

Del'Aziz





CAPTURING THE FLAVOURS AND SCENTS OF THE MEDITERRANEAN, WE OFFER A WIDE RANGE OF CONTEMPORARY AND TRADITIONAL DISHES REFLECTING THE FLAVOURS OF THE FRENCH PROVINCES TO THE LEBANESE MOUNTAINS VIA THE SOUKS OF NORTH AFRICA

TO SHARE

Two people / Three people 15.00 / 22.00

MEZZE PLATTER

Hummus, tabouleh, tzatziki, lamb boreck, keftas & merguez sausages

VEGETARIAN MEZZE PLATTER (V)

Hummus, dolma, tabouleh, tzatziki, falafel & cheese boreck

CHARCUTERIE PLATE

Prosciutto, salami, chorizo, pickled chillies, balsamic baby onions & walnut bread

CHEESE BOARD (V)

Manchego, stilton, goat's cheese, quince paste, sundried tomatoes & walnut bread

NIBBLES

HARISSA MARINATED
OLIVES 3.00

SALUTE!

LONG MORROCAN
MINT 8.00

*Belvedere vodka, limoncello,
mint leaves, lime juice & lemonade*

OUR LAVASH* AND PITTA BREAD ARE
BAKED DAILY USING A TRADITIONAL CLAY OVEN

* 'LAV' MEANS 'GOOD'; 'ASH' - MEANS 'FOOD'

SMALL PLATES - MEZZE

COLD:

5.50

HUMMUS (V)

Chickpea, cumin garlic & tahini

BABA GANOUSH (V)

Smoked aubergine, tahini & Greek yoghurt topped w/ pomegranate

TZATZIKI (V)

Cucumber Greek yoghurt, garlic, mint & dill

TABOULEH (V)

Fresh parsley, mint, tomato & cracked wheat salad

DOLMA (V)

Vine leaves, rice, herbs, lemon juice & sumac

WARM:

6.50

MIRZA GHASSEMI (V)

Smoked aubergine, garlic, tomato & scrambled egg

SORKEH PANIR (V)

Grilled haloumi & quince membrillo

FALAFEL (V)

Chickpea, coriander & cumin croquette w/ minted yoghurt

STUFFED BABY SQUID SAHANAKI

Baby squid stuffed w/ spiced rice, in a tomato & feta sauce

PAN FRIED CHICKEN LIVER

w/ pomegranate molasses & mint

IZMIR 'KEFTA'

Cinnamon-spiced lamb meatballs w/ tomatoes & coriander

GRILLED MERGUEZ SAUSAGES

Moroccan spiced lamb w/ minted yoghurt

MINT & FETA CHEESE BORECK (V)

Feta cheese pastry cigars w/ fresh mint

MINCED LAMB & APRICOT BORECK

Pastry cigars stuffed w/ cinnamon-spiced lamb & sun-dried apricots

PLATES

PERSIAN CHICKEN SHISH* 14.85
Corn-fed chicken breast marinated w/ saffron, onions & Greek yoghurt

WINE PAIRING – a light, fruity and quaffable wine such as a Sauvignon Blanc or Pinot Grigio

MERGUEZ SAUSAGES* 12.75
North African Lamb Sausage spiced w/ harissa, cumin & garlic

WINE PAIRING – an easy-drinking wine with fresh red fruit such as a Rioja or old world Pinot Noir

PERSIAN 'KOOBIDEH' LAMB* 13.75
Minced lamb spiced w/ garlic & sumac

WINE PAIRING – a round, savoury and spicy wine such as a Cabernet Sauvignon or Montepulciano

MOROCCAN LAMB SHISH* 15.85
Leg of lamb rubbed w/ cumin & pepper

WINE PAIRING – a wine with a lively fragrant blend of limes and sweet fruits w/ a citrus finish such as a Riesling or Gewürztraminer

AUBERGINE MOZZARELLA BAKE (V) 13.75
Layers of grilled aubergine, tomatoes, mozzarella & basil pesto served w/ French bean salad

WINE PAIRING – try a full bodied wine with a hint of golden fruit and spice such as a Sancerre or Chablis

*** SERVED WITH A SIDE DISH OF YOUR CHOICE – SEE SELECTION OPPOSITE**

BURGERS (1/2 POUNDER)

OUR BURGERS ARE HOMEMADE (INCLUDING THE SESAME BUNS AND CIABATTA!) AND COME WITH TOMATO, RED ONION AND CUCUMBER

CLASSIC BURGER 8.25
100% grass-fed Angus Scottish beef w/ spiced tomato relish or homemade BBQ sauce

add English cheddar cheese 1.00

add bacon & applewood smoked cheese 2.00

MINCED LAMB & MERGUEZ SAUSAGE BURGER 8.95
w/ whipped feta, broad beans & minted yoghurt

**OUR BURGERS ARE AVAILABLE 'BUN MENO'
– WITHOUT THE BUN!**

CORN-FED CHICKEN BURGER 8.95
Grilled chicken breast, w/ homemade BBQ sauce in a ciabatta bun

**PORTOBELLO MUSHROOM
& GOAT'S CHEESE BURGER (V)** 8.95
w/ baby spinach, roasted red pepper & walnut purée in a black olive bun

FALAFEL BURGER (V) 7.95
Croquette of chickpeas w/ tzatziki

PLATES FOR TWO

FISH PLATTER

A selection of today's fish w/ fattoush salad

38.50

Our fish is chosen by our fisherman friend Richard Murray, a partner in channel fisheries, where their mission is to source and supply high quality sustainable fish caught that same morning (www.channelfisheries.net)

COUSCOUS ROYALE

Chicken & lamb shish, grilled merguez sausages w/ Berber broth, steamed couscous & chickpea confit

35.00

SHISH PLATTER*

Lamb, chicken, koobideh shish & merguez sausage served w/ two sides of your choice

37.50

BURGER EXTRAS

IN THE MIDDLE

DOUBLE YOUR MEAT 3.75

CRISPY BACON 1.50

ON THE SIDE

FRIES 3.95

FRIES W/
PARSLEY & GARLIC 3.95

ON THE TOP

1.50 each

HUMMUS

STILTON

TZATZIKI

GOAT'S CHEESE

APPLEWOOD SMOKED CHEDDAR

PORTABELLO MUSHROOMS

FRIED EGG



TAGINES

WITH ITS HOME IN THE SOUKS OF NORTH AFRICA THIS SLOW COOKED STEW IS FULL OF ATTITUDE. IT'S ALL ABOUT THE SPICES, PROVIDING AN EXTRAVAGANT DISH WITH WONDERFUL SEASONAL FLAVOURS AND COLOURS. DEL' AZIZ CREATES FRESH TAGINES EVERY DAY USING LOCALLY SOURCED INGREDIENTS

WINE PAIRING – a red, juicy, soft, easy-drinking wine such as a Pinot Noir or Rioja

SIDE DISHES

5.00

COUSCOUS (V)

w/ Berber broth & chick pea confit

PERSIAN BASMATI RICE (V)

w/ saffron

BATATA HARRAH (V)

spicy potatoes w/ harissa & mixed peppers

SAUTÉED MARKET GREENS (V)

w/ chermoula

FATTOUSH SALAD

Toasted pitta bread w/ seasonal leaves & sumac

DESSERTS

DESSERT MEZZE

12.00

*A selection of homemade cakes & tarts
baked fresh daily in our bakery*

- To share between two to three people

BAKLAVA (N)

6.50

A selection of five pieces of Middle Eastern pastries

A SELECTION OF HOMEMADE SORBETS & ICE CREAMS

6.00

THE DESSERT TABLE

ENJOY ONE OF OUR DELICIOUS
HOMEMADE CAKES, TARTS,
MERINGUES AND COOKIES

COFFEE & TEA

TURKISH COFFEE

2.50

Was originally brought to Istanbul in 1555 by two Syrian traders. Coffee then was known as the 'milk of chess players and thinkers'. It was said that to drink one cup of coffee together guarantees forty years of friendship.

MOROCCAN MINT TEA (POT)

4.75

Is a sign of hospitality and friendship. Traditionally the tea is served three times, and is described in this famous proverb: The first glass is as bitter as life, the second glass is as strong as love, the third glass is as gentle as the afterlife."

WE BELIEVE IN THE MAGIC OF TEA, FROM BLACK TO GREEN, TO WHITE, CHAI AND HERBAL. EACH TEA HAS THEIR OWN STORY AND PORTFOLIO OF MEDICINAL PROPERTIES WAITING TO BE UNLOCKED. ASK TO SEE THE SELECTION OF **28 ARTISAN TEAS** TO UNDERSTAND THE FULL RANGE OF POSSIBILITIES FOR A LITTLE BIT OF DEL' AZIZ TEA TIME MAGIC!

(V) = Vegetarian. All menu items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts or that fish dishes are without bones. All our chicken, lamb and beef are Halal certified. VAT is included in all prices. A service charge of 12.5% will be added to all bills.





WE BAKE • WE SHAKE • WE SHISHA