

APPETIZERS

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

CUCUMBER AND CARROT STICKS^{VV} £4

TURŞU^{VV} mixed pickled vegetables £4

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

BEYAZ PEYNIR^V salty white feta cheese £4

BREAD^{VV} 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^{VV} 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^{VV} deep fried aubergine, finely sliced peppers and onions, in a rich homemade tomato sauce

DOLMA^{VV} 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^{VV} 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

BUTTER BEAN HUMUS^{VV} 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^{VV} chickpeas, broad beans, butter beans, onions, parsley, carrot, peppers and coriander, accompanied with a humus dip

SUCUK 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 BÖREK 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

HAVET COMBOS

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

1 CHOICE COMBO (1 person)
make 1 choice from any of our Mangal section
add any 1 side £16, or add any 2 sides £20

2 CHOICE COMBO (1 person)
make 2 choices from any of our Mangal section
add any 1 side £28, or add any 2 sides £32

4 CHOICE COMBO (2-3 people)
make 4 choices from any of our Mangal section
add any 3 sides £60, or add any 4 sides £62

HAVET'S ULTIMATE SHARING COMBO

(4-5 people)

make 6 choices from any of our Mangal section
add any 3 sides ... £84, or add and 4 sides ... £86

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, served with Havet's Truffle Mayo

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, served with Havet's Truffle Mayo

CHICKEN WINGS coated in Havet's own mild marinade, served with Havet's smoky BBQ sauce

SPICY CHICKEN SHISH strips of premium chicken breast marinated in Havet's own spicy sauce

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, served with Havet's smoky BBQ sauce

SPICY LAMB cuts of lamb sirloin, marinated in Havet's own spicy sauce and skewered with Padron peppers, served with a fiery green chilli dipping sauce

NEW DISH

VEGETABLE SHISH^{VV} 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. All of our mangal section is portioned by weight per shish

SIDES £5

SALADS

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

SEASONAL^{VV} mixed leaves, cabbage salad and carrot, dressed with olive oil, lemon and pomegranate sauce

CABBAGE SALAD^{VV} red & white cabbage and onion dressed with olive oil, lemon and vinegar

MEDITERRANEAN^V cherry tomato, onion, mixed leaves and parsley, topped with feta cheese, olive oil and lemon

MIXED LEAF^{VV} lettuce leaves, rocket, watercress, onion salad^{VV} red & white onion, parsley and sumac

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

FRIES

CHUNKY CHIPS^{VV}

FRIES^V skin on fries

SMOKY FRIES^{VV} skin on fries, coated in Havet's smoky spice

NEW DISH

SWEET POTATO WEDGES^{VV}

HELIM FRIES^V served with our own unique dipping sauce

HAVET CHOICE

OTHERS

Something different, sides that we feel compliment our food

CREAMY ROOT MASH^V a creamy blend of potato, parsnip and carrot

NEW DISH

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

TRUFFLE MAC'N'CHEESE^V macaroni in a rich truffle bechemel sauce, topped with mozzarella, cheddar, parmesan and crunchy breadcrumb, baked in the oven

NEW DISH

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

SARMA BEYTI choice of Lamb Adana or Chicken Adana, wrapped in lavas with melted mozzarella, served on a bed of creamy yogurt and topped with a smoky tomato sauce.
Served with a side of your choice

NEW DISH

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^V ^Va 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 £18

All salads served on a bed of mixed leaves, cherry tomatoes, onions, parsley, grated carrot, cabbage salad, Havet Crisps, olive oil and lemon

CHICKEN SHISH SALAD topped with cubes of chicken shish, dressed with Havet Truffle Mayo

SPICY CHICKEN SALAD topped with strips of spicy chicken shish, topped with fresh chillies

HELIM SALAD^V topped with grilled Cypriot cheese dressed with Havet Parsely Oil

SEABASS SALAD topped with one light fillet of seabass

FALAFEL SALAD^{VV} dressed with pomegranate dressing

WHY NOT ADD GRILLED HELIM TO THE ABOVE FOR £5

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

ALL OUR FISH IS SOURCED
FRESH AND CAREFULLY
PREPARED DAILY



Scan for allergens



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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. ^{VV}Vegan 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 taxes, 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 2024