



LUNCH & DINNER SHARING MENU

£48 PER GUEST

STARTERS

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

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

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

MAINS

KING PRAWNS PAN-SEARED WITH ZA'ATAR, CHARRED RED PEPPERS,
CRISPY KALE, PAPRKIA AIOLI

MOSHE'S HERBED & SPICED ANGUS BEEF KOFTAS,
PUMPKIN HUMMUS, GRILLED ONIONS, HARISSA

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

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

PARFAIT OF HALVA & ROASTED ALMONDS, DATE SYRUP, RAW TAHINI DRIZZLE



LUNCH & DINNER SHARING MENU
£56 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

STARTERS

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

KING PRAWNS PAN-SEARED WITH ZA'ATAR, CHARRED RED PEPPERS,
CRISPY KALE, PAPRKIA AIOLI

GRILLED COURGETTE TWO WAYS, CRISPY ONIONS, PINE KERNELS

MAINS

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

MOSHE'S HERBED & SPICED ANGUS BEEF KOFTAS,
PUMPKIN HUMMUS, GRILLED ONIONS, HARISSA

HOUSE SHAWARMA WITH DATES & PINE KERNELS ON GRILLED PITA,
SALAD OF HOUSE PICKLES, GARDEN 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

PARFAIT OF HALVA & ROASTED ALMONDS, DATE SYRUP, RAW TAHINI DRIZZLE



LUNCH & DINNER SHARING FISH MENU

£58 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

STARTERS

SMOKEY AUBERGINE, TAHINI & ZHOUG

GRILLED COURGETTE TWO WAYS, CRISPY ONIONS, PINE KERNELS

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

MAINS

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

SALMON SPICED, GLAZED AND CHARCOAL ROASTED, CREAM OF AUBERGINE,
SAMPHIRE, PURPLE POTATOES

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

PARFAIT OF HALVA & ROASTED ALMONDS, DATE SYRUP, RAW TAHINI DRIZZLE



BRUNCH SHARING MENU

£28 PER GUEST

MAZETIM ON ARRIVAL

MIXED BREAD, HOMEMADE PRESERVE, OLIVE OIL & BUTTER

HOUSE MARINATED NOCELLARA OLIVES

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 £8 PER GUEST:

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

OR

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



BRUNCH SHARING MENU
£35 PER GUEST

MAZETIM ON ARRIVAL

MIXED BREAD, HOMEMADE PRESERVE, OLIVE OIL & BUTTER
HOUSE MARINATED NOCELLARA OLIVES
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

ROSARY GOATS CHEESE WITH POPPY SEEDS, ROASTED VIOLINA PUMPKIN,
CARAMELISED ONIONS, TOASTED PUMPKIN SEEDS, CURLY ENDIVE

DESSERTS

PARFAIT OF HALVA & ROASTED ALMONDS, DATE SYRUP, RAW TAHINI DRIZZLE

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

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

ADD £8 PER GUEST:

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

OR

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