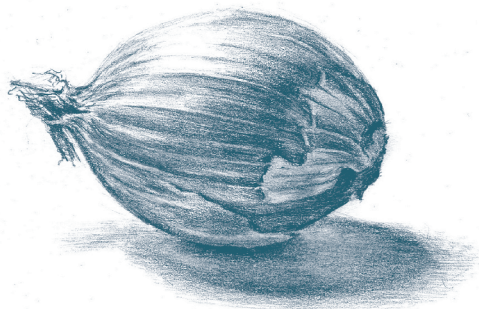


# Pivaz

Restaurant • Café • Bar



## COLD STARTERS

<b>CACIK</b> ..... 3.95 Creamy garlic yogurt with cucumber and dry mint.
<b>OLIVES</b> ..... 2.9 Green olives marinated in olive oil.
<b>KISIR</b> ..... 3.95 Cracked wheat, spring onions, tomato paste and fresh celery seasoned with pomegranate molasses and fresh herbs.
<b>HUMUS</b> ..... 4.3 Chickpea puree, tahini, lemon and garlic.
<b>ŞAKŞUKA</b> ..... 4.5 Deep-fried aubergine, peppers and onion.
<b>SARMA</b> ..... 4.5 Wine leaves stuffed with rice, pine nuts, raisins, onion and herbs.
<b>BEETROOT TARATOR</b> ..... 4.3 Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and walnut.
<b>BABAGANUŞ</b> ..... 4.5 Smoked aubergine, natural strained yogurt garlic, tahini and extra virgin olive oil topped with fresh pomegranate
<b>AVOCADO HUMUS</b> ..... 5.5 Avocado, mashed chickpeas, tahini, lemon and garlic.

## SHARING STARTERS

- 1) CACIK, HUMUS, ŞAKŞUKA, SARMA, KISIR, BEETROOT TARATOR ..... 9.95
- 2) HUMUS, BABAGANUŞ, SARMA, KISIR, BÖREK, HELLİM ..... 11.95

## HOT STARTERS

<b>GRILLED HALLOUMI CHEESE</b> ..... 6.5 With rocket leaves, cherry tomatoes and pomegranate dressing.
<b>BÖREK</b> ..... 5.5 Filo pastry with feta cheese and spinach.
<b>DEEP-FRIED CALAMARI</b> ..... 7.5 With tartar sauce.
<b>KARİDES TAVA</b> ..... 7.95 Pan fried king prawns in tomato sauce.
<b>CRISPY BATTERED KING PRAWNS</b> ..... 7.95 With sweet chilli sauce.
<b>SPICY STIR-FRIED OCTOPUS</b> ..... 7.8 Sautéed octopus, garlic, chilli, cherry tomatoes, spring onion and fresh mango.
<b>FISTIK KÖFTE</b> ..... 6.9 Delicious of char grilled lamb köfte with pistachio and red chilli.
<b>ROASTED GOAT CHEESE</b> ..... 7.5 Honey glazed goat cheese, oven roasted beetroot, walnut and reduced balsamic.
<b>DOLMA</b> ..... 5.5 Stuffed pepper and courgette with spinach, rice, onions, peppers, tomatoes and herbs served with yoghurt.
<b>SOUP</b> ..... 5 Lentil soup.

## GRILLS

<b>TAVUK</b> ..... 12 Marinated cubes of chicken breast served with rice and mix veg (toasted in soya sauce).	<b>ADANA</b> ..... 12 Minced lamb with herbs and spices served with rice and salad.	<b>SARMA BEYTİ</b> ..... 12.95 Minced lamb with garlic and herbs rolled with bread served with rice yogurt and tomato sauce topped with clarified butter.
<b>KUZU</b> ..... 15.95 Marinated cubes of lamb served with salad.	<b>KANAT</b> ..... 11.5 Marinated chicken wings served with chips and salad.	
<b>KUZU &amp; TAVUK</b> ..... 14 Marinated chicken and lamb cubes served with salad.	<b>MIXED GRILL</b> ..... 16.9 Selection of chicken and lamb served with rice and salad.	

## VEG MAIN DISHES

<b>MUSAKKA</b> ..... 11.5 Aubergine, courgette, potato, tomato, topped with Béchamel sauce with melted cheddar cheese served with salad and tomato sauce.
<b>BEYKOZ</b> ..... 11.5 Mushroom, onion, peppers, parsley, tomato, wrapped in slices of aubergine topped with goats cheese served with salad.
<b>HELLİM SEBZE</b> ..... 11.9 Grilled halloumi, aubergine, courgette, tomato, asparagus, mushroom, peppers with tomato sauce.
<b>DOLMA</b> ..... 11.9 Stuffed peppers and courgette with spinach, rice, onions, peppers, tomatoes and herbs served with tomato sauce and yoghurt.
<b>SEBZELİ KARNİYARIK</b> ..... 11.5 Fried aubergine topped with salted mixed vegetables, tomato sauce served with rice.
<b>FASÜLYE</b> ..... 11 Green beans stew with garlic, onion, tomato, olive oil, tomato sauce, served with yoghurt and rice.
<b>TÜRLÜ</b> ..... 11 Stew made with okra, mixed peppers, onion, garlic, courgette, baby potato, tomato sauce, served with rice.

## SPECIALS

<b>İNCİK</b> ..... 15.50 Slow roasted lamb shank served on bed of mash potato, cooked mushroom, tomato and red wine mint sauce.
<b>İSKENDER</b> ..... 14.9 Minced lamb, cubes of lamb and chicken, tomato sauce, yogurt, toasted bread and clarified butter.
<b>ET MUSAKKA</b> ..... 12.5 Minced lamb with aubergine, courgette, potato, tomato, topped with béchamel sauce with melted cheddar cheese served with salad and tomato sauce.
<b>ET SOTE</b> ..... 12.5 Lamb casserole with peppers, onion, mushroom in tomato sauce served with rice.
<b>TAVUK SOTE</b> ..... 11.80 Chicken casserole with peppers, onion, mushroom in tomato sauce served with rice.

## FISH AND STEAKS

<b>SOMON</b> ..... 16.5 Seasoned fresh salmon steak served with salted baby potatoes and carrot.
<b>LEVREK</b> ..... 16.8 Grilled sea bass served with salad.
<b>PİVAZ SPECIAL</b> ..... 15.8 King prawns with cherry tomato, garlic, parsley, white wine and cream sauce served with rice.
<b>SEA FOOD GÜVEÇ</b> ..... 16.8 King prawns, salmon, squid, octopus simmered with Mediterranean vegetables & herbs in a regional tomato & wine sauce served with rice.
<b>RIBEYE STEAK</b> ..... 17.9 Char grilled ribeye steak with peppercorn sauce.

## BURGERS

(All served with sweet potato wedges and mixed leaf salad)

<b>BEEF BURGER</b> ..... 11 Classic beef burger served with lettuce, tomato, red onion (add blue cheese £1.5)
<b>LAMB BURGER</b> ..... 9.9 Home made lamb burger served with lettuce, tomato, red onion
<b>CHICKEN BURGER</b> ..... 9.75 Homemade chicken burger served with lettuce, tomato, red onion

## SALADS

<b>FETA CHEESE SALAD</b> ..... 6.5 Peppers, tomato, cucumber, onions, olives, parsley, feta cheese, extra virgin olive oil, pomegranate sauce and lemon juice
<b>CHICKEN SALAD</b> ..... 8.5 Mixed baby leaves and cherry tomato salad with grilled chicken.
<b>GOAT CHEESE SALAD</b> ..... 8 Mixed leaves, roasted beet, avocado, dry cranberry, dry apricot, orange, tossed walnut and pomegranate sauce
<b>ARTICHOKE &amp; PARMA HAM SALAD</b> ..... 8 Mixed leaves, cherry tomato, artichoke, parma ham, extra virgin olive oil

## SIDES

<b>RICE</b> ..... 3
<b>CHIPS</b> ..... 3.5
<b>SWEET POTATO FRIES</b> ..... 4
<b>PAN FRIED SPINACH</b> ..... 3.5 With cherry tomatoes

Prices include 20% VAT

Discretionary service charge of 10% will be added to your bill (after 5pm)

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## CHAMPAGNE & SPARKLING WINE



**IMPERATIVO PROSECCO EXTRA DRY** Fine bubbles and delicately fruity aromas: the palate is crisp and lively. - ITALY GLASS 6.6 750ML BOTTLE 27.5  
**CASTELLBLANC BRUT ROSÉ, CAVA** Bramble and blackcurrant fruit followed by a hint of baked bread. - SPAIN GLASS 6.5 750ML BOTTLE 27  
**JACQUART BRUT MOSAÏQUE** Shows notes of fresh pear, fig and almond, with hints of orange blossom and richer notes of honey and baked bread. - FRANCE 750ML BOTTLE 69

	COUNTRY	GLASS	750ML
<b>RED</b>			
<b>EL VELERO TEMPRANILLO TINTO, VALDEPEÑAS</b> Cherry-red Tempranillo that shows strawberry and fruits of the forest.	SPAIN	5.5	19.5
<b>SOLANDIA NERO D'AVOLA, TERRE SICILIANE</b> This wonderful indigenous grape produces Shiraz like flavours and spice with the extra bit of juicy fruit, liquorice and vanilla.	ITALY		21.5
<b>BETWEEN THORNS SHIRAZ, SOUTH-EASTERN AUSTRALIA</b> Cherry and raspberry, complemented by hints of spice and vanilla.	AUSTRALIA	6	22
<b>TEKENA MERLOT, CENTRAL VALLEY</b> Fruit-driven, raspberry and blueberry fruit leading to a soft finish.	CHILE	6.5	22.5
<b>KLEINE ZALZE PINOTAGE, COASTAL REGION</b> A deep-coloured wine made from South Africa's 'own' grape variety. Excellent berry fruit flavours and soft tannins from vineyards located in the beautiful region of Stellenbosch.	SOUTH AFRICA		24
<b>PINOT NOIR VIN DE FRANCE, BOUCHARD AÎNÉ &amp; FILS</b> Red fruit with a hint of chocolate and toasted notes.	FRANCE		26
<b>ROBERT MONDAVI TWIN OAKS CABERNET SAUVIGNON, CALIFORNIA</b> The long, dry and very hot late summers allow lovely flavours to develop. Vibrant redcurrants and a spiced oak balance.	USA		28
<b>MALBRONTES MALBEC-TORRONTÉS, MENDOZA</b> Blackberry fruit, some spice with notes of blossom from the Torrontes.	ARGENTINA		29.5
<b>DON JACOBO RIOJA CRIANZA TINTO, BODEGAS CORRAL</b> Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.	SPAIN		32
<b>KAYRA KAPADOKIA</b> think of the velvety texture of Burgundy and the grip of wines from the south west of France and you get an idea of this great Cappadocian red.	TURKEY		33
<b>CHÂTEAU DES BARDES, SAINT-ÉMILION GRAND CRU</b> The wine has rich, fruit aromas: juicy, sweet tannins backed by soft touches of vanilla-toastiness from time spent in oak.	FRANCE		43
<b>WHITE</b>			
<b>EL VELERO VERDEJO BLANCO, VALDEPEÑAS</b> Green apple and citrus fruit on the palate with floral notes on the finish.	SPAIN	5.5	19.5
<b>BONAVITA PINOT GRIGIO, SOUTH-EASTERN AUSTRALIA</b> Fresh with notes of ripe peach and citrus, backed by a touch of richness.	AUSTRALIA	6	22
<b>BESPOKE CHENIN BLANC, WESTERN CAPE</b> Lively fruit-led, with a typical richness to the palate.	SOUTH AFRICA		22.5
<b>BETWEEN THORNS CHARDONNAY, SOUTH-EASTERN AUSTRALIA</b> Tropical aromas, followed by flavours of juicy nectarine and peach.	AUSTRALIA		23
<b>TEKENA SAUVIGNON BLANC, CENTRAL VALLEY</b> Refreshing, with citrus and tropical fruit flavours and a crisp finish.	CHILE	6.5	23.5
<b>PICPOUL DE PINET, PETITE RONDE</b> Fresh with a citrusy and stone fruit character highlighted with floral notes.	FRANCE		26.5
<b>DASHWOOD PINOT GRIS, MARLBOROUGH</b> Spiced apple, quince and ripe Poiré William flavours are backed with hints of chai spice.	NEW ZEALAND		29.5
<b>CHABLIS CELLIER DA LE SABLIERE, LOUIS JADOT</b> A fuller style of Chablis, still typically bone-dry, but also with a well-rounded finish and subtle hints of toasty-vanilla oak flavours.	FRANCE		43
<b>ROSÉ</b>			
<b>ANTONIO RUBINI PINOT GRIGIO ROSÉ DELLE VENEZIE</b> Refreshing rosé with aromas of wild flowers, raspberry and strawberry.	ITALY	6.5	19.5
<b>KLEINE ZALZE ROSÉ, COASTAL REGION</b> Salmon coloured rosé, bursting with strawberry and raspberry fruit flavours.	SOUTH AFRICA		23

## SWEET & FORTIFIED

**TORRES MOSCATEL ORO FLORALIS, CATALUNYA** GLASS 7.5 750ML BOTTLE 32  
 Moscatel de Alejandria and Moscatel de Grano Menudo used to produce this sweet luscious wine, the perfect accompaniment to any dessert. - Spain  
**SANDEMAN QUINTA DO SEIXO** GLASS 8 750ML BOTTLE 75  
 Intense, powerful aroma of cherry and raspberry, plum and blueberries, with spicy notes reminiscent of pepper and nutmeg. - PORTUGAL

BEERS	SOFT DRINKS	COFFEE / TEA	
EFES 330ML ..... 3.75	COKE/FANTA/7UP ..... 2.5	CAPPUCCINO ..... 2.8	ENGLISH BREAKFAST TEA ..... 2
CORONA 330ML ..... 4	CONCENTRATE JUICES ..... 2.5	AMERICANO ..... 2.6	TURKISH COFFEE ..... 2.2
LOCAL BEER 330ML ..... 4.5	LARGE STILL/SPARKLING ..... 3.2	ESPRESSO ..... SINGLE 1.8 DOUBLE 2.2	TURKISH TEA ..... 1.7
CIDER 330ML ..... 3.5	SMALL STILL/SPARKLING WATER ..... 2.5	LATTE ..... 2.8	FRESH MINT TEA (POT) ..... 2.2
		ICED COFFEE ..... 3.9	HERBAL TEAS ..... 2.2