



Marhaba

Our food is home-style Lebanese cooking,
Created for sharing, and brought to the table in a continuous
flow, in the traditional manner of a Middle Eastern home

Sahteyn!

Live belly dancing performances are at 7.30pm Mon-Wed and
7.30pm & 9.30pm on Thurs - Sat.

We also have a DJ and dancing from 10pm on Fridays and
Saturdays

DAR CHERIFA & DAR LAZRAK

Our beautiful private dining areas are the perfect places
to celebrate a special lunch or dinner in style and luxury.
We offer a feast for the senses as well as a choice of
menus with an abundance of food to share.

To reserve your party call 0207 929 5533 or
email reservations@kenza-restaurant.com

www.kenza-restaurant.com



Feast Menu 1

£29.95 per person

MEZZE

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes, mixed with cracked wheat, lemon juice & olive oil

Hummos (v)

Chickpea purée, tahini, garlic & lemon juice

Baba ghannouj (v)

Smoked aubergine purée, tahini garlic & lemon juice

Koussa bil tahini (v)

Courgette purée, tahini, mint, lemon juice, garlic & yoghurt

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Falafel (v)

Chickpeas, coriander, garlic, onion, sesame seed & tahini

Fatayer sabaneh (v) *N*

Pastry filled with spinach, spring onions, pine nuts and sumac

MAIN COURSE

Moussaka(v)

Aubergine, tomato, onion, garlic and chickpea stew,
served with organic rice & topped with creamy yogurt

DESSERTS

Sniwat fawakih (v)

Fresh fruit platter with orange blossom water

Shay bil halawiyat (v)

Mint tea, served with a selection of Arabic sweets,
baklava and Turkish delight

(V) vegetarian dishes. *N* these dishes contain nuts. Please inform your waiter if you have any allergies.

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All prices include VAT. A 12.5% service charge will be added to your bill.



Feast Menu 2

£32.95 per person

MEZZE to share

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes, mixed with cracked wheat, lemon juice & olive oil

Hummos (v)

Chickpea purée, tahini, garlic & lemon juice

Baba ghannouj (v)

Smoked aubergine purée, tahini, garlic & lemon juice

Koussa bil tahini (v)

Courgette purée, tahini, mint, lemon juice, garlic & yoghurt

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Sambousek d'jej

Pastry filled with chicken, caramelised, onions, pomegranate molasses & sumac

Kibbé lahmé N

Deep fried lamb & cracked wheat parcels, filled with onions, minced lamb & pine nuts

MAIN COURSE

Farowj meshwi

Marinated charcoal-grilled baby chicken, served with a Lebanese salad and organic vermicelli rice, harissa & garlic sauces

DESSERTS to share

Sniwat fawakih (v)

Fresh fruit platter with orange blossom water

Shay bil halawiyat (v)

Mint tea, served with a selection of Arabic sweets, baklava and Turkish delight

(V) vegetarian dishes. N these dishes contain nuts. Please inform your waiter if you have any allergies.

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Feast Menu 3

£35.95 per person

MEZZE to share

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes, mixed with cracked wheat, lemon juice & olive oil

Hummos (v)

Chickpea purée, tahini, garlic & lemon juice

Baba ghannouj (v)

Smoked aubergine purée, tahini, garlic & lemon juice

Koussa bil tahini (v)

Courgette purée, tahini, mint, lemon juice, garlic & yoghurt

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Sambousek d'jej

Pastry filled with chicken, caramelised, onions, pomegranate molasses & sumac

Kibbé lahmé N

Deep fried lamb & cracked wheat parcels, filled with onions, minced lamb & pine nuts

MAIN COURSE

Mashawy

Grilled selection of kafta lahmé, laham meshwi, shish taouk & kafta d'jej, served with a Lebanese salad, organic vermicelli rice, harissa & garlic sauces

DESSERTS to share

Sniwat fawakih (v)

Fresh fruit platter with orange blossom water

Shay bil halawiyat (v)

Mint tea, served with a selection of Arabic sweets, baklawa and Turkish delight

(V) vegetarian dishes. N these dishes contain nuts. Please inform your waiter if you have any allergies.

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Feast Menu 4

£38.95 per person

MEZZE to share

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes, mixed with cracked wheat, lemon juice & olive oil

Hummos(v)

Chickpea purée, tahini, garlic & lemon juice

Baba ghannouj (v)

Smoked aubergine purée, tahini, garlic & lemon juice

Koussa bil tahini (v)

Courgette purée, tahini, mint, lemon juice, garlic & yoghurt

Batata harrahV

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Makale calamar

Cumin and sumac crusted baby squid served with a coconut & chilli sauce

Falafel kredis

prawns, chickpea onions, coriander, falafel, served with a coconut & chilli sauce

MAIN COURSE

Samak meshwi

Salmon glazed with pomegranate,
grilled sea bass and tiger prawns,
served with a Lebanese salad,
tahini dressing and citrus rice

DESSERTS to share

Sniwat fawakih (v)

Fresh fruit platter with orange blossom water

Shay bil halawiyat (v)

Mint tea, served with a selection of Arabic sweets,
baklawa and Turkish delight

(V) vegetarian dishes. N these dishes contain nuts. Please inform your waiter if you have any allergies.

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Feast Menu 5

£42.95 per person (minimum order – 2 guests)

MEZZE to share

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes, mixed with cracked wheat, lemon juice & olive oil

Hummos (v)

Chickpea purée, tahini, garlic & lemon juice

Baba ghannouj (v)

Smoked aubergine purée, tahini, garlic & lemon juice

Koussa bil tahini (v)

Courgette purée, tahini, mint, lemon juice, garlic & yoghurt

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Sambousek d'jej

Pastry filled with chicken, caramelised, onions, pomegranate molasses & sumac

Kibbé lahmé N

Deep fried lamb & cracked wheat parcels, filled with onions, minced lamb & pine nut

MAIN COURSE

Muhammar

Slow roasted whole lamb shoulder,
served with organic couscous & lamb
broth, apricots, figs, prunes & dates

DESSERTS to share

Sniwat fawakih (v)

Fresh fruit platter with orange blossom water

Shay bil halawiyat (v)

Mint tea, served with a selection of Arabic sweets,
baklava and Turkish delight

(V) vegetarian dishes. N these dishes contain nuts. Please inform your waiter if you have any allergies.

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Feast Menu 6

£49.95 per person (minimum order -
10 guests) 48 hours' notice required

MEZZE to share

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes, mixed with cracked wheat, lemon juice & olive oil

Hummos (v)

Chickpea purée, tahini, garlic & lemon juice

Baba ghannouj (v)

Smoked aubergine purée, tahini, garlic & lemon juice

Muhammarah (v) N

Spicy red pepper, onion, garlic & roasted mixed nut dip

Kibbé lahmé N

Deep fried lamb & cracked wheat parcels, filled with onions, minced meat & pine nuts

Sambousek d'jej

Pastry filled with chicken, caramelised onions, pomegranate molasses & sumac

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Soujoc

Home-made spicy sausages, tomatoes & parsley

MAIN COURSE

Kharouf

A whole lamb, marinated in herbs & spices,
slow roasted and served with spiced meat rice
and lamb broth

DESSERTS to share

Sniwat fawakih (v)

Fresh fruit platter with orange blossom water

Shay bil halawiyat (v)

Mint tea, served with a selection of Arabic sweets,
baklawa and Turkish delight

(V) vegetarian dishes. N these dishes contain nuts. Please inform your waiter if you have any allergies.

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À LA CARTE

If you are not familiar with the style & customs of Middle Eastern food
please ask us the best way to sample & savour our dishes

We recommend concluding the meal with fresh mint tea,
baklava, Turkish delight & exotic fruits.



DIP

Hummos V	5.95
Chickpea purée, tahini ,garlic & lemon juice	
Baba ghannouj V	5.95
Smoked aubergine purée, tahini , garlic & lemon juice	
Muhammarah V N	6.00
Spicy red pepper ,onion , garlic & roasted mixed nut dip	
Koussa bil tahini V	5.95
Courgette purée, tahini, mint , lemon juice, garlic & yoghurt	
Labné V	5.50
Strained yoghurt dip with fresh mint, spring onion ,zaater ,olives & olive oil	

SALAD

Tabbouleh V	5.75
Chopped parsley, mint, onions & tomatoes, mixed with cracked wheat, lemon juice & olive oil	
Fattoush V	6.00
Parsley, mint, cherry tomatoes, radishes, cucumber, spring onion, lemon juice, apple vinegar garlic and olive oil, Served with crispy bread & sumac	

MEAT

Qasbet d'jej	5.95
Sautéed chicken livers, pomegranate & crispy onion	
Jawaneh	5.95
Char grilled chicken wings with lemon juice, garlic and Lebanese spice	
Soujoc	6.95
Home-made spicy sausages, tomatoes & parsley	

PASTRY

Sambousek jibne V	5.75
Pastry filled with halloumi, feta cheese , mint & parsley	
Sambousek lahmé N	5.95
Pastry filled with spiced minced lamb & pine nuts	
Sambousek d'jej	5.85
Pastry filled with chicken, pomegranate molasses caramelised onions & sumac	
Fatayer sbengh V N	5.75
Pastry filled with spinach, spring onions, pine nuts and sumac	
Sambousek kredis	6.50
Pastry filled with prawns, shallots, coriander & harrissa	

HOT MEZZA

Halloumi meshwi V	7.50
Grilled halloumi cheese with tomato, black olives and fresh mint	
Makale calamar	6.95
Cumin and sumac crusted baby squid, served with a coconut & chilli sauce	
Falafel kredis	6.95
Prawns, chickpea onions , coriander ,garlic , falafel, served with coconut &chili sauce	
Batata harra V	5.50
Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli	

Falafel V	5.95
Chickpeas, onions ,garlic & coriander served tahini sauce	

KIBBÉ

Kibbé lahmé N	6.25
Deep fried lamb & cracked wheat parcels filled with onions, minced meat pine nuts	

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MAINS

SAMAK (fish)

Samak bil rimman
Grilled fillet of salmon glazed with pomegranate, served with meashwiya salad (smoked papers, cumin, coriander, onion, and garlic)

18.95

Samaka harra
Grilled fillet of sea bass with citrus rice, salad and salsa harra (onions, garlic, peppers, tomatoes & coriander)

19.95

Kredis bil salsa harra
Grilled prawns with citrus rice salad & salsa harra (onion, garlic, red peppers, tomatoes and coriander)

19.95

Samak Meshwi
(minimum 2 guests to order)
Salmon glazed with pomegranate, grilled sea bass and tiger prawns served with a Lebanese salad tahini dressing & citrus rice

27.95pp

TAGINES

Muhammar
(minimum 2 guests to order)
Slow roasted whole lamb shoulder served with organic couscous and lamb broth, apricots, figs, prunes & dates

27.95pp

Tagine bil d'jej
Chicken, onion, coriander and ginger, garlic, carrots & green olives, served with organic couscous

18.95

Tagine bil lahmé
Tender lamb with prunes, baby pumpkin, green peas and roasted almonds, served with organic couscous

19.95

VEGETARIAN

Moussaka V
Aubergine, tomato, onion, garlic and chickpea stew, served with organic rice & topped with creamy yogurt

17.95

Halloumi steak V
Grilled halloumi cheese served with roasted Mediterranean vegetables, organic couscous topped up with sweet figs

17.95

MASHAWY - from the charcoal grill

All grills are served with a Lebanese salad and organic vermicelli rice, harissa & garlic sauces

Kafta lahmé
Spiced minced lamb, herbs and onions, grilled on a skewer

18.95

Kafta d'jej
Spiced minced chicken, Herbs, garlic and onions, grilled on a skewer

17.95

Shish taouk
Chicken cubes marinated in garlic, lemon juice & spices, grilled on a skewer

17.95

Laham meshwi
Lamb cubes marinated in lemon juice, olive oil & spices, grilled on a skewer

18.95

Mashawy
Grilled selection of kafta lahmé, laham meshwi, shish taouk and kafta d'jej, grilled on skewers

22.95

Farouj
Marinated charcoal-grilled half baby chicken, garlic, lemon sumac and special Lebanese spices

18.95

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DESSERT

KATAYEF CHOCOLATE	£6.95
Pancakes filled with hazelnuts & chocolate served with vanilla ice cream	
MOUHALBIA	£6.95
A traditional Lebanese milk pudding flavoured with orange blossom and kumquat syrup And topped with toasted mix nuts	
MANGO AND VANILLA CHEESECAKE	£6.95
Served with a fresh mango topping	
ORANGE AND ALMOND CAKE	£6.95
A moist wheat-free cake made with organic oranges and served with vanilla ice cream	
CHOCOLATE AND RASPBERRY BROWNIE	£6.95
Fresh raspberries and smooth dark chocolate cake served with vanilla ice cream	
SNIWAT FAWAKIH	£5.95
Fresh fruit platter with orange blossom water	
ICE CREAM	£5.75
Pistachio, Double Chocolate, Caramel , Vanilla and Mango Sorbet	
HALAWIYAT	£5.50
A selection of Arabic sweets, baklawa and Turkish delight	

LIQUEUR COFFEE

ASMAR	£6.95
With Irish Whiskey	
MEDINA	£6.95
With Tequila	
WADI	£6.95
With Brandy	
SOUK	£6.95
With dark Rum & Tia Maria	

MINT TEA

Fresh mint tea	£3.50
With baklawa, Turkish delight & fresh fruit	£6.95
With baklawa & Turkish delight	£5.50

OTHER HOT DRINKS

Tea	£2.50
Earl Grey, English Breakfast, Peppermint, Camomile, Jasmine, Green Tea	
Cafe Blanc	£2.00
Filter Coffee	£2.50
Espresso	£2.00
Cappuccino, Latte, Double Espresso, Mocha, Hot Chocolate	£2.50

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We look forward to welcoming you to Kenza Restaurant & Lounge.