

TUESDAY TO FRIDAY 5 PM - 10 PM  
 SATURDAY 2 PM - 10 PM  
 SUNDAY 2 PM - 7 PM

# Mezes / Starters



# Dinner / Mains

WE ARE PET FRIENDLY

## COLD MEZES

- Humus** £6.5  
Blend of chickpeas, tahini, lemon, olive oil and garlic
- Beetroot dip** £7.5  
With thyme, garlic and yogurt
- Cacik** £7  
Strained yogurt with cucumber and garlic
- Tabbouleh** £7  
Parsley salad with mint, tomato, onion and quinoa
- Babaganoush** £7.5  
Smoked aubergine purée with yoghurt, lemon and garlic
- Roasted Jerusalem Artichokes** £7.5  
In olive oil with mixed herbs
- Celeriac Remoulade** £6.5  
Celery root sticks tossed in a creamy mayonnaise and Dijon dressing

## HOT MEZES

- Soup of the day** £7  
served with bread
- Sucuk** £8  
Grilled Turkish beef sausage
- Grilled Halloumi & Mushroom** £8  
with Pomegranate glaze
- Borek** £8  
Filo pastry filled with feta and spinach served with Truffle sweet chilli sauce
- Calamari** £8.95  
Marinated fried battered squid served with sweet chilli sauce
- Mucver** £8  
Courgette fritters with feta served with dill yogurt
- Patlıcan Kabak Biber Kizartma** £7.5  
Fried vegetables in garlic yoghurt with smoked red oil

## SPECIAL STARTERS

- Octopus Salad** £14  
In chimichurri sauce
- Levrek Marin** £14.5  
Cured seabass in lemon dashi
- Chilli Garlic Prawn** £13.5  
In lemon, garlic, wine butter sauce
- Hatch's Liver** £14.95  
Pan fried calves liver with parsley, shallots and sumac
- Kanat** £10.45  
5 marinated grilled spicy chicken wings served with sriracha

## SALAD

- Coban Salad** £12.5  
Chopped tomato, cucumbers, onion and peppers dressed with olive oil, lemon and sumac
  - Gavur Dagi** £12.95  
Chopped tomatoes, peppers, onion, parsley and walnuts dressed with olive oil, sumac and pomegranate glaze
  - Warm Goats cheese Salad** £13.95  
with roasted vegetables and walnut
- Add + Chicken £5 + Halloumi £4 + Feta £2

## SIDES

- |                |      |             |    |
|----------------|------|-------------|----|
| Mushroom Sauté | £4   | Fries       | £4 |
| Mash Potatoes  | £4.5 | Pickles     | £4 |
| Rice           | £4   | Chili sauce | £2 |
| Bread          | £2.5 | Green Salad | £4 |
| Bread & olives | £3.5 | Yoghurt     | £3 |

## PASTA

- Spinach & Ricotta Ravioli** £17.5  
Fresh egg pasta in Sage butter sauce and Parmesan
- Spaghetti Mushroom Truffle** £21  
fresh egg pasta served with Parmesan

## CHEF'S SPECIAL MAINS

- İncik** £22.45  
Slow cooked lamb shank with vegetables in house gravy sauce. Served with mash
- Aubergine Boat** £19  
Slow cooked minced lamb in tomato sauce, served with yogurt and salad
- Tavuk Izgara Roll** £18.5  
Grilled bresse chicken thighs served with hispy cabbage and red wine jus
- Grilled Whole Sea-bass** £25.95  
Served with rocket, onion, radish and tomato salad
- Duck and Apricot** £24.95  
Served with mash and Tyme orange sauce

## DINNER SET

MINIMUM FOR 2 PEOPLE

£49.50/person

### Blue Meyhane Menu

Selection of cacik, beetroot dip, babaganush, humus, chilli prawns, octopus salad, levrek marin, whole seabass, rocket salad, rice, fries and dessert

### Red Meyhane Menu

Selection of cacik, beetroot dip, Babaganoush, humus, borek, Hatch's liver, lamb shish, chicken shish, lamb köfte, tavuk ızgara, lamb rib, çoban salad, rice, fries and dessert

## MEZE PLATTER

Selection of 5 cold and 2 hot mezés (humus, cacik, beetroot dip, tabbouleh, babaganush, borek and sucuk) £10.45



## MAINS

- Lamb Shish** £24.45  
Best cut of lamb cubes with our special marination served with rice and salad
- Chicken Shish** £20.95  
Marinated grilled chicken cubes with rice and salad
- Mixed Grill** £25.45 for 1, £46.45 for 2  
Marinated grilled lamb and chicken shish, chicken wings, lamb köfte. Served with rice and salad
- Hatch Meyhane Grill** £26.95  
Marinated grilled lamb ribs, chicken thigh, lamb shish and chicken shish, chicken wings, lamb köfte, Served with rice and salad
- Kanat** £17.45  
Marinated grilled spicy chicken wings with rice and salad
- Lamb Köfte** £18.45  
Grilled minced lamb with spices served with rice and salad
- Kuzu Kaburga** £18.95  
Marinated lamb ribs served with rice and salad
- Basil Pesto Marinated Cauliflower Steak** £15.95  
served on celeriac purée with pistachio
- Cypriot Halloumi Kebab** £16.45  
served with rice and salad



BOOK YOUR PRIVATE PARTY

FOLLOW US



hatchmeyhane



hatchmeyhane

DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETRY REQUIREMENT PLEASE INFORM A MEMBER OF THE HOSPITALITY TEAM. THANK YOU

[www.hatchbistro.com](http://www.hatchbistro.com)

# Soft drinks

# Beer/Spirits/Cocktails

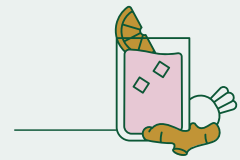
# Wine



## FRESH JUICES

- Orange or Apple or Carrot £5
- Apple, Carrot & Ginger £6.5

## BLENDED JUICES



- Cocoberry** £6  
coconut water, crushed strawberry, ice
- Sunrise** £6  
orange, cranberry, strawberries
- Sunburst** £6  
carrot, orange, echinacea, ginger
- Sunset** £6  
carrot, apple, beetroot, ginger
- Clean Machine** £6  
spinach, cucumber, apple, lemon



## SOFT DRINKS

- Coke / Diet / Zero / Ginger Ale £3
- Lipton Ice Tea £3.5
- Still/Sparkling water £2.75
- St. Pellegrino Limonata £4
- Ayran £3

## COCKTAILS

- Passion Fruit Tom Collins** £11  
Gin, Passionfruit syrup, Lemon Juice, Soda and Sugar
- French 77** £12  
Gin, Prosecco, lemon juice and sugar
- Mojito** £10  
Rum infused with fresh lime and brown sugar
- Negroni** £12  
Gin, vermouth rosso and campari
- Margarita** £12  
Tequila, triple sec and lime juice
- Elderflower Spritz** £12
- Mimosa** £10
- Peach Bellini** £10
- Espresso Martini** £11
- Aperol Spritz** £10.5
- Bloody Mary** £10

## BEER & CIDER

- Efes (330ml) £5
- Efes Draft (500ml) £7
- Tuborg (500ml) £7
- Non-alcoholic Beer £4.5
- Cider £6

## SPIRITS & LIQUEURS (50ML) (MIXER £1.5)



- Vodka / Gin / Rum / Brandy £10
- Beileys £9
- Kahlua £9
- Limoncello £9
- Flavoured Gin £10
- Scotch/Irish Whiskey £10
- Tequila (35ml) £6
- Disaronno £9

## RAKI

	2.5 cl	5 cl	20 cl	35 cl	70 cl
Yeni Raki	£5	£8	£25	£38	£67
Yeni Seri				£42	£72
Tekirdağ	£5.5	£9	£40	£70	
Gold	£7	£11	£30	£45	£75
Beylerbeyi Göbek					£88

## SPARKLING

- La Vita Sociale Prosecco** £9/32  
Crisp and delicious with aromatic apple and pear aromas followed by a crisp palate of succulent fruits

## ROSÉ

- Chemin de Provence d'Aix en Provence Rosé** 175ml/250ml/Bottle £10/13.5/38  
Classic Provence with aromas of raspberries and strawberries, and a hint of guava

## WHITE WINES

175ml/250ml/Bottle

- Çankaya** £8/11.5/28.5  
Crisp and refreshing. Persistent and intense fruit flavours. Türkiye
- Forge Mill Bush Vine Chenin Blanc** £8/11.5/28.5  
Full, fruity and multi-layered. Passion fruit and apricot flavours to the fore. South Africa
- Darling Cellars Sauvignon Blanc** £8.5/12/30  
Crisp, zippy, lip smacking zingy Sauvignon. Our most popular wine. South Africa
- One Chain Vineyards The Googly Chardonnay** £8.5/12/30  
Crisp, lively and bright, citrus scented and perfectly balanced. Australia
- Mont Rocher Vieilles Vignes Viognier** £9.5/13.5/34  
An aromatic, expressive and perfumed wine, a great match for much of our menu. France
- Mille 951 Gavi di Gavi** £42  
Pear, passion fruit and pineapple flavours abound. Long, fresh and elegant and a lovely fresh acidity. Italy

## RED WINES

175ml/250ml/Bottle

- Yakut** £8/11.5/28.5  
Lively and ruby red with intense red fruit aromas accompanied with spice. Türkiye
- Terre Allegre Sangiovese** £7.5/11/27  
A fresh, medium intensity ruby red wine with hints of juicy summer fruits. Italy
- Darling Cellars SMG Shiraz-Malbec-Grenache** £8/11.5/28.5  
Smoky, rounded and full. Hints of pepper and spice, the perfect match to our cuisine. South Africa
- Bella Modella Primitivo** £8.5/12/30  
Intensely flavoured with hints of violet, black currant, plum jam and light spicy notes. Italy
- Finca Manzanos Rioja Tempranillo** £9.5/13.5/34  
Intense cherry red colour, ripe black and red fruits, spices, liquorice and chocolate aroma. Spain
- Montsablé Pinot Noir** £36  
Cherry red colour, intense dark cherry and blackberry fruit. France
- Casato di Melzi Salice Salentino Riserva** £38  
Hint of leather and spices, vanilla and cherry on the nose, with a soft and fruity palate. Italy