

HAYTA

TURKISH & MEDITERRANEAN RESTAURANT AND COCKTAIL BAR

◆ MENU ◆

HAYTA

TURKISH & MEDITERRANEAN RESTAURANT AND COCKTAIL BAR

COLD APPETISERS

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| MIXED OLIVES V A mix of Turkish jumbo olives | 3.95 |
| VEGGIE STICKS V Carrot, cucumber (good for dipping) | 3.95 |
| HUMMUS V A blend of chickpeas, a hint of garlic, lemon juice and extra virgin olive oil. | 5.45 |
| CACIK V Traditional homemade strained yoghurt dip, with grated cucumber, garlic and extra virgin olive oil | 5.45 |
| KISIR V A blend of crushed wheat, celery, parsley, peppers, mint and herbs in a tomato sauce | 5.45 |
| BABA GANOUSH V A puree of charcoal grilled aubergine, a hint of garlic, tahini, lemon juice, olive oil and traditional homemade strained yoghurt | 5.45 |
| TARAMA SALATA Fresh cod roe dip beaten with olive oil and lemon | 5.45 |
| FETA CHEESE V Special Turkish feta cheese served with cherry tomato and cucumber slices | 5.45 |
| PEMBE SULTAN (PINK SULTAN) V Beautifully roasted beetroot with strained yoghurt infused with garlic and herbs | 5.45 |
| AVOCADO PRAWN COCKTAIL Avocado, Prawns, crispy lettuce and our classic Marie Rose sauce | 6.95 |

COLD MIXED PLATTER

SMALL: 15.00 (for 2 people) LARGE: 20 (for 3 to 4 people)
A selection of Humus, Baba Ganoush, Kisir, Cacik, Pembe Sultan and Tarama Salata

SALADS

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| CHICKEN CAESAR SALAD Grilled prime chicken cubes, croutons, salad leaves dressed in a caesar sauce and parmesan cheese | 12.50 |
| GREEN SALAD V Chopped lettuce, rocket, spring onion, mint, parsley, green pepper, olives finished with olive oil | 5.45 |
| FETA CHEESE SALAD V Feta cheese, tomato, cucumber, onion, olives finished with olive oil and pomegranate dressing | 5.95 |
| EZME SALAD V Finely chopped tomatoes, onion, parsley, lemon finished with olive oil and pomegranate dressing | 6.95 |
| AVOCADO SALAD V Avocado, mixed lettuce, radish, cherry tomato, cucumber finished with olive oil | 6.50 |

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.

HOT APPETISERS

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| SOUP OF THE DAY | 5.00 |
| CRISPY BATTERED KING PRAWNS Served with tartar sauce | 7.50 |
| SUCUK (Turkish Beef Sausage) Marinated beef sausage. Served with cherry tomato and fresh mint | 6.45 |
| LAHMACUN (Turkish Pizza) Mixture of minced lamb served on very thin base. Served with tomato, parsley and fresh lemon | 5.00 |
| IZGARA KOFTE (Grilled Meat Balls) Cumin seasoned lamb meatballs, grilled and served with mixed leaves | 6.90 |
| GRILLED HALLOUMI CHEESE V Served with tomatoes and parsley | 6.45 |
| HUMMUS KAVURMA N Pan fried prime lamb pieces with peanuts, served on a bed of hummus. | 6.45 |
| MUSHROOM & HALLOUMI V Lightly pan fried mushrooms and original Cypriot halloumi cheese cooked with garlic and Turkish spices | 6.45 |
| SIGARA BOREGI V Pastry rolled and filled with feta cheese, parsley, fresh mint, dill and red pepper herb, fried golden brown | 6.45 |
| ARNAVUT CIGERI (Lamb Liver) Lightly pan fried diced lamb's liver served with marinated herbs and red onions | 6.45 |
| CALAMARI Deep fried fresh calamari with homemade tartare sauce and fresh lemon | 7.45 |
| MIDYE (Mussels) Steam cooked black shell mussels with garlic sauce and parsley | 7.45 |
| GRILLED OCTOPUS Marinated fresh grilled octopus leg. Served with green salad, fresh lemon and asparagus | 8.50 |
| DEEP FRIED GOAT CHEESE VN Goat cheese covered with bread crumbs. Served with walnut and honey on top | 7.50 |
| TIGER PRAWNS (SAUTÉED) Pan fried tiger prawns with hint of garlic, tomato sauce, wine and lemon | 8.00 |
| FALAFEL V Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters. Served with hummus | 6.50 |
| MUCHVER V Deep fried courgette, egg, feta cheese, dill, carrot, mint and spring onion. Served with yoghurt | 6.45 |
| IMAM BAYILDI V Baked aubergine stuffed with tomatoes, onions and herbs. Served with yoghurt | 6.45 |

HOT MIXED PLATTER

SMALL: 17.00 (for 2 people) LARGE: 22 (for 3 to 4 people)
A selection of Falafel, Calamari, Sucuk Izgara (Beef Sausage), Grilled Halloumi Cheese and Sigara Boregi

SIDE DISHES

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| CHIPS V | 4.00 |
| SAUTÉED POTATOES V | 5.50 |
| SAUTÉED MUSHROOMS V | 4.00 |
| MASHED POTATO V | 3.50 |
| RICE V | 4.00 |
| SPICY COUS COUS V | 4.00 |
| GRILLED ONION V | 5.80 |
| GRILLED ASPARAGUS V | 6.00 |
| CHILLI PEPPER V | 3.50 |
| SEASONAL MEDITERRANEAN VEGETABLES V | 5.95 |

CHARCOAL GRILL

All served with rice and salad

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| CHICKEN WINGS Chicken wings marinated our signature sauce, grilled on a skewer | 15.00 |
| CHICKEN LEG FILLET Chicken leg fillet marinated our signature sauce, grilled on a skewer | 15.00 |
| LAMB RIBS Seasoned, succulent lamb spare ribs grilled on a skewer | 17.00 |
| LAMB CHOPS Tender, lean lamb cutlets seasoned with crystal sea salt & oregano | 20.00 |
| ADANA KOFTE Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer | 16.00 |
| LAMB BEYTI Spicy marinated minced prime lamb, seasoned with garlic, grilled on a skewer | 16.00 |
| CHICKEN BEYTI Spicy marinated minced prime chicken, seasoned with garlic, grilled on a skewer | 15.50 |
| LAMB SHISH Prime cuts of marinated lean and tender cubes of lamb, grilled on a skewer | 18.50 |
| CHICKEN SHISH Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer | 16.00 |
| MIX SHISH Selection of prime lamb shish, chicken shish or adana kofte combination | 17.50 |
| MIX KEBAB Selection of prime lamb shish, chicken shish and adana kofte | 20.95 |

YOGHURT DISHES

All yoghurt dishes served with mixed salad

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| ADANA KOFTE WITH YOGHURT 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. | 17.00 |
| CHICKEN SHISH WITH YOGHURT 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. | 17.00 |
| LAMB SHISH WITH YOGHURT covered with traditional homemade strained yoghurt and homemade tomato sauce and flavoured with Hayta butter sauce. | 19.50 |
| SARMA LAMB BEYTI Grilled lamb beyti wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce | 18.50 |
| SARMA CHICKEN BEYTI Grilled Chicken Beyti wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce | 17.50 |
| HAYTA'S NAZIK Charcoal grilled smokey flavoured pureed aubergine with yoghurt and garlic, topped with chopped prime lamb shish, homemade tomato sauce, flavoured with Hayta butter sauce | 17.50 |

STEAKS

Served with chips, portobello mushroom and peppercorn sauce.

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| 8 oz - 28 day MATURED FILLET | 26.00 |
| 10 oz - 28 day MATURED SIRLOIN | 25.00 |
| 10 oz - 28 day MATURED RIB EYE | 25.00 |
| Bearnaise & peppercorn sauce | 2.00 |

CHEF'S SPECIAL DISHES

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| LAMB CASSEROLE Slow oven cooked diced prime lamb with portobello mushrooms, onions and peppers in an authentic tomato sauce. Served with rice or cous cous | 16.95 |
| CHICKEN CASSEROLE Slow oven cooked diced prime chicken with portobello mushrooms, onions and peppers in an authentic tomato sauce. Served with rice or cous cous. | 15.50 |
| KLEFTIKO (LAMB SHANK) Slowly roasted lamb shank in a homemade gravy sauce served on a bed of mashed potato with mixed vegetables. Served with salad | 17.00 |
| MEAT MOUSSAKA Layers of meat, aubergine, potatoes, courgettes, peas, peppers and béchamel sauce topped with mozzarella cheese and homemade tomato sauce. Served with salad | 15.50 |
| CHICKEN A LA CREMA Finely diced chicken with portobello mushroom, double cream and vegetables. Served with rice | 15.00 |
| COBAN KAVURMA An authentic Turkish dish featuring marinated prime lamb meat, green bell pepper, baby onion, mushrooms and tomato. Served with rice | 17.00 |
| HOMEMADE BURGER Grilled beef patty with cheese, tomato, lettuce, pickled gherkin and onion. Served with chips. | 13.95 |

VEGETARIAN DISHES

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| STUFFED PORTOBELLO MUSHROOM V 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 | 13.50 |
| VEGETARIAN MOUSSAKA V Layers of aubergine, potatoes, courgettes, peas, peppers, mushroom and béchamel sauce topped with mozzarella cheese and homemade tomato sauce, served with salad | 13.50 |
| FALAFEL V Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters and served with hummus and salad | 12.00 |
| VEGETARIAN KEBAB V (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. | 13.50 |

SEA FOOD

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| GRILLED SALMON Seasoned and marinated salmon grilled over charcoal. Served with mashed potato and salad | 19.00 |
| SEA BASS (FILLETED) Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with mashed potato and mix vegetables. | 17.00 |
| SEA BASS (GRILLED WHOLE) Seasoned and marinated with rock salt, olive oil and lemon, grilled over charcoal. Served with roasted baby potato and salad | 17.00 |
| MONK FISH Seasoned and marinated with crystal sea salt, olive oil and lemon, grilled over charcoal. Served with hand cut chips and mix salad | 22.00 |
| PRAWN CASSEROLE Pan fried prawns, mushrooms, mixed peppers, garlic, wine and onions topped with homemade tomato sauce, served with rice | 18.00 |
| GRILLED OCTOPUS Marinated octopus legs, seasoned with oregano, olive oil and dressed with lemon. Served with chips and mix salad | 19.50 |
| FRIED FRESH CALAMARI Served with hand cut chips and homemade tartare sauce. | 17.50 |
| GRILLED KING PRAWNS Shell on marinated king prawns, seasoned with oregano, olive oil and dressed with lemon. Grilled over charcoal. Served with roasted baby potato and salad | 21.00 |
| SEAFOOD CASSEROLE Pan fried mixed seafood (prawns, mussels, squid, salmon) with mushroom, peppers, onion and homemade tomato sauce. Served with rice | 17.95 |