

MEZZA EATS

BANQUETS

MINIMUM OF 2 PEOPLE PER BANQUET.

ONE BANQUET TYPE PER TABLE IS ALLOCATED.

TO ENSURE SMOOTH SERVICE,

ALL ADULTS AT THE TABLE MUST CHOOSE THE SAME BANQUET.

PLANT BASED MEZZA VE HUMMUS, BABA GANOUSH, SPINACH CIGAR, FALAFEL, TABOULI SALAD, ZAAATAR CAULIFLOWER, BAKED PUMPKIN SERVED ON ROAST BEETROOT DIP, EGYPTIAN DUKKAH, TAHINI AND GARLIC	55pp
SOCIAL MEZZA HUMMUS, LABNEH, TABOULI SALAD, BEEF CIGAR, FALAFEL, LAMB KEBEH, GARLIC POTATOES, LAMB SKEWERS & CHICKEN SHISH TAOUK WITH LEBANESE RICE	60pp
MOTEL MEZZA OLIVES & PICKLES, HUMMUS, BABA GANOUSH, FATTOUSH SALAD, FALAFEL, KEBEH, PRAWN SKEWERS, BEEF SKEWERS, LAMB SKEWERS & CHICKEN SHISH TAOUK WITH LEBANESE RICE	68pp
BUILD YOUR OWN BANQUET NOT SURE ON WHICH ONE TO PICK? BUILD YOUR OWN! CHECK OUT THE FOLLOWING PAGE TO FIND OUT HOW!	72pp

ALL OUR BANQUETS HAVE BEEN DESIGNED TO GIVE YOU A BROAD EXPERIENCE OF FLAVOURS THEREFORE MODIFICATIONS ARE NOT ACCEPTED HOWEVER, WE ARE FLEXIBLE TO ACCOMMODATE ALL DIETRY REQUIREMENTS WHERE POSSIBLE

ALL OUR MEAT IS HALAL CERTIFIED



MEZZA EATS

BUILD YOUR OWN BANQUET

DIPS

CHOOSE TWO:

HUMMUS VE | GF
CHICKPEA HUMMUS

BABA GANOUSH VE | GF
CHAR-GRILLED EGGPLANT

TOUM VE | GF
TRADITIONAL LEBANESE GARLIC DIP

ROAST BEETROOT DIP VE | GF
BEETROOT TAHINI & TOASTED PINE NUTS

LABNEH V
GINGER & ORANGE BLOSSOM HONEY YOGURT

MEZZA SMALL

CHOOSE THREE:

FALAFEL VE | GF
CHICKPEA FALAFEL WITH GARLIC TAHINI, PICKLES AND FRESH HERBS

SPINACH CIGAR VE
SPINACH, ONION, PINE NUTS & PLANT-BASED CHEESE ROLLED IN SPRING ROLL PASTRY. SERVED WITH MINT YOGURT SAUCE

LAMB KEBEH
OVAL CROQUETTE FILLED WITH MINCED LAMB MEAT & MIXED NUTS SERVED WITH GARLIC TAHINI & HARISSA

ZAATAR CAULIFLOWER VE | GF
FRIED CAULIFLOWER WITH ZAATAR PESTO, TAHINI AND LEMON

GRILLED HALOUMI V | GF
GRILLED HALOUMI SERVED WITH SUMAC SPICED TOMATOES & POMEGRANATE MOLASSES

CHILLI PRAWNS SKEWERS GF
ALEPPO CHILLI PRAWNS, OLIVE OIL, GARLIC, LEMON

CHEESE SAMBOUSEK V
BLEND OF MEDITERRANEAN CHEESES & MINT IN SOFT PASTRY SERVED WITH ALEPPO AIOLI AND BLACK SESAME

SPICED BEEF CIGAR
MINCED BEEF WITH MEDITERRANEAN SPICES & TOASTED WALNUTS. ROLLED IN CRISPY PASTRY. WITH MINT LABNEH

GARLIC POTATOES VE | GF
ROASTED SMASHED POTATOES TOSSED IN TOUM, LEMON & PARSLEY

SUMAC SQUID GF
FRIED SPICED SQUID, CUCUMBER, CHILLI, LIME & ALEPPO AIOLI

SALADS

CHOOSE ONE:

TABOULI SALAD VE OR FATTOUSH SALAD VE | GF ON REQUEST

MEZZA BIG

CHOOSE TWO:

TOSSED & BAKED BAKLAWA WINGS GF
SLOW ROASTED CHICKEN WINGS, TOSSED IN LEBANESE SPICES, HONEY AND MIXED NUTS

CHICKEN SHISH TAOUK GF
MIDDLE EASTERN CURRY OF SPICED AND BRAISED CHICKEN THIGH FILLETS SERVED ON A LEBANESE SPICED RICE WITH PEPITAS AND AROMATICS

BEEF SKEWERS GF ON REQUEST
MARINATED BLACK ANGUS BEEF RUMP WITH SPICED CARAMELISED BARBEQUE SAUCE

BAKED PUMPKIN VE | GF
BAKED PUMPKIN SERVED ON ROASTED VEGETABLE MEDLEY, EGYPTIAN DUKKAH, TAHINI AND GARLIC

LAMB SKEWER GF ON REQUEST
SPICED LAMB WITH TOMATO, CAPSICUM AND ONION. SERVED WITH TABOULI & MINT LABNEH

