

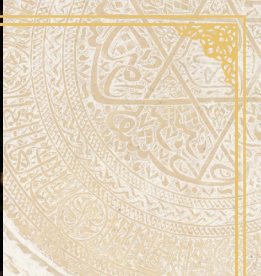
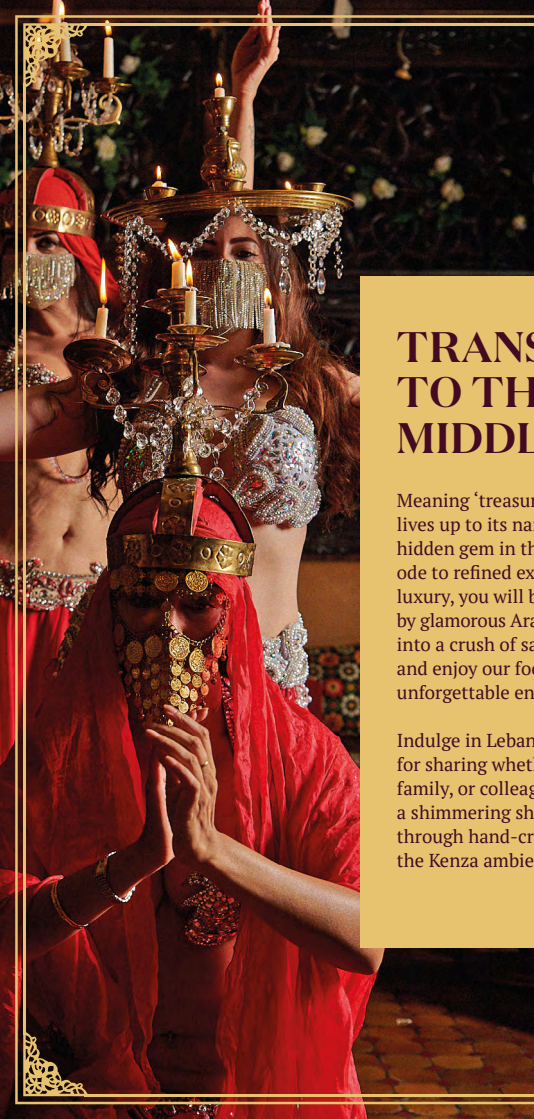


A LEBANESE &  
MIDDLE EASTERN

# Christmas Experience

at

Kenza



## TRANSPORT TO THE MIDDLE EAST

Meaning 'treasure' in Arabic, Kenza lives up to its name as a renowned hidden gem in the City of London. An ode to refined exoticism and elegant luxury, you will be sure to be charmed by glamorous Arabian hospitality. Relax into a crush of satin cushions, sit back, and enjoy our food, drink, and unforgettable entertainment.

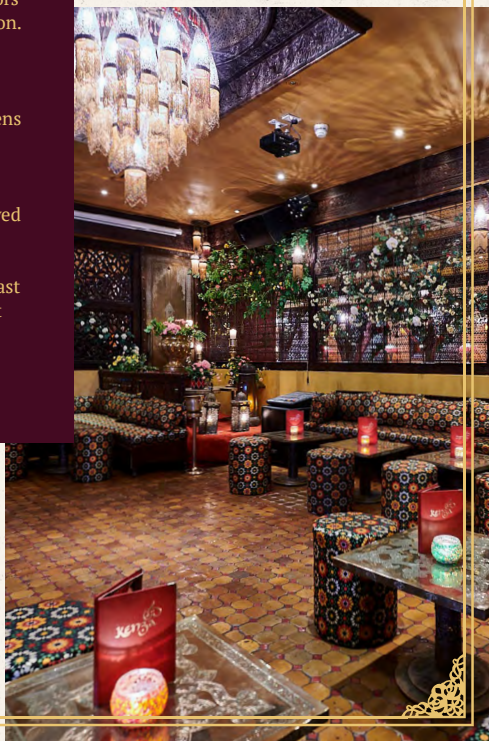
Indulge in Lebanese dishes, designed for sharing whether with friends, family, or colleagues. Served within a shimmering shadow-play of light through hand-crafted beaded lamps, the Kenza ambience is like no other.



# LOUNGE & COCKTAIL BAR

Our traditional, luxury interiors add wow-factor to any occasion. Admire our eye-catching features from dozens of brass khamsa (hand of Fatima) hanging from iron-work screens to hand-crafted chandeliers.

We have a vast collection of cocktail creations to be enjoyed with an exquisite selection of hot and cold mezze platters. Choose from a selection of feast menus, mezze canapés, buffet options or bespoke menus.









## THE ALCOVES

**6 GUESTS (SEATED)**

A seductive semi-private dining experience in a cosy setting with hanging lamps and dark wood screens, perfectly positioned to view Kenza's spectacular entertainment throughout the night. Choose from a selection of Feast Menus or bespoke menus.

## DAR LAZRAK

**14 GUESTS (SEATED)**

Relax in this intimate private alcove featuring dark wood screens. The perfect setting to share an unforgettable experience with your guests. Choose from a selection of Feast Menus or bespoke menus.





# DAR CHERIFA

**50 GUESTS (SEATED) OR  
65 GUESTS (RECEPTION)**

Host your celebration in this private room, featuring hand-painted Arabic calligraphy and an ornate chandelier crafted over 9 months by 12 Moroccan maalems (craftsmen).

Choose from a selection of delicious feast menus, mezze canapés and buffet options or bespoke menus to make your event one to remember!

A woman in a sparkling, sequined dress is shown from the chest up, looking upwards and breathing a stream of fire from her mouth. The fire is bright blue and white. In the background, a large, glowing rose is being held by a hand, with flames emanating from it. The scene is set against a dark background with some bokeh light effects. The entire image is framed by a decorative gold border with intricate patterns in the corners and along the bottom.

# ENTERTAINMENT

This Christmas be prepared to be enchanted with unmissable entertainment as you enter London's hidden gem, Kenza. By day, we offer a great atmosphere to greet, meet and eat. By night, our venue transforms into a charismatic entertainment venue. As sun sets, Kenza comes to life with DJs, live musicians, belly dancers, snake charmers and fire eaters, tarot card readers and henna tattoo artists.





# LEBANESE & MIDDLE EASTERN FLAVOURS

We have a vast collection of signature cocktails to be enjoyed with an exquisite selection of hot and cold mezze platters.

Choose from a selection of feast menus, mezze canapés, buffet options or bespoke menus

# Vegetarian Festive Feast

42.00 per person

Can be adapted vegan upon request. All our mezzes, mains and desserts are served to share in the middle of your tables, family style!

## MEZZE

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### Garlic Hommos

fresh and flavorful dip with our unique blend of creamy chickpeas, tahina, sautéed garlic & coriander, served with warm flatbread  
VG

### Beetroot Baba Ghanouj

our twist on a Middle Eastern classic dip, smokey and rich puréed aubergine, tahina, lemon juice and bright beetroot, served with warm flatbread  
VG

### Spinach Fatayer

pastry parcels filled with spinach, spring onion, pine nuts and flavourful sumac  
V

### Batata Harra

colourful spiced potatoes tossed in garlic, red pepper, coriander, cumin & fresh chillies  
V

### Falafel

made to order, our crispy ground chickpea patties are mixed with parsley & coriander, drizzled with tangy tahina sauce  
V

### Cheese Sambousek

handmade pastries stuffed with melted feta and halloumi cheese with a mix of fresh mint and herbs served with mint yoghurt  
V

### Tabbouleh Bil Raman

traditional Lebanese salad – a vibrant mix of chopped parsley, mint, onions, tomatoes & bulgar wheat, decorated with fresh pomegranate seeds and a refreshing lemon juice and olive oil dressing  
VG

## LARGE PLATE

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### Kawaj

delicious celebration of Autumnal vegetables - roasted courgettes and aubergines, succulent baby pumpkin cubes and bell peppers, served in a tomato sauce with rice  
VG

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

## DESSERT

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### Halawiat

deluxe selection of indulgent baklava, Turkish delight and Arabic sweets  
V

#### SYMBOL GUIDE:

(V) Vegetarian - (VG) Vegan - (GF) Gluten Free

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

# Farouj Festive Feast

46.00 per person

Our feast that celebrates chicken. All our mezzes, mains and desserts are served to share in the middle of your tables, family style!

## MEZZE

### Garlic Hommos

fresh and flavorful dip with our unique blend of creamy chickpeas, tahina, sautéed garlic & coriander, served with warm flatbread  
VG

### Beetroot Baba Ghanouj

our twist on a Middle Eastern classic dip, smokey and rich puréed aubergine, tahina, lemon juice and bright beetroot, served with warm flatbread  
VG

### Lebanese Wings

slow-grilled chicken wings marinated in lemon, garlic & onion served with homemade garlic sauce  
GF

### Batata Harra

colourful spiced potatoes tossed in garlic, red pepper, coriander, cumin & fresh chillies  
V

### Chicken Sambousek

handmade fried pastry parcels filled with slow-cooked chicken marinated in sumac with pomegranate molasses & onion confit

### Cheese Sambousek

handmade pastries stuffed with melted feta and halloumi cheese with a mix of fresh mint and herbs served with mint yoghurt  
V

### Tabbouleh Bil Raman

traditional Lebanese salad – a vibrant mix of chopped parsley, mint, onions, tomatoes & bulgar wheat, decorated with fresh pomegranate seeds and a refreshing lemon juice and olive oil dressing  
VG

## LARGE PLATE

### Farouj

charcoal grilled baby chicken, marinated in honey, thyme, olive oil, lemon juice & garlic, served with roasted baby royal potatoes  
GF

## DESSERT

### Halawiat

deluxe selection of indulgent baklava, Turkish delight and Arabic sweets  
V

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# Mashawy Festive Feast

48.00 per person

For those that love a bit of everything. All our mezzes, mains and desserts are served to share in the middle of your tables, family style!

## MEZZE

### Garlic Hommos

fresh and flavorful dip with our unique blend of creamy chickpeas, tahina, sautéed garlic & coriander, served with warm flatbread  
VG

### Beetroot Baba Ghanouj

our twist on a Middle Eastern classic dip, smokey and rich puréed aubergine, tahina, lemon juice and bright beetroot, served with warm flatbread  
VG

### Lamb Samousek

handmade pastry parcels filled with slightly spiced minced lamb & pine nuts

### Batata Harra

colourful spiced potatoes tossed in garlic, red pepper, coriander, cumin & fresh chillies  
V

### Chicken Sambousek

handmade fried pastry parcels filled with slow-cooked chicken marinated in sumac with pomegranate molasses & onion confit

### Cheese Sambousek

handmade pastries stuffed with melted feta and halloumi cheese with a mix of fresh mint and herbs served with mint yoghurt  
V

### Tabbouleh Bil Raman

traditional Lebanese salad – a vibrant mix of chopped parsley, mint, onions, tomatoes & bulgar wheat, decorated with fresh pomegranate seeds and a refreshing lemon juice and olive oil dressing  
VG

## LARGE PLATE

### Mashawy

grilled selection of tender chicken taouk, lamb kofta & lamb cubes, served with a Lebanese house salad and organic vermicelli rice

## DESSERT

### Halawiat

deluxe selection of indulgent baklava, Turkish delight and Arabic sweets  
V

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# Samak Festive Feast

54.00 per person

For the fish and seafood lovers. All our mezzes, mains and desserts are served to share in the middle of your tables, family style!

## MEZZE

### Garlic Hommos

fresh and flavorful dip with our unique blend of creamy chickpeas, tahina, sautéed garlic & coriander, served with warm flatbread  
VG

### Beetroot Baba Ghanouj

our twist on a Middle Eastern classic dip, smokey and rich puréed aubagine, tahina, lemon juice and bright beetroot, served with warm flatbread  
VG

### Spinach Fatayer

pastry parcels filled with spinach, spring onion, pine nuts and flavourful sumac  
V

### Batata Harra

colourful spiced potatoes tossed in garlic, red pepper, coriander, cumin & fresh chillies  
V

### Kredis Kebab

pan fried prawns marinated in garlic, chilli molasses & citrus  
GF

### Cheese Sambousek

handmade pastries stuffed with melted feta and halloumi cheese with a mix of fresh mint and herbs served with mint yoghurt  
V

### Tabbouleh Bil Raman

traditional Lebanese salad – a vibrant mix of chopped parsley, mint, onions, tomatoes & bulgar wheat, decorated with fresh pomegranate seeds and a refreshing lemon juice and olive oil dressing  
VG

## LARGE PLATE

### Samak

colourful platter of fish – salmon glazed with pomegranate, grilled sea bass and tiger prawns served with Kenza's rice and house salad  
GF

## DESSERT

### Halawiat

deluxe selection of indulgent baklava, Turkish delight and Arabic sweets  
V

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SYMBOL GUIDE:  
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An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

# Lamb Meshwi Festive Feast

59.00 per person

Minimum of three people to order

Our chef's special. All our mezzes, mains and desserts are served to share in the middle of your tables, family style!

## MEZZE

### Garlic Hommos

fresh and flavorful dip with our unique blend of creamy chickpeas, tahina, sautéed garlic & coriander, served with warm flatbread  
VG

### Beetroot Baba Ghanouj

our twist on a Middle Eastern classic dip, smokey and rich puréed aubergine, tahina, lemon juice and bright beetroot, served with warm flatbread  
VG

### Lamb Samousek

handmade pastry parcels filled with slightly spiced minced lamb & pine nuts

### Batata Harra

colourful spiced potatoes tossed in garlic, red pepper, coriander, cumin & fresh chillies  
V

### Chicken Sambousek

handmade fried pastry parcels filled with slow-cooked chicken marinated in sumac with pomegranate molasses & onion confit

### Cheese Sambousek

handmade pastries stuffed with melted feta and halloumi cheese with a mix of fresh mint and herbs served with mint yoghurt  
V

### Tabbouleh Bil Raman

traditional Lebanese salad – a vibrant mix of chopped parsley, mint, onions, tomatoes & bulgar wheat, decorated with fresh pomegranate seeds and a refreshing lemon juice and olive oil dressing  
VG

## LARGE PLATE

### Lamb Meshwi

slow roasted shoulder of lamb with lamb broth, figs, prunes, dates & pistachio

## DESSERT

### Halawiat

deluxe selection of indulgent baklava, Turkish delight and Arabic sweets  
V

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An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.



# Kharouf Festive Feast

70.00 per person

Minimum of ten people to order

Perfect for sharing. All our mezzes, mains and desserts are served to share in the middle of your tables, family style!

## MEZZE

### Garlic Hommos

fresh and flavorful dip with our unique blend of creamy chickpeas, tahina, sautéed garlic & coriander, served with warm flatbread

VG

### Beetroot Baba Ghanouj

our twist on a Middle Eastern classic dip, smokey and rich puréed aubagine, tahina, lemon juice and bright beetroot, served with warm flatbread

VG

### Lamb Samousek

handmade pastry parcels filled with slightly spiced minced lamb & pine nuts

### Batata Harra

colourful spiced potatoes tossed in garlic, red pepper, coriander, cumin & fresh chillies

V

### Chicken Sambousek

handmade fried pastry parcels filled with slow-cooked chicken marinated in sumac with pomegranate molasses & onion confit

### Cheese Sambousek

handmade pastries stuffed with melted feta and halloumi cheese with a mix of fresh mint and herbs served with mint yoghurt

V

### Tabbouleh Bil Raman

traditional Lebanese salad – a vibrant mix of chopped parsley, mint, onions, tomatoes & bulgar wheat, decorated with fresh pomegranate seeds and a refreshing lemon juice and olive oil dressing

VG

## LARGE PLATE

### Kharouf Mahashi

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

## DESSERT

### Halawiat

deluxe selection of indulgent baklawa, Turkish delight and Arabic sweets

V

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#### SYMBOL GUIDE:

(V) Vegetarian - (VG) Vegan - (GF) Gluten Free

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## 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

**For reservations and group bookings:**

**0207 929 5533 / [reservations@kenza-restaurant.com](mailto:reservations@kenza-restaurant.com)**

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

# kenza