

MEZZE

HUMMUS (V)	5.95
Smooth spiced chickpeas, tahina & lemon juice	
BABA GHANNOUJ (V)	6.95
Smoked aubergine puree, tahina & lemon juice	
LABNE SHALLOT (V)	5.95
Strained natural yoghurt with shallots & mint	
FATTOUSH (V)	5.95
Parsley, mint, cherry tomatoes, radishes, cucumber, spring onion, pomegranate dressing, sumac & grilled bread	
TABBOULEH (V)	5.95
Chopped parsley, mint, onion & tomatoes, mixed with cracked wheat, lemon juice & olive oil	

MEZZE PLATTER

For One 10.95 / For Two 19.95

Baba Ghannouj, Hummus, Tabbouleh, Falafel, Sambousek Cheese, Pickles & Pita Bread



V - vegetarian dishes, N - these dishes contain nuts
Please inform our staff if you have a nut allergy

MEZZE

SAMBOUSEK CHEESE (V)	6.50
Pastry filled with halloumi, feta cheese & parsley served with yoghurt sauce	
SAMBOUSEK LAMB (N)	6.95
Pastry filled with spiced lamb & pine nuts served with harissa sauce	
SAMBOUSEK CHICKEN	6.95
Pastry filled with chicken, caramelised onions & sumac served with garlic sauce	
FATAYER SPINACH (V) (N)	6.50
Pastry filled with spinach, spring onion & pine nuts served with yoghurt sauce	
BATATA HARRA (V)	5.50
Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli	
FALAFEL (V)	5.95
Chickpea, onion, garlic & coriander, served with tahina sauce	
SPICED WINGS	6.00
Marinated charcoal grilled chicken wings served with garlic sauce	
LAMB KIBBE (N)	7.50
Deep fried lamb & cracked wheat parcels filled with onions, minced meat & pine nuts served with tahina sauce	
SOUJOK SAUSAGE	6.95
Spiced Armenian lamb sausage with pomegranate molasses & cherry tomatoes	
SPICED CALAMARI	7.25
Sumac & cumin crusted baby squid served with a coconut & chilli dip	

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WRAP PLATTER

All served with Lebanese salad & Batata Harra

KOFTA LAMB	10.95
Char-grilled spiced minced lamb with hummus, pickled cucumber, mixed salad & tomato	
CHICKEN TAOUK	10.95
Marinated char-grilled chicken, tomato, pickled cucumber, mixed salad & garlic sauce	
SOUJOK	10.95
Chargrilled spicy sausages, mixed salad & tahina sauce	
HALLOUMI (V)	10.95
Marinated halloumi cheese, mint, tomato, oregano, mixed salad & olives	
FALAFEL (V)	10.95
Falafel, tomato, pickled turnip & parsley, mixed salad with tahina sauce	

TAGINES

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

LAMB & ARTICHOKE	14.95
Slow cooked lamb, artichoke & green peas	
CHIKEN	13.95
Slow cooked baby chicken with olives, confit lemon & saffron	
MOUSSAKA (V)	11.95
Baked aubergine in a rich tomato, onion, garlic & chickpea sauce	

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MASHAWY/GRILLS

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

LAMB KOFTA	14.95
Charcoal grilled spiced minced lamb skewers	
CHICKEN TAOUK	14.50
Marinated charcoal grilled chicken breast skewers	
LAMB MESHUE	15.95
Marinated charcoal grilled lamb cube skewers	
FAROUJ	14.95
Marinated charcoal grilled half baby chicken	
MIX GRILL	16.95
Mix of grilled lamb kofta, chicken taouk & lamb meshue	

LEBANESE BURGER

All our burgers are served with Batata Harra

LAMB & HALLOUMI BURGER	14.95
Grilled lamb kofta burger with grilled halloumi, harissa sauce, tomato, pickled cucumber, lettuce & sesame seeds	
HALLOUMI & AUBERGINE BURGER (V)	14.50
Grilled halloumi, aubergine in coriander marinade, garlic, tomato, pickled cucumber & sesame seeds	

FISH

SEA BASS SAYEDIYA	15.95
Grilled sea bass, tahina sauce & fried onion served with organic vermicelli rice	

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ROYAL FEAST

FOR 2 TO SHARE

MASHAWY PLATTER 39.95

Baba ghannouj, hummus, tabbouleh, batata harra,

A mix grill of lamb meshue, kofta lamb & chicken taouk, served with organic vermicelli rice, pickles & pita

MUHAMMAR PLATTER 59.95

Baba Ghannouj, hummus, tabbouleh, batata harra

A slow roasted whole marinated shoulder of lamb served with organic couscous, dried fruits, pickles & pita

DESSERT

HALAWIYAT (N)	4.95
Selection of baklava & Turkish delight	
MANGO & VANILLA CHEESECAKE	5.25
Served with mango topping	

HOMEMADE LEMONADE

ROOMANA	5.95	LEYMONA	5.95
Pomegranate & Orange Blossom		Lemon & Lime	
TOUFAHA	5.95		
Apple, Mint & Ginger			
JUICES & SOFT DRINKS	3.95		

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TAKE AWAY MENU

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