



## LUNCH & DINNER SHARING MENU

£52 PER GUEST

### STARTERS

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

ZA'ATAR KING PRAWNS, CHARRED RED PEPPERS, CRISPY KALE, PAPRIKA AIOLI

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



**LUNCH & DINNER SHARING MENU**  
£60 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

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

**MAINS**

ZA'ATAR KING PRAWNS, CHARRED RED PEPPERS, CRISPY KALE, PAPRIKA AIOLI

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

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



## LUNCH & DINNER SHARING FISH MENU

£62 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

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

### 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

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



**BRUNCH SHARING MENU**

£30 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 £8 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 SHARING MENU**  
£37 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**

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:

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