

APPETISERS

OLIVES (V) GF £5.5

CRUDITIES (V) GF £7

Served with tahini dip

**BASKET OF VILLAGE
SOURDOUGH BREAD (V) £5.5**

PADRON PEPPERS (V) GF £5.5

Chargrilled, with white flake salt, black pepper and garlic mayo dip, Sprinkled with black sesame seeds

EDAMAME (V) GF £5.5

Served with white flake salt and chilli pepper flakes

SMALL PLATES

WATERMELON AND FETA CHEESE (V) GF £9

Juicy cubed watermelon and creamy salty feta with fresh mint, basil and a drizzle of olive oil

CHICKEN LIVER GF £9

Sauteed with onions, thyme and fresh lime

FALAFEL (V) GF £9

Baked falafel – chickpeas, broad beans, butter beans, onions, parsley, carrots, peppers and spinach

HALLOUMI (V) GF £9.5

Pan seared Cypriot style cheese with charred ripened peaches

ANATOLIAN SAUSAGE £9.5

Mildly spiced Turkish beef sausage, shallots and chickpeas sauteed with smoked paprika and herbs

PRAWN TACO £10

Peeled prawns and avocado, served with cocktail sauce, crushed avocado and lettuce, with coriander and lime in taco basket

SPINACH AND FETA PARCELS (V) £10

Feta cheese crumbled with dill and mint and wrapped in filo pastry

AVGI BOREK £11

Stuffed fillo pastry parcels with beef mince, crushed walnuts, mixed herbs and onions. Drizzled with lightly whipped garlic yoghurt dressing

CALAMARI £11

Crispy coated squid rings, with spring onions and red bell peppers served with garlic mayo dip

CHICKEN GYOZA £11

Steamed dumplings stuffed with shredded chicken and vegetables. Served with soya sauce

SIZZLING PRAWNS GF £12

Tiger king prawns pan seared with cherry tomatoes, fresh basil, crushed garlic, freshly chopped chillies and parsley

THE LAND

CHICKEN KEBAB £24

Marinated cubes of chicken breast from Piper's farm in Devon grilled on skewers with shallots and sweet peppers. Served with house salad

HAKIKI ADANA £24

Minced lamb shoulder and Australian Grade A5 Wagyu beef with onions, sweet peppers and herbs. Served with house salad

HOME MADE LAMB DONER £24

Boneless lamb shoulder minced twice mixed with herbs and spices, stacked on an upright rotisserie. Served with house salad

BONELESS BABY CHICKEN £26

Boneless corn-fed baby chicken marinated with Turkish herbs and spices. Served with house salad

LAMB KEBAB £26

Marinated cubes of lamb fillet grilled on skewers with shallots and sweet peppers. Served with house salad

LAMB CUTLETS £30

French trimmed rack of lamb, grilled on low temperature to maintain the soft marbling texture. Served with spinach and rosemary roasted potatoes

CYPRriot STACK (V) £22

Smoked aubergine, grilled courgettes, sweet peppers and grilled halloumi stacked with sweet red chilli jam sprinkled with coriander. Served with house salad

MIXED GRILL £40

Skewer of lamb kebab, skewer of chicken kebab, Hakiki Adana and Lamb Doner. Served with house salad

TRUFFLE HOT HONEY KEBAB £30

Chestnut Mushroom stuffed with minced lamb and Australian Grade A5 Wagyu beef with, truffle onions, sweet peppers, herbs and spices cooked over charcoal drizzled with hot honey and crumbled feta and dill. Served with house salad

DIPS £6.5 CHOOSE ANY 3 DIPS FOR £15

ALEPPO HUMUS (V) GF

Sweet Aleppo peppers, charred and blended with crushed chickpeas, tahini, olive oil

KISIR (V) GF

Cracked wheat mixed with finely chopped parsley, peppers, spring onions, tomatoes. Drizzled with olive oil and lemon juice and pomegranate molasses

CACIK (V) GF

Crafted with creamy yoghurt, freshly chopped cucumber, hints of garlic, mint and dill

EZME (V) GF

Tomato, chilli peppers, onions, parsley in lemon juice, olive oil, tomato puree and mixed herbs

SMOKED BEETROOT (V) GF

Charred beetroot blended with yoghurt, coriander, garlic and Himalayan pink salt

SMASHED AUBERGINE (V) GF

Roasted aubergine mixed with garlic, lemon juice, salt and pepper, served with dates molasses, tahini, fresh pomegranate seeds and parsley

CHEF SPECIALS

WAGYU SMASHED BURGER £20

2 patties of Double Smashed Australian Wagyu A5 beef, onions, chutney, Swiss Cheese, gherkin, crispy cos lettuce. Served with house fries

ISKENDER £25

Succulent lamb doner soaked in chef's special sauce with diced pide bread, topped with yoghurt and melted butter. Bursa style dish

MINTED LAMB RUMP £28

Half chargrilled, half pan seared lamb rump, marinated with mint and black garlic glaze. Served with spinach and rosemary roasted potatoes

RIB- EYE £30

28-day dry aged Black Angus rib-eye steak, served with house fries, spinach and a choice of sauce

FILLET STEAK £30

28-day dry aged Black Angus fillet steak, served with house fries, spinach and a choice of sauce

SUSHI BEYTI £30

Minced lamb shoulder and Australian Grade A5 Wagyu beef with onions, sweet peppers and herbs wrapped in caw casing. Served on a bed of aubergine puree topped with yoghurt and hot brown butter

TESTI KEBAB £30

Minced lamb shoulder and Australian Grade A5 Wagyu beef with onions, sweet peppers and herbs with a medley of Mediterranean vegetables oven baked in its own juices in a clay oven pot, covered with a homemade bread lid

THE SEA

CHILEAN SEABASS £24

Served with rosemary roasted potatoes, chargrilled short stem broccoli and chimichurri

SALMON £24

Alaskan salmon chargrilled with lemon juice and olive oil. Served with rosemary roasted potatoes, short stem broccoli and hollandaise sauce

MISO BLACK COD £28

Oven baked black cod, with a miso glaze, hints of thyme and garlic, served with French beans and rosemary roast potatoes

HALIBUT £30

Pan seared halibut, cooked in a lemon and dill butter sauce with hints of Mediterranean herbs and garlic, served with spinach and rosemary roasted potatoes

SALADS

GREEK SALAD £12

Mixed salad topped with feta cheese and drizzled with olive oil and lemon juice

HALLOUMI AND FIG SALAD £20

Pan seared on skewers halloumi, with mixed salad, drizzled with a balsamic pear and fig dressing, topped with olives and figs

OTTOMAN SALAD £20

Goats cheese, walnuts, pomegranates, mixed leaves, plump tomatoes, cucumber and figs, drizzled with extra virgin olive oil and a balsamic and dates dressing

DUCK SALAD £22

Roasted shredded duck, grated apples, five cress, mixed leaves, pomegranate, pine nuts and special duck sauce

SIDES

TURKISH RICE £5

Turkish style cooked with vermicelli pieces

HOUSE FRIES £5.5

SPINACH £6

ROASTED ROSEMARY POTATOES £6

SEASON VEGETABLES £7

Allergen Advice: We don't list every ingredient on our menu. If you have any allergies or intolerance, please let us know so we can assist you before you order. We make our dishes fresh on site, so cannot guarantee that there will be no cross-contamination. All dishes may contain traces of nuts.

(V) Vegetarian - (VG) Vegan - (GF) Gluten free



HAKIKI

OTTOMAN GRILL