SET MENU FOR 4

160 (40/HEAD)



STARTERS

COLD PLATTER

A selection of tzatziki, hummus, Baba Ganouj and Moutabel. Served with bread.

HOT PLATTER

A selection of falafel four pieces, cheese rolls four pieces, sujouk four pieces and batata harra.

FATTOUSH SALAD

A mix of fresh lettuce, tomato, cucumber, radish, capsicum, mint, parsley, onions, and herbs.

Topped with toasted bread, sumac, lemon, pomegranate and olive oil.

TABBOULEH

Finely chopped parsley, tomatoes, onions and cracked wheat tossed in lemon juice and olive oil dressing.

MAINS

MIX GRILL FOR 4

Charcoal grilled platter comprising of:

2 Skewers of Kebab Meshwi (Kofte Kebab)

2 Skewers of Shish Tawouk (Chicken Shish)

1 Skewer of Laham Meshwi (Lamb Shish)

5 Lamb Chops

Six Chicken Wings

Served with saffron rice, spiced veg rice, fries and bread.

DESSERTS

4X MEZZA BALL

A delightful scoop of vanilla ice cream wrapped in a layer of pistachio chocolate kunafe, drizzled with rich chocolate sauce for an indulgent treat.

COMPLEMENTARY TEA AT THE END

ALLERGEN INFORMATION

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross-contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that. Cross-contamination may still be at risk. Adults need around 2000 kcal a day.

Mezza Restaurant