

APPETIZERS

OLIVES^V mixed green and black pitted olives, £4
marinated in house with a blend of chilli and garlic

CUCUMBER AND CARROT STICKS^V £4

TURŞU^V mixed pickled vegetables £4

YOGHURT^V creamy strained yoghurt £4
made from goat's milk

BEYAZ PEYNIR^V salty white feta cheese £4

BREAD^V house bread or lavaş £1

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 £6

TRADITIONAL HUMUS^V blended chickpeas, tahini, fresh garlic and lemon juice, topped with a pinch of chilli

CACIK^V fresh yoghurt, cucumber, dill, fresh mint and garlic

TARAMASALATA North Atlantic lumpfish roe mixed with 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

DOLMA^V vine leaves stuffed with rice, onions, mint and mixed herbs **NEW RECIPE**

PATLICAN EZMESI^V chargrilled aubergines blended into a dip with tahini, yoghurt, extra virgin olive oil and lemon juice **HAVET CHOICE**

SPICY CHILLI KISIR^V finely chopped mixed peppers, fresh chilli, onions and parsley mixed with cracked durum wheat

ISPANAK TARATOR^V whipped creamy feta cheese blended with spinach, yoghurt and garlic **NEW DISH**

PICKLED SALMON pickled North Atlantic Salmon, dill, capers and radish served on a bed of baby gem lettuce **NEW DISH**

BUTTER BEAN HUMUS^V butter beans blended into a smooth dip with tahini, topped with chilli oil

HOT MEZE £7

HELIM IZGARA^V grilled traditional Cypriot cheese served on a bed of fresh basil and tomato

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

PEYNIR BÖREK^V feta cheese, spinach and red pepper flakes hand crafted into a filo pastry parcel, served with a creamy dipping sauce

WHITEBAIT breaded whitebait served with a homemade tarator dipping sauce

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

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

KALAMAR kalamar rings coated in panko breadcrumbs served with our home-made tartare sauce **HAVET CHOICE**

KIYMA BOREK pan fried mince lamb, chopped onion and spiced herbs hand crafted into a filo pastry parcel, topped with chilli salsa

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**

HUMUS KAVURMA TACO humus topped with pan fried cubed lamb, pine nuts, garnished with fried onions, served on a soft taco **NEW DISH**

HAVET COMBOS

Our signature meals, all cooked over our open charcoal pit.

1 CHOICE COMBO

make 1 choice from any of our Mangal section
add any 1 side £16 or add any 2 sides £20
Upgrade to a 2 Choice combo for only £10 extra

2 CHOICE COMBO

make 2 choices from any of our Mangal section
add any 1 side £26 or add any 2 sides £30

4 CHOICE COMBO

make 4 choices from any of our Mangal section
add any 2 sides £51 or add any 3 sides £55

MANGAL

Fresh prime meats are sourced daily and prepared in house by our trained team of butchers to ensure the highest quality produce. These 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 marinated cubes of premium chicken breast

CHICKEN ADANA** finely chopped by hand, pure chicken breast, peppers and chillies combined with a clever unique blend of spices and seasonings

CHICKEN THIGH SHISH high quality chicken thighs, filleted and marinated with garlic and mild chilli, cooked with the skin left on, to retain the meats juiciness

CHICKEN WINGS coated in Havet's own mild marinade

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

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

SHISH KÖFTE pure lamb, minced in house, combined with onions, fresh peppers and parsley

LAMB DÖNER made in house, fresh daily, masterfully 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 combined with a clever blend of spices and seasonings

ŞAŞLIK KEBAB thinly sliced aged lamb fillet, skewered together with slices of onion

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

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

LAMB SHISH prime cuts of lamb neck fillet, the ultimate cut for Lamb Shish

LAMB CHOPS three tender best end chops, grilled to perfection **HAVET PRIME CUTS £2.5 surcharge**

WHY NOT ADD AN EXTRA SHISH FOR £12 - (surcharges will apply)

RICE

ŞEHRIYELI^V traditional Turkish Baldo rice, flavoured with browned vermicelli

HAVET CHOICE

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

BULGUR^{VV} cracked bulgur wheat

SPICY RICE^{VV} white rice cooked with peppers and chillies

BOILED RICE^{VV} unseasoned boiled white rice

SALADS

ÇOBAN^{VV} chopped tomatoes, onions, cucumber, Charleston pepper and parsley dressed with pomegranate sauce

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

SARMA^{VV} (Cabbage Salad) red cabbage, white cabbage and onion dressed with extra virgin olive oil, a squeeze of lemon and vinegar

TRIPLE BEAN^{VV} chickpeas, lentils, black eyed beans, cucumber, tomato, onion, olives and parsley, dressed with pomegranate sauce

NEW DISH

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

MIXED LEAF^{VV} lettuce leaves, rocket, watercress, baby spinach, dressed with Balsamic vinegar

SIDES £5

OTHERS

Something different, sides that we feel compliment our food.

CHUNKY CHIPS^{VV}

FRIES^{VV} skinny fries with skin on

HAVET SMOKY FRIES^{VV} skin on fries, coated in a smoky spice

NEW DISH

SWEET POTATO FRIES^{VV}

HELM FRIES^V served with our own unique dipping sauce

HAVET CHOICE

BATTERED ONION RINGS^V

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

MUSHROOMS^V trio of mushrooms pan fried in garlic butter

HAVET SPECIALS £20

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

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, topped with our unique béchamel sauce. 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 our unique béchamel sauce. Served with a side of your choice

VEGETABLE TAGINE^{VV} a slow cooked stew of baby potatoes, aubergines, carrots, onions, parsnips, peppers and chick peas, blended with harissa spices. Served with a side of your choice

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 topped with cubes £18 of chicken shish

SALMON SALAD topped with cubes of salmon £25

SEABASS SALAD topped with two fillets of seabass..... £25

HELM SALAD^V topped with grilled Cypriot cheese..... £19

SPICY CHICKEN SALAD topped with strips..... £19 of spicy chicken shish

CHICKEN AND HELM SALAD topped with cubes..... £24 of chicken shish and grilled Cypriot cheese

HAVET CHOICE

FISH £23

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

SALMON large cubes skewered with fresh Mediterranean vegetables, cooked on our Mangal

WHOLE SEABREAM a delicate white fish, served whole

HAVET CHOICE

SEABASS two light fillets, 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 £9 without sides)*

ALL OUR FISH IS SOURCED FRESH AND CAREFULLY PREPARED DAILY

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.

Vegetarian 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 6 or more. All of the service charge payment, after administration costs, is given to our team in the service and the kitchen as an incentive to deliver above and beyond quality and service. © Copyright ATH Catering 2023

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