

COLD MEZE		
Mixed Olives ●	4.5	
Marinated green and black olive with Turkish herbs and extra virgin olive oil		
Hummus ●	6.4	
Mashed chickpeas blended with tahini, olive oil, lemon juice and hint of garlic		
Cacik ●	6.4	
Cucumber, mint, garlic and creamy strained yogurt		
Babaganoush ●●	6.9	
Smokey aubergines, peppers, parsley, garlic, tahini, lemon juice and extra virgin olive oil		
Beetroot ●	6.9	
Roasted baby beetroot, creamy yogurt, a hint of garlic and olive oil topped with crushed walnuts		
Tarama	6.4	
Smooth creamy texture of cod roe with a lemon juice		
Saksuka ●	6.9	
Roasted aubergine, peppers, onions, garlic and chickpeas in our chef special tomato sauce finished with a drizzle of extra virgin olive oil		
Ezme Salad ●	6.9	
Finely chopped tomatoes, onion, parsley, sumak with extra virgin olive oil and pomegranate dressing		
Cold Mixed Meze	15.9	
Hummus, Cacik, Beetroot, Tarama, Babaganoush, Mixed Olives		
HOT MEZE		
Spicy Beef Sausage	7.9	
Grilled spicy beef sausage		
Pan-fried Octopus	11.5	
Served with smoked mixed pepper, peppercorn & baby potatoes		
Calamari	8.5	
Marinated fresh pieces of squid, served with homemade tartar sauce		
Sautéed King Prawns	8.9	
Pan Fried king prawns with garlic butter and homemade halep sauce		
Falafel ●	6.9	
Chickpeas, broad beans, sesame seeds, onions, coriander, parsley, carrot, garlic and herbs		
Grilled Halloumi ●	8.5	
Grilled halloumi served with homemade sweet chilli sauce		
Borek ●	7.9	
Feta cheese and parsley filo wraps		
Creamy Garlic Mushroom ●●	7.5	
Sautéed mushrooms with cream and garlic		
Honey Glazed Goat's Cheese	8.9	
Goat's cheese with honey, strawberry jam, beetroot black seeds & salad		
Chicken Liver	7.9	
Spicy option available Pan cooked chicken liver with red onions, parsley and herbs		
Hot Mixed Meze	16.9	
Borek, Grilled Halloumi, Spicy Beef Sausage, Calamari, Falafel		

MAIN COURSES		All dishes cooked on smoky charcoal. Served with salad either choice of rice or bulgur.
Chicken Shish	17.9	
Marinated chunky pieces of chicken breast.		
Lamb Shish	23.9	
Marinated chunky pieces of lamb.		
Mixed Shish	20.9	
Marinated chunky pieces of lamb and chicken.		
Adana Lamb, Chicken or Mixed	18.9	
Lamb, chicken or mixed minced meat blended with red capia pepper and urfa chilli flakes.		
Lamb Chops	22.5	
Four succulent lamb chops		
Chicken Wings	17.5	
Spicy option available Marinated chicken wings.		
Mixed Grill	23.9	
Traditional assortment of Lamb shish, chicken shish, Adana Kofte and chicken wings.		
STEAK		
Rib-Eye Steak (10oz)	26.9	
Grilled with cracked pepper and Himalayan salt. Served with chips		
Steak House Sauce Selection	2.5	
Peppercorn sauce   Red wine sauce		
CHEF'S SPECIALS		
Iskender	21.5	
Lamb, Chicken, Chicken Kofte or Lamb Kofte Char-grilled meat laid on a bed of diced bread, topped with yoghurt, Anatolia tomato sauce and butter.		
Güveç	16.9	
Lamb or Chicken or prawn Choice of prime Lamb, Chicken or Prawns, cooked with aubergine, garlic, tomato, mixed bell peppers, baby onions, and our chef special halep sauce. Served with rice or bulgur.		
Lamb Shank	18.9	
Slow oven cooked lamb shank, served with mashed potato.		
Meat Moussaka	17.4	
Oven baked mince meat, aubergine, carrots, courgette, peppers and potatoes. Topped with a béchamel sauce and mozzarella cheese.		
Adana Beyti	19.5	
Option of Lamb or Chicken Hand minced meat, Fused with red peppers, fresh parsley and mixed spices, cooked over charcoal. Topped with grated cheese and smokey aubergine then wrapped in lavash bread. Topped with thick creamy yoghurt, homemade tomato butter sauce and sesame seeds.		
PASTA		
Penne Arrabbiata	11.9	
Penne pasta with homemade tomato sauce, chillies and garlic.		
Spaghetti Bolognese	13.9	
Traditional rich beef ragu		
Creamy Penne	13.9	
Penne pasta with chicken, mushrooms, baby spinach, cream and garlic.		

BURGERS	
The Havin's Burger	13.95
Chargrilled grass fed beef, lettuce, beef tomato, caramelized red onions pickles and brioche bun. Served with chips Add cheddar cheese 1.95	
Veggie Burger ●	11.95
Homemade falafel, hummus, lettuce, beef tomato and caramelized onions served with chips	
VEGETARIAN	
Falafel ●	16.5
Chickpeas, broad beans, sesame seeds, onions, coriander, parsley, carrot, garlic and herbs. Served with salad.	
Mantar Dolma ●	16.9
Vegan option available Oven Baked flat Mushroom filled with Spinach, Leek, Tomatoes, Onions, mixed Peppers and topped with Halloumi Cheese. Served with rice or bulgur.	
Veggie Grilled With Halloumi ●	17.5
Vegan option available Grilled Aubergine, courgettes, onions, peppers, mushrooms, served with our homemade sauce on the side	
Vegetarian Güveç	15.5
Mushrooms, garlic, tomato, baby onions, mixed bell peppers, cooked in our chef special halep sauce. Served with rice or bulgur.	
SEA FOOD	
Sea Bass Fillet	19.5
Marinated pan fried fillet of Sea Bass. Served with sautéed potatoes and salad.	
Tiger Prawns	21.9
Marinated Tiger Prawns cooked on charcoal. Served with chips and salad.	
Salmon	19.5
Salmon cooked on smoky charcoal. Served with mashed potato and salad.	
Mixed Seafood Skewer	23.9
Grilled chunks of salmon, octopus and tiger prawns. Served with sautéed potatoes and salad	
SALADS	
Gavurdagi Salad ●●	6.9
Tomato, onion, green pepper, cucumber, parsley, sumac, extra virgin olive oil with pomegranate and walnuts on top.	
Greek Salad ●	6.9
Tomatoes, cucumber, onion, parsley, feta cheese with lemon, extra virgin olive oil.	
Grilled Chicken With Halloumi Salad	13.5
Char-grilled chicken breast and halloumi on a bed of crispy salad & cucumbers, topped with extra virgin olive oil and lemon dressing	
SIDE DISHES	
Pirinc / Bulgur pilav	4.5
Chips	4.9
Mashed Potato	4.5
Sautéed Potato	4.9
Tender Broccoli	4.9



HAVIN  
Turkish Kitchen

TEL: 01727 843 555

SET MENU AVAILABLE FOR ALL EVENTS.  
ASK A MEMBER OF STAFF FOR MORE INFORMATION.

KIDS MENU AVAILABLE.  
ASK A MEMBER OF STAFF FOR MORE INFORMATION.



SHARE A MOMENT OF YOUR TIME  
FOR A REVIEW. THANKS

Food Allergies: Dishes may contain wheat, dairy and nuts. Please notify a member of our staff if you have any allergy concerns.

Discretionary service charge of 12% will be added to your bill

● VEGETARIAN

● GLUTEN FREE



## HAVIN'S DRINKS MENU

## COCKTAILS

<b>Cosmopolitan</b> vodka, cointreau, cranberry juice, lime juice, orange zest	10.9
<b>Aperol Spritz</b> Aperol, prosecco, soda water, orange juice	10.9
<b>Havin Special</b> Gin, Lemon Juice, egg white, simple syrup, angustura bitters	11.95
<b>Pina Colada</b> Malibu Rum, Appleton Estate, double cream, pineapple syrup	10.9
<b>Strawberry Daiquiri (Frozen)</b> White rum, strawberry liqueur, lime juice & simple syrup	10.95
<b>Margarita (classic or watermelon)</b> Tequila, Cointreau, fresh lime juice, lime wedge	10.9
<b>Mojito (classic, strawberry or raspberry)</b> White rum, soda water, fresh mint, fresh lime, brown sugar	10.9
<b>Pornstar Martini</b> Vanilla vodka, passionfruit, passionfruit puree, passionfruit syrup	10.9
<b>Long Island Ice Tea</b> White rum, vodka, tequila, fresh lime juice	10.9
<b>Bellini</b> (strawberry or cherry) Prosecco, strawberry puree, fresh cherries	10.9
<b>Kir Royale</b> Prosecco, Chambord, fresh cherries	10.9
<b>Espresso Martini</b> Absolute Vodka, Kahlua coffee liqueur, espresso shot, simple syrup	12.95
<b>Mocktail</b> Pineapple juice, passionfruit puree, crushed ice, fresh lime	9.5




## BEERS

<b>Tuborg</b> (50cl)	5.95
<b>Efes Draft</b> (50cl)	5.95
<b>Brewdog IPA</b> (33cl)	5.5
<b>Peroni</b> (33cl)	4.9
<b>Becks Blue Alcohol Free</b> (27.5cl)	4.5
<b>Apple Cider</b> (33cl)	5.5
<b>Ginger Beer</b> (33cl)	4.5
<b>Shandy</b>	7

## SOFT DRINKS

Coke / Diet Coke	3.7
Sprite / Fanta	3.7
Fever Tree Tonics & Sodas	3
Still / Sparkling Water	3.95
Lime Cordial	1.5
<b>Luscombe Organic Juice</b>	4.2
<i>Apple, Orange, Wild Elderflower Bubbly, Raspberry Crush, Premium Sicilian Lemonade</i>	

## RED WINE



RED WINE	175ml	Bottle
<b>House Red Wine</b>	6.5	19.5
<b>Diren Karmen</b>	6.9	23.9
<i>Turkey</i> A blend of five grapes each bringing their own characterisation; luscious red fruits, tannin, backbone, body and spiciness		
<b>Valdemoreda Tempranillo</b>	7.45	24.5
<i>Spain</i> Complex ripe fruit aromas with subtle spicy hints of vanilla and caramel. Rounded and well balanced in the mouth with a full, long aftertaste.		
<b>Terres d'Azur Merlot</b>	7.95	26.9
<i>France</i> Rich berry and plum aromas with hints of spice and chocolate lead on to a soft, smooth palate with generous fruit and smoky notes.		
<b>Révélation Pinot Noir, Badet Clément</b>	8.5	32.9
<i>France</i> An elegant wine with bright cherry and berry fruit, supple tannins and a medium body.		
<b>Norton Winemaker's Reserve Malbec</b>  	10.5	37.9
<i>Argentina</i> Round and velvety, with flavours of ripe black fruit, violets, spices and tobacco. Long and complex on the finish.		
<b>RECOMMENDED</b>		
<b>Chianti Superiore, Santa Cristina</b>		Bottle 41.9
<i>Italy</i> Aromas of red berry fruit, vanilla and floral hints of violets. Flavoursome, fresh in structure with a delicious balance of fruit and savoury notes.		
<b>Conde Valdemar Rioja Crianza</b> 		44.9
<i>Spain</i> Complex aromas of ripe black berries balanced with warm vanilla notes and a touch of subtle spice.		

**ROSE WINE**

HOUSE WINE	175ml	Bottle
House Rose Wine	6.5	19.5
Nina Pinot Grigio Rosé	6.95	24.9
<i>Italy</i> With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry ros, is delightfully refreshing.		
Minuty Prestige Côtes de Provence Rosé 	11.5	45.9
<i>France</i> Intense aromas of citrus and white flowers give way to flavours of grapefruits and red berries.		



## WHITE WINE

WHITE WINE	175ml	Bottle
House White Wine	6.5	19.5
Diren Karmen	6.9	23.9
<i>Turkey</i> A blend of grapes including Narince from the Tokat region which brings structure, freshness and citrus flavours.		
Kleinkloof Chenin Blanc 		25.9
<i>South Africa</i> Very attractive nose with lots of tropical fruits such as pineapple, guava and citrus fruit, carrying on to the crisp, refreshing palate.		
Poggio Alto Pinot Grigio 	6.95	24.9
<i>Italy</i> Fresh pear and almond notes infuse this delicately structured, stylish wine.		
Fiddlehead Sauvignon Blanc	8.9	33.5
<i>New Zealand</i> Bright aromas of grapefruit, lime and gooseberry with a delicate herbal note are followed on the palate by rich flavours of passionfruit, kiwi and zesty citrus. The finish is fresh and mouth-watering.		
Sancerre La Croix du Roy, Crochet		64
<i>France</i> Notes of citrus fruits, blossom, peach and pear on the nose. Fruity and crisp on the palate with classic mineral flavours.		

## SPARKLING WINE

SPARKLING WINE		125ml	Bottle
<b>Ca' del Console Prosecco Extra Dry</b>		6.95	29.5
<i>Italy</i> A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.			
<b>Ca' del Console Prosecco Rosé</b>			32.5
<i>Italy</i> The delicate pink colour gives every suggestion of the scents of summer berries that follow.			

Champagne Drappier Carte d'Or Brut  
France

*France*

A Pinot Noir-based champagne of style and finesse. Aromas of white peach, quince and a touch of spice. Elegant with an impressive degree of concentration, fine bubbles and a long, crisp finish.

*Bottle 76*



# VODKA

	25ml	50ml
Smirnoff	4	7
Absolute	4	7
Grey Goose	6	8
Ciroc	6	8

## APERITIF

	25ml	50ml
Campari	4,5	6
Martino (Bianco, Rosso, dry)	4,5	6
Yeni Raki	5,5	7,5

## COGNAC

	25ml	50ml
Courvoisier	5.50	7.00
Hennessey	5.50	7.00
Remy Martin	6.95	

**TEQUILA**

TEQUILA	50ml
Olmecca (Blanco)	4.50
Tequila Rose	4.50
Jose Cuervo	4.50

# WHISKY

	25ml	50ml
Jack Daniels	5.5	7
Jameson	5.5	7
Johnnie Walker (Black label, Red label)	5.95	7
Chivas Regal	5.95	7

## GIN

	25ml	50ml
Gordons	4.95	7
Hendricks	6.5	7.5
Bombay Sapphire	4.95	7.5
Gordons Pink Gin	4.95	7.5
Tanqueray No. 10	6.9	8

## LIQUEURS & OTHERS

<i>LIQUEURS &amp; OTHERS</i>		25ml 4.5	50ml 7.5
Amaretto			
Baileys			
Cointreau			
Captain Morgan Spiced			
Bacardi			
Malibu			
Tia Maria			
Archers			
Jagermeister			
Southern Comfort <sup>£</sup>			
Baby Guinness			
Mixers			2.5

Food Allergies: Dishes may contain wheat, dairy and nuts. Please notify a member of our staff if you have any allergy concerns.

Discretionary service charge of 12% will be added to your bill

**V** VEGAN      **SC** SUSTAINABILITY CHAMPION