

MAIN SALAD

Chicken Salad G	£9.95
Cubes of chicken, mixed leaves, cucumber, tomato and rocket	
Chicken & Hellim Salad G	£10.50
Cubes of chicken and hellim, mixed leaves, cucumber, tomato and rocket	
Greek Salad V G	£8.95
Feta cheese, olives, mixed leaves, cucumber, tomato and rocket	
Hellumi Salad V G	£8.95
Grilled hellim, mixed leaves, cucumber, tomato and rocket	

SIDES

Chips V G	£2.50
Rice V	£2.50
Bulgur Rice V	£2.50
Similar to couscous made from durum wheat with chopped tomatoes and peppers.	
Season Salad V G	£3.00
Fresh on the season. Lettuce, tomato, red onion, rocket, baby, spinach, red cabbage, olive oil, lemon juice.	
Coban Salad V G	£3.00
Chopped tomatoes, onions, cucumber, charliston pepper, parsley dressed with extra virgin olive oil and a squeeze of lemon.	
Cheese Salad V G	£3.00
Chopped tomato, onion, mixed lettuce, parsley, feta cheese, extra virgin olive oil and a squeeze of lemon.	

KIDS MEAL

Served with chips. All kids meals include a juice & ice cream

Chicken Shish G	£6.50
Single shish of lean chunks of chicken breast skewered and grilled over charcoal.	
Fish Fingers	£6.50
Traditional cod fish fingers	
Deep fried chicken strips	£6.50
Homemade, deepfried, breadcrumb coated chicken strips	
Chicken Wings G	£6.50
Marinated chicken wings grilled over charcoal.	

DESSERTS

Kazan Dibi	£4.00
Caramelised milk pudding	
Baklava D	£4.50
Cubed layers of pastry topped with syrup and ground nuts	
Baklava with Ice cream D	£5.50
Cubed layers of pastry topped with syrup & ground nuts and served with vanilla ice cream	
Ice Cream G	£4.00
(3 scoops) vanilla, chocolate, figs & masala, pistachio	

V Vegetarian **D** Contains Nuts **G** Gluten Free

Some dishes may contain allergic ingredients, please ask a member of staff if you have any allergy or specific dietary requirements

HATTUSA

R E S T A U R A N T

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The Hittites who rode their chariots in the steppes of Anatolia about 3,600 years ago didn't know that they were the creators of the world's first peace treaty (with Egyptian Ramesses II), and one of the oldest cities on earth - Hattusa - which was their capital.

The Hattusa you meet here today doesn't claim to be anything but a restaurant that tries its best to bring you the finest dishes of Anatolian food, along side samples of the traditional pottery of the region, ripened through the generations.

Afiyet olsun! (Enjoy)



COLD MEZE

Served with bread

Mix Olives V G Mixed anatolian olives in olive oil with flaked red pepper and oregano.	£2.95
Humus V N G Finely blended chick peas, tahini (sesame seed oil), mixed with fresh garlic and lemon juice, topped with a drizzle of olive oil and a pinch of chilli.	£4.25
Tarama Lumpfish roe mixed with breadcrumbs, fresh lemon juice, vinegar and extra virgin olive oil.	£4.25
Cacik V G Fresh goat milk yogurt, finely chopped cucumber and dill, crushed fresh mint and garlic, refreshing dip great with any meal.	£4.25
Levrek Marine G NEW Raw seabass fillets marinated with garlic, onions, soya and cream sauce	£5.45
Kisir V Cuscus mixed with tomato, cucumber, spring onions, parsley, lemon and olive oil.	£4.25
Dolma V N G Grape vine leaves stuffed with cooked rice, pine nuts.	£4.50
Patlican Salata V G Flame roasted aubergine, puréed with extra virgin olive oil & garlic.	£4.75
Acili Humus V G Humus topped with Ezme and drizzle of olive oil and flakes of chilli.	£4.95
Patlican Soslü V G Aubergine filled with caramelised onions, mixed peppers, slow cooked fresh tomatoes and garlic.	£4.50
Ezme V G Finely chopped tomatoes, red peppers, onions, olive oil and crused red peppers.	£4.50

HOT MEZE

Served with bread

Findik Lahmacun Turkish flat bread with minced lamb, onions spicy peppers, tomatoes and parsley.	£4.45
Hellim V G Grilled hellim slices of eastern mediterranean goat cheese.	£4.75
Kabak Mücver V Lightly fried balls of blended courgette, feta & dill served with cucumber mint & yogurt.	£4.75
Çiğer Kavrurma Chopped sautéed lambs liver with onions and parsley.	£5.25
Peynirli Börek V Feta cheese & fresh parsley hand crafted into a filo pastry parcel & deep fried to perfection.	£4.45
Ispanaklı Börek V Spinach, onions & garlic hand crafted into a filo pastry parcel & deep fried to perfection.	£4.45
Humus Kavrurma N G Panfried diced lamb served on humus and topped with pine nuts.	£5.75
Calamari Large crispy and tasty squids and deep fried, served tartare sauce.	£5.75
Sardalya Kizartma NEW Deep fried, lightly battered sardines	£5.75
Sucuk G Grilled chunks of Turkish sausage	£4.45
Falafel V N Deep fried - chickpeas, broad & butter beans, onions, parsley, carrot, peppers and coriander accompanied with humus.	£4.45
Chilli Prawns G Copper pan fried tiger king prawns with garlic and lemon butter	£5.95

COLD MEZE TO SHARE

Cold Meze Platter N Humus, Cacik, Dolma, Kisir, Tarama, Ezme and Patlican Soslü	£13.95
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HOT MEZE TO SHARE

Hot Meze Platter N Sucuk, Hellim, Mucver, Peynirli Borek, Ispanakli Borek, Sardalya kizartma and Falafel	£15.95
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MAIN COURSE GRILLED

All meals served with rice and salad.

Lamb Shish Lean and tender cubes of lamb skewered and grilled over charcoal.	£14.45
Adana Lean minced lamb skewered and grilled over charcoal.	£11.75
Chicken Shish Lean chunks of chicken breast skewered and grilled over charcoal.	£12.75
Chicken Kofte Marinated minced chicken seasoned with garlic grilled over charcoal.	£10.95
Chicken Wings Marinated chicken wings grilled over charcoal.	£9.95
Lamb Ribs Succulent lamb ribs grilled over charcoal.	£11.95
Lamb Chops Tender lamb chops seasoned and grilled over charcoal.	£13.95
Mix Shish Lamb shish and chicken shish	£13.75
Mix Kebab Lamb shish, chicken shish & Adana	£14.95
Mix Grill Lamb shish, lamb chops, Adana, ribs, chicken shish, chicken wings	£17.95

HATTUSA SPECIAL 2 TO SHARE

Choose either Mixed Cold Meze or Mixed Hot Meze, Lamb Shish – Adana – Chicken Shish – Chicken Wings – Lamb Ribs – Lamb Chops served with rice and salad

With Cold Meze Platter	£33.50
With Hot Meze Platter	£36.00

OVEN DISHES

Kleftiko (lamb shank) G Gluten free available Oven cooked shank of lamb served with roast veg and rice, topped with house sauce.	£12.95
Lamb Güvec G Gluten free available Oven cooked in a authentic clay dish, diced lamb slowly cooked with tomatoes, peppers and onions. Served with rice	£10.95
Lamb Mussaka Layers of vegetables and minced lamb, topped with bechamel sauce.	£10.95
Chicken Sultan G Gluten free available Pan fried cubes of chicken in white wine sauce, garlic, onions, mushrooms and cream. Served with rice	£10.95

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KEBABS WITH YOGURT

Sarma Kuzu Beyti Marinated mince lamb seasoned with garlic and grilled over charcoal, wrapped in lavash bread than topped with tomato sauce, then drizzled with butter served with yogurt and bulgur rice.	£12.95
Sarma Tavuk Beyti Marinated mince chicken seasoned with garlic and grilled over charcoal, wrapped in lavash bread then topped with tomato sauce, then drizzled with butter served with yogurt and bulgur rice.	£12.95
Adana Yogurtlu Lean, tender minced lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter. Served with salad	£11.95
Lamb Shish Yogurtlu Lean tender cubes of lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter. Served with salad	£14.75
Chicken Shish Yogurtlu Lean chunks of chicken breast skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter. Served with salad	£13.75
Chicken Kofte Yogurtlu Marinated chicken mince skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter. Served with salad	£11.95

SEA FOOD

Grilled Whole Sea Bass G Charcoal grilled whole sea bass served with mix vegetables and new potatoes	£13.50
Sword Fish G Charcoal grilled sword fish served with mix vegetables and new potatoes	£13.50
Chilli Prawn G Copper pan fried tiger king prawns with garlic and lemon butter and served with salad	£13.50

VEGETARIAN DISHES

Veggie Beyti V Falafel with humus, patlican soslü and hellim, wrapped in lavash bread than topped with tomato sauce, then drizzled with butter served with yogurt and bulgur rice	£12.50
Vegan Hittite V NEW Humus, ezme, patlican soslü, kisir, dolma, falafel, spinach borek & courgette, served with salad	£14.50
Falafel & Humus V G Ground chickpeas and broad beans tossed in spices deep fried and served with salad and humus	£9.95
Veggie Mussaka V G Layers of vegetables, topped with bechamel sauce, served with salad	£10.95
Mucver & Cacik V Green courgettes and feta cheese cakes served with cacik, served with salad	£10.95
Hellim Kebab V G Gluten free available Cubes of Cyprus goats cheese cooked over a charcoal grill with aubergine, cougettes, tomato and peppers. Served with rice and salad	£10.95