

# HAYTA

## COLD APPETISERS

<b>MIXED OLIVES</b> <b>V</b> A mix of Turkish jumbo olives	3.95
<b>VEGGIE STICKS</b> <b>V</b> Carrot, cucumber (good for dipping)	3.95
<b>HUMMUS</b> <b>V</b> A blend of chickpeas, a hint of garlic, lemon juice and extra virgin olive oil	5.95
<b>CACIK</b> <b>V</b> Traditional homemade strained yoghurt dip, with grated cucumber, garlic and extra virgin olive oil	5.95
<b>KISIR</b> <b>V</b> A blend of crushed wheat, spring onion, parsley, peppers, mint and herbs in a tomato sauce	5.95
<b>BABA GANOUSH</b> <b>V</b> A puree of charcoal grilled aubergine, a hint of garlic, tahini, lemon juice, olive oil and traditional homemade strained yoghurt	5.95
<b>TARAMA SALATA</b> Fresh cod roe dip beaten with olive oil and lemon	5.95
<b>FETA CHEESE</b> <b>V</b> Special Turkish feta cheese served with cherry tomato and cucumber slices	5.95
<b>PEMBE SULTAN</b> (PINK SULTAN) <b>V</b> Beautifully roasted beetroot with strained yoghurt infused with garlic and herbs	5.95
<b>AVOCADO PRAWN COCKTAIL</b> Avocado, Prawns, crispy lettuce and our classic Marie Rose sauce	6.95

### COLD MIXED PLATTER

SMALL: **16.00** (for 2 people) LARGE: **21** (for 3 to 4 people)  
A selection of Humus, Baba Ganoush, Kisir, Cacik, Pembe Sultan and Tarama Salata

## SALADS

<b>CHICKEN CAESAR SALAD</b> Grilled prime chicken cubes, croutons, salad leaves dressed in a caesar sauce and parmesan cheese	12.50
<b>GREEN SALAD</b> <b>V</b> Chopped lettuce, rocket, spring onion, mint, parsley, green pepper, olives finished with olive oil	5.45
<b>FETA CHEESE SALAD</b> <b>V</b> Feta cheese, tomato, cucumber, onion, olives finished with olive oil and pomegranate dressing	5.95
<b>EZME SALAD</b> <b>V</b> Finely chopped tomatoes, onion, parsley, lemon finished with olive oil and pomegranate dressing	6.95
<b>AVOCADO SALAD</b> <b>V</b> Avocado, mixed lettuce, 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.
- ◆ A discretionary service charge of 12.5% 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

<b>CRISPY BATTERED KING PRAWNS</b> Served with tartar sauce	7.95
<b>SUCHUK</b> (Turkish Beef Sausage) Marinated beef sausage. Served with cherry tomato	6.95
<b>LAHMACUN</b> (Turkish Pizza) Mixture of minced lamb served on very thin base. Served with tomato, parsley and fresh lemon	5.00
<b>GRILLED HALLOUMI CHEESE</b> <b>V</b> Served with dry tomato	6.95
<b>HUMMUS KAVURMA</b> <b>N</b> Pan fried prime lamb pieces with peanuts, served on a bed of hummus	7.45
<b>MUSHROOM &amp; HALLOUMI</b> <b>V</b> Lightly pan fried mushrooms and original Cypriot halloumi cheese cooked with garlic and Turkish spices	6.95
<b>SIGARA BOREGI</b> <b>V</b> Pastry rolled and filled with feta cheese, parsley, dill and red pepper herb, fried golden brown	6.95
<b>ARNAVUT CIGERI</b> (Lamb Liver) Lightly pan fried diced lamb's liver served with marinated herbs and red onions	6.45
<b>CALAMARI</b> Deep fried fresh calamari with homemade tartare sauce and fresh lemon	8.45
<b>MUSSELS</b> Steam cooked black shell mussels. garlic and tomato sauce	7.45
<b>GRILLED OCTOPUS</b> Marinated fresh grilled octopus leg. Served with fresh lemon	9.50
<b>DEEP FRIED GOAT CHEESE</b> <b>VN</b> Goat cheese covered with bread crumbs. Served with walnut and honey on top	7.50
<b>TIGER PRAWNS (SAUTÉED)</b> Pan fried tiger prawns with hint of garlic, tomato sauce, wine and lemon	8.00
<b>FALAFEL</b> <b>V</b> Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters. Served with hummus	6.50

### HOT MIXED PLATTER

SMALL: **18.00** (for 2 people) LARGE: **23** (for 3 to 4 people)  
A selection of Falafel, Calamari, Sucuk Izgara (Beef Sausage), Grilled Halloumi Cheese and Sigara Boregi

## SIDE DISHES

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

## CHARCOAL GRILL

All served with rice and salad

<b>CHICKEN WINGS</b> Chicken wings marinated our signature sauce, grilled on a skewer	15.00
<b>LAMB RIBS</b> Seasoned, succulent lamb spare ribs grilled on a skewer	18.00
<b>LAMB CHOPS</b> Tender, lean lamb cutlets seasoned with crystal sea salt & oregano	23.95
<b>ADANA KOFTE</b> Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer	17.00
<b>LAMB BEYTI</b> Marinated minced prime lamb, seasoned with garlic, grilled on a skewer	17.00
<b>CHICKEN BEYTI</b> Marinated minced prime chicken, seasoned with garlic, grilled on a skewer	16.50
<b>LAMB SHISH</b> <b>OUR SIGNATURE DISH</b> Prime cuts of marinated lean and tender milk-fed cubes of lamb grilled on a skewer	22.95
<b>CHICKEN SHISH</b> Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer	18.50
<b>MIX SHISH</b> Selection of prime lamb shish, chicken shish or adana kofte combination	21.50
<b>MIX KEBAB</b> Selection of prime lamb shish, chicken shish and adana kofte	24.95

## YOGHURT DISHES

All yoghurt dishes served with mixed salad

<b>ADANA KOFTE WITH YOGHURT</b> 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	18.00
<b>CHICKEN SHISH WITH YOGHURT</b> 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	19.50
<b>LAMB SHISH WITH YOGHURT</b> Milk-Fed Lamb shish on a bed of homemade bread croutons covered with traditional homemade strained yoghurt and homemade tomato sauce and flavoured with Hayta butter sauce	23.95
<b>SARMA LAMB BEYTI</b> Marinated minced prime lamb wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce	19.50
<b>SARMA CHICKEN BEYTI</b> Marinated minced prime chicken wrapped in homemade thin bread covered with traditional homemade strained yoghurt and homemade tomato sauce flavoured with Hayta butter sauce	18.50

## STEAKS

Served with chips, portobello mushroom and peppercorn sauce.

<b>8 oz - 28 day MATURED FILLET</b>	27.95
<b>10 oz - 28 day MATURED SIRLOIN</b>	26.95
<b>10 oz - 28 day MATURED RIB EYE</b>	26.95
<b>Bearnaise &amp; peppercorn sauce</b>	2.00

## CHEF'S SPECIAL DISHES

<b>LAMB CASSEROLE</b> Slow oven cooked diced prime lamb with mushrooms, onions and peppers in an authentic tomato sauce. Served with rice or cous cous	18.95
<b>CHICKEN CASSEROLE</b> Slow oven cooked diced prime chicken with mushrooms, onions and peppers in an authentic tomato sauce. Served with rice or cous cous	16.95
<b>MEAT MOUSSAKA</b> Layers of meat, aubergine, potatoes, courgettes, peas, peppers, onion and béchamel sauce topped with mozzarella cheese and homemade tomato sauce. Served with salad	16.50
<b>CHICKEN A LA CREMA</b> Finely diced chicken with mushroom, onion, pepper, double cream and vegetables. Served with rice	15.95
<b>HOMEMADE BURGER</b> Grilled beef patty with cheese, tomato, lettuce, pickled gherkin and onion. Served with chips	13.95

## VEGETARIAN DISHES

<b>STUFFED PORTOBELLO MUSHROOM</b> <b>V</b> 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
<b>VEGETARIAN MOUSSAKA</b> <b>V</b> Layers of aubergine, potatoes, courgettes, peas, peppers, mushroom, onion and béchamel sauce topped with mozzarella cheese and homemade tomato sauce, served with salad	13.50
<b>FALAFEL</b> <b>V</b> Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters and served with hummus and salad	12.95
<b>VEGETARIAN KEBAB</b> <b>V</b> (Slowly cooked, allow 20 minutes) Grilled aubergine, 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	14.95

## SEA FOOD

<b>GRILLED SALMON</b> Seasoned and marinated salmon grilled over charcoal. Served with mashed potato and salad	19.00
<b>SEA BASS (FILLETED)</b> Pan fried sea bass seasoned and marinated with crystal sea salt, olive oil and lemon. Served with mashed potato and mix vegetables	17.95
<b>MONK FISH</b> Seasoned and marinated with crystal sea salt, olive oil and lemon, grilled over charcoal. Served with hand cut chips and mix salad	24.95
<b>PRAWN CASSEROLE</b> Pan fried prawns, mushrooms, mixed peppers, onion, garlic and wine topped with homemade tomato sauce, served with rice	18.00
<b>GRILLED OCTOPUS</b> Marinated octopus legs, seasoned with oregano, olive oil and dressed with lemon. Served with chips and mix salad	20.95
<b>GRILLED KING PRAWNS</b> Shell on marinated king prawns, seasoned with oregano, olive oil and dressed with lemon. Grilled over charcoal. Served with roasted baby potato and salad	22.95
<b>SEAFOOD CASSEROLE</b> Pan fried mixed seafood (prawns, mussels, monk fish, salmon) with mushroom, peppers, onion and homemade tomato sauce. Served with rice	18.95