

## SEA FOOD

### Chilli Prawn **£11.50**

Copper pan fried tiger king prawns with garlic and lemon butter and served with salad

## VEGETARIAN DISHES

### Veggie Beyti **£9.45**

Falafel with humus, patlican soslu and hellim, wrapped in lavash bread than topped with tomato sauce, then drizzled with butter served with yogurt and bulgur rice

### Falafel & Humus **£8.45**

Ground chickpeas and broad beans tossed in spices deep fried and served with salad and humus

### Veggie Mussaka **£7.95**

Layers of vegetables, topped with bechamel sauce, served with salad

### Mucver & Cacik **£8.45**

Green courgettes and feta cheese cakes served with cacik, served with salad

### Hellim Kebab **£8.45**

Cubes of Cyprus goats cheese cooked over a charcoal grill with aubergine, cougettes, tomato and peppers. Served with rice and salad

## SIDES

### Chips **£1.95**

### Rice **£1.45**

### Bulgur Rice **£1.45**

Similar to couscous made from durum wheat with chopped tomatoes and peppers.

### Coban Salad **£2.45**

Chopped tomatoes, onions, cucumber, charliston pepper, parsley dressed with extra virgin olive oil and a squeeze of lemon.

## GOUMET BURGERS

### Quarter Meat **£5.45**

Homemade 100% 1/4 pounder beef burger topped with cheese, lettuce, tomato and red onions, served with ketchup and mayo

## KIDS MEAL

Served with chips.

### Chicken Shish **£5.45**

Single shish of lean chunks of chicken breast skewered and grilled over charcoal.

### Fish Fingers **£5.45**

Traditional cod fish fingers seved with chips

### Deep fried chicken strips **£4.95**

Homemade, deepfried, breadcrumb coated chicken strips

### Chicken Wings **£5.45**

Marinated chicken wings grilled over charcoal and served with chips

## DESSERTS

### Baklava (3pcs) **£2.95**

Cubed layers of pastry topped with syrup and ground nuts

## DRINKS

### Still Water/ Sparkling 330ml **95p**

### Coca Cola/Diet Bottle **£1.25**

### Turkish Lemonade (Sparkling) **95p**

### Ayran (Turkish yogurt drink) **95p**

### Efes Beer 330ml **£2.00**

### Tuborg 100% malt Beer 500ml **£2.50**

### Yakut Red Wine 70cl **£9.50**

### Cankaya White Wine 70cl **£9.00**

**V** Vegetarian **N** Contains Nuts  
**G** Gluten Free

Some dishes may contain allergic ingredients, please ask a member of staff if you have any allergy or specific dietary requirements

# HATTUSA SHOP



Tuesday - Saturday 12:00 Noon - 10:00pm  
Sunday 12:00 Noon - 10:00pm, Monday - Closed

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[www.hattusashop.co.uk](http://www.hattusashop.co.uk)



## COLD MEZE

Served with flat bread

**Mix Olives** ① ② **£2.65**

Mixed anatolian olives in olive oil with flaked red pepper and oregano.

**Humus** ① ② **£3.30**

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.

**Tarama** **£3.30**

Lumpfish roe mixed with breadcrumbs, fresh lemon juice, vinegar and extra virgin olive oil.

**Cacik** ① ② **£3.30**

Fresh goat milk yogurt, finely chopped cucumber and dill, crushed fresh mint and garlic, refreshing dip great with any meal.

**Kisir** ① **£3.30**

Cuscus mixed with tomato, cucumber, spring onions, parsley, lemon and olive oil.

**Dolma** ① ② ③ **£3.75**

Grape vine leaves stuffed with cooked rice, pine nuts.

**Patlican Salata** ① ② **£3.75**

Flame roasted aubergine, puréed with extra virgin olive oil & garlic.

**Acili Humus** ① ② **£3.95**

Humus topped with Ezme and drizzle of olive oil and flakes of chilli.

**Patlican Soslu** ① ② **£3.75**

Aubergine filled with caramelised onions, mixed peppers, slow cooked fresh tomatoes and garlic.

**Ezme** ① ② **£3.30**

Finely chopped tomatoes, red peppers, onions, olive oil and crused red peppers.

## HOT MEZE

Served with flat bread

**Findik Lahmacun** **£3.95**

Turkish flat bread with minced lamb, onions spicy peppers, tomatoes & parsley.

**Hellim** ① ② **£3.75**

Grilled hellim slices of eastern mediterranean goat cheese.

**Kabak Mucver** ① **£3.75**

Lightly fried balls of blended courgette, feta & dill served with cucumber mint & yogurt.

**Peynirli Börek** ① **£4.10**

Feta cheese & fresh parsley hand crafted into a filo pastry parcel & deep fried to perfection.

**Ispanaklı Börek** ① **£4.10**

Spinach, onions & garlic hand crafted into a filo pastry parcel & deep fried to perfection.

**Humus Kavurma** **£4.50**

Panfried diced lamb served on humus and topped with pine nuts.

**Calamari** **£4.20**

Large crispy and tasty squids and deep fried, served tartare sauce.

**Sardalya Kizartma** **£4.20**

Deep fried, lightly battered sardines

**Sucuk** ① **£3.95**

Grilled chunks of Turkish sausage

**Falafel** ① **£3.95**

Deep fried - chickpeas, broad & butter beans, onions, parsley, carrot, peppers and coriander accompanied with humus.

**Chilli Prawns** ① **£4.95**

Copper pan fried tiger king prawns with garlic and lemon butter

## MAIN COURSE

**GRILLED** ① Gluten free available

All served with bulgur, white rice, salad & bread

**Lamb Shish** **£9.45**

Lean and tender cubes of lamb skewered and grilled over charcoal.

**Adana** **£7.95**

Lean minced lamb skewered and grilled over charcoal.

**Chicken Shish** **£8.75**

Lean chunks of chicken breast skewered and grilled over charcoal.

**Chicken Kofte** **£7.95**

Marinated minced chicken seasoned with garlic grilled over charcoal.

**Chicken Wings** **£7.95**

Marinated chicken wings grilled over charcoal.

**Lamb Ribs** **£9.00**

Succulent lamb ribs grilled over charcoal.

**Lamb Chops** **£11.00**

Tender lamb chops seasoned and grilled over charcoal.

**Mix Shish** **£9.25**

Lamb shish and chicken shish

**Mix Kofte** **£7.95**

Adana and chicken kofte

**Mix Kebab** **£11.45**

Lamb shish, chicken shish & Adana

**Mix Grill** **£13.95**

Lamb shish, lamb chops, Adana, ribs, chicken shish, chicken wings

## HATTUSA SPECIAL

Served with rice, salad & flat bread

**2 to Share** **£23.95**

Lamb Shish, Adana, Chicken Shish, Chicken Wings, Lamb Ribs, Lamb Chops

**+ hot meze platter** **£36.00**

**+ cold meze platter** **£35.00**

## OVEN DISHES

**Lamb Güvec** **£9.95**

Oven cooked in a authentic clay dish, diced lamb slowly cooked with tomatoes, peppers and onions. Served with rice

**Lamb Mussaka** **£8.95**

Layers of vegetables and minced lamb, topped with bechamel sauce. served with salad

**Chicken Sultan** **£8.45**

Pan fried cubes of chicken in white wine sauce, garlic, onions, mushrooms and cream. Served with rice

## KEBABS WITH YOGURT

**Sarma Kuzu Beyti** **£10.25**

Marinated mince lamb seasoned with garlic and grilled over charcoal, wrapped in lavash bread then topped with tomato sauce, then drizzled with butter served with yogurt and bulgur rice.

**Sarma Tavuk Beyti** **£10.25**

Marinated mince chicken seasoned with garlic and grilled over charcoal, wrapped in lavash bread then topped with tomato sauce, then drizzled with butter served with yogurt and bulgur rice.

**Adana Yogurtlu** **£9.95**

Lean, tender minced lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter. Served with salad

**Lamb Shish Yogurtlu** **£10.95**

Lean tender cubes of lamb skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter. Served with salad

**Chicken Shish Yogurtlu** **£9.95**

Lean chunks of chicken breast skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter. Served with salad

**Chicken Kofte Yogurtlu** **£9.95**

Marinated chicken mince skewered and grilled over charcoal chopped on a bed of bread, topped with tomato sauce and yogurt then drizzled with butter. Served with salad

## COLD MEZE TO SHARE

**COLD MEZE PLATTER** ① **£10.95**

Humus, cacik, dolma, kisir, tarama, ezme and patlican soslu

## HOT MEZE TO SHARE

**HOT MEZE PLATTER** ① **£13.95**

Sucuk, hellim, mucver, peynirli & ispanakli borek, sardalya kizartma & falafel