



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!

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

V vegetarian dishes.

N these dishes contain nuts – please inform your waiter if you have a nut allergy. All
prices include VAT. A 12.5% service charge will be added to your bill.
£1.50 cover charge per person will also be added to your final bill if ordering from the A La Carte Menus.



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

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

Kibbé la'kteen (v) N

Deep fried pumpkin & cracked wheat parcels filled with onions, walnuts & pomegranate molasses, served with a pumpkin & yoghurt sauce

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, baklawa and Turkish delight

V vegetarian dishes.

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Feast Menu 2

£32.95 per person (minimum 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 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, baklawa and Turkish delight

V vegetarian dishes.

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Feast Menu 3

£35.95 per person (minimum 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 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.

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Feast Menu 4

£38.95 per person (minimum 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 harrah V

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.

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Feast Menu 5

£42.95 per person (minimum 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,
baklawa and Turkish delight

V vegetarian dishes.

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Feast Menu 6

£49.95 per person (minimum 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 & lemon juice

Baba ghannouj (v)

Smoked aubergine purée, tahini & lemon juice

Muhammarah (v) N

Spicy red pepper & 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.

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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.

V vegetarian dishes.

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



DIP

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

SALAD

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

MEAT

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| 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

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| Sambousek jibne <i>V</i> | 5.75 |
| Pastry filled with halloumi, feta cheese , mint & parsley | |
| Sambousek lahmé <i>N</i> | 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 <i>V N</i> | 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

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| Halloumi meshwi <i>V</i> | 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 <i>V</i> | 5.50 |
| Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli | |

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| Falafel <i>V</i> | 5.95 |
| Chickpeas, onions ,garlic & coriander served tahini sauce | |

KIBBÉ

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| Kibbé lahmé <i>N</i> | 6.25 |
| Deep fried lamb & cracked wheat parcels filled with onions, minced meat pine nuts | |
| Kibbé la'kteen <i>V N</i> | 6.25 |
| Deep fried pumpkin & cracked wheat parcels filled with onions, walnuts & pomegranate molasses, served with yoghurt sauce | |

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MAINS

SAMAK (fish)

Samak bil rimman 18.95
Grilled fillet of salmon glazed with pomegranate, served with meashwiya salad (smoked papers, cumin, coriander, onion, and garlic)

Samaka harra 19.95
Grilled fillet of sea bass with citrus rice, salad and salsa harra (onions, garlic, peppers, tomatoes & coriander)

Kredis bil salsa harra 19.95
Grilled prawns with citrus rice salad & salsa harra (onion, garlic, red peppers, tomatoes and coriander)

Samak Meshwi 27.95
(minimum for 2 to share)
Salmon glazed with pomegranate, grilled sea bass and tiger prawns served with a Lebanese salad tahini dressing & citrus rice

TAGINES

Muhammar 27.95pp
(minimum for 2 to share)
Slow roasted whole lamb shoulder served with organic couscous and lamb broth, apricots, figs, prunes & dates

Tagine bil d'jej 18.95
Chicken, onion, coriander and ginger, garlic, saffron potatoes, carrots & green olives, served with organic couscous

Tagine bil lahmé 18.95
Tender lamb with prunes and roasted almonds, served with organic couscous

VEGETARIAN

Moussaka V 17.95
Aubergine, tomato, onion, garlic and chickpea stew, served with organic rice & topped with creamy yogurt

Halloumi steak V 17.95
Grilled halloumi cheese served with roasted Mediterranean vegetables, organic couscous topped up with sweet figs

MASHAWY - from the charcoal grill

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

Kafta lahmé 18.95
Spiced minced lamb, herbs and onions, grilled on a skewer

Kafta d'jej 17.95
Spiced minced chicken, Herbs, garlic and onions, grilled on a skewer

Shish taouk 17.95
Chicken cubes marinated in garlic, lemon juice & spices, grilled on a skewer

Laham meshwi 18.95
Lamb cubes marinated in lemon juice, olive oil & spices, grilled on a skewer

Mashawy 22.95
Grilled selection of kafta lahmé, laham meshwi, shish taouk and kafta d'jej, grilled on skewers

Farouj 18.95
Marinated charcoal-grilled half baby chicken, garlic, lemon sumac and special Lebanese spices

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DESSERT

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| KATAYEF CHOCOLATE | £6.95 |
| Pancakes filled with hazelnuts & chocolate served with vanilla ice cream | |
| MOUHALBIA | £6.95 |
| A traditional Lebanese milk pudding flavoured with rose and sugar 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

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| 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

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

OTHER HOT DRINKS

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| 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.