

PIVAZ

RESTAURANT

LUNCH OFFER

25% off A la Carte Menu
Food only
Mon - Fri
10 AM - 4 PM

PIVAZ TUESDAYS

30% off from whole bill
Every Tuesday
From 4 PM onwards
Dine-in only

HAPPY HOUR

Happy hour from 3:30pm to 6pm
Monday to Thursday.
Enjoy any classic cocktail at the special offer of 2 for £15
A pint of beer for £6 or a glass of house wine £6.

P I V A Z

RESTAURANT

PROSECCO

175ML / BOTTLE

PROSECCO DOC ACQUERELLO, ITALY

7 36

A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple

PROSECCO ROSE DOC ACQUERELLO, ITALY

7.5 38

Fruity and fragrant bouquet, with hints of strawberry and cherry. Fresh, balanced and persistent.

WHITE WINE

175ML / BOTTLE

SAUVIGNON BLANC EL DUETO, CHILE

7.9 30

Bright pale yellow colour with green highlights. Intense nose of citrus and green apples and a hint of grassiness. On the palate it's crisp and light-bodied with a fresh finish.

PINOT GRIGIO IL CASTELLI, ITALY

8.9 32

Straw in colour with delicate aromatic notes, the palate is fruity and fresh with some minerality and a rounded texture.

VIOGNIER PATRIARCHE, FRANCE

37

This superb wine has bags of exotic fruit aromas. Rich and low acidity profile makes it very good choice for Turkish food.

CANKAYA KAVAKLIDERE, TURKEY

44

Produced from the traditional Turkish grape varieties Narince, Emir & Sultaniye this crisp white wine has flavours of stone fruit, citrus and a hint of spice. Well balanced.

RED WINE

175ML / BOTTLE

PINOT NOIR EL DUETO, CHILE

7.9 30

Bright cherry red colour. Intense nose of strawberry and spiced wood. Smooth and round on the palate with excellent structure and very well-balanced.

MALBEC CEPAS, ARGENTINA

9 33

Bright red colour with fresh aromas of plums and blackberries and a hint of spice. Perfectly balanced and a good finish.

MONTEPULCIANO D'ABUZZO, ITALY

36

Ruby red in colour, there are red fruits such as cherry, blueberry, blackcurrant and plum on the nose. On the palate it is dry and refreshing with soft tannins.

ANGORA KAVAKLIDERE, TURKEY

40

This characterful juicy red is produced using a combination of international grape varieties (Cabernet Sauvignon, Alicante and Merlot) with some Okuzgozu blended in for fresh red fruit character. Well balanced and rounded, this wine has flavours of plum, cherry and spice.

RIOJA CRIANZA UGALDE JOLASETA, SPAIN

49

This is traditional blend of Tempranillo and Graciano is aged in American oak barrels for 12 months. Intense cherry red colour with ripe dark fruit. Aromas of cinnamon and caramelised toffee. Well structured velvety wine.

ROSÉ WINE

175ML / BOTTLE

PINOT GRIGIO ROSE IL CASTELLI, ITALY

8.9 32

lightly mineral, soft and persistent with fruity notes and light aromatics.

ANCYRA BLUSH KAVAKLIDERE, TURKEY

45

This delicately crafted rose is made from carefully selected grapes, resulting in a crisp and light body with bright notes of fresh strawberries, raspberries, and a hint of citrus.

P I V A Z

RESTAURANT

COCKTAILS

All classic cocktails are available on request, in addition to the bellow options.

OLD FASHIONED Bourbon, Bitters, Orange Peel	12.9	NEGRONI Gin, Campari, Vermouth	12
ESPRESSO MARTINI Vodka, Espresso, Coffee Liqueur	11.9	APEROL SPRITZ Aperol, Prosecco, Soda Water	11
PORNSTAR MARTINI Vodka, Passion Fruit Liqueur and Puree	11.9	HUGO SPRITZ Elderflower Liqueur, Prosecco, Soda Water, Mint	11.9
MARGARITA Tequila, Cointreau, Lime, Salt	11	BELLINI Peach Puree, Prosecco	9
MOJITO White Rum, Brown Sugar, Lime, Mint, Soda	12.9	PIÑA COLADA White Rum, Coconut Cream, Pineapple Juice	9
		BLOODY MARY Vodka, Tomato Juice, Lemon, Worcestershire, Spices	9

MOCKTAILS

VIRGIN PINA COLADA Pineapple Juice, Coconut Milk, Lime Juice	7.9
VIRGIN MOJITO Brown Sugar, Lime Wedges, Mint, Soda Water	7.9
STRAWBERRY BLISS Fresh Strawberries, Lime, Cranberry Juice, Lemonade	7.9

BEER

EFES <i>Draft</i>	<i>1/2 Pint</i>	4.65	<i>Pint</i>	7.5
EFES 330ML				5
PERONI 0% 330ML				5.9
PERONI 330ML				5.9

SOFT DRINKS

COKE / DIET COKE	4.5
FANTA/SPRITE	4.5
STILL WATER LRG	4.9
SPARKLING WATER LRG	4.9
FRUIT JUICE SELECTION (Apple, Orange, Pineapple, Cranberry)	4
AYRAN/SALGAM	4

RAKI

GLASS 20CL 35CL 70CL

YENI RAKI	6.5	20	35	60
TEKIRDAG GOLD	7	28	42	75
BEYLERBEYI GOBEK	9	-	55	95

P I V A Z

RESTAURANT

COLD MEZE

SELECTION OF COLD MEZE **V N** 19.9

Hummus, cacik, baba ghanoush, beetroot tarator, patlican soslu

OLIVES **VE** 5

TARAMA SALATA 6.9

Fresh cod roe dip beaten with olive oil and lemon

CACIK **V** 6.9

Creamy yoghurt, cucumber, mint, dill and garlic

TABBOULEH **VE** 6.9

Crushed wheat with chopped tomatoes, onion & parsley salad

HUMMUS **VE** 6.9

Chickpea puree, tahini, lemon and garlic

BEETROOT TARATOR **V N** 6.9

Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and walnut

EZME **VE** 6.9

Freshly chopped tomato salad with onions, peppers, herbs and pomegranate molasses

BABA GHANOUSH **V** 6.9

Grilled aubergine, garlic, tahini, strained yoghurt and olive oil

PATLIJAN SOSLU **VE** 6.9

Oven-baked aubergine, onion, peppers in a fresh garlic tomato sauce

HOT MEZE

SELECTION OF HOT MEZE 25.9

Halloumi, falafel, borek, spicy sausage, mucver and calamari. Two of each.

FALAFEL **VE** 9

Golden fried delicious falafel & hummus on bed

BOREK **V** 7.9

Filo pastry with feta cheese and spinach

MUSHROOM & HALLOUMI **V** 8.5

Grilled halloumi, pan cooked mushroom, onion, parsley and cherry tomato

MÜJVER **V** 8.5

Courgette fritters, carrots, dill, eggs & flour served with yoghurt

CALAMARI 11.9

Specially marinated golden fried calamari, tartar sauce and lemon

SOUP OF THE DAY 8.5

Ask a member of our team what our daily soup is

SPICY PRAWNS 10.9

Pan fried king prawns with spicy tomato sauce, garlic, parsley

HALLOUMI CHEESE **V** 9.9

Grilled cypriot cheese

SPICY SUJUK 8

Charcoal beef sausage, on the side herbs - hung yoghurt, 'Kovan' honey

HUMMUS KAVURMA **N** 10.9

Hummus topped with pine nuts and sauteed crispy lamb

LAMB LIVER 11

An original Turkish dish, grilled lamb liver with red onion, parsley and lemon

İÇLİ KÖFTE 11.5

Stuffed bulgur with minced lamb, spices minced onions and yogurt

P I V A Z

RESTAURANT

GRILL

SPECIAL SHARING PLATTER 69.9

Lamb Shish & Chicken Shish, Adana Kebab, 4 Lamb Ribs, 8 Chicken Wings, Chicken Beyti. Served with rice, salad & bulgur

LAMB LIVER 15.9 / 18.9

An original Turkish dish, grilled lamb liver, served with bulgur

ADANA KOFTE 15.9 / 20.9

Minced lamb with peppers and herbs grilled on a skewer, served with rice

CHICKEN SHISH 15 / 21

Marinated cubes of grilled chicken, served with bulgur

CHICKEN BEYTI 21

Minced chicken, flavoured with garlic, peppers, parsley and pistachio, grilled to delight on a skewer, served with bulgur

CHICKEN & ADANA 22

Marinated prime cubes of chicken and lamb kofte grilled to delight on skewer, served with rice

MIXED KEBAB 28.9

An assortment of grilled chicken and lamb shish, adana, chicken wings and a lamb chop, served with bulgur

LAMB RIBS 21

Succulent lamb ribs grilled over charcoal, served with bulgur

CHICKEN WINGS 18

Marinated chicken wings grilled to delight on skewer, served with chips

SARMA BEYTI 22

Specially prepared minced lamb and herbs on skewers grilled and wrapped in thin homemade bread, topped with butter, tomato sauce and yoghurt. Served with rice.

CHICKEN & LAMB 23

Marinated prime cubes of chicken and lamb grilled to delight on skewer, served with bulgur

LAMB SHISH 22

Grilled small lean marinated cubes of lamb on a skewer, served with rice

PIRZOLA 23

Grilled lamb chops seasoned with thyme, served with rice

ISKENDER 22

Minced lamb, chicken cubes, tomato sauce, yogurt, toasted bread and black butter

CHICKEN SARMA 22

Specially prepared minced chicken and herbs on skewers grilled and wrapped in thin homemade bread, topped with butter, tomato sauce and yoghurt. Served with rice.

FISH

KING PRAWNS 22

Pan cooked King prawns with chilli & garlic tomato sauce, parsley, lemon, served with rice

GRILLED SALMON 23

with baby potatoes & salad

GRILLED WHOLE SEA BASS 24.9

with baby potatoes & salad

SALAD

GARDEN SALAD 12

Cherry tomato, cucumber, avocado, peppers, red onion, baby leaves and marinated olives
Chicken / Salmon / Falafel +3.9

GAVURDAGI 11

Finely chopped cucumber, tomato, parsley, pepper, walnut, pomegranate sauce, olive oil dressing

HALLOUMI SALAD 11.9

Grilled halloumi, mixed leaves with cherry tomatoes, cucumber, red onion, balsamic glaze, olive oil and pomegranate molasses

GREEK SALAD 11.9

Mixed leaves, cucumber, tomato, peppers, red onion, feta cheese, marinated olives and lemon. Balsamic and olive oil dressing

A discretionary service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. We cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

P I V A Z

RESTAURANT

PASTA & VEGETARIAN

HALLOUMI KEBAB **V** 16

Grilled halloumi, courgette, peppers and mushroom, side of bulgur

VEGETABLE SKEWER **V** 16

Grilled eggplant, onion, mushroom, courgette and bell pepper drizzled with pomegranate molasses, turnip juice, olive oil and sumak side of Rice

MEAT MOUSSAKA 17

Seasoned minced lamb, layers of sweet potato, aubergine, courgette and pepper, topped with a light bechamel sauce

SPAGHETTI POMODORO **VE** 15.5

Spaghetti with cherry tomatoes and basil

PENNE VERDURE **V N** 15.5

Penne pasta with aubergine, tomato, feta cheese and pistachio on top

SPAGHETTI CHICKEN 16.9

Spaghetti with mushrooms, chicken and double cream

PENNE ARRABBIATA **VE** 15.9

Pasta with tomato sauce and chilli

VEGETABLE MOUSSAKA **V** 15.5

Layers of sweet potato, mushrooms, aubergine, courgette and pepper topped with a light béchamel sauce

SPAGHETTI MARE 18.9

Spaghetti with king prawns, squid, cherry tomatoes and tomato sauce

SPAGHETTI CARBONARA 16.9

Spaghetti with bacon, black pepper, egg yolk and cheese

WRAPS

ADANA 14.9

CHICKEN 14.5

LAMB 14.9

FALAFEL **VE** 14.5

HALLOUMI **V** 14.5

SIDES

SWEET POTATO FRIES **VE** 6.5

CHIPS **VE** 5

RICE **VE** 4

BULGUR 4

GRILLED ONIONS **VE** 5

KIDS

MAIN 9.95

CHICKEN

Lightly marinated cubes of grilled chicken breast, served with rice

PENNE PESTO **N**

Penne with basil pesto and creamy sauce

MEATBALLS

Lightly marinated grilled minced lamb, served with rice

ICE CREAM 2.50

One scoop of ice cream

MILKSHAKE 5.95

PENNE

Penne with cream and cheese sauce

WINGS AND CHIPS

Lightly marinated grilled chicken wings

SPAGHETTI **VE**

Spaghetti with tomato sauce and basil

STRAWBERRY

CHOCOLATE

VANILLA

PIVAZ

RESTAURANT

BREAKFAST AVAILABLE TILL 4PM

PIVAZ BREAKFAST FOR TWO 35.9

An abundant Turkish sharing breakfast featuring golden börek, spiced sausage, chargrilled mixed peppers, halloumi, ripe avocado, cherry tomatoes, and crisp cucumber. Served alongside rich jams, pure honey, clotted cheese, marinated olives, menemen, a soft-boiled egg, and creamy yoghurt. Accompanied by a rustic bread selection and Turkish tea.

ENGLISH BREAKFAST V 14.9

Cumberland pork sausage, bacon, two free range eggs, grilled tomato, beans, hash browns and mushrooms, served with sourdough bread

PIVAZ BREAKFAST 16

Fried egg, spicy Turkish sausage, grilled halloumi, baby potatoes, feta cheese, borek, fresh sliced tomatoes and cucumber, olives, yogurt with honey and apricot jam

SHAKSHUKA V 13.9

Eastern dish of eggs poached in a slow-cooked sauce of tomatoes, onions, bell peppers, garlic, warm spices and feta with sourdough bread

AVOCADO & HALLOUMI V 12

Sourdough bread, grilled halloumi cheese, smashed avocado, scrambled eggs and chili flakes

EGGS ROYALE 13.9

Rustic sourdough bread layered with smoked salmon, crowned with poached eggs, and finished with smooth hollandaise sauce

VEGETARIAN BREAKFAST 13.9

Grilled halloumi, portobello mushroom, borek, grilled tomato, fried egg, sliced avocado, fried courgette (mujver), sliced fresh tomatoes and cucumber

ENRICH WITH ADD-ONS

POACHED / FRIED EGG +1.8

CRISPY BACON (X2) +3

SAUSAGE +3

SMOKED SALMON +3

HALAL SAUSAGES +3

BAKED BEANS +1.8

MENEMEN V 11.9

A sizzling mixture of tomatoes, scrambled eggs, pepper, onions and herbs served with bread.

Optional extra spicy Turkish sausage or feta cheese £3

SPANISH OMELETTE 12.5

Traditional Spanish omelette with crispy potatoes, red and green peppers, parsley, and soft cream cheese. Served with fresh salad leaves and a slice of sourdough bread

BUTTERMILK PANCAKES 13.9

A golden fluffy pancake, grilled halloumi, scrambled eggs, streaky bacon, cumberland sausage, hash brown, baked beans

SWEET PANCAKE N 11.9

A golden fluffy pancake layered with rich Nutella, crowned with a medley of mulberries, blackberries, raspberries, and strawberries, finished with a drizzle of pure maple syrup.

AVOCADO ON TOAST 12.9

Smashed avocado on sourdough toast with poached egg, spinach, cherry tomatoes, and a side of Greek yoghurt with honey and mixed seeds

NUTTY MUESLI BOWL N 10.5

Crunchy muesli with creamy Greek yoghurt, topped with mixed nuts, seasonal berries, banana slices and a drizzle of honey.

CRUSHED AVOCADO +2.9

SOURDOUGH BREAD +2

PORTOBELLO MUSHROOM +2.5

HALLOUMI (X2) +3

HASH BROWNS (X2) +2.5

HALAL TURKEY RASHERS +2.5

A discretionary service charge of 12.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu. We cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

P I V A Z

RESTAURANT