

# MEZZATRAIN

DIPS

MIXED DIPS - HOMMUS, BABA GHANNOUJ, LABNE AND GARLIC (V)	\$20
HOMMUS - LORD OF THE CHICK PEAS - MASHED CHICK PEAS WITH TAHINI, GARLIC, LEMON AND OLIVE OIL (V, GF)	\$ 7
BABA GHANNOUJ - MEZZA EGGPLANT SMASH - SMOKED EGGPLANT WITH TAHINI, GARLIC, LEMON AND OLIVE OIL (V)	\$10
LABNE - YOGHURT YOURSELF - STRAINED YOGHURT WITH EXTRA VIRGIN OLIVE OIL (V, GF)	\$8
COLD MEZZA	
HANKLISH - THE GOODS - SEASONED AND SERVED WITH DICED TOMATO, ONIONS AND EXTRA VIRGIN OLIVE OIL (V, GF)	\$ 9
ARNABEET - FLOWER OF THE CAULI - LIGHTLY SEASONED AND FRIED, TOPPED WITH TARATOUR (V, GF)	\$8
BATANJAN - MEZZA EGGPLANT SLICE - LIGHTLY FRIED AND SERVED WITH TARATOUR (V, GF)	\$ 7
HALOUMI - GRILLED HALOUMI STACK - TOPPED WITH WATERMELON SLICES, BASIL AND MINT LEAVES (V, GF)	\$15
WARM MEZZA	¢ 7 6
SAMBOUSEK - MINCE TRAP - SEASONED MINCED BEEF WITH ONIONS, WRAPPED IN PASTRY AND LIGHTLY FRIED	\$7.5
KIBBEH - THE REAL DEAL - MINCED BEEF AND WHEAT SHELLS WITH PINE NUTS AND ONION, LIGHTLY FRIED	\$10
WARRA ENAB - LEB SUSHI ROLL - VINE LEAVES ROLLED WITH RICE, TOMOATO, PARSLEY, MINCED BEEF, LEMON, OIL	\$12
VEGETARIAN	
WARRA ENAB - LEB SUSHI ROLL - VINE LEAVES ROLLED WITH RICE, TOMOATO, PARSLEY, LEMON, OIL + SPICES (V) (GF)	\$10
FALAFEL - THE MAMA FAL - BLENDED CHICK PEAS, BROAD BEANS, GARLIC, HERBS, SELECTED SPICES, LIGHTLY FRIED (V)	\$8
CHEESY FATAYER - CHEESY TRAP - FETA, ONION AND SPICES FILLED PASTRY BALL, LIGHTLY DEEP FRIED (V)	\$ 7
SPINACH FATAYER - SPINACH TRAP - SPINACH, ONION AND SPICES FILLED PASTRY TRIANGLE, LIGHTLY DEEP FRIED (V)	\$ 7
HALOUMI - GRILLED HALOUMI STACK - TOPPED WITH WATERMELON SLICES, BASIL AND MINT LEAVES (V, GF)	\$15
TRADITIONAL	
SHAWARMA - LAMB - STIR FRIED MARINATED LAMB STRIPS WITH ONION, GARLIC, TOMATO AND PARSLEY	\$10
MAANET - SAUSAGE - LIGHTLY PAN FRIED SAUSAGE WITH TOMATO, GARLIC AND LEMON JUICE	\$8
SHISH TAWOUK - CHICKEN - MARINATED CHICKEN BREAST SEASONED AND GRILLED	\$6.5
LAHAM MISHWEE - LAMB - MARINATED LAMB SEASONED AND GRILLED	\$6.5
SHIS KEBAB - BEEF - MARINATED BEEF SEASONED AND GRILLED	\$6.5
KAFTA - LAMB - SEASONED LAMB MINCE WITH PASRLEY AND ONION AND GRILLED	\$6.5
SALADS	
TABOULI - CHOPPED PARSLEY, CRUSHED WHEAT, SHALLOTS, TOMATO, OLIVE OIL AND LEMON JUICE (V)	\$12
FATTOUSH - LETTUCE, PARSLEY, TOMATO, CUCUMBER, RADISH, POMEGRANATE, TOSSED WITH LIGHTLY FRIED BREAD, MINT LEAVES, SUMAC, OLIVE OIL AND DRESSING (V)	\$ 1 4
KABEES - PICKLE GOODNESS - OLIVES, TURNIPS, CUCUMBER AND MILD CHILLIES (V)	\$ 9

# MEZZATRAIN



\$10

# MIXED PLATES

TRADITIONAL MIXED PLATE - THREE SKEWERS OF KAFTA, CHICKEN AND LAMB WITH BABA GHANNOUJ, HOMMUS, TABOULI, FALAFEL, SAMBOUSEK \$32 WITH GARLIC AND TARTOUR

**VEGETARIAN MIXED PLATE** - BABA GHANNOUJ, HOMMUS, ARNABEET, BATANJAN, FALAFEL, FATTOUSH OR TABOULIE, GARLIC AND TARATOUR \$28

SIDES CRISP GARLIC BREAD | \$8 HOT CHIPS GARLIC DIP | \$4

### KIDS MENU

#### CHICKEN NUGGETS AND CHIPS

SIX CHICKEN NUGGETS SERVED WITH CHIPS \$9

#### FISH AND CHIPS

LIGHTLY BATTERED FISH FILLET SERVED WITH CHIPS \$10

CHICKEN OR KAFTA AND CHIPS - CHICKEN OR KAFTA SKEWER SERVED WITH LEBANESE BREAD, TABOULI AND CHIPS

## BANQUET MIN FOUR GUESTS

#### MEZZA BANQUET ONE // \$55PP

KABEES - MIXED PLATE OF OLIVES, PICKED TURNIP, CUCUMBER AND MILD CHILLI

**BREAD** - FRESH AND CRISP FRIED BREAD

DIPS - HOMMUS, BABA GHANNOUJ, GARLIC

COLD MEZZA - ARNABEET (CAULIFLOWER)

WARM MEZZA - KIBBEH, SAMBOUSEK

SALAD - TABOULI

#### MEZZA BANQUET TWO // \$70PP

KABEES - MIXED PLATE OF OLIVES, PICKED TURNIP, CUCUMBER AND MILD CHILLI

BREAD - FRESH BREAD AND CRISP FRIED BREAD

DIPS - HOMMUS, BABA GHANNOUJ, LABNE, GARLIC

COLD MEZZA - ARNABEET (CAULIFLOWER), SHAKLISH (MATURED CHEESE)

WARM MEZZA - KIBBEH, SAMBOUSEK, FALAFEL

SALAD - TABOULI, FATTOUSH

MEATS - SHISH KEBAB (LAMB), SHISH TAWAOUK (CHICKEN), KAFTA (MINED LAMB)

# SOMETHING SWEET

KNAFEH - CHEESY SWEETNESS HANDMADE, SEMOLINA MIXTURE, MELTED CHEESE DRIZZLED WITH ORANGE BLOSSOM SYRUP

AYESH EL SARAYA - BREAD PUDDING TOPPED WITH CREAM, CRUSHED PISTACHIO AND ROSE SYRUP

BATLAWA - PASTRY PARTY CRISPY GOLDEN PHYLLO PASTRY FILLED WITH CRUSHED NUTS WITH LEMON SCENTED SYRUP \$7

ZNOUD EL SIT - CREAMY PASTRY - PHYLLO PASTRY FILLED WITH CREAMY
ASHTA, FRIED AND SWEETENED WITH SYRUP
\$9





\$8