

# hazrestaurant

Including a glass of house wine or beer or soft drink

## A Selection of Starters

**Humus (GF) (V)** *Purée of Chickpeas with Tahini, Garlic and Lemon Juice*  
**Falafel (GF) (V)** *Fritters of Crushed Chickpeas, Fava Beans and Peppers*  
**Tabule** (V) *Finely chopped Parsley and Mint, crushed Wheat, Tomato and Lemon Oil*  
**Borek (V)** *Filo pastry filled with Feta Cheese and Spinach*  
**Cacik (V)** *Yoghurt with chopped cucumber with garlic*

## A Choice of Main Course

### **Vegetarian Mousakka (V)**

*Layers of Aubergine, Courgette, Potatoes and Peppers topped with a Béchamel and Cheese Gratin*

### **Avocado, Blueberry & Goat's Cheese Salad (V) (GF)**

*Served with Toasted Walnuts, Avocado, Chicory and a Selection of Green Leaves with Dressed Blueberries and Olive Oil*

### **Lamb Tagine (GF)**

*Slowly Braised Shoulder of Lamb, served on the Bone with a selection of Prunes, Apricots, Almonds and Rice*

### **Tavuk Shish (GF)**

*Cubes of Marinated Chicken Breast served with a Cucumber and Yoghurt Sauce*

### **Salmon (GF)**

*Grilled Salmon Fillet, served with Chilli Sauce and a Salad of Heritage Tomatoes, Pickles, Green Kalamata Olives and Toasted Walnuts*

### **Optional side order: (all GF)**

*Mint & Cucumber Salad OR Basmati Rice + £3.40 extra*  
*Chips OR Spiced New Potatoes with Parsley + £3.95 extra*  
*Grilled Courgettes & Peppers + £4.55 extra*  
*Feta Cheese, Heritage Tomatoes, Green Olives & Walnuts + £4.85 extra*  
*Spinach, Olive Oil and Toasted Almond Flakes + £5.70 extra*

## Dessert

Baklava, Pear & Ice Cream

Pear and Ice Cream (GF)

(V) Vegetarian  
(GF) Gluten Free