



3-COURSE SHARING MENU

£54 PER GUEST

STARTERS

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

HOUSE HUMMUS, SLOW-ROASTED & SPICED TOMATOES,
CRISPY ONIONS, FLUFFY PITA

TABBOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, ROASTED
ALMONDS, RAW TAHINI, BLACK GRAPE MOLASSES

MAINS

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,
ROASTED SWEET POTATOES PUREE, BARBERRIES

HOUSE SHAWARMA WITH DATES & PINE KERNELS ON GRILLED PITA,
SALAD OF HOUSE PICKLES, VEGETABLES & HERBS, TAHINI

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL,
RASPBERRIES & SALTED SESAME BITS



CLASSICS 4-COURSE SHARING MENU

£59 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

STARTERS

HOUSE HUMMUS, SLOW-ROASTED & SPICED TOMATOES, FLUFFY PITA

GRILLED COURGETTE TWO WAYS, CRISPY ONIONS, PINE KERNELS, LABNEH DRIZZLE

MAINS

SEARED TUNA, TOASTED SESAME, ROCKET, CRANBERRIES,
BAHARAT & HONEY DRIZZLE

HOUSE SHAWARMA WITH DATES & PINE KERNELS ON GRILLED PITA,
SALAD OF HOUSE PICKLES, VEGETABLES & HERBS, TAHINI

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,
ROASTED SWEET POTATOES PUREE, BARBERRIES

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL,
RASPBERRIES & SALTED SESAME BITS



FISH 4-COURSE SHARING MENU

£64 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

STARTERS

HOUSE HUMMUS, SLOW-ROASTED & SPICED TOMATOES, FLUFFY PITA

GRILLED COURGETTE TWO WAYS, CRISPY ONIONS, PINE KERNELS

MAINS

SEARED TUNA, TOASTED SESAME, ROCKET, CRANBERRIES,
BAHARAT & HONEY DRIZZLE

GLAZED SALMON, MISO-TAHINI, RAINBOW CHARD, PICKLED SALAD

WHOLE SEABASS CHERMOULA CHARCOAL ROASTED, SHOESTRING FRIES, HERBY YOGHURT

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL,
RASPBERRIES & SALTED SESAME BITS



BRUNCH CLASSICS SHARING MENU I

£33 PER GUEST

MAZETIM ON ARRIVAL

HOUSE MARINATED NOCELLARA OLIVES

MIXED BREAD

SWEET ROASTED ALMONDS SPREAD

TAHINI & ROSE HARISSA OIL

HUMMUS & CRISPY CHICKPEAS

ZHOUG

SMOKEY AUBERGINE

CHOPPED SALAD

LABNEH & ZA'ATAR

FETA WITH HONEY, SESAME & SUMAC

MAINS

CLASSIC SHAKSHUKA: EGGS COOKED IN A PAN WITH TOMATOES, PEPPERS & ONIONS,
TOUCH OF CHILLI

GREEN SHAKSHUKA: EGGS COOKED IN A PAN WITH FETA, SPINACH, LEEKS,
PEAS, CARAMELISED ONIONS

FRIED EGG ON BEEF SHAWARMA WITH DATES & PINE KERNELS ON PITA, TAHINI

ADD £6 PER GUEST:

GLAZED SALMON, MISO-TAHINI, WILTED RAINBOW CHARD, PICKLED SALAD
OR

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,
ROASTED SWEET POTATOES PURÉE, BARBERRIES



BRUNCH CLASSICS SHARING MENU II
£39 PER GUEST

MAZETIM ON ARRIVAL

HOUSE MARINATED NOCELLARA OLIVES
MIXED BREAD
SWEET ROASTED ALMONDS SPREAD
TAHINI & ROSE HARISSA OIL
HUMMUS & CRISPY CHICKPEAS
ZHOUG
SMOKEY AUBERGINE
CHOPPED SALAD
LABNEH & ZA'ATAR
FETA WITH HONEY, SESAME & SUMAC

MAINS

CLASSIC SHAKSHUKA: EGGS COOKED IN A PAN WITH TOMATOES, PEPPERS & ONIONS, TOUCH OF CHILLI

GREEN SHAKSHUKA: EGGS COOKED IN A PAN WITH FETA, SPINACH, LEEKS, PEAS, CARAMELISED ONIONS

FRIED EGG ON BEEF SHAWARMA WITH DATES & PINE KERNELS
ON PITA, TAHINI

SALAD OF ROSARY GOATS CHEESE ROLLED IN PUL BIBER & ROSE PETALS,
NECTARINES ROASTED WITH THYME & BASIL, MAPLE-GLAZED GOLDEN BEETROOT,
TOASTED SEEDS CRUMBLE, BABY LEAVES

DESSERTS

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL, RASPBERRIES & SALTED SESAME BITS

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

ADD £6 PER GUEST:

GLAZED SALMON, MISO-TAHINI, WILTED RAINBOW CHARD, PICKLED SALAD
OR
FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,
ROASTED SWEET POTATOES PURÉE, BARBERRIES