

# Private Dining & Events Menu

£49.95 per person



Menu served with homemade Anatolian bread

## MEZE TO SHARE

A selection of the following meze dishes to share

### HUMUS (Houmous) (V)

Pureed chickpeas with tahini, garlic, olive oil and lemon juice

### CACIK (Tzatziki) (V)

Anatolian village style strained yogurt with cucumber, fresh mint and garlic

### KISIR (V) (N)

Anatolian traditional fine bulgur wheat salad with spring onions, celery, tomato sauce, dill, herbs, crushed walnuts and hazelnuts

### FALAFEL (V)

Mediterranean style chickpea and broad bean patties, tossed in spices, deep fried, served with houmous

### KALAMAR

Lightly battered squid rings, served with a rose infused sweet-sour sauce

### MAYDANOZ SALATASI (Tabbouleh) (V)

Finely chopped parsley and mint tossed with tomatoes, onions, bulgur, olive oil and lemon juice

### PATLICAN EZME (Baba Ganoush) (V)

Grilled aubergines pureed with tahini, garlic, olive oil and yogurt

### BOREK (V)

Filo pastry triangles stuffed with feta cheese and spinach

### ZEYTINYAGLI PATLICAN (V)

Aubergine cooked in olive oil with tomatoes, garlic, onion peppers and chickpeas

### HELLIM (V)

Charcoal grilled halloumi cheese, served with hummus and salad

## CHOICE OF MAIN COURSE

### TAVUK KOFTE

Skewer of minced chicken, marinated in garlic and Anatolian herbs, served with couscous

### HAZEV SPECIAL

Slow cooked lamb on a bed of creamy smoked aubergine sauce blended with cheddar cheese

### INCIK

Slow cooked lamb shank served with mashed potatoes

### HAZEV MIXED GRILL

Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

### VEGETARIAN MUSAKKA (V)

Layers of aubergine, mushrooms, courgette and potato smothered in a tomato and parsley sauce, topped with bechamel and cheese sauce

### HELLIMLI PATATES (V)

Roasted potatoes sauteed with grilled halloumi cheese, fresh tomatoes, jalapenos and herbs

### KARIDES GUEC

Prawn casserole with tomatoes, onions, green peppers, mushrooms, coriander, garlic, light cream and wine sauce

### SOMON IZGARA

Chargilled salmon fillet, served with baby potatoes and salad

## DESSERT

### BAKLAVA (V) (N)

Filo pastry with pistachio and honey syrup

(V) Suitable for Vegetarians, (N) 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. A discretionary service charge of 13.5% will be added to your bill. VAT included.