

LEBANESE M E Z Z E REIMAGINED

MASSIS

FOOD & DRINK

- A discretionary 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. **veg** = vegetarian **v** = vegan **gf** = gluten free.

Massis Lebanese Grill & Bar 9 Sheldon Squ. PaddingtonCentral, W2 6HY
reservations@massis.co.uk | 020 7286 8000 | www.massis.co.uk

FOOD

MASSQUETTES

All served with French fries

Lamb Shawarma	16.5
Roasted lamb slices, onion salad and tahini sauce served in a freshly baked baguette. Allergens: gluten, sesame, mustard, nuts	
Chicken Shawarma	16.5
Roasted chicken slices, homemade coleslaw, lettuce and garlic sauce served in a freshly baked baguette. Allergens: gluten, sesame, mustard, nuts, dairy, egg	
Mix Shawarma	16.5
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	

COLD

Green Olives veg gf	7
Selection of Mediterranean olives	
Hummus veg gf	8
Chickpeas purée, sesame sauce and lemon juice with crispy pita bread Allergens: Sesame	
Moutabal veg gf	8.5
Smoked aubergine purée, sesame sauce with pomegranate seeds with crispy pita bread Allergens: Sesame	
Tzatziki veg	7
A refreshing mix of yogurt, finely chopped cucumber and a hint of mint with crispy pita bread Allergens: Dairy	
Tabouleh veg	7
Finely chopped parsley, tomato, onion, fresh mint, crushed wheat, lemon juice and olive oil Allergens: Gluten	
Moussaka veg gf	8.5
Available hot or cold - Oven baked aubergine with tomatoes, onions and chickpeas	
Hummus Beirut veg gf	8.5
Chickpeas purée, sesame sauce and lemon juice with crispy pita bread mixed with fresh chillies Allergens: Sesame	
Beetroot Hummus veg gf	8.5
Chickpeas and beetroot purée, sesame sauce and lemon juice with crispy pita bread Allergens: Sesame	
Fattoush Salad veg	9.5
Tomato, cucumber, onion, radish and mint finished with crispy bread Allergens: Gluten	
Lebanese Spicy Salad veg	9.5
Tomato, cucumber, lettuce, peppers, radish with fresh chill and olive oil and lemon dressing Allergens: Dairy, gluten	
Mediterranean Feta Salad veg gf	11
Feta cheese, tomatoes, cucumber, onion, olives topped with olive oil, lemon and vinegar Allergens: Dairy	
Pomegranate & Beetroot Salad veg gf	11
Beetroot, pomegranate, red onion, pumpkin seeds, tomatoes, pomegranate sauce Allergens: Seeds, peanut, nuts, sesame	
Octopus Salad	20
Grilled octopus, tomatoes, cucumber, celery, coriander, lime juice Allergens: Celery, mollusc, coriander	

SIDES

French Fries veg	5.5
Allergens: Gluten	
Grilled Mixed Vegetables veg gf	8.5
Vermicelli Rice	6
Allergens: Gluten, dairy	
Grilled Tenderstem Broccoli veg gf	8
Allergens: Sesame inside tahini sauce	

LUNCH SET MENU

Available from 12-4pm

Vegetarian Mezze	36
Hummus, moutabal, tabouleh, falafel, batata harrah, hot mousakaa and rice. Allergens: Sesame, gluten, nuts, mustard	
Meat Mezze	45
Hummus, moutabal, tabouleh, lamb sambousek, soujouk, shawarma and rice. Allergens: Sesame, dairy, gluten, pine nuts, sesame, nuts, mustard	

GROUP SET MENU

Minimum 6 diners 35 per head

Cold Sharing Starters	Hummus, Moutabal, Tabouleh
Hot Mezze	Cheese Sambousek, Kibbeh Kras, Batata Harrah
Choice of one main course per diner	Shish Taouk, Kafta Massis, Lahem Meshwi, Shawarma, Pan fried Seabass Fillet, Mousakaa (veg) Sides of French fries and plain rice to share
Dessert	A selection of Baklawa

HOT

Hummus Shawarma	7
Chickpeas purée, sesame sauce and lemon juice with crispy pita bread topped with either lamb, chicken or mixed shawarma Allergens: Sesame, nuts, gluten, mustard	
Falafel veg gf	7.5
Chickpea and fava bean croquettes served with tahini sauce Allergens: Sesame	
Batata Harra veg gf	7.5
Sauteed potatoes with mixed peppers, garlic and chilli with coriander	
Fried Calamari	7
Deep fried calamari strips coated in breadcrumbs served with spicy mayo Allergens: Molluscs, dairy, egg, gluten	
Garlic and Chilli Prawn	9.5
Pan fried prawns with garlic and chilli in olive oil Allergens: Crustacean, gluten	
Kibbeh Kras	9
Minced lamb meatballs mixed with cracked wheat, onion and pine nuts Allergens: Gluten, pine nuts	
Lamb Sambousek	9
Lebanese pastries stuffed with seasoned minced lamb, parsley and pine nuts Allergens: Dairy, gluten, pine nuts	
Cheese Sambousek veg	8.5
Lebanese pastries stuffed with halloumi and feta cheese and parsley Allergens: Dairy, gluten	
Spinach Fatayer veg	8.5
Lebanese pastry stuffed with seasoned spinach, onion, sumac and pine kernels Allergens: Dairy, gluten, pine nuts	
Seabass Chunks	11
Pan fried chunks of seabass fillet in a homemade spicy sauce with turnip pickles with a homemade avocado dip Allergens: Dairy, egg, fish	
Moussaka & Vermicelli Rice	12.5
Oven baked aubergine with tomatoes, onions and chickpeas served with vermicelli rice Allergens: gluten, dairy	
Seasoned Crispy Chicken	9
Crispy coated chicken fillets served with our homemade garlic red pepper and chili sauce Allergens: Soya - Gluten (inside the sauce), dairy	

ON GRILL

Mixed Grill	9
A mix of Lamb Cutlet, Lahem Meshwi, kafta massis, shish taouk, chicken wings, soujouk served with a choice of side dishes Allergens: Dairy, sesame	31.5
Shish Taouk	11
Char-grilled skewered cubes of marinated chicken breast with a homemade slaw and crunchy garlic Allergens: Dairy	
Lahem Meshwi	12
Char-grilled skewered cubes of marinated lamb with tahini sauce Allergens: Sesame	
Shawarma - Lamb / Chicken / Mix	11
Tender slices of marinated roast lamb, chicken or mix Allergens: sesame, gluten, nuts, mustard	
Kafta Massis	11
Char-grilled marinated minced lamb skewers with a hint of spice Allergens: Sesame	
Kafta Khashkash	11.5
Grilled kafta skewer topped with tomato, onion and fresh chilli Allergens: Sesame	
Grilled Chicken	12.5
Marinated and grilled 1/2 chicken with a with a homemade slaw and crunchy garlic Allergens: Dairy	
Grilled Octopus	17
Grilled marinated octopus with a chimichurri sauce and a homemade avocado spinach dip Allergens: Molluscs, dairy	
Chicken Wings	8.5
Marinated in garlic and olive oil	
Grilled Soujouk	9
Spicy Armenian sausages with tahini sauce Allergens: Sesame, gluten, nuts, mustard	
Grilled Halloumi veg	9.5
Traditional halloumi cheese charcoal grilled with a homemade avocado dip Allergens: Dairy, egg	
Arayes	9.5
Minced lamb and fresh chilli grilled in a toasted pita flat bread Allergens: Gluten	
Kellaj	9.5
Halloumi cheese with zaatar spice and black olives grilled in a toasted pita flat bread Allergens: Dairy, gluten	
Grilled King Prawns	18
King prawns with a chimichurri sauce Allergens: Crustacean	
Lamb Cutlets	24
Char-grilled marinated lamb cutlets with sumac, lemon and salt	

DRINK

SPIRITS

VODKA

12.5

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
Bacardi Spiced Rum
Havana no. 7
Kraken
Don Papa

WHISKIES

Jameson
Jack Daniels
Makers Mark
Johnnie Walker Black Label
Woodford Reserve
Talisker 10YR
Glenfiddich 12YR
Oban

COGNAC

Courvoisier VS
Martell VS
Remy Martin VSOP

TEQUILA

Jose Cuervo Silver
Jose Cuervo Reposado
Cazcabel Cafe

LIQUEURS

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

COCKTAILS

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

Dry Martini (Gin/Vodka - Noilly Prat) elegant & dry

Old Fashioned (Whiskey - Maraschino - Brown sugar) lightly sweetened

Espresso Martini (Vodka - Kahlua - Espresso shot - Vanilla Syrup) smooth, rich & creamy

Pornstar Martini (Vanilla Vodka - Passoa - Passion Fruit Juice - Lemon Juice - Shot of Prosecco) sweet, outrageous & tropical

Mojito (White Rum - Lime juice - Sugar syrup - Mint leaf - soda) sweet, citrusy & minty

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

Margarita* (Tequila - Cointreau - Lime Juice) Flavours available sour & citrusy

Moscow Mule (Vodka - Lime juice - Ginger beer) delightfully fizzy

Dark N' Stormy (Spiced Rum - Lime juice - ginger beer) Spiced

Whiskey Sour (Whiskey - Lemon juice - Sugar syrup - Better's Bitter) traditionally & timeless

Spritz (Choice of Aperol - Campari - Martini) pleasantly citrusy and slightly bitter

Gin Fizz (Gin - Lemon juice - Sugar syrup - Better's Bitter - Soda water) light and fresh

Basil Cucumber Smash (Gin - fresh basil - fresh cucumber - lime juice - sugar syrup) chilled, sweet & pungent

Iemmello (Dark Rum - Antica formula - Campari - chocolate bitter) Legendary

NoMass (White Rum - Mango juice - Amaretto di Saronno - Lime juice) Tropical with sensation of Almond

Champagne Pimms (Champagne - Pimms - Angostura bitter - Soda water) fruity, mildly spiced

VIRGIN

V Colada (smoothy & sweet) 8.5
Pine Passion (tropical & slightly sour) 8.5
V Mojto Flavours Available (refreshing) 8.5

WHITE WINE 175ml / 750ml €

El Ninot de Paper Blanco (Spain)	8/29.5
Conviviale Pinot Grigio, DOC Delle	9.5
Venezie (Italy)	11
Chenin Wild House (South Africa)	12
Domaine des Tourelles White	12.5
Bekaa Valley (Lebanon)	11/42
Santa Seraffa Gavi de Gavi (Italy)	54
Assyrtico Papagiannakos (Greece)	60

RED WINE 175ml / 750ml €

Tinto El Ninot de Paper (Spain)	8/29.5
Domaine Mas Bahourat (Lebanon)	9/32
Artesa Rioja Crianza (Spain)	10/38
Domaine des Tourelles Red (Lebanon)	11/42
Chateau de Bellevorne Beaujolais (France)	57
Terre di Orazio Aglianico del Vulture (Italy)	64

ROSÉ 175ml / 750ml €

Domaine de L'Olibet 'Les Pujols'	9
Rosé, Pays d'Oc (France)	10
Domaine des Tourelles Rosé,	9.5
Bekaa Valley (Lebanon)	11
	12

SPARKLING €

Domenico de Bertiol Prosecco di	
Valdobbiadene Extra Dry (Italy)	10/38
Champagne Gremillet Selection	
Brut (France)	15/65

SOFT DRINKS €

Coke, Diet Coke, Coke Zero,	
Sprite, Fanta	3.5
Still/Sparkling Water - Large	3.5
Fresh Orange Juice	6
Fresh Mango Juice	6
Homemade Lemonade	6
Soda Water	2
Tonic Water flavours available	2
Mixers	.75

BEERS & CIDER €

Peroni - 1/2 Pint	4
Peroni - Pint	7
Meantime London Pale Ale - 1/2 Pint	4
Meantime London Pale Ale - Pint	7
Pilsner Urquell - 1/2 Pint	4
Pilsner Urquell - Pint	7
Almaza Beer (bottle)	6
Peroni 0% Alcohol (bottle)	5
Hawkes Urban Orchid	6.5

- A discretionary 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. veg = vegetarian V = vegan gf = gluten free.