# **NIBBLES**

Mixed **Olives**  Lebanese **Pickles** 

Nuts

5.95 / VG, GF

5.50 / VG, GF

4.50 / VG, GF

# WARM BREADS

Warm Flatbread with Sesame Seed

2.65 / VG

Wild Fresh Za'taar & **Garlic Flatbread** 

3.45 / VG

**Flatbread** 

**Flatbread** 

Muhammara Kofta Soujok Feta & Labneh **Flatbread** 

4.95 / VG

4.25

4.25 / V

# **COLD MEZZE**

# Hommos

a Kenza classic, smooth and silky, served with warm flatbread

8.00 / VG

# **Coriander Hommos**

our own twist, mixed with sautéed garlic & coriander, with flatbread

8.50 / VG

# Baba Ghannoui

smoked aubergine, tahina, garlic, lemon juice & a dash of yoghurt, with flatbread

8.50 / V

# **Jarjeer Salad**

fresh rocket, red onion, feta, pomegranate seeds, walnuts with lemon & sumac dressing

8.00 / V. GF

# Muhammara & Labneh

the smokey roasted red pepper and mixed nut dip, topped with creamy labneh to soften the spice, with flatbread

9.50 / V

# **Fattoush**

fresh, crunchy salad, made the traditional way with oven -toasted pitta and a lemon & pomegranate dressing

7.50 / VG

# Tabbouleh

a classic version of the Middle Eastern salad with freshly chopped parsley, bulgur, tomato, mint & onion

**7.50** / VG

# HOT MEZZE

# **Spiced Soujok** Hommos

hommos, with crumbled lamb soujok sausage & warm flatbread

8.50

# Halloumi with Figs & Pistachio

grilled halloumi steak dipped in fig syrup, rolled in pistachios, with confit figs & rose petals

10.50 / V, GF

# **Cheese Samboussek**

crisp handmade pastry parcels, stuffed with halloumi, feta & a mix of fresh mint & herbs

8.00 / V

#### Lamb Samboussek

Lebanese pastry parcels, filled with spiced minced lamb & pine nuts

8.50

# Chicken Moussakhan

crisp filo rolls filled with chicken, marinated and slow-cooked with caramelised onion & sumac

8.95

# Soujok Sausages

spiced Armenian lamb sausage, topped with pomegranate, cherry tomatoes & parsley 9.25

**Halloumi & Tomato** 

layers of grilled halloumi cheese and tomato, topped with a fresh mint, walnut & garlic pesto

9.50 / V

# Kredis Kebab

king prawns, marinated in garlic, chilli molasses, citrus & pan fried

9.95 / GF

#### Falafel

made fresh to order, fried crisp & served with green tahina sauce

8.00 / VG

#### Roasted Broccoli

garlic and chilli broccoli, topped with creamy tahina chilli sauce

5.50 / V. GF

# **Batata Harra**

crisp, spicy potato cubes tossed with red pepper, coriander, garlic, cumin & fresh chilli

7.00 / VG, GF

# Soujok Batata Harra

with lamb soujok sausage & coriander

8.50

# Spiced Wings

spice-marinated chicken wings, chargrilled and sautéed garlic & coriander

8.50

# SCAN TO VIEW THE ALLERGEN & CALORIE MENU

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free Prices include VAT.

# WRAP PLATTERS

All our wraps served with Lebanese salad and Batata Harra

#### **Falafel**

falafel, tomato, pickled turnip & parsley, mixed salad with tahina sauce

14.95 / VG

#### Halloumi

marinated halloumi, mint, tomato, oregano, salad & olives

14.95 / V

# Souiok

chargrilled spicy sausages, mixed salad & tahina sauce

14.95

#### Chicken Taouk

marinated chargrilled chicken, tomato, pickled cucumber, mixed salad & garlic sauce

14.95

#### Lamb Kofta

chargrilled spiced minced lamb with hommos, pickled cucumber, mixed salad & tomato

14.95

# \_\_\_\_\_ Veggie \_\_\_\_ MEZZE PLATTER

Falafel, Baba Ghannouj, Hommos, Tabbouleh, Cheese Samboussek, Pickles & Warm Flatbread

**FOR ONE 13.95** / V

FOR TWO 24.95 / V

Meat

# **MEZZE PLATTER**

Lamb Samboussek, Baba Ghannouj, Hommos, Tabbouleh, Cheese Samboussek, Pickles & Warm Flatbread

**FOR ONE 14.95** 

**FOR TWO 26.95** 

# SALADS

# Mama Zohra Chicken

chargrilled marinated Chicken Taouk and a feta Fattoush salad topped with crispy pitta & our Mama Zohra sauce

16.50

# Halloumi & Couscous

studded with red onion, roasted peppers & pomegranate seeds, and served with a yoghurt sauce

16.95 / V

# • CHARCOAL GRILLS •

#### MIXED GRILL PLATTER TO SHARE

for 2 people

lamb kofta, lamb cubes and chicken taouk, chicken wings, kofta soujok and lamb kasteleta

**22.95** / per person / GF

#### Lamb Kofta

lightly spiced minced lamb skewers, charcoal grilled

17.95 / GF

# Farouj

boneless chicken marinated in za'atar, fresh citrus & spicy harra

18.50 / GF

#### Kastaleta Lamb

lamb cutlets, marinated in wild za'atar

24.95 / GF

#### **Chicken Taouk**

fragrant, marinated chicken skewers

18.50 / GF

#### **Lamb Meshwi Cubes**

tender cubes of lamb, marinated in our aromatic spice mix

18.95 / GF

# Kofta Soujok

Armenian soujok lamb sausage skewers, spicy and full flavoured

18.95 / GF

# SEAFOOD GRILLS

# Kenza Sea Bass

two grilled fillets of sea bass, one topped with creamy yoghurt, tahina, molasses, crushed almonds, the other with spicy harra sauce

**22.95** / GF

# **Charmoula Sea Bass**

grilled sea bass fillets served with our zesty spiced charmoula

**21.95** / GF

# **Mixed Seafood Grill**

platter of salmon fillets glazed with pomegranate, grilled sea bass & tiger prawns, with Kenza Rice & a Lebanese salad

29.95

# **Charmoula Salmon**

fresh salmon fillets, simply grilled and served with our zesty spiced charmoula

**19.95** / GF

# LAMB MESHWI

minimum for 3 to order

shoulder of lamb, slow roasted with figs, prunes, dates & pistachios, served on a bed of couscous and drizzled with a rich lamb broth

32.00 per person

# **TAGINES**

slow-cooked stews served with couscous or vermicelli rice

# **Aubergine Moussaka**

slow-roasted aubergine, tomato, onion, garlic & chickpea stew, with creamy tahina

15.95 / V

# Chicken

spice-marinated chicken, slow roasted with garlic, saffron, lemon confit & kalamata olives

22.95

#### Lamb Shank

tender slow-cooked lamb shank, bursting with garlic, ginger, fresh coriander and a mix of spices, served the with green peas

26.95

# **SIDES**

#### Kenza's Rice

spiced vermicelli rice

4.50 / VG

#### **Kenza Couscous**

steamed organic couscous with cinnamon spice, sultana

**5.50** / V

# Soujok Rice

with Armenian soujok, with nibbed almond & fresh parsley

5.50

# **DESSERTS**

# Mango & Vanilla Cheesecake

cheesecake topped with a layer of sweet mango, pistachios

**8.95** / V

# Orange & Almond Cake

served with orange compote and labneh

**8.95** / V

# **Baklawa to Share**

a deluxe selection of baklawa, Turkish delight & Arabic sweets

**8.95** / V



# TAKEAWAY MENU

T: 020 7929 5533

10 Devonshire Square, London EC2M 4YP Email: info@kenza-restaurant.com

www.kenza-restaurant.com

