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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.

## Cold Starters

1 HUMMUS (v)	6.95
Rich Chickpeas Puree Flavoured with Cumin, Tahini, Lemon and Olive Oil.	
2 CACIK (v)	6.50
Finely chopped cucumber mixed in gourmet creamy yogurt with a hint of garlic, mint and olive oil.	
3 BABAGANOUSH (v)	6.50
Grilled aubergine and red romano pepper with yoghurt, a hint of garlic, olive oil and mixed herbs.	
4 BEETROOT WITH YOGHURT (v)	6.50
Marinated with yoghurt, garlic and mayonnaise	
5 TABULE (v)	6.50
Finely chopped parsley, crushed wheat, tomato, red onions, cucumber fresh mint, olive oil and pomegranate syrup.	
6 KISIR (v)	6.50
Crushed wheat, tomato sauce, herbs, fresh mint, dill and onion.	
7 VINE LEAVES (v)	6.50
Vine leaves stuffed with mixture of rice, onion and herbs cooked in olive oil.	
8 SHAKSUCA (v)	6.50
Sauted aubergine with onion & potato cooked in chefs special tomato sauce	
9 MIXED OLIVES (v)	5.95
10 COLD MIX MEZE (v)	15.95
Humus, Cacik, Babaganoush, Tabule, Kisir, beetroot Yogurt	

## Hot Starters

11 DAILY SOUP	5.95
Please ask waiter	
12 LAHMACUN	3.95
Traditional Turkish pizza covered with seasonal minced lamb, onion, fresh tomatoes, garlic, parsley, red peppers and green peppers	
13 CALAMARI	7.95
Fried squid served with tartar sauce	
14 SIGARA BOREGI (v)	6.50
Rolled pastry filled with feta cheese and parsley	
15 GRILLED TURKISH SAUSAGE	6.50
grilled Turkish sausage	
16 GRILLED HALLOUMI (v)	7.20
grilled halloumi cheese	
17 FALAFEL (v)	7.20
Deep fried combination of crushed chickpeas, sesame, broad beans, vegetable fritter	
18 KING PRAWNS	9.00
whole king prawns sautéed in butter, garlic, chillies, parsley, sun dried cherry tomatoes & crispy capers	
19 CREAMY GARLIC MUSHROOM (v)	7.95
Pan fried creamy mushrooms with olive oil and hint of garlic in chef's special tomato sauce topped with grated cheese	
20 HUMUS KAVURMA	7.95
Pan fried tiny lamb pieces with pine nuts, served on a bed of humus	
21 MIX HOT MEZE For 1 Person	12.95
Calamari, sigara borek, muska borek, falafel, grilled Turkish sausage, grilled halloumi (1 pc each)	
22 MIX HOT MEZE For 2 people	18.95
Calamari, sigara borek, muska borek, falafel, grilled Turkish sausage, grilled halloumi (2 pc each)	

## Sides (v)

23 BREAD	2.95
24 CHIPS	3.00
25 ONION	3.00
26 MASH POTATO	3.95
27 RICE	3.95
28 BULGUR WHEAT	3.00
29 YOGHURT	3.00
30 MIXED VEGETABLES	3.00

## Vegetables (v)

31 VEGGIE MOUSSAKA	15.95
Mixed peppers, onion, a hint of garlic, carrot, potato, aubergine topped with bechamel sauce and cheddar cheese	
32 FALAFEL	15.95
Deep fried combination of crushed chickpeas, sesame, broad beans, Vegetable fritter	
33 VEGGIE CASSEROLE	16.00
Aubergine, onions, mix peppers, courgettes, garlic, mushrooms and tomato sauce	

## Charcoal Grills

All meals served with white rice, bulgur wheat and salad

34 LAMB SHISH	21.95
Lean and tender cubes of lamb skewered and grilled over charcoal	
35 CHICKEN SHISH	19.95
Tender cubes of chicken skewered and grilled over charcoal	
36 MIX SHISH	20.95
Choose any two options from lamb shish, chicken shish or adana kofte	
37 ADANA KOFTÉ	19.00
Lean tender minced lamb skewered and grilled over charcoal	
38 LAMB BEYTI	19.00
Lean spicy minced lamb seasoned with garlic and parsley	
39 CHICKEN KOFTÉ	18.50
Tender minced chicken breast, seasoned with garlic and parsley	
40 CHICKEN BEYTI	18.50
Tender spicy minced chicken seasoned with garlic and parsley	
41 CHICKEN SHASHLIK	20.95
Lean and tender cubes of chicken, mushrooms, onions, green and red peppers skewered and grilled over charcoal	
42 LAMB SHASHLIK	20.95
Lean and tender cubes of lamb, mushrooms, onions, green and red peppers skewered and grilled over charcoal	
43 CHICKEN WINGS	18.00
Marinated chicken wings grilled over charcoal grill.	
44 CHICKEN PIRZOLA	18.00
Marinated char-grilled chicken leg and thigh	
45 LAMB CHOPS	22.95
Tender lamb chops seasoned and grilled	
46 RIBS	20.95
Succulent lamb ribs grilled over charcoal.	
47 QUAIL	19.90
Fresh quails grilled over charcoal	
48 MIX GRILL	22.95
A skewer of chicken a skewer of lamb a skewer of lamb kofte	
49 HAN SPECIAL	25.95
Quail 1 pc, lamb chops 1 pc, ribs 1 pc, chicken wings 2 pcs, adana kofte 1 pc, lamb shish 1 pc	
50 HAN PLATTER For 2 People	43.95
Lamb shish 1 skewer, chicken shish 1 skewer, adana kofte 1 skewer, chicken wings. 1 Portion of chips	
51 HAN PLATTER For 4 People	89.95
Ribs 1 skewer, lamb chops 1 skewer, chicken wings 1 skewer, 1 skewer lamb shish 1 skewer, 1 skewer chicken shish, chicken kofte, lamb kofte 1 skewer, hummus and cacik. 2 Portion of chips	

## Yoghurt Charcoal Grills

All meals served with white rice, bulgur wheat

52 ISKENDER	19.95
Grilled chopped lamb on a bed of crispy homemade Turkish pide bread topped with chefs tomato sauce and yoghurt then drizzled with butter served with rice & bulgur wheat	
53 YOGHURT CHICKEN BEYTI	19.95
Grilled minced chicken seasoned with garlic & parsley on a bed of crispy homemade Turkish pide bread with yoghurt and topped with chefs special sauce served with rice & bulgur wheat	
54 YOGHURT LAMB SHISH	21.50
Grilled lamb shish kebab on a bed of crispy homemade Turkish pide bread with yoghurt and topped with chefs tomato sauce served with rice & bulgur wheat	
55 YOGHURT CHICKEN SHISH	19.95
Grilled chicken breast on a bed of crispy homemade Turkish pide bread with yoghurt and topped with chefs tomato sauce served with rice & bulgur wheat	
56 LAMB BEYTI SARMA	20.95
Grilled minced kofte seasoned with garlic and parsley wrapped in lavash flat bread, with a generous topping of yoghurt, fried mixed peppers, topped with chefs special sauce then drizzled with butter served with rice & bulgur wheat	
57 CHICKEN BEYTI SARMA	20.50
Grilled minced chicken seasoned with garlic and parsley wrapped in lavash flat bread, with a generous topping of yoghurt, fried mixed peppers, topped with chefs special sauce then drizzled with butter served with rice & bulgur wheat	
58 LAMB ALI NAZIK	21.50
Grilled lean and tender lamb cubes served on a bed of aubergine puree, garlic and yoghurt served with rice & bulgur wheat	
59 CHICKEN ALI NAZIK	20.95
Grilled lean and tender chicken served on a bed of aubergine puree, garlic and yoghurt served with rice & bulgur wheat	

## House Specials

60 CREAMY CHICKEN	21.95
Chicken in creamy garlic mushroom sauce served with rice & bulgur wheat	
61 KLEFTIKO (Lamb Shank)	22.95
Seasoned and slow oven cooked lamb leg served with mash potatoes & rice & bulgur wheat	
62 SAUTÉED LAMB	20.50
Sautéed Lamb with onion, garlic, mushrooms, red and green peppers dressed with tomato sauce served with rice & bulgur wheat	
63 SAUTÉED CHICKEN	19.95
Sautéed chicken breast with onion, garlic, mushrooms, red and green peppers dressed with tomato sauce served with rice & bulgur wheat	
64 SAUTÉED SEAFOOD	21.50
Salmon, prawn, mussels, calamari, flavoured with white wine a hint of garlic and tomato sauce served with rice & bulgur wheat	
65 MEAT MOUSSAKA	19.95
Oven cooked layers of aubergine. Minced lamb, potatoes, courgettes, onions and tomatoes with bechamel sauce, topped with cheese served with rice and bulgur wheat	

## Steaks

66 RIBEYE STEAK 12oz	27.95
Cut from the rib section. Due to its high fatty composition Ribeye is considered the richest & beefiest cut. Served with vegetables & steak chips	
67 SIRLOIN STEAK 10oz	30.95
Cut from the upper middle section & considered one of the most tender due to being marbled with fat. Served with vegetables & steak chips	

## Seafood

68 GRILLED SEA-BASS	22.95
Whole sea-bass served with salad & chips	
69 FILLET OF SEA-BASS	21.00
Pan-fried 2 fillets sea bass served with mashed potatoes, spinach & buttered lemon sauce	
70 FILLET SALMON	21.95
Pan-fried fillet of salmon served with mashed potatoes, spinach & buttered lemon sauce	
71 KING PRAWNS	23.95
Served with rice & bulgur wheat	
72 GRILLED OCTOPUS	24.95
With mashed potatoes, spinach & buttered lemon sauce	
73 CALAMARI	21.95
Fried Squid and tartar sauce with chips and salad.	
74 MUSSEL	21.95
Steamed cooked mussels with onion flavoured with white wine tomato or cream sauce served with chips	

## Oven Dishes

75 LAHMACUN (2 large lahmacun served in 8 pieces)	14.50
Traditional thin Turkish pizza topped with seasoned minced lamb, onion, fresh tomatoes, garlic, parsley, red peppers and green peppers	
76 KUSBASILI PIDE	15.95
Freshly baked pastry topped with marinated diced lamb in red pepper paste, with tomatoes, green peppers, onions & seasoning	
77 CHICKEN PIDE	15.95
Freshly baked pastry topped with marinated diced chicken in red pepper paste, with tomatoes, green peppers, onions & seasoning	
78 MOZZARELLA PIDE	14.95
Freshly baked pastry with mozzarella cheese	

## Pastas

79 PENNE ARRABBIATA	14.95
Originated from Lazio region of Italy, this simple yet delicious dish of Penne is a combination of tomatoes, chilli, garlic & olive oil with parmesan cheese	
80 PENNE CHICKEN CREAMY & MUSHROOM	15.95
Chicken breast, onion and hint of garlic in creamy mushroom sauce with parmesan cheese	
81 SPAGHETTI BOLOGNESE	15.95
Spaghetti pasta served in traditional minced beef Bolognese sauce Finished with parmesan cheese & basil	

## Salads