

## ENTRÉE

	€
<b>Lentil Soup (v)</b>	5
<b>Chicken Soup</b>	5
<b>Olives and Pickles (v)</b>	4.5
A selection of pickled cucumbers, turnips, peppers, green chillies and olives	

## SET MENUS

	€
(Minimum 2 persons) price per person	
<b>Light</b>	27
Hummus, Moutabal, Tabouleh, Falafel, Spinach Fatayer, Kibbeh Kras	
Choice of Shawarma, Shish Taouk or Kafta Massis	
Baklawa	
Coffee or tea	
<b>Vegetarian Massis</b>	28
Hummus, Moutabal, Tabouleh, Tzatziki, Falafel, Spinach Fatayer, Cheese Rikakat	
Choice of Bamia, Aubergine Stew or Vegetarian Couscous	
Baklawa & Massis ice cream	
Coffee or tea	
<b>Gourmet Massis</b>	30
Hummus, Moutabal, Tabouleh, Vine Leaves, Falafel, Spinach Fatayer, Kibbeh Kras, Cheese Rikakat, Soujouk	
Choice of Shawarma, Shish Taouk, Kafta Massis, Grilled Seabass, Vegetarian Couscous or Aubergine Stew	
Baklawa & Massis ice cream	
Coffee or tea	

## SHARING MEZZE PLATTERS

	€
Not available after 6pm for 2 people	
<b>Vegetarian Massis (v)</b>	29
Hummus, Moutabal, Pickles, Tabouleh, Cheese Rikakat, Spinach Fatayer, Vine Leaves, Falafel and Batata Harra	
<b>Gourmet Massis</b>	34
Hummus, Moutabal, Pickles, Tabouleh, Falafel, Vine Leaves, Tzatziki, Kibbeh Kras	
Choice of Shawarma, Kafta Massis or Aubergine Stew	

## COLD STARTERS

	€
<b>Hummus (v)</b>	6
Chickpeas purée, sesame sauce and lemon juice	
<b>Spicy Hummus (v)</b>	6.25
Hummus with green chilli, garlic and parsley	
<b>Moutabal (v)</b>	6.5
Smoked aubergine purée, sesame sauce with pomegranate seeds	
<b>Tabouleh (v)</b>	6.75
Finely chopped parsley, tomato, fresh mint, crushed wheat, lemon juice and olive oil	
<b>Vine Leaves (v)</b>	6
Vine leaves stuffed with fresh herbs, tomato and rice	
<b>Tzatziki (v)</b>	5
A refreshing mix of yogurt, finely chopped cucumber and a hint of mint	
<b>Mousakaa (v)</b>	6
Oven baked aubergine with tomatoes, onions and chickpeas	

## PASTRY & OVEN

	€
<b>Cheese Rikakat (v)</b>	6
Filo pastry filled with halloumi cheese, feta cheese and herbs	
<b>Spinach Fatayer* (v)</b>	6
Lebanese pastries stuffed with seasoned spinach, onion, sumac and pine kernels*	
<b>Arayes*</b>	6.5
Char-grilled pita bread filled with minced lamb and pine kernels*	
<b>Cheese Kellaj (v)</b>	6
Char-grilled pita bread filled with halloumi cheese	
<b>Kibbeh Kras*</b>	6.5
Minced lamb meatballs mixed with cracked wheat, onion and pine nuts*	
<b>Lamb Sambousek*</b>	6.5
Lebanese pastries stuffed with seasoned minced lamb, parsley and pine nuts*	
<b>Cheese Sambousek* (v)</b>	6
Lebanese pastries stuffed with halloumi and feta cheese, parsley and pine nuts*	

## HOT STARTERS

	€
<b>Hummus Shawarma*</b>	7
Hummus with roasted slices of lamb or chicken topped with almonds*	
<b>Falafel (v)</b>	6
Chickpea and fava bean croquettes served with tahini sauce	
<b>Soujouk</b>	7
Spicy Armenian lamb sausages char-grilled	
<b>Chicken Wings</b>	6.5
Char-grilled marinated chicken wings served with mild garlic sauce	
<b>Prawn Kataifi</b>	7
Tiger prawns wrapped in Kataifi pastry finished with a hint of coriander	
<b>Grilled Halloumi (v)</b>	7
Traditional halloumi cheese char-grilled	
<b>Falafel Massis (v)</b>	6.5
Falafel crust filled with mixed vegetables and pickle, drizzled with tahini sauce	
<b>Batata Harah (v)</b>	6
Spicy sautéed potato with garlic and coriander	
<b>Calamari</b>	6.5
Lightly battered deep fried squid served with tartar sauce	
<b>White Bait</b>	6
Lightly fried and served with lemon mayo	
<b>Chicken Liver</b>	7
Sauteed with pomegranate sauce, fresh garlic, coriander and lemon juice	

## MAIN COURSES - GRILL MEAT & POULTRY

<b>Shawarma</b>	15
Tender slices of marinated roast lamb, chicken or both served with tahini or garlic sauce	
<b>Shish Taouk</b>	15.5
Char-grilled skewered cubes of marinated chicken breast served with mild garlic sauce	
<b>Lahem Mehshwi</b>	16
Char-grilled skewered cubes of marinated lamb served with chilli sauce	
<b>Kafta Massis</b>	15.5
Skewers of char-grilled ground lamb finely spiced	
<b>Yogurt Kafta*</b>	16
Kafta Massis, topped with creamy yogurt, pine nuts*, crispy pita bread with tomato sauce	
<b>Kafta Khashkhash</b>	16
Skewers of char-grilled minced lamb served on a bed of spicy tomato sauce	
<b>Farouj Meshwi</b>	17
Marinated baby chicken char-grilled and served with garlic sauce	
<b>Lamb Cutlets</b>	17
Tender lamb cutlets marinated in Lebanese spices char-grilled served with rice	
<b>Kharouf Mehshi*</b>	15.5
Oven roasted prime lamb on a bed of rice topped with almonds* and Massis gravy	
<b>Massis Grill Selection</b>	19
A selection of shish taouk, kafta massis, lahem meshwi and a lamb cutlet	

## FISH & SEAFOOD

<b>Seabass Fillet</b>	17.5
Pan fried sea bass fillet served with roast vegetables	
<b>Grilled King Prawns</b>	20
Char-grilled king prawns served with rice and coriander garlic sauce	
<b>Mixed Fish Platter</b>	20
A selection of calamari, whitebait, seabass fillet and prawns served with salad	

## STEWES & COUSCOUS

<b>Bamia (v)</b>	
A traditional stew with okra in tomato sauce, lamb or vegetarian option, served with rice:	
	Vegetarian - 13 Lamb - 14
<b>Aubergine Stew (v)</b>	14
Slow cooked aubergine, chickpeas and tomato served with rice	
<b>Lamb Shank Couscous*</b>	16
Oven roasted lamb shank served with couscous, vegetables, gravy and almonds*	
<b>Roast Chicken Couscous</b>	16
Oven roasted chicken served with couscous and vegetables	
<b>Vegetarian Couscous (v)</b>	14
Potatoes, carrots, cabbage and pumpkin stew served with couscous	
<b>Couscous Halloumi (v)</b>	9.5
Couscous with grilled halloumi and roasted vegetables	

## SALADS

<b>Fattoush Salad (v)</b>	7.5
Tomato, cucumber, radish, onion, and mint finished with crispy bread fresh thyme	
<b>Taouk Salad (v)</b>	9.5
Massis salad topped with tender char-grilled cubes of chicken	
<b>Mediterranean Feta Salad (v)</b>	7.95
Tomato, cucumber, onion, olives, feta, oregano and virgin olive oil	

## SIDE DISHES

<b>Chips</b>	3.75
<b>Vermicelli Rice</b>	4
<b>Couscous</b>	4
<b>Mixed Roast Vegetables</b>	4.75

### Note

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. \*Contains nuts.

# MASSIS

### LEBANESE GRILL & BAR

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