

APPETIZERS

- OLIVES^V.....£3.95
mixed green and black pitted olives, marinated in house with a blend of chilli and garlic
- TURSU^V.....£3.95
mixed pickled vegetables **NEW DISH**
- BEYAZ PEYNIR^V.....£3.95
salty white cheese made from sheep's milk
- CUCUMBER AND CARROT STICKS^V.....£3.95
- YOGHURT^V creamy strained yoghurt made from goat's milk...£3.95
- BREAD^V house bread or lavas95p

MEZE

Great Individually, but even better when shared!
All made fresh in house, by our talented chefs to create a homemade flavour. Why not pick a selection and enjoy a variety of dishes.

COLD MEZE..... £5.50

HAVET HUMUS
TRADITIONAL HUMUS^V finely blended chick peas, tahini (sesame seed oil), mixed with fresh garlic and lemon juice, topped with a drizzle of olive oil and a pinch of chilli. High in iron and vitamin C
BUTTER BEAN HUMUS^V butter beans blended into a smooth dip, dressed with sun dried chillis and a chilli oil

CACIK^V fresh goats milk yoghurt, finely chopped cucumber, dill, crushed fresh mint and garlic. A refreshing dip, great with any meal
TARAMASALATA crushed North Atlantic lumpfish roe mixed with breadcrumbs, fresh lemon juice, vinegar and extra virgin olive oil with a pinch of sumac

SOSLU PATLICAN^V deep fried aubergine, finely sliced peppers and onions, in a rich homemade tomato sauce

PEMBE SULTAN^V fresh yoghurt, blended with beetroot and fresh garlic to create a fresh, sweet, earthy, vibrant dip **NEW DISH**

DOLMA^V grape vine leaves stuffed with cooked rice, pine nuts, currants, caramelised onions, dill, mint and cinnamon

PATLICAN EZMESI^V aubergine chargrilled on our Mangal, blended into a dip with tahini, yoghurt, rich olive oil and lemon juice **HAVET CHOICE**

ATOM^V creamy yoghurt topped with a fiery chilli oil and sundried chillies **NEW DISH**

SPICY CHILLI KISIR^V finely chopped mixed peppers, fresh chilli, onions, celery, parsley mixed together with cracked durum wheat, making a spicy and tasty appetizer

HOT MEZE..... £6.50

HELM IZGARA^V slices of helim, a traditional Cypriot cheese grilled to perfection and served on a bed of fresh basil and tomato

SÜCÜK grilled spicy Turkish sausage served on a bed of red onions **NEW DISH**

KÖFTE MEATBALLS pure lamb, minced in house, combined with onion, peppers and parsley

KALAMAR large crisp and tasty kalamar rings coated in panko breadcrumbs, (a coarse breadcrumb) to add extra crunch, deep fried, served with our home-made tartare sauce **HAVET CHOICE**

PEYNIR BOREK^V feta cheese, spinach and red pepper flakes hand crafted into a filo pastry parcel and deep fried to perfection

KIYMA BOREK filo pastry parcels filled with pan fried minced lamb, chopped onion and spiced herbs, served with our homemade chilli salsa

WHITEBAIT breaded whitebait served with a homemade tarator dipping sauce **NEW DISH**

CHICKEN KÖFTE LOLLIPOPS** A fine blend of chicken, mozzarella, peppers, onions and parsley seasoned with mixed herbs served on a 'lollipop' and accompanied with a smoky tomato dipping sauce **HAVET CHOICE**

FALAFEL^V deep fried - chickpeas, broad beans, butter beans, onions, parsley, carrot, peppers and coriander, accompanied with a humus dip

SALAD COMBOS

All salads served on a bed of leaves, finely chopped red onion, Charleston peppers, tomatoes, cucumber and parsley, topped with croutons and olives, dressed with olive oil, lemon and pomegranate sauce

CHICKEN SHISH SALAD £14.95
topped with small cubes of chicken shish, marinated and cooked on our Mangal

SALMON SALAD £18.95
topped with cubes of salmon, cooked on our Mangal

SEABASS SALAD £14.95
topped with a fillet of seabass, cooked on our Mangal

HELM SALAD^V £13.95
topped with grilled Cypriot cheese

SPICY CHICKEN SALAD £14.95
strips of premium chicken breast marinated in Havet's own spicy garlic sauce

CHICKEN AND HELIM SALAD £17.95
topped with small cubes of chicken shish marinated and cooked on our Mangal and grilled Cypriot cheese **HAVET CHOICE**

WHY NOT ORDER YOUR TAKE AWAY ONLINE
AT WWW.HAVETRESTAURANT.COM
OR THROUGH OUR APP TO RECEIVE 10% OFF

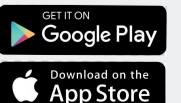
Whilst every effort is made to bring the food to the table promptly, our food is freshly prepared and cooked to order so please bear with us! We pride ourselves on the authenticity and quality of our food. All dishes are prepared and cooked on site using the highest quality fresh ingredients available. All our meats are butchered on site away from other ingredients.
^VVegetarian dishes, ^VVegan dishes. **Chicken Adana contains traces of lamb. Whilst all care is taken we cannot guarantee that items on this menu do not contain nuts or that meat or fish do not contain bones. Please consult your server for any information regarding allergies. A discretionary service charge of 10% will be added for parties of 8 or more. Subject to status all major credit cards are accepted. Unfortunately, Amex or cheques are not accepted. All prices are inclusive of VAT. © Copyright ATH Catering 2021

HAVET®



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HAVET COMBOS

Our signature meals, all cooked over our open charcoal pit, served on a bed of lavas (Turkish flatbread).

INDIVIDUAL

1 CHOICE COMBO
make 1 choice from any of our Mangal section
add any 1 side £15.45 or add any 2 sides £18.95
Upgrade to a 2 Choice combo for only £9.50 extra

2 CHOICE COMBO
make 2 choices from any of our Mangal section
add any 1 side £24.95 or add any 2 sides £28.45

MANGAL

Fresh prime meats are sourced daily and prepared in house by our trained team of butchers to ensure you get the highest quality produce. They are then individually marinated using our unique recipes to give you a taste like no other. The meat is then skewered in house and cooked to perfection over the Mangal. Our meats are fresh, tender and have a unique flavour exclusive to Havet.

CHICKEN SHISH cubes of premium chicken breast are marinated in Havet's own special way to keep the chicken moist and full of flavour

CHICKEN ADANA** finely chopped by hand, pure chicken breast, peppers and chillies and combined with a clever blend of spices and seasonings, cooked on a long flat skewer

CHICKEN THIGH SHISH chicken thighs, filleted and marinated in a garlic and mild chilli marinade, cooked on our Mangal with the skin left to retain the meats succulence with intense flavour

CHICKEN WINGS coated in Havet's mild marinade, wrapped in a foil parcel and cooked over our Mangal

SPICY CHICKEN SHISH strips of premium chicken breast marinated in Havet's own spicy sauce consisting of fiery chilli, onions and garlic

VEGETABLE SHISH^V aubergines, peppers, courgettes, onions, and mushrooms, marinated in our blend of herbs and spices, grilled over our Mangal and served on a bed of tomato and pomegranate sauce

LAMB DÖNER made in house, fresh daily, master-fully crafted using prime cuts of lamb combined with herbs and spices to Havet's own recipe, cooked on an upright rotisserie **HAVET CHOICE**

LAMB ADANA finely chopped by hand, pure lamb, peppers and chillies and combined with a clever blend of spices and seasonings, cooked on a long flat skewer

SHARING

4 CHOICE COMBO
make 4 choices from any of our Mangal section
add any 2 sides £47.45 or add any 3 sides £51.45
Upgrade to a 5 Choice combo for only £9.50 extra

5 CHOICE COMBO
make 5 choices from any of our Mangal section
add any 2 sides £56.95 or add any 3 sides £60.95

ŞEFTALI handmade Turkish Cypriot sausage made from ground lamb, finely chopped onion and parsley

ŞAŞLIK KEBAB thinly sliced aged lamb fillet, gently rested in Havet's flavoursome marinade, skewered together with slices of onion to create a perfect transfer of flavours

SHISH KÖFTE pure lamb, minced in house, combined with onions, fresh peppers and parsley cooked on a flat skewer

LOKMA de-boned chine of lamb, cut from the high end of the rib bone, to produce flavoursome medallions

KABURGA (LAMB RIBS) Juicy lamb ribs served on the bone cooked over our mangal **NEW DISH**

LAMB SHISH prime cuts of lamb neck fillet, the ultimate cut for Lamb Shish, marinated using Havet's signature recipe and grilled on our Mangal to produce full flavoured, tender medallions of meat

LAMB CHOPS three tender best end chops, grilled to perfection and seasoned whilst cooking on our Mangal **HAVET PRIME CUTS £2.25 surcharge**

WHY NOT ADD AN EXTRA SHISH FOR £11.45
(surcharges will apply)

SIDES

RICES

ŞEHRIYELI^V traditional Turkish Baldo rice, cooked in a vegetable stock, flavoured with browned vermicelli **HAVET CHOICE**

SWEET BULGUR^V fine bulgur, served cold with chopped spring onion, almonds, hazelnuts, walnuts, sweet peppers and dried blackcurrants

SALADS

ÇOBAN^V chopped tomatoes, onions, cucumber, Charleston pepper and parsley dressed with pomegranate sauce **NEW RECIPE**

SEASONAL^V a trio of fresh mixed leaves, our sarma salad and carrot, dressed with olive oil, lemon juice and pomegranate sauce

SARMA^V (Cabbage Salad) finely sliced red cabbage, white cabbage and onion dressed with extra virgin olive oil and a squeeze of lemon and vinegar

OTHERS

CHUNKY CHIPS^V

FRIES^V skinny fries with skin on

SWEET POTATO FRIES^V sweet and crispy, a great alternative to regular fries

HELM FRIES^V chunky strips of Cypriot helim, deep fried for a crunchy bite, served with our own unique dipping sauce **HAVET CHOICE**

BULGUR..... £4.45

BULGUR^V cracked bulgur wheat cooked with bell peppers, onions and chopped tomatoes with a blend of herbs and spices

SPICY RICE^V cooked in vegetable stock, flavoured with chopped tomatoes, peppers and chillies

BOILED RICE^V unseasoned boiled white rice

RED ONION SALAD^V finely sliced red onion, parsley and sumac **NEW DISH**

MEDITERRANEAN^V chopped tomato, onion, mixed lettuce and parsley, topped with feta cheese, extra virgin olive oil and a squeeze of lemon

MIXED LEAF^V lettuce leaves, rocket, watercress, baby spinach and dressed with Balsamic vinegar **NEW RECIPE**

BATTERED ONION RINGS^V large rings of onion, battered and fried for a crunchy texture

COLESLAW^V a homemade blend of cabbage, onion, carrot, radish, mint and coriander in a rich mayonnaise

MUSHROOMS^V pan fried garlic, Oyster, Portobello and Button mushrooms

WRAPS

Available until 5pm Monday - Friday. Wrapped in a 'lavas', thin tortilla style bread, toasted over our Mangal. Choose your filling then add a salad from below and if you wish one of our homemade sauces, chilli or garlic. Our chefs will cook it, wrap it and toast it for you. **£10.95**

CHICKEN SHISH

CHICKEN ADANA**

CHICKEN THIGH SHISH **HAVET CHOICE**

SPICY CHICKEN SHISH

LAMB DÖNER

LAMB ADANA

ŞEFTALI

ŞAŞLIK KEBAB

SHISH KÖFTE

LAMB SHISH **£2.25 surcharge**

FALAFEL AND HUMUS^V

HELM TOMATO AND BASIL^V

WHY NOT ADD A SIDE TO YOUR CHOICE FOR £4.45!!

HAVET SPECIALS

Dishes that are made from scratch to both traditional and our own created recipes, all fresh and delicious bursting with amazing flavours..... **£18.95**

ISKENDER

this very traditional dish is crafted with succulent meat, grilled on our Mangal and layered on top of a bed of toasted herb croutons and home-made smoky tomato sauce, topped with yoghurt and melted herb butter Choose from lamb döner, lamb adana, chicken adana** **HAVET CHOICE**

ELBASAN TAVA

an Ottoman favourite enjoyed by Sultans! Chunks of tender lamb slow cooked in the oven topped with our unique béchamel sauce and cheese gratin. Served with a side of your choice

VEGETABLE MOUSSAKA^V

layered carrots, potatoes, aubergines, courgettes, mixed peppers and onions in a tomato sauce, topped with a cheesy béchamel sauce. Served with a side of your choice

VEGETABLE TAGINE^V

a slow cooked stew of baby potatoes, aubergines, carrots, onions, parsnips, peppers and chick peas, blended with traditional tagine spices to create a dish bursting with hearty flavours. Served with a side of your choice

FISH

Daily sourced, marinated and cooked on our Mangal to give the fish an authentic chargrilled flavour, all served with a side of your choice..... **£19.95**

SALMON

large cubes, from the Atlantic, an oily fish with its masses of omega 3, skewered with fresh Mediterranean vegetables, cooked on our Mangal

WHOLE SEABREAM

This delicate white fish, served whole and cooked over our Mangal for a true taste of the Mediterranean **HAVET CHOICE**

SEABASS

two light fillets, gently grilled on our Mangal dressed with olive oil and seasoning

PAN FRIED KING PRAWNS

peeled King Prawns, pan fried in garlic butter, topped with a mild chilli and tomato sauce with fresh aromatic basil (can be served as a starter portion £8.95 without sides)

ALL OUR FISH IS SOURCED FRESH AND CAREFULLY PREPARED DAILY