




Starters

All starters are served with homemade Anatolian bread








Soup

MERCIMEK CORBASI  Anatolian red lentil soup	7.95
TAVUK CORBASI Chicken Soup	8.50

Cold Meze

HUMUS (Houmous)  Pureed chickpeas with tahini, garlic, olive oil and lemon juice	7.55
CACIK (Tzatziki)  Anatolian village style strained yogurt with cucumber, pureed garlic and fresh mint	7.55
HAVUC TARATOR (Carrot Tarator)  Grated carrots in creamy yoghurt, garlic, and olive oil	7.95
MAYDANOZ SALATASI (Tabbouleh)  Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice	7.55
PATLICAN EZME (Baba Ganoush)  Grilled aubergines pureed with tahini, garlic, olive oil and yogurt	8.45
KISIR   Anatolian traditional fine bulgur wheat salad with spring onions, celery, tomato sauce, dill, herbs, crushed walnuts and hazelnuts	7.95
ZEYTINYAGLI PATLICAN  Aubergine cooked in olive oil with tomatoes, garlic, onion peppers and chickpeas	8.25
DOLMA   Anatolian traditional fine bulgur wheat salad with spring onions, celery, tomato sauce, dill, herbs, crushed walnuts and hazelnuts	8.75

Hot Meze






FALAFEL  Mediterranean style chickpea and broad bean patties, tossed in spices, deep fried, served with houmous	9.00
BOREK  Filo pastry triangles stuffed with feta cheese and spinach	9.25
KASARLI MANTAR  Sauteed mushrooms in a garlic, onions and tomatoes, topped with kashar cheese	9.50
PATATES KOFTESI  Fried pureed potato patties, seasoned with tomato paste, coriander, onion, sumac and dill	8.50
HUMUS KAVURMA  Houmous topped with sauteed lamb paprika, pine kernels	9.50
SUCUK Charcoal grilled beef garlic sausage, served with salad	9.95
HELLIM   Charcoal grilled halloumi cheese, served with hummus and salad	9.95
ICLI KOFTE  Minced lamb, fresh mint, dill, pine kernel-s and parsley, covered with cracked wheat, served with salad	10.50
KALAMAR Lightly battered squid rings, served with a rose infused sweet-sour sauce	9.95
KARIDES Prawns cooked with double cream, tomatoes, leeks, garlic, ginger and coriander	9.95
DOMATES SOSLU KOFTE Lamb meatballs cooked with leeks, green peppers and fresh tomatoes	9.95
CIGER TAVA Pan-fried lamb's liver served with red onions, parsley, sumac	10.95
KANAT (Grill Chicken Wings) Marinated chicken wings grilled over charcoal served with garlic sauce	10.95
MANTI (Turkish Dumplings) Mini lamb-stuffed dumplings topped with yogurt and butter	11.95

Main Dishes


Charcoal-Grill

TAVUK KOFTE Skewer of minced chicken, marinated in garlic and Anatolian herbs, served with couscous	18.95
TAVUK KANAT Marinated chicken wings	18.95
TAVUK SIS Skewer of marinated chicken cubes, served with couscous	19.95
KOFTE Skewer of tender lamb mince, blended with special seasoning and Anatolian herbs, served with couscous	19.95
IZGARA DANA KOFTE Mince beef pate special seasoning and Anatolian herbs, served with mashed potatoes	21.95
KUZU SIS Skewer of marinated tender lamb cubes, served with couscous	24.95
KEKIKLI KULBASTI Lamb fillet sprinkled with oregano, served with mashed potatoes	24.95
HAZEV MIXED GRILL Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous	23.95
TAVUK ISKENDER Marinated chicken cubes and minced chicken on a bed of homemade pide bread, top with rich tomato sauce and creamy yogurt	22.95
KOFTE ISKENDER Skewer of tender lamb mince on a bed of homemade pide bread, top with rich tomato sauce and creamy yogurt	23.95
LAMB CHOPS Marinated tender lamb chops, served with rice	25.95






Vegetarian Dishes

TURLU  Anatolian village style stew of potatoes, aubergines, courgettes, peppers, carrots, tomatoes, served with couscous and yogurt	17.45
HELLIMLI PATATES  Roasted potatoes sauteed with grilled halloumi cheese, fresh tomatoes, jalapenos and herbs	18.95
PEYNIRLI BADEMLI PATLICAN   Aubergine casserole with feta cheese, roasted almonds, fresh tomatoes, peppers and mulberry molasses	17.95
VEGETARIAN MUSAKKA  Layers of aubergine, mushrooms, courgette and potato smothered in a tomato and parsley sauce, topped with bechamel and cheese sauce	18.50

Pasta Dishes

VEGGIE PASTA  Penne pasta cooked with mixed vegetables in chilli fresh tomato sauce	17.95
CHICKEN PASTA Penne pasta cooked with chicken, mushrooms and cream	19.45
SALMON PASTA Penne pasta cooked with salmon, fresh tomatoes, spring onions and cream	20.45

Rice

SADE PILAV  Basmati rice	4.50
BULGUR PILAV  Fine bulgur wheat mixed with tomatoes, onions, green peppers	4.50
MANTARLI PILAV  Basmati rice with mushroom	4.95
BADEMLI PILAV   Basmati rice with almond	5.20







Casseroles & Oven Dishes

TAVUK GUVEC Chicken casserole with mushrooms, onions, green peppers, tomatoes, ginger and fresh coriander	18.25
DOMATES SOSLU KOFTE Lamb meatballs cooked with fresh tomatoes, leeks, new potatoes and peppers	18.95
COBAN KAVURMA Anatolian village style lamb casserole with tomatoes, onions, mushrooms and peppers	19.75
YAPRAK KAVURMA Stir-fry thinly sliced ribeye steak, creamalised onion on top, served with mash potato	24.50
MUSAKKA Hazev style Mediterranean layered bake of aubergine, lamb mince and potatoes, topped with bechamel and cheese sauce	21.95
HAZEV SPECIAL Slow cooked lamb on a bed of creamy smoked aubergine sauce blended with cheddar cheese	23.95
INCIK Slow cooked lamb shank served with mashed potatoes	24.95








Fish & Seafood Dishes

FISH & CHIPS Freshly battered cod fish, served with French fries and tartare sauce	17.95
KARIDES GUVEC Prawn casserole with tomatoes, onions, green peppers, mushrooms, coriander, garlic, light cream and wine sauce	20.95
SOMON YAHNI Salmon cooked with potatoes, tomatoes, leeks, coriander and cream	21.95
LEVREK IZGARA Chargilled Sea bass fillet, served with baby potatoes and salad	22.95
SOMON IZGARA Chargilled salmon fillet, served with baby potatoes and salad	22.95

Salads

PEYNIRLI COBAN SALATASI (Feta Cheese Salad)  Mixed leaves and tomatoes, topped with feta cheese, drizzled with homemade dressing and mustard sauce.	7.95
CEVIZLI KASIK SALATASI (Walnuts Salad)   Tomatoes with finely chopped onions, walnuts Anatolian herbs and Lemon squash on the top served with mustard sauce	8.50
AVOKADO SALATASI  Anatolian style shepherds green salad, mixed leaves and avocado, cucumber walnuts and balsamic vinegar sauce	8.50
HAZEV SALATA   Beetroot salad with rocket, feta cheese, orange and pine kernels.	9.50

Sides

ANATOLIAN STRAINED YOGURT  Baked New Potatoes (with or without cheese) 	4.20
BAKED NEW POTATOES (with or without cheese) 	4.50
MIXED OLIVES 	4.50
FRENCH FRIES 	5.20
STEAMED BROCCOLI 	5.20
SEASONAL VEGETABLES 	5.95
SWEET POTATO FRIES	6.20
MASHED POTATO	5.20

Set Menus

Ekin Menu





36.50
per person

(maximum of 6 people)



CHOICE OF DRINK

GLASS OF HOUSE WINE
BOTTLE OF HOUSE LAGER
SOFT DRINK

CHOICE OF TWO MEZE

MERCIMEK CORBASI (Red Lentil Soup) 
HUMUS (Houmous) 
CACIK (Tzatziki) 
MAYDANOZ SALATASI (Tabbouleh) 
BOREK (Spinach & Cheese Filled Filo Pastry Triangles) 
KASARLI MANTAR (Mushroom with Kashar Cheese) 
KALAMAR (Deep-fried Squid Rings)
SUCUK (Chargilled Beef Garlic Sausage)

CHOICE OF MAIN COURSE



TAVUK SIS (Chargilled chicken shish) , served with couscous
KOFTE (Chargilled Lamb Kofte), served with couscous
TAVUK GUVEC (Chicken Casserole) , served with couscous
DOMATES SOSLU KOFTE (Lamb meatballs in tomato sauce)
HAZEV MIXED GRILL , served with couscous
HELLIMLI PATATES (Roasted potatoes with halloumi) 
VEGETARIAN MOUSSAKA 

Hazev Meze Menu

25.00
per person

(minimum of 2 people)

SELECTION OF COLD & HOT MEZE

HUMUS (Houmous)  • **CACIK** (Tzatziki)  • **BOREK** 
MAYDANOZ SALATASI (Tabbouleh) 
ZEYTINYAGLI PATLICAN  • **HELLIM** (Halloumi) 
PATLICAN EZME (Baba Ganoush)  • **KALAMAR**
KISIR   • **FALAFEL** 
DOMATES SOSLU KOFTE (Lamb Meatballs in Tomato Sauce)

A vegetarian option is available with

PATATES KOFTE  **KASARLI MANTAR**  as replacements



Sahan Menu

22.95
per person

CHOICE OF STARTER

MERCIMEK CORBASI (Red Lentil Soup) 
HUMUS (Houmous) 
CACIK (Tzatziki) 
MAYDANOZ SALATASI (Tabbouleh) 
BEYAZ PEYNIRLI SALATA (Feta Cheese Salad) 

CHOICE OF MAIN COURSE

TAVUK GUVEC (Chicken Casserole), served with rice
TAVUK SIS (Grilled Chicken Shish), served with couscous
KOFTE served with couscous
HELLIMLI PATATES (Roasted Potatoes with Halloumi) 
SEBZELI PASTA (Pasta with Mixed Vegetables) 

 Suitable for Vegetarians  Contains Nuts

All our food is prepared in a kitchen where nuts, gluten and other allergens may be present and our menu descriptions do not include all ingredients. Please inform your server if you have any allergies or special dietary requirements. All prices in pound sterling. A discretionary service charge of 13.5% will be added to your bill. VAT included.