

# HAYTA

TURKISH & MEDITERRANEAN RESTAURANT AND COCKTAIL BAR

## 2 COURSE LUNCH £11.95

MONDAY TO FRIDAY

SERVED 12 NOON TILL 3.30PM (LAST ORDER 3.15PM)  
(EXCEPT BANK HOLIDAYS AND SPECIAL DAYS)

PLEASE CHOOSE ONE STARTER AND ONE MAIN COURSE

## STARTERS

### HUMUS ✓

A blend of chickpeas, a hint of garlic, lemon juice and extra virgin olive oil

### CACIK ✓

Traditional homemade strained yoghurt dip, with grated cucumber, garlic and extra virgin olive oil

### TARAMA SALATA

Fresh cod roe dip beaten with olive oil and lemon

### FETA CHEESE ✓

Special Turkish feta cheese served with cherry tomato and cucumber slices

### PEMBE SULTAN ✓

(PINK SULTAN)

Beautifully roasted beetroot with strained yoghurt infused with garlic and herbs

### BABA GANOUSH ✓

A puree of charcoal grilled aubergine, a hint of garlic, tahini, lemon juice, olive oil and traditional homemade strained yoghurt

### SUCHUK

(Turkish Beef Sausage)

Marinated beef sausage. Served with cherry tomato

### GRILLED HALLOUMI CHEESE ✓

Served with tomato

### SIGARA BOREGI ✓

Pastry rolled and filled with feta cheese, parsley, dill and red pepper herb, fried golden brown

### CALAMARI

Deep fried fresh calamari with homemade tartare sauce and fresh lemon

### FALAFEL ✓

Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters. Served with hummus

### MUSHROOM & HALLOUMI ✓

Lightly pan fried mushrooms and original Cypriot halloumi cheese cooked with garlic and Turkish spices

### MOZZARELLA CHEESE ✓

Served with tomatoes

### CREAMY GARLIC MUSHROOM ✓

Mushroom, double cream, mozzarella cheese

## MAINS

### CHICKEN WINGS

Chicken wings marinated our signature sauce, grilled on a skewer. Served with rice and salad

### LAMB RIBS

Seasoned, succulent lamb spare ribs grilled on a skewer. Served with rice and salad

### ADANA KOFTE

Minced lamb seasoned with parsley, spices and special red peppers, grilled on a skewer. Served with rice and salad

### CHICKEN SHISH

Prime cuts of marinated lean and tender cubes of chicken, grilled on a skewer. Served with rice and salad

### MEAT MOUSSAKKA

Layers of meat, aubergine, potatoes, courgettes, peas, peppers, onion, and béchamel sauce topped with mozzarella cheese and homemade tomato sauce. Served with salad

### VEGETARIAN MOUSSAKA ✓

Layers of aubergine, potatoes, courgettes, peas, peppers, onion, mushroom and béchamel sauce topped with mozzarella cheese and homemade tomato sauce, served with salad

### FALAFEL ✓

Chickpeas, broad beans, green and red pepper, carrot, onion, garlic, parsley, vegetable fritters and served with hummus and salad

### GRILLED SALMON

Seasoned and marinated salmon grilled over charcoal. Served with mashed potato and salad

### MIX SHISH

Selection of prime lamb shish and chicken shish. Served with rice and salad

### CHICKEN CASSEROLE

Slow oven cooked diced prime chicken with mushrooms, onions and peppers in an authentic tomato sauce. Served with rice or cous cous

### CHICKEN CAESAR SALAD

Chicken, tomato, capari, garlic, home made croutons, Caesar sauce, parmesan cheese

### SARMA LAMB BEYTI

Minced Lamb Beyti wrapped in thin bread, homemade yoghurt, homemade tomato sauce, Hayta's butter sauce

### SARMA CHICKEN BEYTI

Minced Chicken Beyti wrapped in thin bread, homemade yoghurt, homemade tomato sauce, Hayta's butter sauce

### CHICKEN A LA CREMA

Chicken, mushrooms, double cream, vegetables, served with rice

### SEA BASS (FILLETED)

Served with mash potato and salad

### HAYTA'S GRILLED KOFTE

Minced lamb marinated with spices, onion, bread crumb, egg, served with rice

### LAMB SAUTÉ

Lamb cubes, onion, garlic, mixed peppers, tomato, served with rice

Follow us



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*Lunch*

◆ MENU ◆