



HAVEN

— KITCHEN —

• TURKISH CUISINE •

LUNCH MENU

2 COURSES £14.95 | 3 COURSES £16.95

Available Monday To Friday
(From 12.00 o clock till 15.00 o clock)

CHOOSE YOUR STARTER

Mixed Olives (V)

A selection of mixed olives marinated in olive oil and mixed herb dressing.

Hummus (V)

Mashed chickpeas blended with tahini, finished with an olive, lemon juice and garlic dressing.

Creamy Mushrooms (V)(D)

Sautéed mushrooms sitting in a creamy garlic and cheddar cheese pool of sauce.

Filo Pastry Rolls (V)(G)

A traditional hot appetiser, where feta cheese is crushed and tossed with chopped baby spinach and lovingly wrapped into a crispy filo pastry cylinder, served with sweet chilli sauce.

Cacik / Tzatziki (V)(D)

A savoury dish made of creamy strained yoghurt, finely chopped cucumbers, garlic, mint & dill, finished with a touch of olive oil.

Calamari

Deep fried calamari served with tartar sauce

Turkish Spicy Sausage

Spicy pieces of Turkish lamb sausage served with grill tomatoes and finished with light drizzles of olive oil.

Halloumi Cheese (V)

Sliced halloumi, kissed by flames of the grill, accompanied with cherry tomatoes, finished with an olive oil dressing.

CHOOSE YOUR MAIN COURSE

Adana Kebab

Hand-minced lamb mixed with red peppers, onions, parsley and spices. Cooked over hot charcoal and served on lavash bread with rice and the chef's special salad.

Chicken Wings

Marinated chicken wings cooked over hot charcoal and served on lavash bread with rice and the chef's special salad.

Chicken Shish

Marinated chunks of chicken cooked over hot charcoal and served on lavash bread with rice and the chef's special salad.

Lamb Shish

Marinated chunks of lamb cooked over hot charcoal and served on lavash bread with rice and the chef's special salad.

Vegetarian Sauté (D)

Courgettes, aubergine, potato, green peppers and red peppers in halep sauce, topped with mozzarella cheese and served with rice.

Chicken Sarma Beyti (D)(G)

Chargrilled minced chicken marinated with herbs and wrapped in thin bread with cheese. Sliced and served over yoghurt with special sauce and melted butter. Served with rice and the chef's special salad.

Fillet of Salmon

Salmon fillet cooked over charcoal and served with fries and the chef's special salad.

Meat Moussaka (D)

Minced lamb with a creamy cheese sauce, served on a bed of aubergine, courgettes, red bell peppers and herbs with the chef's sauce. Served with rice and mixed salad.

Halep Kebab (D)

Chargrilled minced lamb served on toasted bread, covered with halep sauce and drizzled with melted butter. Served with rice.

Chicken Beyti

Minced chicken seasoned with garlic and parsley, cooked over charcoal and served with rice and the chef's special salad.

Lamb Beyti

Minced lamb seasoned with garlic and parsley, cooked over hot charcoal and served with rice and the chef's special salad.

Lamb Sauté

A traditional slow-cooked casserole of diced lamb with mushrooms, onions, peppers in a rich, authentic tomato sauce, served with rice.

CHOOSE YOUR DESSERT

Strawberry Cheesecake

Set on a biscuit base, made with cream cheese and a hint of vanilla, then topped with strawberry fruit topping.

Chocolate Cheesecake

Made with cream cheese, rich chocolate chips and a hint of vanilla, topped with chocolate ganache and white chocolate curls.

Baklava

A sweet pastry made with layers of filo dough, filled with nuts and chopped pistachios, sweetened with syrup.

SIDES

FRIES £3.00

FETA CHEESE SALAD £3.50

AVOCADO SALAD £3.95