

MASSIS FOOD

LEBANESE MEZZE REIMAGINED

MASSIS DRINK

COLD

- Hummus veg**
Chickpeas purée, sesame sauce and lemon juice with crispy pita bread
Allergens: Sesame
- Moutabal veg gf**
Smoked aubergine purée, sesame sauce with pomegranate seeds with crispy pita bread **Allergens:** Sesame
- Tzatziki veg**
A refreshing mix of yogurt, finely chopped cucumber and a hint of mint with crispy pita bread **Allergens:** Dairy
- Tabouleh veg**
Finely chopped parsley, tomato, fresh mint, crushed wheat, lemon juice and olive oil **Allergens:** Gluten
- Mousakaa veg**
Available hot or cold - Oven baked aubergine with tomatoes, onions and chickpeas
- Fattoush Salad veg**
Tomato, cucumber, onion, radish and mint finished with crispy bread **Allergens:** Gluten
- Mediterranean Feta Salad veg gf**
Tomatoes, cucumbers, onion, olives, feta, oregano and virgin olive oil **Allergens:** Dairy
- Quinoa Salad veg**
Tomato, red onion, parsley, crunchy corn, tomatillo, spring onion dressed with lemon juice, salt and olive oil
- Green Olives veg**
Selection of Mediterranean olives

ON GRILL

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|---|-----|---|-----|--|---|
| Shish Taouk
Char-grilled skewered cubes of marinated chicken breast with a homemade slaw and crunchy garlic Allergens: Dairy | 8 | Kafta Khashkash
Grilled kafta skewer topped with tomato, onion and fresh chilli Allergens: Sesame | 8 | Grilled Soujouk
Spicy Armenian sausages with tahini sauce Allergens: Sesame | 7 |
| Lahem Meshwi
Char-grilled skewered cubes of marinated lamb with tahini sauce Allergens: Sesame | 9 | Grilled Chicken
Marinated and grilled 1/2 chicken with a homemade slaw and crunchy garlic Allergens: Dairy | 9 | Grilled Halloumi
Traditional halloumi cheese charcoal grilled with a homemade avocado spinach dip Allergens: Dairy | 7 |
| Shawarma - Lamb / Chicken / Mix
Tender slices of marinated roast lamb, chicken or mix Allergens: sesame, gluten, nuts | 7.5 | Grilled Octopus
Grilled marinated octopus with a chimichurri sauce and a homemade avocado spinach dip Allergens: Molluscs, dairy | 12 | Arayes
Minced lamb and fresh chilli grilled in a toasted pita flat bread Allergens: Gluten | 7 |
| Kafta Massis
Char-grilled marinated minced lamb skewers with a hint of spice Allergens: Sesame | 7.5 | Chicken Wings
Marinated in garlic, olive oil and chilli and pepper paste | 7.5 | Kellaj
Halloumi cheese with zaatar spice and black olives grilled in a toasted pita flat bread Allergens: Dairy, gluten | 7 |

SIDES

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|--|-----|---------------------------|-----|------------------------------------|-----|
| French Fries veg Allergens: Gluten | 4.5 | Empazota Beans veg | 4.5 | Grilled corn on the cob veg | 4.5 |
| Grilled Mixed Vegetables veg | 5.5 | Plain Rice veg | 4.5 | | |

DESSERTS

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| Baklawa Allergens: nuts | 7 | Lebanese Churros | 7 |
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HOT

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| € | 5.5 | Falafel veg
Chickpea and fava bean croquettes served with tahini sauce Allergens: Sesame |
| | 6 | Batata Harah veg
Sautéed potatoes with mixed peppers, garlic and chilli with a spicy mayo dip Allergens: Dairy, gluten |
| | 4.5 | Fried Calamari
Calamari fried in a light tempura batter with a homemade tartare sauce Allergens: Molluscs, dairy, gluten |
| | 5.5 | Garlic and Chilli Prawn
Pan fried prawns with garlic and chilli in olive oil Allergens: Molluscs, gluten |
| | 6 | Kibbeh Kras
Minced lamb meatballs mixed with cracked wheat, onion and pine nuts Allergens: Gluten, pine nuts |
| | 7.5 | Lamb Sambousek
Lebanese pastries stuffed with seasoned minced lamb, parsley and pine nuts Allergens: Dairy, gluten, pine nuts |
| | 9 | Cheese Sambousek
Lebanese pastries stuffed with halloumi and feta cheese and parsley Allergens: Dairy, gluten |
| | 7 | Spinach Fatayer
Lebanese pastry stuffed with seasoned spinach, onion, sumac and pine kernels Allergens: Dairy, gluten, pine nuts |
| | 5 | Seabass Chunks
Pan fried chunks of seabass fillet in a homemade spicy sauce with turnip pickles with a homemade avocado spinach dip Allergens: Fish |
| | | Pulled Beef
15 hour slow cooked marinated pulled beef with a spicy mayo sauce topped with crunchy onions Allergens: Dairy |

WHITE WINE

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| € | 175ml / 750ml | € |
| 5.5 | Il Meridione Catarratto, IGT Terre Siciliane (Italy) | 6 / 22 |
| | Conviviale Pinot Grigio, DOC Delle Venezie (Italy) | 7 / 25 |
| | Les Volets Chardonnay, Pays de la Haute Vallée de l'Aude (France) | 7.5 / 27 |
| 5.5 | Novas Gran Reserva Sauvignon Blanc, San Antonio Valley [Organic] (Chile) | 8.5 / 32 |
| 8 | Domaine des Tourelles White, Bekaa Valley (Lebanon) | 36 |

ROSÉ

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|-----|--|--------|
| € | 175ml / 750ml | € |
| 7.5 | Domaine de L'Olibet 'Les Pujols' Rosé, Pays d'Oc (France) | 7 / 25 |
| 6.5 | Domaine des Tourelles Rosé, Bekaa Valley (Lebanon) | 36 |

COCKTAILS

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| € | 6 | Dry Martini - Gin or Vodka, Noilly Prat |
| | 6 | Old Fashioned - Whiskey, Maraschino, Brown Sugar |
| | 6 | Espresso Martini - Vodka, Kahlua, Vanilla Syrup, Espresso shot |
| | 8 | Porn Star Martini - Vanilla Vodka, Passoa, Passion Fruit Juice, Lemon Juice, Shot of Prosecco |
| | 11 | Mojito - White Rum, Lime Juice, Sugar Syrup, Mint Leafs |
| | | Capiroska* - Vodka, Lime Juice, Sugar Syrup - Flavours Available |
| | | Daiquiri* - White Rum, Lime Juice, Sugar Syrup - Flavours Available |

BEERS + SPIRITS

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| BEERS | | RUM | |
| Peroni - 1/2 Pint | 3.5 | Havana no.3 | 7 |
| Peroni - Pint | 6 | Havana no.7 | 8.5 |
| Meantime London Pale Ale - 1/2 Pint | 3 | Kraken | 9 |
| Meantime London Pale Ale - Pint | 5.5 | Don Papa | 10 |
| Pilsner Urquell - 1/2 Pint | 3.5 | WHISKIES | |
| Pilsner Urquell - Pint | 6 | Jameson | 7.5 |
| Almaza Beer (bottle) | 5.5 | Jack Daniels | 7.5 |
| VODKA | | Makers Mark | 8 |
| Absolut | 8 | Johnnie Walker Black Label | 8.5 |
| Belvedere | 9 | Woodford Reserve | 9 |
| Grey Goose | 10.5 | Talisker 10 YR | 10 |
| GIN | | Glenfiddich 12 YR | 10 |
| Beefeater | 7.5 | Oban | 11 |
| Tangeray | 8.5 | Lagavulin 16 YR | 12.5 |
| Bombay Sapphire | 9 | CHUPITO | |
| Hendricks | 10 | All | 5.5 |
| Gin Mare | 10.5 | | |
| Plymouth | 11 | | |

RED WINE

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|---|---|--------|
| € | 175ml / 750ml | € |
| | El Ninot de Paper Tinto (Garnacha, Shiraz, Monastrell) (Spain) | 6 / 22 |
| | Domaine Mas Bahourat Merlot, Pays du Gard (France) | 7 / 25 |
| | Turno de Noche Malbec (Argentina) | 8 / 30 |
| | Ontañón Ecológico Rioja [Organic] (Spain) | 9 / 34 |
| | Domaine des Tourelles Red, Bekaa Valley (Lebanon) | 36 |

SPARKLING

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|---|--|---------|
| € | 175ml / 750ml | € |
| | Prosecco D.O.C. Treviso Extra Dry (Italy) | 9 / 35 |
| | Champagne Gremillet Selection Brut (France) | 15 / 65 |

All £10 * Flavours: Strawberry, Coconut, Passion Fruit, Chilli

MASSIS SPECIALS

- Paloma** - Tequila, Lime Juice, Grapefruit Soda
- El Diablo** - Tequila, Crème de Cassis, Lime Juice, Ginger Beer
- Envy** - Tequila, Blue Caracao, Pineapple Juice
- Devils Tongue** - Tequila, Fresh Strawberries, Chilli, Crème de Menthe, Liome Juice, Sugar Syrup
- El Pepino** - Tequila Reposado, Cucumber, Coriander, Cointreau, Lime Juice, Sugar Syrup, Egg White

VIRGIN COCKTAILS

- Virgin Mojito** - Lemonade, Lime Juice, Sugar Syrup, Mint Leaves
- Virgin Pina Colada** - Pineapple juice, Coconut Puree, Coconut Water, Coconut Syrup
- Pine Passion** - Pineapple Juice, Lemon Juice, Passion Fruit Syrup, Coconut Syrup, Coconut Puree, Passion Fruit Puree

SOFT DRINKS

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| Coke, Diet Coke, Coke Zero, Sprite, Fanta | 3.5 |
| Still/Sparkling Water - Small | 2 |
| Still/Sparkling Water - Large | 3.5 |
| Fresh Orange Juice | 5 |
| Fresh Mango Juice | 5 |
| Homemade Lemonade | 5 |
| Soda Water | 2 |
| Tonic Water | 2 |
| Mixers | .75 |

* A discretionary service charge of 13.5% 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 = vegan • A discretionary service charge of 13.5% will be added to the total bill.