

MASSIS

LEBANESE GRILL & BAR

We welcome you to join us in the comfort and ambience of our restaurant and bar in Paddington and enjoy authentic Lebanese Cuisine, a sumptuous cocktail or robustly flavoured wine, or even dine al fresco on our outdoor terrace.

20% OFF FOOD

Sign up for our Weekend Diners Card at massis.co.uk/dinerscard/

CATERING • PARTIES • CORPORATE EVENTS



MASSIS LEBANESE GRILL & BAR

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MASSIS

LEBANESE GRILL & BAR

TAKE AWAY & DELIVERY

020 7286 8000

FREE LOCAL DELIVERY • OPEN DAILY FROM NOON

(minimum order value £15)

ORDER ONLINE

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Review us online at massis.co.uk/reviews
or get social for offers and discounts
[@massislebanese](https://www.instagram.com/massislebanese)



ENTRÉE

1. **Olives and Pickles (v)** A selection of pickled cucumbers, turnips, peppers, green chillies and olives

COLD STARTERS

2. **Hummus (v)** Chickpeas purée, sesame sauce and lemon juice
3. **Spicy Hummus (v)** Hummus with green chilli, garlic and parsley
4. **Moutabal (v)** Smoked aubergine purée, sesame sauce with pomegranate seeds
5. **Tabouleh (v)** Finely chopped parsley, tomato, fresh mint, crushed wheat, lemon juice and olive oil
6. **Vine Leaves (v)** Vine leaves stuffed with fresh herbs, tomato and rice
7. **Tzatziki (v)** A refreshing mix of yogurt, finely chopped cucumber and a hint of mint
8. **Moussakaa (v)** Oven baked aubergine with tomatoes onions and chickpeas
9. **Labneh (v)** Authentic Lebanese soft cream cheese served with olive oil

HOT STARTERS

10. **Hummus Shawarma*** Hummus with lamb or chicken shawarma topped with almonds* and pine nuts*
11. **Falafel* (v)** Chickpea and fava bean croquettes served with tahini sauce
12. **Soujouk** Spicy Armenian lamb sausages pan fried with cherry tomatoes
13. **Chicken Wings** Char-grilled marinated chicken wings served with mild garlic sauce
14. **Prawn Kataifi** Tiger prawns wrapped in Kataifi pastry finished with a hint of coriander
15. **Grilled Halloumi (v)** Traditional halloumi cheese charcoal grilled
16. **Falafel Massis* (v)** Falafel crust filled with mixed vegetables and pickle, drizzled with tahini sauce
17. **Batata Harah (v)** Spicy sautéed potatoes with garlic and coriander
18. **Calamari** Lightly battered deep fried squid served with tartar sauce
19. **Chicken Liver** Sautéed with pomegranate sauce and served with fresh garlic, coriander and lemon juice

SALADS

20. **Fattoush Salad (v)** Tomato, cucumber, radish, onion and mint finished with crispy bread and fresh thyme
21. **Taouk Salad** Massis salad topped with tender char-grilled cubes of chicken
22. **Mediterranean Feta Salad (v)** Tomatoes, cucumbers, onions, olives, feta, oregano and virgin olive oil

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 or seeds

PASTRY & OVEN

23. **Cheese Rikakat (v)** Filo pastry filled with halloumi cheese, feta cheese and herbs 5.75
24. **Spinach Fatayer* (v)** Lebanese pastry stuffed with seasoned spinach, onion, sumac and pine nuts* 5.75
25. **Arayes*** Char-grilled pita bread filled with minced lamb and pine nuts* 6.00
26. **Cheese Kellaj (v)** Char-grilled pita bread filled with halloumi cheese 5.75
27. **Kibbeh Kras*** Minced lamb meatballs mixed with cracked wheat, onion and pine nuts* 6.00
28. **Lamb Sambousek*** Lebanese pastries stuffed with seasoned minced lamb, parsley and pine nuts* 6.00
29. **Cheese Sambousek*** Lebanese pastries stuffed with halloumi and feta cheese, parsley and pine nuts* 5.75
30. **Sfeeha*** Lebanese pie topped with minced lamb, parsley and pine nuts* 6.00

MAIN COURSES - GRILL

MEAT & POULTRY

31. **Shawarma** Tender slices of marinated roast lamb, chicken or both served with tahini or garlic sauce 14.50
32. **Shish Taouk** Char-grilled skewered cubes of marinated chicken breast served with mild garlic sauce 15.00
33. **Kafta Massis** Skewers of charcoal grilled ground lamb finely spiced 15.00
34. **Lahem Meshwi** Char-grilled skewered cubes of marinated lamb served with chilli sauce 15.50
35. **Yogurt Kafta*** Kafta Massis topped with creamy yogurt, pine nuts*, crispy pita bread with tomato sauce 15.50
36. **Kafta Khashkhash** Skewers of charcoal grilled minced lamb topped with spicy tomato sauce 15.50
37. **Farouj Meshwi** Marinated baby chicken charcoal grilled and served with garlic sauce 16.00
38. **Lamb Cutlets** Tender lamb cutlets marinated in Lebanese spices char-grilled served with rice 17.00
39. **Kharouf Mehshi*** Oven roasted prime lamb on a bed of rice topped with almonds* and Massis gravy 15.00
40. **Massis Grill Selection** A selection of shish taouk, kafta massis, lahem meshwi and a lamb cutlet 18.00

FISH & SEAFOOD

41. **Grilled King Prawns** Char-grilled king prawns served with rice, and coriander garlic sauce 18.50

STEWES & COUSCOUS

42. **Halloumi Couscous(v)** Couscous with grilled halloumi and roasted vegetables 9.50
43. **Bamia (v)** A traditional stew with okra in tomato sauce, served with rice **Vegetarian 13.00 / Lamb 14.00**
44. **Aubergine Stew (v)** Slow cooked aubergine, chickpeas and tomato served with rice 14.00
45. **Lamb Shank Couscous*** Oven roasted lamb shank served with couscous, gravy and almonds* 16.00
46. **Roast Chicken Couscous*** Oven roasted chicken served with couscous, gravy and almonds* 16.00
47. **Vegetarian Couscous (v)** Potatoes, carrots, cabbage and pumpkin stew served with couscous and harissa 14.00

WRAPS

48. **Shawarma Lamb** Slices of roast prime lamb, sesame sauce, parsley, sweet pepper and tomato 4.50
49. **Shawarma Chicken** Thin slices of roast chicken breast, garlic sauce, pickles and tomato 4.50
50. **Mix Shawarma** Mixed lamb & chicken, sesame sauce, garlic sauce, onion, parsley and sweet pepper 4.50
51. **Shish Taouk** Grilled chicken cubes, garlic sauce, pickles, tomato and lettuce 4.75
52. **Lahem Meshwi** Grilled tender cubes of lamb, hummus, onion, parsley, tomato and pickles 4.75
53. **Kafta Massis** Grilled skewer of ground lamb, hummus, onion, parsley, tomato and pickles 4.75
54. **Falafel (v)** Fried mix of soaked chickpeas, beans, sesame sauce, parsley, tomatoes and pickles 4.50
55. **Soujouk** Pan fried spicy Armenian lamb sausages served with garlic sauce, tomato and pickles 4.75
56. **Halloumi Cheese (v)** Halloumi cheese, cucumber and tomato 4.50

SIDE DISHES

57. **Chips** 3.50
58. **Vermicelli Rice** 3.75
59. **Couscous** 3.75
60. **Mixed Roast Vegetables** 4.75

DESSERTS

61. **Assorted Baklawa** 4.00

DRINKS

62. **Still / Sparkling Water Large** 3.50
63. **Still / Sparkling Water Small** 1.75
64. **Soft Drinks** 2.00
65. **Orange Juice** 3.50
66. **Mango Juice** 3.50
67. **Fruit Juice Cocktail** 4.00

WINE AND BEER

68. **Les Boules Blanc (750ml bottle)** 19.50
69. **Les Boules Rouge (750ml bottle)** 19.50
70. **Pinot Grigio Rosé (750ml bottle)** 22.00
71. **Almaza Beer (330ml bottle)** 4.50