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Food allergies and intolerances:

Before ordering your food and drinks, please speak to a member of staff if you want to know more about our ingredients.
We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. All menu items are subject to availability. Some of our menu items contain Gluten ingredients.

A discretionary service charge of 10% will be added to your bill, 12.5% for groups of 8 and above. All prices include VAT at the current rate.

*All prices are subject to change without any prior notice.

Christmas Menu

3 courses for £45.95

Cold Starters

HUMMUS (v)

Rich Chickpeas Puree Flavoured with Cumin, Tahini, Lemon and Olive Oil.

BEETROOT WITH YOGHURT (v)

Marinated with yoghurt, garlic and mayonnaise

CACIK (v)

Finely chopped cucumber mixed in gourmet creamy yogurt with a hint of garlic, mint and olive oil.

BABAGANOUSH (v)

Grilled aubergine and red romano pepper with yoghurt, a hint of garlic, olive oil and mixed herbs.

Hot Starters

SIGARA BOREGI (v)

Rolled pastry filled with feta cheese and parsley

GRILLED HALLOUMI (v)

Grilled halloumi cheese

GRILLED TURKISH SAUSAGE

Grilled Turkish sausage

FALAFEL (v)

Deep fried combination of crushed chickpeas, sesame, broad beans, vegetable fritter

Main Course

LAMB SHISH

Lean and tender cubes of lamb skewered and grilled over charcoal

CHICKEN SHISH

Tender cubes of chicken skewered and grilled over charcoal

ADANA KOFTE

Lean tender minced lamb skewered and grilled over charcoal

CHICKEN KOFTE

Tender minced chicken breast, seasoned with garlic and parsley

KUSBASILI PIDE

Freshly baked pastry topped with marinated diced lamb in red pepper paste, with tomatoes, green peppers, onions & seasoning

CHICKEN PIDE

Freshly baked pastry topped with marinated diced chicken in red pepper paste, with tomatoes, green peppers, onions & seasoning

CHICKEN WINGS

Marinated chicken wings grilled over charcoal grill.

FILLET OF SEA-BASS

Pan-fried 2 fillets sea bass served with mashed potatoes, spinach & buttered lemon sauce

FILLET SALMON

Pan-fried fillet of salmon served with mashed potatoes, spinach & buttered lemon sauce

KING PRAWNS

Served with rice & bulgure wheat

CALAMARI

Fried Squid and tartar sauce with chips and salad.

MEAT MOUSSAKA

Oven cooked layers of aubergine. Minced lamb, potatoes, courgettes, onions and tomatoes with bechale sauce, topped with cheese served with rice and bulgure wheat

VEGGIE MOUSSAKA

Mixed peppers, onion, a hint of garlic, carrot, potato, aubergine topped with bechamel sauce and cheddar cheese

FALAFEL

Deep fried combination of crushed chickpeas, sesame, broad beans, Vegetable fritter

Dessert

BAKLAVA

SUTLAC

CHEESE CAKE