

## COLD MEZE SERVED WITH BREAD

### MIXED OLIVES • VG • G

A selection of olives dressed in olive oil, red pepper, oregano and coriander seeds

5

### HUMUS • VG • G

A blend of chickpeas, tahini, (sesame seed oil), garlic and lemon juice drizzled with olive oil and a pinch of paprika

5.5

### CACIK • D • V • G

Yoghurt, chopped cucumber and dill, crushed fresh mint and garlic

5.5

### DOLMA • VG • G • N

Vine leaves stuffed with rice, currants, pine nuts, herbs and spices

6

### BABAGANUSH • VG • G

Chargrilled aubergine mixed with tahini, pomegranate and honey

7

### ACILI HUMUS • VG • G • H

Humus topped with Ezme, dressed with olive oil and chilli flakes

7

### PATLICAN SOSLU • VG • G

Aubergine and mixed peppers, prepared in a tomato sauce with oregano and parsley

7

### EZME • VG • G • H

Chopped tomatoes, red peppers, red onions, parsley, drizzled with olive oil, lemon & pomegranate sauce

6.5

## HOT MEZE SERVED WITH BREAD

### HELLIM FRIES • D • V

Lightly coated hellim sticks served with sweet chilli sauce

7

### HELLIM 7 • D • V • G

Grilled hellim slices

### FINDIK LAHMACUN

Turkish flat bread with minced lamb, onions, peppers, tomatoes and parsley

7

### KABAK MUCVER • D • V

Courgette fritters, blended with feta cheese, dill, served with cacik

7.5

### CHICKEN WINGS • G • H

Spicy barbecued chicken wings in rose harissa sauce

7.5

### CIĞER KAVURMA • D

Chopped sautéed lamb's liver with onions and parsley

7.5

### PEYNIRLI BÖREK • D

Deep fried filo parcels, filled with feta cheese and parsley

6.5

### HUMUS KAVURMA • G • N

Humus served with panfried diced lamb, dressed with pine nuts and herbs

7.5

### CALAMARI • D

Fried squid rings, served with tartare sauce

7.5

### SUCUK • G • H

Chargrilled lightly spiced Turkish sausage

7.5

### FALAFEL • VG • G

A deep fried blend of chickpeas, broad beans, onions, peppers and coriander, served with humus

7.5

### CHILLI PRAWNS G • D • H

Sautéed black tiger prawns cooked in a garlic, chilli and lemon butter sauce

8

### GLUTEN FREE PITTA AVAILABLE ON REQUEST

1

### EXTRA HARISSA SAUCE • D • H

2

## COLD MEZE PLATTER • D • V

Humus, cacik, dolma, babaganush, ezme and patlican soslu

£18.00

## HOT MEZE PLATTER • D

Sucuk, hellim, mucver, peynirli borek, calamari and falafel

£19.00

## MAIN COURSE GRILLED • G available

ALL MEALS ARE SERVED WITH RICE, BULGUR AND SALAD  
RED MEAT DISHES COOKED MEDIUM TO RARE AS STANDARD

### RIB EYE STEAK

29

28 days aged Scottish thick cut rib eye steak 300gm, served with thin cut fries

### LAMB SHISH • D

Chargrilled prime cuts of marinated lamb medallions

22

### ADANA • D

Chargrilled seasoned minced lamb blended with peppers and parsley

16

### CHICKEN SHISH • D

Chargrilled marinated diced chicken

17

### CHICKEN KOFTE • D

15

Chargrilled seasoned minced chicken blended with peppers and parsley

### LAMB CHOPS • D

23

Chargrilled lightly marinated lamb chops

### MIX KOFTE • D

16

Adana and chicken kofte

### MIX SHISH • D

20

Lamb shish and chicken shish

### MIX KEBAB • D

24

Adana, lamb shish, and chicken shish

### MIX GRILL • D

£24

Adana, lamb shish, lamb chops, chicken kofte, chicken shish and chicken wings

### CHICKEN SULTAN • D • H • G available

16.5

Sautéed diced chicken and vegetables, in a rose harissa sauce, served with rice and bulgur

### LAMB MUSSAKA • D

15

Layered vegetables and minced lamb, topped with béchamel sauce, served with salad

### KLEFTIKO • G available

17

Oven cooked lamb shank served with roasted vegetables and potatoes, with rice & bulgur

## SEAFOOD

### CHARGRILLED SEABASS • D • G

16

Filletted served with coban salad

### SWORDFISH • D • G

17

Fillet served with coban salad

### CHILLI PRAWNS • D • G • H

17

Sautéed black tiger prawns cooked in a garlic, chilli and lemon butter sauce, served with coban salad

#### ALLERGY KEY

H - HOT • N CONTAINS NUTS • G GLUTEN FREE  
• V VEGETARIAN • VG VEGAN • D DAIRY

## HATTUSA SPECIAL SHARING PLATTER FOR 2

A cold meze platter followed by a Mix Grilled Platter • D 53  
A hot meze platter followed by a Mix Grilled Platter • D 54

## KEBABS WITH YOGHURT

### SARMA KUZU BEYTI SERVED WITH BULGUR • D

17

Chargrilled seasoned minced lamb blended with peppers and parsley, wrapped in a lavash, topped with tomato sauce, served with yoghurt drizzled with butter

### SARMA TAVUK BEYTI SERVED WITH BULGUR • D

16

Chargrilled seasoned minced chicken blended with peppers and parsley, wrapped in a lavash, topped with tomato sauce, served with yoghurt drizzled with butter

### ADANA YOGURTLU • D

16

Chargrilled seasoned minced lamb blended with peppers and parsley, layered over seasoned bread, served with yoghurt drizzled with butter

### LAMB SHISH YOGURTLU • D

22

Chargrilled prime cuts of marinated lamb medallions layered over seasoned bread, served with yoghurt and tomato sauce, drizzled with butter

### CHICKEN SHISH YOGURTLU • D

17.5

Chargrilled marinated diced chicken layered over seasoned bread, served with yoghurt and tomato sauce, drizzled with butter

### CHICKEN KOFTE YOGURTLU • D

16

Chargrilled seasoned minced chicken blended with peppers & parsley layered over seasoned bread, served with yoghurt and tomato sauce, drizzled with butter

### MIX SHISH YOGURTLU • D

20

Chargrilled marinated diced chicken and lamb layered over seasoned bread, served with yoghurt and tomato sauce, drizzled with butter

## VEGETARIAN DISHES

### VEGGIE BEYTI • D • V

15

Falafel, humus, patlican soslu, hellim wrapped in a lavash, topped with tomato sauce, served with yoghurt drizzled with butter, and a side of bulgur

### VEGAN HITTIE • VG • N

16

Humus, ezme, patlican soslu, dolma, falafel, vegan spinach borek and vegan mucver, served with salad

### FALAFEL & HUMUS • VG • G

15

Served with salad

### MUCVER & CACIK • D • V

15

Courgette fritters, blended with feta cheese and dill, served with cacik & salad

### HELLIM KEBAB • D • V • G available

16

Grilled hellim with fried aubergine, courgettes, tomato & peppers, served with rice, bulgur & salad

SOME DISHES MAY CONTAIN ALLERGIC INGREDIENTS. PLEASE ADVISE YOUR WAITER IF YOU HAVE ANY ALLERGY CONCERNS OR DIETARY REQUIREMENTS.  
SOME DISHES CONTAIN DAIRY & GLUTEN WHICH CAN BE PREPARED WITH ALTERNATIVES ON REQUEST

## BURGER • D

Homemade 100% beef gourmet burger topped with cheese, lettuce, tomato, gherkins and red onions, served with ketchup, mayo and chips

£16.50

## MAIN SALAD

### CHICKEN SALAD • D • G

Chargrilled marinated chicken served with seasonal salad

£13.50

### CHICKEN & HELLIM SALAD • D • G

Chargrilled marinated chicken and hellim served with seasonal salad

£14.50

### GREEK SALAD • D • V • G

Feta cheese, olives, mixed leaves, cucumber and tomato

£11.50

### HELLIM SALAD • D • V • G

Hellim served with seasonal salad

£12.00

## SIDES

### CHIPS • VG

£3.00

### RICE • D

£2.50

### BULGUR • VG

Similar to couscous made from durum wheat with chopped tomatoes and peppers

£2.50

### SEASON SALAD • VG • G

Lettuce, tomato, red onion, rocket, red cabbage and house dressing

£3.00

### COBAN SALAD • VG • G

Chopped tomato, onion, cucumber, parsley, dressed with extra virgin olive oil and a squeeze of lemon

£3.00

### CHEESE SALAD • D • V • G

Chopped tomato, onion, mixed lettuce, parsley, feta cheese, extra virgin olive oil and house salad dressing

£4.50

## KIDS MEAL

SERVED WITH CHIPS, JUICE & ICE CREAM

£8.50

CHICKEN SHISH / CHICKEN WINGS • D • G

FISH FINGERS / CHICKEN NUGGETS

HATTUSA