

# Opening Hours



**Monday - Friday** - 12 noon to late

**Saturday** - 5pm to late

**Sunday** - 5pm to late

(Licensed until 3am)


**10 Devonshire Square, London EC2M 4YP**


**Reservations: 020 7929 5533**


**Email: [reservations@kenza-restaurant.com](mailto:reservations@kenza-restaurant.com)**

**[www.kenza-restaurant.com](http://www.kenza-restaurant.com)**



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# A Lebanese Christmas Experience

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Kenza

# Entertainment



Our restaurant comes alive at night. In the evening we have belly dancing, a DJ and much more.

Just imagine yourself on a night out in Marrakesh or Beirut or Istanbul - there will be great food flavours, authentic music and warm hospitality.

We have a variety of entertainment specialists who can help to make your event more fun and memorable. From tarot card readers, snake charmers, belly dancers, fire eaters and henna tattoo artists, we can bring you the best entertainment.

## **Belly dancing show:**

(lasts 15-20 minutes)

- › Monday to Wednesday at 7.15pm
- › Thursday at 7.15pm and 9.30pm
- › Friday to Saturday at 7.15pm and 10pm
- › Sunday at 7.45pm

## **Samba dancing show:**

- › Every Thursday and Saturday at 8pm.

## **Violinist show:**

- › Every Wednesday and Thursday from 8pm.

## › **DJ and dancing:**

Every Thursday to Saturday from 9pm.

Please note that the level of music is significantly higher during those times.



Kenza has a mixture of cosy alcoves and larger private rooms, which can be booked for a memorable celebration. Our team can help you decide which space will suit your party best. Minimum spends apply.



## THE ALCOVES



For 5-6 guests (seated)



## DAR LAZRAK



Up to 14 guests (seated)



## DAR CHERIFA



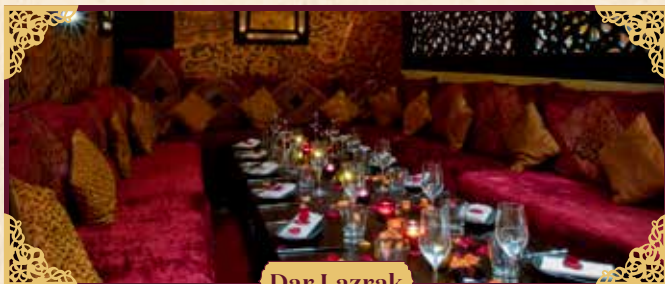
For 60 guests (seated) or 70 guests (reception)



## EXCLUSIVE HIRE



For 220 guests (seated) or 300 guests (reception)



Dar Lazrak

# Festive Vegetarian Lunch Feast

33.95 per person

Available for bookings up to 3pm, Monday to Friday only

## MEZZE

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### Hummus (v)

Spiced smooth chickpea dip with tahina & lemon juice

### Labne Shallot (v)

Strained Natural yoghurt with shallots & mint

### Baba Ghannouj (v)

Smoked aubergine puree, tahini & lemon juice

### Tabbouleh (v)

Chopped parsley, mint, onion, tomatoes & burghul wheat with an extra virgin olive oil & lemon juice dressing

### Batata Harra (v)

Spicy sautéed potato cubes with red pepper, fresh coriander, garlic & chilli

### Falafel (v)

Spiced chickpea patties with garlic & coriander served with tahina sauce & pickles

## MAIN COURSE

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### Moussaka (v)

Aubergine, tomato, onion, garlic & chickpea stew, topped with creamy yoghurt & served with organic vermicelli rice

## DESSERT

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### Halawiat (v)(n)

Selection of baklava and Turkish delight

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We take great care preparing your food, however, due to the layout and operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds and nuts. \*\*Please ask your server for our full allergen table highlighting allergens directly present in our dishes\*\*

Please kindly note that we do have loud music during our belly dancing performances and DJ nights, please speak to your server for further details and timings.

All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

# Festive Lamb & Chicken Lunch Feast

All prices stated include full selection of **mezze**, **chosen main** and **dessert**

## MEZZE

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### **Hummus (v)**

Spiced smooth chickpea dip with tahina & lemon juice

### **Labne Shallot (v)**

Strained Natural yoghurt with shallots & mint

### **Baba Ghannouj (v)**

Smoked aubergine puree, tahini & lemon juice

### **Tabbouleh (v)**

Chopped parsley, mint, onion, tomatoes & burghul wheat with an extra virgin olive oil & lemon juice dressing

### **Batata Harra (v)**

Spicy sautéed potato cubes with red pepper, fresh coriander, garlic & chilli

### **Sambousek Chicken**

Pastry parcels filled with slow cooked chicken, marinated in sumac & pomegranate molasses, with onion confit, served with a garlic sauce

## MAIN COURSE

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### **Farouj Meshwi 33.95pp**

Charcoal- grilled marinated baby chicken, served with a Lebanese salad, organic vermicelli rice, garlic sauce and harissa

### **Lamb Shank Burghul 35.95pp**

Tender slow- cooked lamb shank served with burghul wheat, chickpeas & spiced tomatoes

### **Mashawy 37.95pp**

Selection of grilled meat- lamb meshwi, chicken taouk & lamb kofta- served with organic vermicelli rice, salad, garlic sauce & harissa

### **Muhammar (n) 43.95pp (minimum 2 people to order)**

Slow- roasted shoulder of lamb, served with vermicelli rice lamb broth, apricots, figs, prunes, dates & mixed nuts

## DESSERT

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### **Halawiat (v)(n)**

Selection of baklava and Turkish delight

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# Festive Vegetarian Feast

36.95 per person

## MEZZE

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### **Hummus Bil Zeitoun (v)**

Spiced smooth chickpea dip with tahina, garlic, olives & mint

### **Baba Ghannouj Bil Jouz (v)**

Smoked aubergine purée, tahina, garlic & lemon juice with pomegranate molasses and roasted walnuts

### **Tabbouleh Bil Ananas (v)**

Chopped parsley, mint, onions & tomatoes mixed with pomegranate seeds and pineapple, lemon juice & olive oil

### **Batata Harra (v)**

Spicy sautéed potato cubes with red pepper, fresh coriander, garlic & chilli

### **Halloumi & Tomato (v)**

Grilled halloumi served with tomatoes, red chili, pomegranate molasses and pistachio

### **Falafel (v)**

Chickpeas, onions, garlic, coriander, served with tahina & garlic sauce

### **Spinach Fatayer (v)**

Baked spinach, spring onion, pine nuts & sumac pastry

## MAIN COURSE

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### **Moroccan Ratatouille with Dates (v)**

Slow cooked aubergine courgette with tomatoe sauce and dates, served with roasted pumpkins, red onion & couscous

## DESSERT

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### **Halawiat (v)(n)**

Selection of baklava and Turkish delight

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# Festive Meat & Fish Feasts

All prices stated include full selection of **mezze**, chosen main and dessert

## MEZZE

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### **Hummus Bil Zeitoun (v)**

Spiced smooth chickpea dip with tahina, garlic, olives & mint

### **Baba Ghannouj Bil Jouz (v)**

Smoked aubergine purée, tahina, garlic & lemon juice with pomegranate molasses and roasted walnuts

### **Tabbouleh Bil Ananas (v)**

Chopped parsley, mint, onions & tomatoes mixed with pomegranate seeds and pineapple, lemon juice & olive oil

### **Batata Harra (v)**

Spicy sautéed potato cubes with red pepper, fresh coriander, garlic & chilli

### **Halloumi & Tomato (v)**

Grilled halloumi served with tomatoes, red chili, pomegranate molasses and pistachio

### **Falafel Seafood**

Chickpeas, onions, garlic, coriander, squid, prawns, dill, lemon zest, sesame seeds, nigella seeds, served with Tahina & chili dill sauce

### **Lamb Kibbeh**

Minced lamb cracked wheat parcels filled with lamb, pine nuts & onion served with mint yoghurt sauce

## MAIN COURSES

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### **Chicken Meshwi 36.95pp**

Charcoal grilled, marinated chicken with coriander, lemon and garlic served with mincemeat rice, chestnut and salad

### **Mashawy 39.95pp**

Grilled selection of kofta lamb, lamb meshwi, shish taouk, served with a Lebanese salad, organic vermicelli rice, harissa & garlic sauces

### **Samaka Trabelsya 40.95pp**

Cod filet marinated with onion, garlic, lemon and coriander tomatoes, fresh chillies topped with Tahina Calamari sauce & served with cumin and coriander rice

### **Muhammar (n) 43.95pp (minimum 2 people to order)**

Slow roasted whole shoulder of lamb, served with organic couscous & lamb broth, apricots, figs, prunes & dates

## DESSERT

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### **Halawiat (v)(n)**

Selection of baklava and Turkish delight

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# ☆ SPECIAL FEASTS ☆

## Festive Kharouf Feast

£49.95 per person (minimum 10 - 15 guests per whole lamb)

### MEZZE

#### Hummus Bil Zeitoun (v)

Spiced smooth chickpea dip with tahina & lemon juice

#### Baba Ghannouj Bil Jouz (v)

Smoked aubergine purée, tahina, garlic & lemon juice with pomegranate molasses and roasted walnuts

#### Tabbouleh Bil Ananas (v)

Chopped parsley, mint, onions & tomatoes mixed with pomegranate seeds and pineapple, lemon juice & olive oil

#### Batata Harra (v)

Spicy sautéed potato cubes with red pepper, fresh coriander, garlic & chilli

#### Halloumi & Tomato (v)

Grilled halloumi served with tomatoes, red chili, pomegranate molasses and pistachio

#### Falafel Seafood

Chickpeas, onions, garlic, coriander, squid, prawns, dill, lemon zest, sesame seeds, nigella seeds, served with Tahina & chili dill sauce

#### Lamb Kibbeh

Minced lamb cracked wheat parcels filled with lamb, pine nuts & onion served with mint yoghurt sauce

### MAIN COURSE

#### Kharouf

A whole lamb, marinated in herbs & spices, slow roasted and served with spiced meat rice and lamb broth

### DESSERT

#### Halawiat (v)(n)

Selection of baklava and Turkish delight

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# Drinks Packages



## DARNA

**£35.95 per person**

2 hours of unlimited beer, house wine, soft drinks & mineral water

## ELITE

**£54.95 per person**

A glass of Prosecco plus 2 hours of unlimited beer, house wine, house spirits, cocktail, shots, soft drinks & mineral water

## SPIRIT

**£45.95 per person**

2 hours of unlimited beer, house wine, house spirits, soft drinks & mineral water

## NON-ALCOHOLIC

**£24.95 per person**

2 hours of unlimited juices, soft drinks & mineral water

### TERMS & CONDITIONS FOR DARNA, SPIRIT, ELITE & NON ALCOHOLIC PACKAGES:

- Must be pre-booked a minimum of 72 hours prior to the booking date. One package only to be chosen for the entire group, minimum 10 people to order.
- Package price is valid for 2 hours from the time of reservation. For example, if your reservation is for 7pm, your chosen drinks package will be valid until 9pm.
- Drink orders to be placed one at a time and your drinks will be waiter-served. Drinks can only be placed if previously ordered drinks have been consumed.
- The last drink order at the end of your reservation time, will be for one drink per person.
- Management reserves the right to refuse to serve alcohol to intoxicated persons and still charge the full drinks package price.

## More From Kenza



Our food is available to take away. Give us a call and tell us what you would like and we will do the rest.

We are also able to bring our food to your event – our outside catering lets you and your guests enjoy a taste of Lebanon wherever you are.

Mornings and meetings – we are more than happy to open earlier and host your meeting in our restaurant. We can cook you breakfast with a Lebanese twist too, just ask a team member for more details.



