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HAYTA

TURKISH & MEDITERRANEAN RESTAURANT AND COCKTAIL BAR

◆ MENU ◆

HAYTA

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COLD APPETISERS

MIXED OLIVES V	3.95
A mix of Turkish jumbo olives	
VEGGIE STICKS V	3.45
Carrot, cucumber (good for dipping)	
HUMMUS V	4.45
A blend of chickpeas, a hint of garlic, lemon juice and extra virgin olive oil.	
CACIK V	4.45
Traditional homemade strained yoghurt dip, with grated cucumber, garlic and extra virgin olive oil	
KISIR V	4.75
A blend of crushed wheat, celery, parsley, peppers, mint and herbs in a tomato sauce	
BABA GANOUSH V	4.75
A puree of charcoal grilled aubergine, a hint of garlic, tahini, lemon juice, olive oil and traditional homemade strained yoghurt	
TARAMA SALATA	4.45
Fresh cod roe dip beaten with olive oil and lemon	
FETA CHEESE V	4.45
Special Turkish feta cheese served with cherry tomato and cucumber slices	
PEMBE SULTAN (PINK SULTAN) V	4.45
Beautifully roasted beetroot with strained yoghurt infused with garlic and herbs	
AVOCADO PRAWN COCKTAIL	5.95
Avocado, Prawns, crispy lettuce and our classic Marie Rose sauce	

COLD MIXED PLATTER

SMALL: 12.50 (for 2 people) LARGE: 18 (for 3 to 4 people)
A selection of Humus, Baba Ganoush, Kisir, Cacik, Pembe Sultan and Tarama Salata

SALADS

CHICKEN CAESAR SALAD	11.50
Grilled prime chicken cubes, croutons, salad leaves dressed in a caesar sauce and parmesan cheese	
GREEN SALAD V	4.95
Chopped lettuce, rocket, spring onion, mint, parsley, green pepper, olives finished with olive oil	
FETA CHEESE SALAD V	4.95
Feta cheese, tomato, cucumber, onion, olives finished with olive oil and pomegranate dressing	
EZME SALAD V	6.95
Finely chopped tomatoes, onion, parsley, lemon finished with olive oil and pomegranate dressing	
AVOCADO SALAD V	6.50
Avocado, mixed lettuce, radish, cherry tomato, cucumber finished with olive oil	

Restaurant Policy:

- ◆ If you have any allergies please get information from our Food & Health Inspection Team first. We may provide you an optional menu according to your preferences.
- ◆ All prices include 20% VAT.
- ◆ A discretionary service charge of 10% will be added for 5 people and over.
- ◆ All customer must order one main meal any further side dishes can be ordered.

V Vegetarian **N** Nuts

HOT APPETISERS

SOUP OF THE DAY	5.00
CRISPY BATTERED KING PRAWNS	6.95
Served with tartar sauce	
SUCUK (Turkish Beef Sausage)	5.45
Marinated beef sausage. Served with cherry tomato and fresh mint	
LAHMACUN (Turkish Pizza)	5.00
Mixture of minced lamb served on very thin base. Served with tomato, parsley and fresh lemon	
IZGARA KOFTE (Grilled Meat Balls)	5.90
Cumin seasoned lamb meatballs, grilled and served with mixed leaves	
GRILLED HALLOUMI CHEESE V	5.45
Served with tomatoes and parsley	
HUMMUS KAVURMA N	5.50
Pan fried prime lamb pieces with peanuts, served on a bed of hummus.	
MUSHROOM & HALLOUMI V	5.45
Lightly pan fried mushrooms and original Cypriot halloumi cheese cooked with garlic and Turkish spices	
SIGARA BOREGI V	5.45
Pastry rolled and filled with feta cheese, parsley, fresh mint, dill and red pepper herb, fried golden brown	
ARNAVUT CIGERI (Lamb Liver)	5.45
Lightly pan fried diced lamb's liver served with marinated herbs and red onions	
CALAMARI	6.45
Deep fried fresh calamari with homemade tartare sauce and fresh lemon	
MIDYE (Mussels)	6.95
Steam cooked black shell mussels with garlic sauce and parsley	
GRILLED OCTOPUS	7.50
Marinated fresh grilled octopus leg. Served with green salad, fresh lemon and asparagus	
DEEP FRIED GOAT CHEESE VN	6.95
Goat cheese covered with bread crumbs. Served with walnut and honey on top	
TIGER PRAWNS (SAUTÉED)	7.50
Pan fried tiger prawns with hint of garlic, tomato sauce, wine and lemon	
FALAFEL V	5.45
Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters. Served with hummus	
MUCHVER V	5.95
Deep fried courgette, egg, feta cheese, dill, carrot, mint and spring onion. Served with yoghurt	
IMAM BAYILDI V	5.45
Baked aubergine stuffed with tomatoes, onions and herbs. Served with yoghurt	

HOT MIXED PLATTER

SMALL: 13.50 (for 2 people) LARGE: 19 (for 3 to 4 people)
A selection of Falafel, Calamari, Sucuk Izgara (Beef Sausage), Grilled Halloumi Cheese and Sigara Boregi

SIDE DISHES

CHIPS V	3.50
SAUTÉED POTATOES V	4.50
SAUTÉED MUSHROOMS V	3.50
MASHED POTATO V	2.50
RICE V	3.50
SPICY COUS COUS V	3.50
GRILLED ONION V	4.50
GRILLED ASPARAGUS V	5.50
CHILLI PEPPER V	2.50
SEASONAL MEDITERRANEAN VEGETABLES V	4.95

CHARCOAL GRILL

All served with rice and salad

CHICKEN WINGS	12.90
Chicken wings marinated our signature sauce, grilled on a skewer	
CHICKEN LEG FILLET	13.50
Chicken leg fillet marinated our signature sauce, grilled on a skewer	
LAMB RIBS	13.90
Seasoned, succulent lamb spare ribs grilled on a skewer	
LAMB CHOPS	16.95
Tender, lean lamb cutlets seasoned with crystal sea salt & oregano	
ADANA KOFTE	13.50
Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer	
LAMB BEYTI	13.50
Spicy marinated minced prime lamb, seasoned with garlic, grilled on a skewer	
CHICKEN BEYTI	13.50
Spicy marinated minced prime chicken, seasoned with garlic, grilled on a skewer	
LAMB SHISH	16.50
Prime cuts of marinated lean and tender cubes of lamb, grilled on a skewer	
CHICKEN SHISH	13.90
Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer	
MIX SHISH	15.50
Selection of prime lamb shish, chicken shish or adana kofte combination	
MIX KEBAB	18.95
Selection of prime lamb shish, chicken shish and adana kofte	

YOGHURT DISHES

All yoghurt dishes served with mixed salad

ADANA KOFTE WITH YOGHURT	14.50
Grilled spicy minced lamb on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce.	
CHICKEN SHISH WITH YOGHURT	14.50
Grilled prime chicken shish on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce and flavoured with Hayta butter sauce.	
LAMB SHISH WITH YOGHURT	17.50
covered with traditional homemade strained yoghurt and homemade tomato sauce and flavoured with Hayta butter sauce.	
SARMA LAMB BEYTI	16.50
Grilled lamb beyti wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce	
SARMA CHICKEN BEYTI	15.50
Grilled Chicken Beyti wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce	
HAYTA'S NAZIK	15.50
Charcoal grilled smokey flavoured pureed aubergine with yoghurt and garlic, topped with chopped prime lamb shish, homemade tomato sauce, flavoured with Hayta butter sauce	

STEAKS

Served with chips, portobello mushroom and peppercorn sauce.

8 oz - 28 day MATURED FILLET	23.95
10 oz - 28 day MATURED SIRLOIN	21.95
10 oz - 28 day MATURED RIB EYE	21.95
Bearnaise & peppercorn sauce	2.00

CHEF'S SPECIAL DISHES

LAMB CASSEROLE	14.95
Slow oven cooked diced prime lamb with portobello mushrooms, onions and peppers in an authentic tomato sauce. Served with rice or cous cous	
CHICKEN CASSEROLE	13.50
Slow oven cooked diced prime chicken with portobello mushrooms, onions and peppers in an authentic tomato sauce. Served with rice or cous cous.	
KLEFTIKO (LAMB SHANK)	14.95
Slowly roasted lamb shank in a homemade gravy sauce served on a bed of mashed potato with mixed vegetables. Served with salad	
MEAT MOUSSAKA	13.95
Layers of meat, aubergine, potatoes, courgettes, peas, peppers and béchamel sauce topped with mozzarella cheese and homemade tomato sauce. Served with salad	
CHICKEN A LA CREMA	13.50
Finely diced chicken with portobello mushroom, double cream and vegetables. Served with rice	
COBAN KAVURMA	14.95
An authentic Turkish dish featuring marinated prime lamb meat, green bell pepper, baby onion, mushrooms and tomato. Served with rice	
HOMEMADE BURGER	13.95
Grilled beef patty with cheese, tomato, lettuce, pickled gherkin and onion. Served with chips.	

VEGETARIAN DISHES

STUFFED PORTOBELLO MUSHROOM V	12.50
Stuffed flat portobello mushroom with onion, garlic, pepper, topped with melted special Turkish cheese and served with tomato sauce, crispy mixed leaves and hand cut chips	
VEGETARIAN MOUSSAKA V	12.50
Layers of aubergine, potatoes, courgettes, peas, peppers, mushroom and béchamel sauce topped with mozzarella cheese and homemade tomato sauce, served with salad	
FALAFEL V	11.50
Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters and served with hummus and salad	
VEGETARIAN KEBAB V	12.50
(Slowly cooked, allow 20 minutes) Grilled aubergine, portobello mushrooms, courgette, onions, red peppers, original Cypriot halloumi cheese mixed with herbs and a touch of cold press olive oil and pomegranate sauce, served with rice.	

SEA FOOD

GRILLED SALMON	15.95
Seasoned and marinated salmon grilled over charcoal. Served with mashed potato and salad	
SEA BASS (FILLETED)	15.95
Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with mashed potato and mix vegetables.	
SEA BASS (GRILLED WHOLE)	15.95
Seasoned and marinated with rock salt, olive oil and lemon, grilled over charcoal. Served with roasted baby potato and salad	
MONK FISH	17.95
Seasoned and marinated with crystal sea salt, olive oil and lemon, grilled over charcoal. Served with hand cut chips and mix salad	
PRAWN CASSEROLE	16.50
Pan fried prawns, mushrooms, mixed peppers, garlic, wine and onions topped with homemade tomato sauce, served with rice	
GRILLED OCTOPUS	17.95
Marinated octopus legs, seasoned with oregano, olive oil and dressed with lemon. Served with chips and mix salad	
FRIED FRESH CALAMARI	16.50
Served with hand cut chips and homemade tartare sauce.	
GRILLED KING PRAWNS	17.50
Shell on marinated king prawns, seasoned with oregano, olive oil and dressed with lemon. Grilled over charcoal. Served with roasted baby potato and salad	
SEAFOOD CASSEROLE	15.95
Pan fried mixed seafood (prawns, mussels, squid, salmon) with mushroom, peppers, onion and homemade tomato sauce. Served with rice	