

HATTUSA

MEZE

SERVED WITH BREAD

MEZE PLATTER 18

Hummus, Cacik, Muhammara, Smoked BabaGanoush, Dolma

HUMMUS 7 •VG

ACILI HUMMUS 7.75 •VG

Ezme and Chilli flakes

HUMMUS KAVURMA 8 •N

Diced lamb and pine nuts

HOT MEZE PLATTER 22

Hellim, Sucuk, Falafel, Squid, Börek

CIGER KAVURMA 9 •D•G

Sautéed lamb liver, onions, parsley

FINDIK LAHMACUN 8 •G

Thin & crispy flatbread topped with spiced lamb mince

HELLIM FRIES 8 •D•G

Sweet chilli sauce

MUHAMMARA 7.5 •VG•N

Grilled red peppers, salça, walnuts

CACIK 7 •D•V

Yoghurt, garlic, cucumber, mint

DOLMA 7.50 •VG •N

Vine leaves with rice, herbs

MARINATED OLIVES 6 •VG

Coriander, Lemon and Garlic

SMOKED BABAGANOUSH 8•V

Pounded with garlic & mustard

EZME 7 •VG

Tomato, Pepper, Onion, Parsley, Pomegranate sauce

TARAMA SALATA 7 •G

Trout Roe and Dill

PATLICAN SOSLU 7 •VG

Aubergine, Peppers, Tomato sauce

BÖREK 9 •D•V•G

Crispy filo filled with feta, seasonal greens, honey, sesame

SUCUK 8

Turkish sausage, tomato, peppers

CRISPY SQUID 8.75

Buttermilk-marinated squid, çemen aioli

CHILLI PRAWNS 9.5 •D

King prawns, garlic, chilli and lemon butter sauce

STARTERS

MAIN COURSE

FALAFEL •V•G•D

Mini flatbread, pickle, lettuce, tahini yoghurt

8

15

GRILLED HELLIM •D

Spiced hot honey oregano, kumquat

8.5

17

KABAK MUCVER •D•G

Courgette fritters, feta mint and cacik

8.5

15

CHICKEN WINGS •D

Rose harrissa sauce

9.50

17

MANGAL & MAINS

Chargrilled kebabs served with rice (D) & bulgur (G) and seasonal salad gluten-free options available

SHISH SKEWER •D

Chicken 18

Lamb 23

Chicken & lamb 22

KÖFTE (MINCE, GARLIC, PEPPERS, PARSLEY)

Chicken kofte 16

Lamb Köfte 17

BEYTI •G•D

Wrapped in lavash bread topped with tomato, butter

Served with bulgur

Vegi 16

Chicken Kofte 16

Lamb Kofte 17

MIXED GRILL 27.50 •D

Lamb kofte, lamb shish, lamb chops, chicken kofte, chicken shish, chicken wings

LAMB CHOPS 26

Bone in Cutlets

KIDS

WITH CHIPS & JUICE 10 - CHOOSE FROM

• Chicken Shish (D) • Falafel (VG)

• Chicken Nuggets (G)

Available to guests 12 and under

ALLERGENS

SOME DISHES CONTAIN ALLERGENIC INGREDIENTS.
PLEASE ADVISE YOUR WAITER IF YOU HAVE ANY FOOD
ALLERGIES OR DIETARY REQUIREMENTS

ÇÖKERTME KEBAB 23 •D•G

Braised short ribs, crispy potatoes, aubergine ezme, spiced tomato butter

GRILLED SEA BASS 18 •D

Grilled Turkish peppers, fresh herbs, garlic, lemon oil. Served with Coban Salad

CHILLI PRAWNS 18 •D

King prawns, garlic, chilli & lemon butter, çoban salad

CAULIFLOWER KEBAB 16 •VG

Çemen rub, coriander, parsley, onion, lemon, pinenuts and Bulgur

YOGURTLU KEBABS (NO SIDE INCLUDED) •D•G

Chicken 18

Lamb 23

Lamb kofte 16

Mix shish 22

SIDES

CHIPS •VG

PLAIN OR POSH 4

(posh - chilli, oregano, parsley, lemon)

ÇOBAN SALAD 4 •VG

ADD FETA +2 •D

Tomatoes, Cucumber, red onion, fresh herbs

BULGUR 2.5 •G•VG

Tomato, onion, green pepper

•V VEGETARIAN •VG VEGAN •D CONTAINS DAIRY •G CONTAINS GLUTEN •N CONTAINS NUTS