAUCE

Premium Mains

LAMB CHOPS - SERVED WITH MASH AND ASPARAGUS 5
FILLET SHISH - LAMB MIDDLE NECK SERVED WITH RICE & GARNISH 3
TIGER PRAWNS - JUMBO PRAWNS GRILLED SERVED WITH
ASPARAGUS & RICE 5
SIRLOIN -SERVED WITH HOUSE FRIES & CHOICE OF SAUCE 7
RIBEYE- SERVED WITH HOUSE FRIES & CHOICE OF SAUCE 8

Please note premium Starters & Mains Consist of Surcharge which is priced next to the item

For the Table

Ideal For Sharing

OLIVES 3.5
GRILLED BULLET CHILLIES 5
HUMMUS 6
CACIK 6
BABAGANOUSH 6.5
PANJAR 6.5
LAMB SLIDERS 11.5
ZA'ATAR CHEESY GARLIC BREAD 7.8
BOREK - 8

CHILLED PLATE FOR 2 20

HUMUS, CACIK, PANJAR,
BABAGANUSH

HOT PLATE FOR 2 22

BOREK, HELLIM, SUJUK, CALAMARI,
FALAFEL SERVED WITH SWEET CHILLI
SAUCE

Grill Selections

8 CHICKEN WINGS - 14
2, 4 OR 8 LAMB CHOPS 10 / 20 / 40
2 OR 5 TIGER PRAWNS - 10 / 25
4 OR 8 LAMB RIBS - 10 / 20

Sides

GRILLED ASPARAGUS 7.5
GRILLED BROCCOLI 7
HALLOUMI FRIES 6.5
MASH POTATO 4
GRILLED ONIONS 5.5
PORTOBELLO MUSHROOM 6
CREAMY SAUTE SPINACH 5.5
SWEET POTATO FRIES 7
HOUSE FRIES 5.5
BONE MARROW 6

Sauces

CHIMICHURRI 2
MUSHROOM 2
PEPPERCORN 2

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.



HAZINE
GROUP MENU