

MASHAWY / GRILLS

All grills are served with Lebanese salad and organic vermicelli rice, grilled tomato, pickles, harissa & garlic sauces

Kafta d'jej 12.95
Spiced minced chicken, herbs and onions

Kafta lahmé 13.95
Spiced minced lamb, herbs and onions

Shish taouk 12.95
Chicken cubes marinated in garlic, lemon juice & spices

Lahem meshoué 13.95
Lamb cubes marinated in lemon juice, olive oil & spices

Farowj Meshoui 12.95
Half Baby chicken marinated with lemon juice, garlic, special Lebanese spices

Mashawy 14.95
Mix of kafta lahmé, lahem meshoué, shish taouk and kafta d'jej

Samaké harra 12.95
Grilled fillet of sea bass with citrus rice, Lebanese salad & salsa harra (onion, garlic, red peppers, tomatoes, coriander)

HOMEMADE LEMONADE

Roomana 2.50
Pomegranate & Orange Blossom

Leymona 2.50
Lemon & Lime

Toufaha 2.50
Apple, Mint & Ginger

SOFT DRINKS 2.25

V vegetarian dishes

N dishes containing nuts, please inform our staff if you have a nut allergy

GF gluten free dishes

ROYAL FEAST FOR 2 TO SHARE

Mashawy platter for 2 to share £34.95

*Baba ghannuj, hommos, fatoush salad, batata harra,

*A mix grill of meshoué, kafta lahmé, shish taouk and kafta chicken, served with organic vermicelli rice, and pita bread

Samak platter for 2 to share £39.95

*Baba ghannuj, hommos, fatoush salad, batata harra,

*A mix grill of Salmon glazed with pomegranate, sea bass and tiger prawns served with citrus rice and pita bread

Muhammar platter for 2 to share £49.95

*Baba ghannuj, hommos, fatoush salad, batata harra,

*A slow roasted whole marinated shoulder of lamb served with organic couscous, dried fruits, and pita bread

DESSERT

Baklawa & Turkish delight (N) 4.50

Sniwat fawakih 4.50
Selection of fresh fruit platter

Mango and vanilla cheese cake 4.95
Served with a fresh mango topping

Orange and almond cake (N) (GF) 4.95
A moist wheat-free cake made with orange and almond

Chocolate and raspberry brownie 5.95
Fresh raspberries and smooth dark chocolate cake

Pistachio and tahini cake (N) (GF) 5.95
Homemade pistachio and tahini



KENZA

TAKE AWAY MENU

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Delivery & collection times

Mon-Fri 12:00-23:00 Sat-Sun 18:00-23:00

MEZZE

Hommos (V) <i>Chickpea purée, tahini & lemon juice dip</i>	4.50
Baba ghannouj (V) <i>Grilled aubergine, tahini & lemon juice dip</i>	4.95
Muhammarah (V) (N) <i>Red pepper, onion, garlic & roasted mixed nut dip</i>	4.95
Koussa bil tahini (V) <i>Courgette purée, tahini, lemon juice, garlic & yoghurt dip</i>	4.95
Labné (V) <i>Strained yoghurt dip with fresh mint, spring onion, zaater & olive oil dip</i>	4.50
Tabbouleh (V) <i>Parsley, mint, onions & tomatoes mixed with cracked wheat, lemon juice & olive oil</i>	5.25
Fattoush (V) <i>Parsley, mint, cherry tomatoes, radishes, cucumber, spring onion, lemon juice, red malt vinegar, olive oil with crispy bread & sumac</i>	5.95

Mezze Platter £7.95

Baba ghannouj, hommos, tabbouleh, falafel, sambousek cheese, pickles & pitta bread

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HOT MEZZE

Sambousek jibne (V) <i>Pastry filled with halloumi & feta cheese & parsley served with yoghurt sauce</i>	5.50
Sambousek lahmé (N) <i>Pastry filled with spiced lamb & pine nuts served with harissa sauce</i>	5.75
Sambousek d'jej <i>Pastry filled with chicken & caramelised onions & sumac served with garlic sauce</i>	5.65
Fatayer sbengh (V) (N) <i>Pastry filled with spinach, spring onion & sumac pine nuts served with yoghurt sauce</i>	5.50
Falafel kredis <i>Prawns, chickpea, onion, garlic, coriander, served with coconut & chilli sauce</i>	5.95
Batata harra (V) <i>Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli</i>	5.50
Falafel (V) <i>Chickpea, onion, garlic & coriander, served with tahini sauce</i>	5.95
Jawaneh <i>Char-grilled chicken wings marinated with lemon juice, garlic sauce & Lebanese spice</i>	5.95
Kibbé lahmé (V) <i>Deep fried lamb & cracked wheat parcels filled with onions, minced meat & pine nuts served with tahini sauce</i>	5.95

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WRAP Platter

All served with batata harra & Lebanese salad

Kafta meshoué <i>Char-grilled spiced minced lamb with hommos, pickled cucumber & tomato</i>	8.50
Shish taouk <i>Marinated char-grilled chicken, tomato, pickled cucumber & garlic sauce</i>	8.50
Falafel (V) <i>Falafel, tomato, pickled turnip & parsley, mixed salad with tahini sauce</i>	8.50
Halloumi (V) <i>Marinated halloumi cheese, mint, tomato, oregano, salad & olives</i>	7.95

TAGINES

Slow-cooked Moroccan casseroles served with organic cous-cous or organic rice

Lamb & Prunes <i>Tender lamb with prunes & roasted almonds</i>	12.95
Chicken & Green Olives <i>Chicken, carrots, coriander, and olives with preserved lemons</i>	11.95
Moussaka (V) <i>Baked aubergine in a rich tomato, onion, garlic, chickpea sauce and creamy yogurt</i>	10.95

LARGE SALADS

Chicken & organic cous-cous salad <i>Cumin-roasted vegetables with couscous & grilled chicken cubes with a virgin olive oil and mint dressing</i>	11.95
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