

*Proudly part of the Tas Restaurants Group*

**TAS RESTAURANT | THE CUT**

33 The Cut, London, SE1 8LF  
Tel: 020 7928 2111 / 020 79281444  
www.tasrestaurants.co.uk/the-cut

**TAS RESTAURANT | BLOOMSBURY**

22 Bloomsbury Street, London, WC1B 3QJ  
Tel: 020 7637 4555  
www.tasrestaurants.co.uk/bloomsbury

**TAS RESTAURANT | BOROUGH**

72 Borough High St, London, SE1 1XF  
Tel: 020 7403 7200 / 020 7403 7277  
www.tasrestaurants.co.uk/borough

**TAS PIDE**

22 New Globe Walk, London, SE1  
9DR  
Tel: 020 7928 3300 / 020 7633 9777  
www.tasrestaurants.co.uk/pide

**AMORA GUSTO  
TAPAS | BAR**

94-95 Isabella St  
London, SE1 8DD  
Tel: 020 7620 2220  
www.amoragusto.com

**EV  
RESTAURANT | BAR | CAFÉ**

The Arches 97-99 Isabella Str,  
London, SE1 8DD  
Tel: 020 7620 6191 / 020 7620  
6192  
www.evrestaurant.co.uk



www.docklandsacademy.co.uk



www.limehousehotel.com

**HAZEV  
RESTAURANT | BAR | CAFÉ**

Discovery Dock West 2 South Quay Square Canary Wharf, London, E14 9RT  
Tel: 020 7515 9467 / 020 7515 9468  
info@hazev.com

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@hazevrestaurant

www.hazev.com

# hazev

**RESTAURANT**

**since 2009**

Dear Guest,

Welcome to **hazev** - the first collaboration between the Tas and Haz Restaurant Groups.

Our name combines two Turkish words: haz, meaning joy or pleasure, and ev, meaning home. Together, they reflect our vision of creating a place where exceptional food is enjoyed in the warmth and comfort of home.

Inspired by the rich culinary heritage of Anatolia, our menu celebrates authentic flavours, carefully prepared each day using the freshest ingredients, many of them organic, and the finest extra virgin olive oil.

The sketch below is our symbol of balance, hospitality and global connection. The balanced plates reflect our commitment to exceptional food and heartfelt hospitality, while the globe beneath reminds us that great cuisine has the power to bring people together across the world.

Should you have any dietary requirements or special requests, our team will be delighted to assist you.

Thank you for dining with us. We hope your experience is one to remember.

Afiyet olsun.

*Onder Sahan*



Starters

All starters are served with homemade Anatolian bread  
Refills +£2

|                                                                                                                                |      |                                                                                                                                                             |                                                                                                                                  |
|--------------------------------------------------------------------------------------------------------------------------------|------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------|
| Mixed Olives <b>VG</b>                                                                                                         | 5.50 | Soup                                                                                                                                                        |                                                                                                                                  |
| Marinated with aromatic herbs and extra virgin olive oil                                                                       |      | LENTIL SOUP <b>V</b>                                                                                                                                        | 8.95                                                                                                                             |
|                                                                                                                                |      | A heritage Anatolian dish with a modern twist                                                                                                               | CHICKEN SOUP 9.50                                                                                                                |
|                                                                                                                                |      |                                                                                                                                                             | Tender chicken, gently spiced                                                                                                    |
| HOUMOUS <b>V</b>                                                                                                               | 8.50 | BABA GHANOUSH <b>V</b>                                                                                                                                      | 9.45                                                                                                                             |
| A classic Middle Eastern meze of chickpeas, tahini, and garlic                                                                 |      | Smoky grilled aubergines blended with tahini, garlic, olive oil, and yogurt                                                                                 | ZEYTINYAGLI PATLICAN <b>V</b>                                                                                                    |
| CACIK (Tzatziki) <b>V</b>                                                                                                      | 8.50 |                                                                                                                                                             | 9.95                                                                                                                             |
| Creamy strained yogurt with cucumber and garlic, prepared to a traditional Anatolian recipe                                    |      |                                                                                                                                                             | Aubergine slowly cooked in olive oil with tomatoes, chickpeas, and garlic, prepared in true homemade tradition                   |
| TABBOULEH <b>V</b>                                                                                                             | 7.55 | KISIR <b>V N</b>                                                                                                                                            | 8.95                                                                                                                             |
| Fresh parsley and mint with bulgur and red onion, delicately dressed with extra virgin olive oil, pomegranate seeds, and lemon |      | A Hazev interpretation of a Southeastern Turkish bulgur salad, enriched with 20 herbs, spices, and vegetables, walnuts, hazelnuts, and pomegranate molasses |                                                                                                                                  |
|                                                                                                                                |      |                                                                                                                                                             | DOLMA <b>V N</b>                                                                                                                 |
|                                                                                                                                |      |                                                                                                                                                             | 10.40                                                                                                                            |
|                                                                                                                                |      |                                                                                                                                                             | Tender vine leaves, hand-rolled daily and filled with rice, walnuts, hazelnuts, raisins, onions, dried mint, and aromatic spices |

## Hot Meze

|                                                                                                     |       |                                                                                                                              |       |                                                                                                                    |       |
|-----------------------------------------------------------------------------------------------------|-------|------------------------------------------------------------------------------------------------------------------------------|-------|--------------------------------------------------------------------------------------------------------------------|-------|
| FALAFEL <b>V</b>                                                                                    | 9.95  | SUCUK                                                                                                                        | 11.45 | LAMB MEATBALLS                                                                                                     | 11.95 |
| Golden-fried Middle Eastern patties of chickpeas and beans, presented on a smooth bed of houmous    |       | Chargrilled spicy and garlicky beef sausage, served with salad                                                               |       | Hand-rolled lamb meatballs, slow-cooked with rich tomato sauce, potatoes, onions, leeks, peppers, and parsley      |       |
| BOREK <b>V</b>                                                                                      | 10.95 | HALLOUMI <b>V</b>                                                                                                            | 10.45 | PAN-FRIED LAMB’S LIVER                                                                                             | 12.95 |
| Delicate hand-rolled filo triangles, golden and crisp, with spinach and feta filling                |       | Chargrilled halloumi cheese, served with houmous with salad                                                                  |       | Tender lamb’s liver served with red onions, fresh herbs, and sumac                                                 |       |
| CHEESY MUSHROOM <b>V</b>                                                                            | 10.25 | ICLI KOFTE <b>N</b>                                                                                                          | 12.95 | MANTI (Turkish Dumplings)                                                                                          | 13.45 |
| Golden sautéed mushrooms with onions, garlic, and fresh tomatoes, topped with melted cheddar cheese |       | Golden wheat shells with a crispy outer layer, generously filled with spiced lamb, walnuts, sweet onions, and fragrant herbs |       | Mini lamb dumplings with yogurt and paprika butter                                                                 |       |
| GOLDEN POTATO FRITTERS <b>V</b>                                                                     | 9.95  | CALAMARI                                                                                                                     | 10.95 | CHICKEN WINGS                                                                                                      | 12.45 |
| Delicately pan-fried with fragrant herbs, rich tomato paste, and refined Anatolian spices           |       | Golden-fried calamari rings in a light, crisp batter, served with homemade rose-infused sweet and sour sauce                 |       | Chargrilled marinated chicken wings, served with homemade garlic sauce                                             |       |
| HOUMOUS & LAMB <b>N</b>                                                                             | 10.50 | SAUTÉED PRAWNS                                                                                                               | 11.95 | PACANGA BOREK                                                                                                      | 12.25 |
| Smooth houmous topped with delicately sautéed lamb and pine nuts                                    |       | King prawns sautéed with tomatoes, leeks, green peppers, and garlic, finished in a rich double cream sauce                   |       | Crisp golden filo pastry filled with smoked beef, melted cheese, mushrooms, and seasonal vegetables, lightly fried |       |

## Main Dishes

### Casseroles & Oven Dishes

|                                                                                                               |       |                                                                                                                                 |       |
|---------------------------------------------------------------------------------------------------------------|-------|---------------------------------------------------------------------------------------------------------------------------------|-------|
| CHICKEN CASSEROLE                                                                                             | 20.25 | ANATOLIAN STYLE VEGETABLE STEW <b>V</b>                                                                                         | 17.45 |
| Rustic chicken casserole with mushrooms, vegetables, and herbs                                                |       | Hearty mixed vegetables slow-cooked in a traditional Anatolian style, served with bulgur wheat and yogurt                       |       |
| LAMB MEATBALLS                                                                                                | 20.95 | POTATOES & HALLOUMI <b>V</b>                                                                                                    | 19.95 |
| Hand-rolled lamb meatballs, slow-cooked with rich tomato sauce, potatoes, onions, leeks, peppers, and parsley |       | Baby potatoes sautéed with grilled halloumi, tomatoes, jalapeños, and fresh herbs                                               |       |
| COBAN KAVURMA                                                                                                 | 21.95 | VEGETARIAN MOUSSAKA <b>V</b>                                                                                                    | 20.50 |
| Slow-cooked Anatolian-style lamb stew with tomatoes, onions, mushrooms, and peppers                           |       | Layers of aubergines, potatoes, courgettes, mushrooms, onions, tomatoes, spinach, garlic and peppers topped with béchamel sauce |       |
| YAPRAK KAVURMA (Slow-Cooked Beef)                                                                             | 26.50 |                                                                                                                                 |       |
| Tender ribeye slices pan-seared and served with caramelised onions and creamy mashed potatoes                 |       |                                                                                                                                 |       |

### Fish & Seafood Dishes

|                                                                                                                        |       |                                                                                                                               |                        |
|------------------------------------------------------------------------------------------------------------------------|-------|-------------------------------------------------------------------------------------------------------------------------------|------------------------|
| FISH & CHIPS                                                                                                           | 17.95 | <b>V</b> Suitable for Vegetarians                                                                                             | <b>N</b> Contains Nuts |
| Lightly crispy battered fish served with golden skinny fries and tartare sauce                                         |       | All our food is prepared in a kitchen where nuts, gluten, and other allergens may be present.                                 |                        |
| SAUTÉED PRAWNS                                                                                                         | 23.95 | Menu descriptions may not list all ingredients.                                                                               |                        |
| King prawns sautéed with tomatoes, leeks, green peppers, and garlic, finished in a rich double cream sauce             |       | If you have any allergies, intolerances, or special dietary requirements, please inform a member of our team before ordering. |                        |
| SALMON STEW                                                                                                            | 23.95 |                                                                                                                               |                        |
| Salmon slow-cooked with potatoes, tomatoes, leeks, parsley, bay leaves, basil, onion, double cream in white wine sauce |       |                                                                                                                               |                        |
| GRILLED SALMON                                                                                                         | 24.95 |                                                                                                                               |                        |
| Grilled salmon glazed with teriyaki sauce, served with seasoned baby potatoes and a slice of lemon                     |       |                                                                                                                               |                        |

A discretionary 13.5% service charge will be added to your bill.  
All prices are in Pound Sterling (£) and include VAT.

|                                                                                                                                                                                                       |  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| Signatures                                                                                                                                                                                            |  |
| HAZEV MIXED GRILL 27.95                                                                                                                                                                               |  |
| Chicken shish, lamb chops, and kofte, served with chargrilled vegetables and homemade pide bread                                                                                                      |  |
| LAMB CHOPS 29.00                                                                                                                                                                                      |  |
| Tender marinated lamb chops, served with seasoned baked new potatoes                                                                                                                                  |  |
| MOUSSAKA 23.95                                                                                                                                                                                        |  |
| A traditional oven-baked dish of layered aubergine, spiced minced lamb, and potato, topped with silky béchamel sauce and baked until golden                                                           |  |
| HAZEV SPECIAL 25.95                                                                                                                                                                                   |  |
| From the heart of Ottoman cuisine to Hazev, this classic dish features tender, slow-cooked lamb stew served over a rich, creamy bed of smoked aubergine purée, delicately blended with cheddar cheese |  |
| LAMB SHANK 29.95                                                                                                                                                                                      |  |
| Succulent lamb shank slow-cooked in a rich tomato sauce with rosemary and bay leaves, served with golden mashed potatoes                                                                              |  |
| GRILLED SEA BASS 25.95                                                                                                                                                                                |  |
| Grilled sea bass glazed with teriyaki sauce, served with seasoned baby potatoes and a slice of lemon                                                                                                  |  |

### Charcoal Grill

|                                                                                                                             |       |
|-----------------------------------------------------------------------------------------------------------------------------|-------|
| CHICKEN KOFTE                                                                                                               | 19.95 |
| Finely minced chicken skewered and chargrilled with Anatolian herbs, served with warm pide bread                            |       |
| GRILLED CHICKEN FILLET                                                                                                      | 22.95 |
| Succulent marinated chicken fillet, grilled and served with sautéed spinach in a rich tomato sauce                          |       |
| CHICKEN SHISH                                                                                                               | 21.50 |
| Skewer of marinated chicken cubes, served with chargrilled vegetables and homemade pide bread                               |       |
| KOFTE                                                                                                                       | 20.95 |
| Juicy lamb kofte with Anatolian seasoning, accompanied by chargrilled vegetables and homemade pide bread                    |       |
| ANATOLIAN BEEF PATTIES                                                                                                      | 23.50 |
| Minced beef patties seasoned with spices, served with white bean salad with onion, parsley, and extra virgin olive oil      |       |
| LAMB SHISH                                                                                                                  | 26.95 |
| Skewer of marinated tender lamb cubes, served with chargrilled vegetables and homemade pide bread                           |       |
| CHICKEN ISKENDER                                                                                                            | 23.95 |
| Chicken kofte served over homemade pide bread, topped with rich tomato sauce and creamy yogurt, finished with melted butter |       |
| KOFTE ISKENDER                                                                                                              | 24.95 |
| Lamb kofte served over homemade pide bread, topped with rich tomato sauce and creamy yogurt, finished with melted butter    |       |

### Salads

|                                                                                                                 |       |
|-----------------------------------------------------------------------------------------------------------------|-------|
| MEDITERRANEAN SALAD <b>V</b>                                                                                    | 9.50  |
| Fresh mixed leaves with tomatoes, feta cheese, and a mustard dressing with extra virgin olive oil               |       |
| WALNUT SALAD <b>V N</b>                                                                                         | 10.50 |
| Ripe tomatoes with walnuts, fresh herbs, and a zesty lemon mustard dressing with extra virgin olive oil         |       |
| AVOCADO SALAD <b>V</b>                                                                                          | 10.50 |
| Mixed leaves with avocado, cucumber, walnuts, and a balsamic dressing with extra virgin olive oil               |       |
| HAZEV SALAD <b>V N</b>                                                                                          | 10.50 |
| Beetroot with rocket, feta cheese, orange, and toasted pine nuts, dressed with lemon and extra virgin olive oil |       |

### Sides

|                                                     |      |
|-----------------------------------------------------|------|
| STRAINED YOGURT <b>V</b>                            | 4.20 |
| CHIPS <b>V</b>                                      | 5.50 |
| Crispy golden chips                                 |      |
| BAKED NEW POTATOES <b>V</b>                         | 4.50 |
| Seasoned baked potatoes (Optional cheese available) |      |
| STEAMED BROCCOLI <b>V</b>                           | 6.50 |
| Fresh steamed broccoli                              |      |
| SWEET POTATO CHIPS <b>V</b>                         | 6.20 |
| Crispy sweet potato fries                           |      |
| MASHED POTATOES <b>V</b>                            | 5.50 |
| Creamy mashed potatoes                              |      |

### Rice

|                                                             |      |
|-------------------------------------------------------------|------|
| PLAIN RICE <b>V</b>                                         | 5.50 |
| Fragrant steamed basmati rice                               |      |
| BULGUR <b>V</b>                                             | 5.50 |
| Fine bulgur wheat cooked with tomatoes, onions, and peppers |      |
| MUSHROOM RICE <b>V</b>                                      | 6.95 |
| Fragrant basmati rice with sautéed mushrooms                |      |
| ALMOND RICE <b>V N</b>                                      | 6.20 |
| Fragrant basmati rice with fried almonds                    |      |

#### COLD SHARING STARTERS

|                               |
|-------------------------------|
| FOR THE TABLE                 |
| 25.95                         |
| (Maximum 3 people)            |
| HOUMOUS <b>V</b>              |
| CACIK (Tzatziki) <b>V</b>     |
| TABBOULEH <b>V</b>            |
| ZEYTINYAGLI PATLICAN <b>V</b> |
| KISIR <b>V N</b>              |

#### SAHAN MENU (2-COURSE)

|                              |
|------------------------------|
| 23.95                        |
| per person                   |
| CHOICE OF STARTER            |
| LENTIL SOUP <b>V</b>         |
| HOUMOUS <b>V</b>             |
| CACIK (Tzatziki) <b>V</b>    |
| TABBOULEH <b>V</b>           |
| MEDITERRANEAN SALAD <b>V</b> |
| CHOICE OF MAIN COURSE        |
| CHICKEN SHISH                |
| KOFTE                        |
| CHICKEN CASSEROLE            |
| POTATOES & HALLOUMI <b>V</b> |
| VEGETABLE PASTA <b>V</b>     |

#### EKIN MENU (3-COURSE)

|                              |
|------------------------------|
| (Maximum 6 people)           |
| 38.50                        |
| per person                   |
| CHOICE OF DRINK              |
| Glass of House Wine          |
| Bottle of House Lager        |
| Soft Drink                   |
| CHOICE OF TWO MEZE           |
| LENTIL SOUP <b>V</b>         |
| HOUMOUS <b>V</b>             |
| CACIK (Tzatziki) <b>V</b>    |
| TABBOULEH <b>V</b>           |
| BOREK <b>V</b>               |
| CHEESY MUSHROOM <b>V</b>     |
| SUCUK                        |
| CHOICE OF MAIN COURSE        |
| CHICKEN SHISH                |
| KOFTE                        |
| CHICKEN CASSEROLE            |
| LAMB MEATBALLS               |
| HAZEV MIXED GRILL            |
| POTATOES & HALLOUMI <b>V</b> |
| VEGETARIAN MOUSSAKA <b>V</b> |

\*Please see the left-hand side of the menu for set menu item descriptions