



HAVET

*Bottomless
Lunch*

THURSDAY—SUNDAY 12PM-4PM

TWO COURSES FROM OUR BOTTOMLESS LUNCH MENU

UNLIMITED PROSECCO, MIMOSAS

OR

BLOODY MARYS

£45

Bottomless Lunch Menu

Select 1 Meze, 1 Combo Option, 1 Side

MEZE

TRADITIONAL HUMUSv blended chickpeas, tahini, fresh garlic and lemon juice, topped with aa pinch of chilli.

CACIKv 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 PATLICANv deep fried aubergine, finely sliced peppers and onions, in a rich homemade tomato sauce

KISIR[v] finely chopped mixed peppers, fresh chilli, onions, parsley mixed with cracked durum wheat

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

PEYNIR BOREKv feta cheese, spinach and red pepper flakes hand crafted into a filo pastry parcel

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

MANGAL

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

LAMB ADANA chopped by hand, pure lamb, peppers and chillies combined with a clever blend of spices and seasonings

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

CHICKEN SHISH marinated cubes of premium chicken

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

CHICKEN WINGS coated in Havet's own mild marinade

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

VEGETABLE TAGINEv a slow cooked stew of baby potatoes, aubergines, carrots, onions, parsnips, peppers and chick peas, blended with harissa spices

SIDES

BOILED RICEv unseasoned boiled white rice

ŞEHRIYELIv traditional Turkish Baldo rice, flavoured with browned vermicelli

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

SPICY RICEv white rice cooked with peppers and chillies

BULGURv cracked bulgur wheat

SARMAv (Cabbage Salad) red cabbage, white cabbage and onion dressed with extra virgin olive oil, a squeeze of lemon and vinegar

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

MIXED LEAFv lettuce leaves, rocket, watercress, baby spinach, dressed with Balsamic vinegar

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

CHUNKY CHIPSv

FRIESv skinny fries with skin on

SWEET POTATO FRIESv

BATTERED ONION RINGSv

COLESLAWv a homemade blend of cabbage, onion, carrot, radish, mint and coriander in a rich mayonnaise

HAVET SMOKY FRIES skin on fries, coated in a smoky spice