LEBANESE M E Z Z E

LEBANESE M E Z Z E REIMAGINED



FOOD +DRIM

ssis Lebanese Grill & Bar neldon Square

reser vacions armassis.co.uk 020 7286 8000 www.massis.co.uk

FOOD

■ MASSGUETTES All served with French fries	£
Lamb Shawarma Roasted lamb slices, onion salad and tahini sauce served in a freshly baked baguette. Allergens: Gluten, sesame, mustard, nuts	18.5
Chicken Shawarma Roasted chicken slices, homemade coleslaw, lettuce and garlic sauce served in a freshly baked baguette. Allergens: Gluten, sesame, mustard, nuts, dairy, egg	18.5
Mix Shawarma Roasted tender slices of lamb and chicken shawarma, onion salad and tahini sauce served in a freshly baked baguette. Allergens: Gluten, sesame, mustard, nuts, dairy, egg	18.5

Meat Mezze

COLD

Chickpea and fava bean croquettes, pickles, lettuce and tomato with a tahini sauce served in a freshly baked baguette. Allergens: Gluten, sesame

Green Olives veg (v) gf Selection of Mediterranean olives

Crudites vea (v) af A selection of mixed sliced vegetables to accompany dips

Hummus veq (v) qf

Chickpeas purée, sesame sauce and lemon juice with crispy pita bread Allergens: Sesam

Moutabal veg V gf

Smoked aubergine purée, sesame sauce with pomegranate seeds with crispy pita bread Alleraens: Sesame

Tzatziki veq

A refreshing mix of yogurt, finely chopped cucumber and a hint of mint with crispy pita bread Allergens: Dairy

Tabouleh veg (V

Finely chopped parsley, tomato, onion, fresh mint, crushed wheat, lemon juice and olive oil

Moussaka veg gf

Available hot or cold - Oven baked aubergine with tomatoes, onions and chickpeas

Hummus Beiruty vea (v) af

Chickpeas purée, sesame sauce and lemon juice with crispy pita bread mixed with fresh chillies Allergens: Sesame

Fattoush Salad veg (V)

Tomato, cucumber, onion, radish and mint finished with crispy bread Allergens: Gluten

Lebanese Spicy Salad veg (V

Tomato, cucumber, lettuce, peppers, radish with fresh chill and olive oil and lemon dressing

Mediterranean Feta Salad veg gf

Feta cheese, tomatoes, cucumber, onion, olives topped with olive oil, lemon and vinegar Allergens: Dairy

Pomegranate & Beetroot Salad veg (v) gf

Beetroot, pomegranate, red onion, pumpkin seeds, tomatoes, pomegranate sauce Allergens: Seeds, peanut, nuts, sesame



French Fries veg (v) Allergens: Gluten Grilled Mixed Vegetables veg (v) gf Vermicelli Rice Allergens: Gluten, dairy veg Grilled Flat Mushroom veg w gf Extra Pita Bread veg (v)

	НОТ
Ηu	ımmus Shawarma
Ch	icknose nuráo cocamo cauco

ce and lemon juice with crispy pita bread topped with either lamb, chicken or mixed shawarma Allergens: Sesame, nuts, gluten, mustard

Falafel veg (v) gf

9.5

Chickpea and fava bean croquettes served with tahini sauce Allergens: Sesame

Falafel Massis veg (v) gf Falafel pieces filled with mixed pickles and tahini sauce Allergens: Sesam

Batata Harra veg (v) gf Sauteed potatoes with garlic, chilli and coriander

Fried Calamari 10 Deep fried calamari strips coated in breadcrumbs served with spicy mayo Allergens: Molluscs,

Feta & Courgette Rikakat

Deep fried rolled filo pastry filled with feta cheese and courgette Allergens: Dairy, gluten Prawn & Chive Rikakat

Deep fried rolled filo pastry stuffed with prawn and chive filling served with spicy mayo Allergens: Crustacean, gluten, egg, dairy

Kibbeh Kras Minced lamb meatballs mixed with cracked wheat, onion and pine nuts Allergens: Gluten

Lamb Sambousek Lebanese pastries stuffed with seasoned minced lamb, parsley and pine nuts Allergens: Dairy, gluten, pine nuts

Cheese Sambousek veg Lebanese pastries stuffed with halloumi and

feta cheese and parsley Allergens: Dairy, gluten

Spinach Fatayer veg Lebanese pastry stuffed with seasoned spinach, onion, sumac and pine kernels Allergens: Dairy, gluten, pine nuts

12 Moussaka & Vermicelli Rice veg Oven baked aubergine with tomatoes, onions and chickpeas served with vermicelli rice

Spicy Lamb Meatballs

Sauteed spiced lamb meatballs slow cooked in a spicy tomato sauce

Seasoned Crispy Chicken Crispy coated chicken fillets served with our homemade garlic red pepper and chili sauce

9.5 Allergens: Sova – Gluten (inside the sauce), dairy Tahini Smoked Cauliflower veg \sqrt{g}

Oven baked cauliflower florets served with 1.5 pomegranate seed, paprika, parsley and hot tahini sauce Allergens: Sesame

ON GRILL

Kafta Massis

■ LUNCH SET MENU Available from 12-4pm

and rice. Allergens: Sesame, dairy, gluten, nuts, mustard

Cold Sharing Starters Hummus, Moutabal, Tabouleh

Choice of one main course per diner

Dessert A selection of Baklawa

10

10

and Vermicelli rice to share

Hot Mezze Cheese Sambousek, Kibbeh Kras, Batata Harra

Hummus, moutabal, tabouleh, falafel, batata harrah, hot mousakaa

Hummus, moutabal, tabouleh, lamb sambousek, soujouk, shawarma and

■ GROUP SET MENU Minimum 6 diners 38 per head

Shish Taouk, Kafta Massis, Lahem Meshwi, Shawarma. Grilled Octopus,

Mousakaa (veg) £4 supplement for Grilled Octopus, sides of French fries

rice. Allergens: Sesame, dairy, gluten, pine nuts, sesame, nuts, mustard

Mixed Grill 38 A mix of Lahem Meshwi, kafta massis, shish taouk, chicken wings, soujouk served with a choice of side dishes Allergens: Dairy, sesame, gluten, nuts, mustard

8.75 Shish Taouk 12.5 Char-grilled skewered cubes of marinated chicken breast with a homemade slaw and crunchy garlic Allergens: Dairy 10

14

12.5

12.5

11

11

21

24.5

Lahem Meshwi Char-grilled skewered cubes of marinated lamb with tahini sauce Allergens: Sesame Shawarma - Lamb / Chicken / Mix

Tender slices of marinated roast lamb, chicken or mix Allergens: sesame gluten nuts mustard

Char-grilled marinated minced lamb skewer with a hint of spice Allergens: Sesame Kafta Khashkash 13 Grilled kafta skewer topped with tomato, onion and fresh chilli Allergens: Sesame

Grilled Chicken Marinated and grilled 1/2 chicken with a with a homemade slaw and crunchy garlic Allergens: Dairy

Grilled Octopus 24 Grilled marinated octopus with a chimichurri sauce and a homemade avocado spinach dip

Chicken Wings Marinated in garlic and olive oil Grilled Soujouk Spicy Armenian sausages with tahini sauce ergens: Sesame, gluten, nuts, mustard Grilled Halloumi veg 10.5

Traditional halloumi cheese charcoal grilled with a homemade avocado dip ergens: Dairy, egg Minced lamb and fresh chilli grilled in

a toasted pita flat bread Allergens: Gluter Halloumi cheese with zaatar spice, grilled in a toasted pita flat bread Alleraens: Dairy, aluten

Grilled King Prawns King prawns with a chimichurri sauce rgens: Crustacean Lamb Cutlets

Char-grilled marinated lamb cutlets with sumac, lemon and salt Allergens: Sesame

DRINK

COCKTAILS

ALL 12.5 * Flavours: Strawberry, Coconut, Passion Fruit, Chilli

Lady Massis (Vodka, Fresh lime juice, Strawberry syrup, Lychee Juice)

Negroni (Campari, Vermouth, Gin)

Dry Martini (Gin/Vodka, Noilly Prat)

Old Fashioned (Whiskey, Maraschino, Brown sugar)

Espresso Martini (Vodka, Kahlua, Espresso shot. Vanilla Syrup)

Pornstar Martini (Vanilla Vodka, Passoa, Passion Fruit Juice, Lemon Juice, Shot of Prosecco)

Mojito (White Rum, Lime juice, Sugar syrup, Mint leaf, soda)

Daiquiri* (White Rum, Lime juice, Sugar syrup) Flavours available balance of sweet & sour

Tommy's Margarita (Tequila, Fresh lime Juice, Honey syrup)

Margarita* (Teguila, Cointreau, Lime Juice) Flavours available sour & citrusy

Moscow Mule (Vodka, Lime juice, Ginger beer)

Whiskey Sour (Whiskey, Lemon juice, Sugar syrup, Better's Bitter)

Spritz (Choice of Aperol, Campari, Martini)

Pimms Lemonade (Pimms, Lemonade, Angostura bitter, Soda water)

VIRGIN 9.5 V Ladv Massis V Colada 9.5 V Mojto Flavours Available 9.5 Crodino Spritz

SPIRITS

VODKA Absolut 9.5 Belvedere 11 **Grey Goose** 12 GIN & TONICS

Gin Mare & Mediterranean Tonic (clear scents of woody herbs and citrus, with a subtle sweetness combined with a fragrance of Rosemary & Mediterranean freshness)

GinBey & Indian Tonic (rich Lebanese gin with Earthy piney juniper with an attractive minty freshness)

Brockmans & Elderflower Tonic (bright and floral, sour, strong and intense & slightly floral)

Hendricks & Elderflower Tonic Cucumber Basil (Smooth and superbly balanced botanicals)

Plymouth & Indian Tonic (Extremely smooth, creamy and full bodied, with a slight sweetness)

RUM

Bacardi Carta Blanca	9
Bacardi Spiced Rum	10
Havana no.7	9.5
Kraken	11
Don Papa	12

WHICKIES

Jameson	8.
Jack Daniels	8.5
Makers Mark	9.5
Johnnie Walker Black Label	10
Woodford Reserve	10.
Talisker 10YR	12.
Glenfiddich 12YR	1
Oban	1.

COGNAC

Courvoisier VS	
Martell VS	1
Remy Martin VSOP	1
TEQUILA	
Jose Cuervo Silver	
Jose Cuervo Reposado	

LIQUEURS

Amaretto Di Saronn
Baileys
Limoncello
Fernet Branca
Jagermeister
Sambuca
Tia Maria Cafe
Arak

Cazcabel Cafe

● WHITE WINE 175ml / 750ml €

Venezie (Italy)

Jean Paul Blanc (France) Conviviale Pinot Grigio, DOC Delle 9/32 Vila Nova, Vinho Verde (Portugal) 9.5/37

10/38 5

RED WINE

Chenin Wild House (South Africa)

Santa Seraffa Gavi de Gavi (Italy)

175ml / 750ml f 8.5/29.5 Cuvee Jean Paul Rouge (France)

Tierra Alta, Pinot Noir (Chile) 9/32 Artesa Rioja Crianza (Spain) 10.5/38.5 Domaine des Tourelles Red (Lebanon) 11.5/43

Domaine des Tourelles White (Lebanon) 11.5/43

Vieilles Vignes Cinsault (Lebanon) 64 Amarone Riondo (Italy) 70

ROSE

Bekaa Valley (Lebanon)

175ml / 750ml £

11.5/43

£

Domaine de L'Olibet 'Les Pujols' Rosé, Pays d'Oc (France) 9/32 Domaine des Tourelles Rosé,

SPARKLING

Prosecco (Italy) 10/38 **Champagne Gremillet Selection** Brut (France) 20/78

SOFT DRINKS

(Coke, Diet Coke, Coke Zero,	
	Sprite, Fanta	
	Still/Sparkling Water - Large	3.7
I	Fresh Orange Juice	6.
I	Fresh Mango Juice	6
ı	Fresh Carrot, Ginger and Lemon Juice	6
-	Homemade Lemonade	6.
	Soda Water	2.
-	Tonic Water flavours available	2
I	Mixers	

BEERS & CIDER

10

Peroni Italian Lager - Pint	7
Peroni Italian Lager - ½ Pint	4
Asahi Japanese Lager - Pint	7
Asahi Japanese Lager - Half Pint	4
Meantime London Prime Ale - Pint	7
Meantime London Prime Ale - 1/2 Pint	4
Peroni 0%	5
Apple Cider	

• A discretional service charge of 12.5% will be added to the total bill.

· Allergies: Some of our dishes contain nuts, seeds, gluten, milk or other allergens.

· If you have a food allergy please consult your server for assistance with your order.

· There is always a risk of cross contamination due to the products being used in the kitchen. · As we handle a wide variety of ingredients in our kitchen there is always a chance of cross contamination. veg = vegetarian $\overline{\mathbb{V}}$ = vegan $\overline{\mathbb{g}}$ = gluten free.