



Starters

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


Mixed Olives  5.50
Marinated with aromatic herbs and extra virgin olive oil


Soup


LENTIL SOUP  8.95
A heritage Anatolian dish with a modern twist

CHICKEN SOUP 9.50
Tender chicken, gently spiced in the Anatolian tradition

Hot Meze

FALAFEL  9.95
Golden-fried Middle Eastern patties of chickpeas and beans, presented on a smooth bed of houmous


BOREK  10.95
Delicate hand-rolled filo triangles, golden and crisp, with spinach and feta filling


CHEESY MUSHROOM  10.25
Golden sautéed mushrooms with onions, garlic, and fresh tomatoes, topped with melted cheddar cheese

GOLDEN POTATO FRITTERS  9.95
Delicately pan-fried with fragrant herbs, rich tomato paste, and refined Anatolian spices

Main Dishes

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 feature 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, served with baby potatoes and a slice of lemon


Vegetarian Dishes


ANATOLIAN STYLE VEGETABLE STEW  17.45
Hearty mixed vegetables slow-cooked in a traditional Anatolian style, served with bulgur wheat and yogurt


HALLOUMI & POTATOES  19.95
Baby potatoes sautéed with grilled halloumi, tomatoes, jalapeños, and fresh herbs

VEGETARIAN MOUSSAKA  20.50
Layers of aubergines, potatoes, courgettes, mushrooms, onions, tomatoes, spinach, garlic and peppers topped with bechamel sauce

Cold Meze


HOUMOUS  8.50
A classic Middle Eastern meze of chickpeas, tahini, and garlic


CACIK (TZATZIKI)  8.50
Creamy strained yogurt with cucumber and garlic, prepared to a traditional Anatolian recipe


TABBOULEH  7.55
Fresh parsley and mint with bulgur and red onion, delicately dressed with extra virgin olive oil, pomegranate seeds, and lemon



HOUMOUS & LAMB  10.50
Smooth houmous topped with delicately sautéed lamb and pine nuts

SUCUK 11.45
Chargrilled spicy and garlicky beef sausage, served with salad

HALLOUMI  10.45
Chargrilled halloumi cheese, served houmous with salad

ICLI KOFTE  12.95
Golden wheat shells with a crispy outer layer, generously filled with spiced lamb, walnuts, sweet onions, and fragrant herbs


BABA GHANOUSH  9.45
Smoky grilled aubergines blended with tahini, garlic, olive oil, and yogurt



KISIR   8.95
A Hazev interpretation of a Southeastern Turkish bulgur salad, enriched with 20 herbs, spices, and vegetables, walnuts, hazelnuts, and pomegranate molasses

CALAMARI 10.95
Golden-fried calamari rings in a light, crisp batter, served with homemade rose-infused sweet and sour sauce

PRAWN SAUTÉ 11.95
Prawns sautéed with tomatoes, leeks, green peppers, and garlic, finished in a rich double cream sauce

LAMB MEATBALLS 11.95
Hand-rolled lamb meatballs, slow-cooked with rich tomato sauce, potatoes, onions, leeks, peppers, and parsley

ZEYTINYAGLI PATLICAN  9.95
Aubergine slowly cooked in olive oil with tomatoes, chickpeas, and garlic, prepared in true homemade tradition

DOLMA   10.40
Tender vine leaves, hand-rolled daily and filled with rice, walnuts, hazelnuts, raisins, onions, dried mint, and aromatic spices

PAN-FRIED LAMB'S LIVER 12.95
Tender lamb's liver served with red onions, fresh herbs, and sumac

MANTI (Turkish Dumplings) 13.45
Mini lamb dumplings with yogurt and paprika butter

CHICKEN WINGS 12.45
Chargrilled marinated chicken wings, served with homemade garlic sauce

PACANGA BOREK 12.25
Crisp golden filo pastry filled with smoked beef, melted cheese, mushrooms, and seasonal vegetables, lightly fried

Charcoal Grill

CHICKEN KOFTE 19.95
Finely minced chicken skewered and chargrilled with Anatolian herbs, served with warm pide bread


GRILLED CHICKEN THIGH FILLET 22.95
Succulent marinated chicken thigh 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

Casseroles & Oven Dishes


CHICKEN CASSEROLE 20.25
Rustic chicken casserole with mushrooms, vegetables, and herbs

LAMB MEATBALLS 20.95
Lamb meatballs with potatoes, leeks, and peppers in tomato sauce

COBAN KAVURMA 21.95
Slow-cooked Anatolian-style lamb stew with tomatoes, onions, mushrooms, and peppers

YAPRAK KAVURMA (Slow-Cooked Beef) 26.50
Tender ribeye slices pan-seared and served with caramelised onions and creamy mashed potatoes


Pasta Dishes



VEGETABLE PASTA  18.95
Penne pasta with seasonal vegetables in a lightly spiced tomato sauce


CHICKEN PASTA 20.45
Penne pasta with tender chicken and mushrooms in a rich creamy sauce



SALMON PASTA 22.45
Penne pasta with salmon and spring onions in a light cream sauce

Salads

MEDITERRANEAN SALAD  9.50
Fresh mixed leaves with tomatoes, feta cheese, and a mustard dressing with extra virgin olive oil


WALNUT SALAD   10.50
Ripe tomatoes with walnuts, fresh herbs, and a zesty lemon mustard dressing with extra virgin olive oil

AVOCADO SALAD  10.50
Mixed leaves with avocado, cucumber, walnuts, and a balsamic dressing with extra virgin olive oil

HAZEV SALAD   10.50
Beetroot with rocket, feta cheese, orange, and toasted pine nuts, dressed with lemon and extra virgin olive oil

Sides


STRAINED YOGURT  4.20

CHIPS  5.50
Crispy golden chips

BAKED NEW POTATOES  4.50
Seasoned baked potatoes (Optional cheese available)


STEAMED BROCCOLI  6.50
Fresh steamed broccoli


SWEET POTATO CHIPS  6.20
Crispy sweet potato fries



MASHED POTATOES  5.50
Creamy mashed potatoes

Rice


PLAIN RICE  5.50
Fragrant steamed basmati rice


BULGUR  5.50
Fine bulgur wheat cooked with tomatoes, onions, and peppers

MUSHROOM RICE  6.95
Fragrant basmati rice with sautéed mushrooms

ALMOND RICE   6.20
Fragrant basmati rice with fried almonds

Wine Pairings

 **BOCELLI Toscana Rosso IGT - Italy**
Sangiovese, Merlot, Syrah, Cabernet Sauvignon. Deep ruby red with ripe cherry, plum, and soft balsamic hints. Smooth and warm with balanced tannin and a savoury, lasting finish








 **BOCELLI Toscana Bianco IGT - Italy**
Viognier, Vermentino. Straw-yellow with aromas of white flowers and tropical fruits. Crisp and fresh with medium body. Early-morning harvest, cold fermentation, aged 6 months on less with baton age.

COLD SHARING STARTERS

FOR THE TABLE
25.95
(Maximum 3 people)
HOUMOUS 
CACIK (Tzatziki) 
TABBOULEH 
ZEYTINYAGLI PATLICAN 
KISIR  

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

SAHAN MENU (2-COURSE)



23.95
per person
CHOICE OF STARTER
LENTIL SOUP 
HOUMOUS 
CACIK (Tzatziki) 
TABBOULEH 
MEDITERRANEAN SALAD 
CHOICE OF MAIN COURSE
CHICKEN SHISH
KOFTE
CHICKEN CASSEROLE
HALLOUMI & POTATOES 
VEGETABLE PASTA 

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

EKIN MENU (3-COURSE)

(maximum of 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 
HOUMOUS 
CACIK (Tzatziki) 
TABBOULEH 
BOREK 
CHEESY MUSHROOM 
SUCUK
CHOICE OF MAIN COURSE
CHICKEN SHISH
KOFTE
CHICKEN CASSEROLE
LAMB MEATBALLS
HAZEV MIXED GRILL
HALLOUMI & POTATOES 
VEGETARIAN MOUSSAKA 

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

 Suitable for Vegetarians  Contains Nuts

All our food is prepared in a kitchen where nuts, gluten, and other allergens may be present. Menu descriptions may not list all ingredients. If you have any allergies, intolerances, or special dietary requirements, please inform a member of our team before ordering
A discretionary 13.5% service charge will be added to your bill All prices are in Pound Sterling (£) and include VAT.

Proudly part of the Tas Restaurants Group

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EV

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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 on the right 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

