

# MEZZATRAIN

## Mezzas

● 4

**Hommus (Chick Peas):** Mashed chick peas with tahini, garlic, lemon and olive oil (v,g)

**Kabees:** A plate of olives, pickled turnips, pickled cucumbers and mild chillies (v)

**Arnabeet (Cauliflower):** Lightly seasoned and fried topped with taratour (v,g)

● 4.5

**Baba Ghannouj (Eggplant):** Smoked eggplant with tahini, garlic, lemon and olive oil (v)

**Labne (Yoghurt):** Strained yoghurt with extra virgin olive oil (v,g)

**Batanjan (Eggplant):** Sliced and lightly fried served with taratour (v,g)

● 5

**Cheese Fatayer:** Feta cheese, onion and spices filled pastry ball lightly deep fried (v)

**Spinach Fatayer:** Spinach, onion and spices filled pastry triangle lightly deep fried (v)

● 5.5

**Shanklish:** Seasoned and served with diced tomato, onions and extra virgin olive oil (v,g)

**Veg Wara Enab:** Vine leaves rolled with rice, tomato, parsley, lemon, oil and spices (v,g)

**Falafel:** Blended chick peas, broad beans, garlic, herbs, selected spices, lightly fried (v)

● 6.5

**Grilled Haloumi Stack:** Topped with watermelon slices, basil and mint leaves (v,g)

**Sambousek:** Seasoned minced beef with onions wrapped in pastry and lightly fried

**Kibbeh:** Minced beef and wheat shells with pine nuts and onions lightly fried

**Wara Enab (Vine Leaves):** Vine leaves rolled with rice, tomato, parsley, minced beef, lemon, oil and spices

(v) - vegetarian (g) - gluten free. All of our meats are sourced from halal certified suppliers.

# MEZZATRAIN

## Grills (made to order)

● 6.5

**Shawarma:** Stir fried marinated lamb strips with onions, garlic, tomato and parsley

**Maanet:** Lightly pan fried sausages with tomatoes, garlic and lemon juice

**Shish Tawouk (Chicken Skewer):** Marinated bbq chicken breast seasoned and grilled

**Laham Mishwee (Lamb Skewer):** Marinated lamb seasoned and grilled

**Shish Kebab (Beef Skewer):** Marinated beef seasoned and grilled

**Kafta (Minced Lamb skewer):** Seasoned lamb mince with parsley and onions grilled

## Salads

● 5.5

**Tabouli:** Chopped parsley, crushed wheat, shallots, tomatoes, olive oil and lemon juice (v)

● 4.5

**Fattoush:** Lettuce, parsley, tomatoes, cucumbers, radish, pomegranate, tossed with lightly fried bread, mint leafs, sumac, olive oil and pomegranate molasses dressing (v)

● 4

**Kabees:** A plate of olives, pickled turnips, pickled cucumbers and mild chillies (v)

## Desserts

● 5

**Knafeh:** Handmade semolina mixture, melted cheese drizzled with orange blossom syrup

**Ayesh El Saraya:** Bread pudding topped with cream, crushed pistachio and rose syrup

● 4

**Batlawa:** Crispy golden phyllo pastry filled with crushed nuts with lemon scented syrup

**Znoud el Sit:** Phyllo pastry rolls filled with creamy ashta, fried and sweetened with a syrup

(v) - vegetarian (g) - gluten free. All of our meats are sourced from halal certified suppliers.