

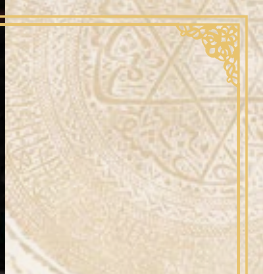
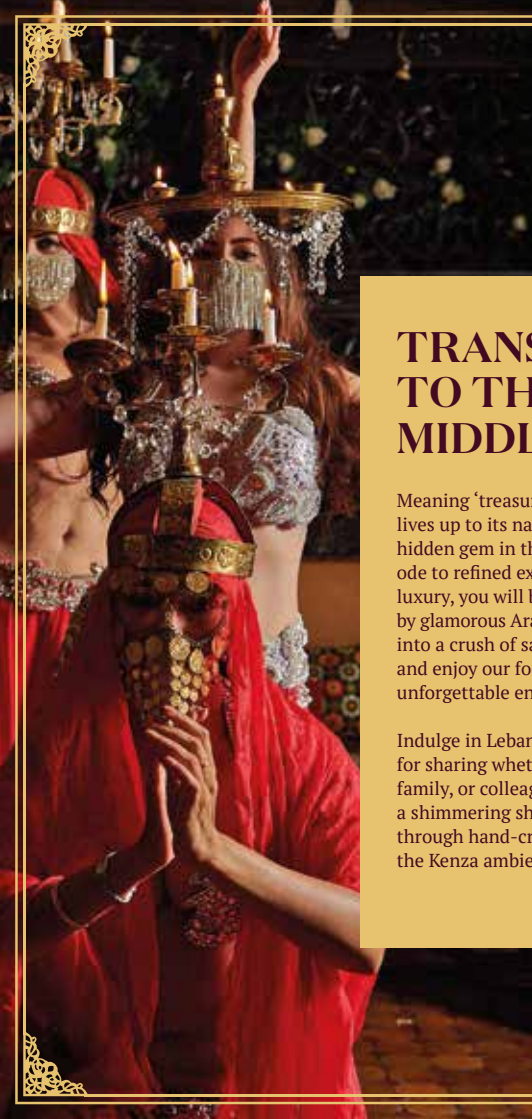


A LEBANESE & MIDDLE EASTERN

Christmas &
New Year's Eve
Experience

at

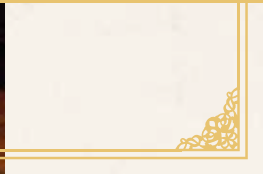
Kenza



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.

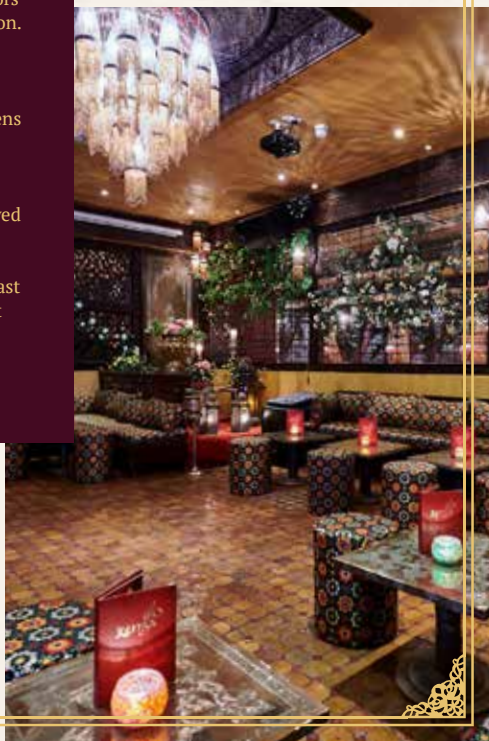
Indulge in Lebanese dishes, designed for sharing whether with friends, family, or colleagues. Served within a shimmering shadow-play of light through hand-crafted beaded lamps, the Kenza ambience is like no other.



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

**60 GUESTS (SEATED) OR
70 GUESTS (STANDING)**

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 sequined dress is blowing a flame from her mouth. Above her, a glowing, flower-like object floats in the air. The scene is set against a dark background with warm, golden lighting. The image is framed by a decorative gold border with intricate corner designs.

ENTERTAINMENT

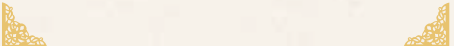
This Christmas be prepared to be enchanted with unmissable entertainment as you enter London's hidden gem, Kenza. By day, we offer a great atmosphere to greet, meet and eat. By night, our venue transforms into a charismatic entertainment venue. As sun sets, Kenza comes to life with DJs, live musicians, 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.



from 19th November to 30th December 2024



Vegetarian Festive Feast

43.50 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

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, GF

Falafel

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

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

Halawiat

deluxe selection of indulgent baklawa, 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 aubagine, 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, GF

LARGE PLATE

Farouj

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

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

DESSERT

Halawiat

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

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Mashawy Festive Feast

48.50 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 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, GF

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 baklawa, Turkish delight and Arabic sweets
V

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Samak Festive Feast

56.00 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, GF

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

DESSERT

Halawiat

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

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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 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, GF

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 served with Kenza's couscous

DESSERT

Halawiat

deluxe selection of indulgent baklawa, Turkish delight and Arabic sweets

V

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Kharouf Festive Feast

79.95 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, GF

LARGE PLATE

Kharouf Mahashi

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

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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

DESSERT

Halawiat

deluxe selection of indulgent baklawa, Turkish delight and Arabic sweets

V

SYMBOL GUIDE:

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

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New Year's Eve

at

Kenza

ENTERTAINMENT

20:00 - DJ until late • 20:30 - Belly dance
21:45 - Fire Eater • 23:00 - Samba
00:00 - Midnight countdown on screen

PACKAGES

PRESTIGE PACKAGE

£99.95

includes a table in our main floor the whole night, welcome glass of bubbles, 3-course feast menu, immersive entertainment, and access to the dance floor

PREMIUM PACKAGE

£149.95

includes a semi-private alcove for the whole night, welcome glass of bubbles, your choice of a house spirit bottle, 3-course feast menu, immersive entertainment, and access to the dance floor

minimum of 4 guests per booking

ENTERTAINMENT PACKAGE

£50.00

does not include food or drink, subject to availability

All bookings made after 17:00 will be classed as NYE and will be charged according to the package chosen

New Year's Eve Festive Feast

MEZZE

Hommos Sultana

fresh and flavourful dip with our unique blend of creamy chickpeas, tahina, and sultanas, topped with roasted almonds

VG

Beetroot Baba Ghanouj

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

VG

Lamb Sambousek

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

Chicken Sambousek

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

Batata Harra

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

V, GF

Halloumi & Pistachio Sauce

grilled halloumi cheese and tomato, topped with pistachio sauce

V, GF

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 PLATES

Chicken Tagine

a Kenza favourite: spice-marinated chicken, slow roasted with garlic, saffron, lemon confit & kalamata olives, served with your choice of rice or couscous

Kenza Special Mixed Grill

a succulent meat platter comprised of chicken taouk, soujok kofta, lamb kasteleta and chicken wings, served with a tomato house salad

GF

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

Butterfly Sea Bass

marinated butterfly seabass, topped with spicy, saffron Moroccan sauce and served with authentic charcoal-grilled broccoli

GF

DESSERT

Baklawa and Turkish Delight

a deluxe selection of baklawa, Turkish delight & Arabic sweets

V

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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

www.kenza-restaurant.com

Kenza