

PIVAZ

RESTAURANT

PIVAZ TUESDAYS

Join us on Tuesdays from 3PM and enjoy 30% off your bill.
Offer excludes lunch menu.

£12.50 LUNCH MENU

Enjoy a special lunch menu Monday to Friday until 3PM.
Offer not available on Bank Holiday.

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 wine £6.

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PROSECCO

175ML / BOTTLE

PROSECCO DOC IL CASTELLI, ITALY

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

7 36

PROSECCO ROSE DOC IL CASTELLI ITALY

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

7.5 38

WHITE WINE

175ML / BOTTLE

SAUVIGNON BLANC EL DUETO, CHILE

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.

7.9 30

PINOT GRIGIO IL CASTELLI, ITALY

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

8.9 32

VIOGNIER LES ILES BLANCHES, FRANCE

Delicate apricots pn the bouquet and a mouth – watering elegant, dry apricot stone palate. High Quality from this temperamental grape variety

37

CANKAYA KAVAKLIDERE, TURKEY

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.

44

RED WINE

175ML / BOTTLE

PINOT NOIR EL DUETO, CHILE

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

7.9 30

MALBEC CEPAS, ARGENTINA

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

9 33

MONTEPULCIANO D'ABUZZO, ITALY

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.

36

ANGORA KAVAKLIDERE, TURKEY

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.

40

CANCHALES RIOJA, SPAIN

Red violet colour, with purple iridescence, well cover, crystalline, clean and bright .Complex aroma combining fruit concentration to cherry, raspberry and blackberry with slight floral ending. With round noticeable tannins and good acidity.

47

ROSÉ WINE

175ML / BOTTLE

PINOT GRIGIO ROSE IL CASTELLI, ITALY

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

8.9 32

ANCYRA BLUSH KAVAKLIDERE, TURKEY

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.

45

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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, Prosecco, Passion Fruit, Vanilla	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	4
AYRAN/SALGAM	4

RAKI

GLASS 20CL 35CL 70CL

YENI RAKI	6.5	20	35	60
TEKIRDAG GOLD	7	28	42	75
TEKIRDAG GOBEK	8.5	-	50	90

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COLD MEZE

SELECTION OF COLD MEZE V 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 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 cyriot cheese

SPICY SUJUK 8

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

HUMMUS KAVURMA 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

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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, served with salad

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 SEA BASS 24.9

with baby potatoes & salad

SALAD

GARDEN SALAD V 12

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

GAVURDAGI V 11

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

HALLOUMI SALAD V 11.9

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

GREEK SALAD V 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.

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PASTA & VEGETARIAN

HALLOUMI KEBAB V 16

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

VEGETTABLE 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 potato, aubergine, courgette and pepper, topped with a light bechamel sauce, served with salad

SPAGHETTI POMODORO VE 15.5

Spaghetti with cherry tomatoes and basil

PENNE VERDURE V 15.5

Spaghetti with aubergine, tomato, feta cheese and pistachio

VEGETABLE MOUSSAKA V 15.5

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

PENNE ARRABBIATA VE 15.9

Pasta with tomato sauce and chilli

SPAGHETTI CHICKEN 16.9

Spaghetti with mushrooms, chicken and double cream

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

SIDES

CHIPS VE 5

Seasoned with herbs and spices

RICE VE 4

Rice

BULGUR VE 4

Bulgur

SWEET POTATO FRIES VE 6.5

Herb crusted cod with new potatoes, caper leaf and lemon

GRILLED ONIONS VE 5

Pan roasted salmon with grilled baby leeks, bisque sauce, potatoes & kalamata olives

KIDS

MAIN 9.95

CHICKEN

Lightly marinated cubes of grilled chicken breast, served with rice

PENNE PESTO

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

Spaghetti with tomato sauce and basil

STRAWBERRY

CHOCOLATE

VANILLA

PIVAZ

RESTAURANT

BREAKFAST

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, 2 free range eggs, mushrooms, grilled tomato and beans, served with sourdough bread

PIVAZ BREAKFAST 16

Fried egg, spicy Turkish sausage, halloumi, potatoes, bacon, mushrooms, Cumberland pork sausage, grilled tomato and sourdough bread

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, avocado, portobello mushroom, grilled tomato, fried egg, and potatoes, served with sourdough bread

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

TUNA BREAKFAST 13.9

Soft bread layered with tuna and a perfectly poached egg, finished with velvety yoghurt and a warm drizzle of smoked paprika oil

SWEET PANCAKE 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 10.5

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

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

CRUSHED AVOCADO +2.9

SOURDOUGH BREAD +2

PORTOBELLO MUSHROOM +2.5

HALLOUMI (X2) +3

HASH BROWNS (X2) +2.5

HALAL TURKEY RASHERS +2.5

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LUNCH 12.5

Monday - Friday, 11am-3pm
Excluding Bank Holiday

GRILL

LAMB LIVER

An original Turkish dish, grilled lamb liver with bulgur

KOFTE

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

WINGS

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

CHICKEN

Marinated cubes of grilled chicken mixed salad

WRAPS

ADANA

Minced lamb With onions, parsley, tomatoes and herbs

CHICKEN

Chicken with onions, parsley, tomatoes and herb

HALLOUMI V

Halloumi with hummus and tomato

FALAFEL VE

Falafel with hummus and tomato

LAMB

Lamb with onions, parsley, tomato & herbs

LIVER

Liver with onions, parsley, tomatoes and herbs

PASTA

PENNE

Penne with chicken and cream

PENNE PESTO V

Penne with basil pesto and creamy sauce

SPAGHETTI

Spaghetti with king prawns, garlic, cherry tomatoes and chili

SPAGHETTI AMATRICIANA

Spaghetti with garlic, bacon, tomato sauce, onion and Parmesan

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