DRINK

COCKTAILS

	£
ALL 13.5 * Flavours: Strawberry, Coconut, Passion Fruit, Chilli	
Lady Massis (Vodka, Fresh lime juice, Strawberry syrup, Lychee Juice)	
Negroni (Campari, Vermouth, Gin)	
Dry Martini (Gin/Vodka, Noilly Prat)	
Old Fashioned (Whiskey, Maraschino, Brown sugar)	
Espresso Martini (Vodka, Kahlua, Espresso shot, Vanilla Syrup)	
Pornstar Martini (Vanilla Vodka, Passoa, Passion Fruit Juice, Lemon Juice, Shot of Prosecco)	
Mojito (White Rum, Lime juice, Sugar syrup, Mint leaf, soda)	
Daiquiri* (White Rum, Lime juice, Sugar syrup) Flavours available balance of sweet & sour	
Tommy's Margarita (Tequila, Fresh lime Juice, Honey syrup)	
Margarita* (Tequila, Cointreau, Lime Juice) Flavours available sour & citrusy	
Moscow Mule (Vodka, Lime juice, Ginger beer)	
Whiskey Sour (Whiskey, Lemon juice, Sugar syrup, Better's Bitter)	
Spritz (Choice of Aperol, Campari, Martini)	
Pimms Lemonade (Pimms, Lemonade, Angostura bitter, Soda water)	

VIRGIN	£
V Lady Massis	9.5
V Colada	9.5
V Mojto Flavours Available	9.5
Crodino Spritz	9

SOFT DRINKS

	£
Coke, Diet Coke, Coke Zero, Sprite, Fanta	4.5
Still/Sparkling Water - Large	4.5
Fresh Orange Juice	6.5
Fresh Mango Juice	6.5
Homemade Lemonade	6.5
Soda Water	2.5
Tonic Water (mediterranean or elderflower)	2.5
Mixers	1

SPIRITS

VODKA	£
Absolut	9.5
Belvedere	12
Grey Goose	13

GIN	
Beefeater	9
GinBey	11
Brockmans	11.5
Hendricks	12
Plymouth	12

RUM	
Bacardi Carta Blanca	9
Havana no.7	9.5
Kraken	11
Don Papa	12

WHISKIES	
Jameson	9
Jack Daniels	9
Makers Mark	9.5
Johnnie Walker Black Label	10
Woodford Reserve	11
Talisker 10YR	14
Glenfiddich 12YR	14

COGNAC	
Courvoisier VS	9
Martell VS	11
Remy Martin VSOP	12

TEQUILA	
Jose Cuervo Silver	9
Cazcabel Cafe	10

LIQUEURS	All 8.5
Amaretto Di Saronno	
Baileys	
Limoncello	
Fernet Branca	
Jagermeister	
Sambuca	
Tia Maria Cafe	
Arak	

WHITE WINE

	175ml / 750ml £
Jean Paul Blanc Blend: Colombard, Ugni Blanc (France)	9/32
Conviviale Pinot Grigio, DOC Delle Venezie Pinot Grigio (Italy)	10/36
Vila Nova, Vinho Verde Albarinho (Portugal)	10.5/38.5
Chenin Wild House Chenin (South Africa)	11/40
Domaine des Tourelles White Blend: Viognier, Chardonnay, Obeidi, Muscat d'Alexandrie (Lebanon)	12/44
Santa Seraffa Gavi de Gavi Cortese (Italy)	54

RED WINE

	175ml / 750ml £
Château St.Thomas Blend: Cabernet Sauvignon, Cinsault, Grenache, Syrah (Lebanon)	9/32
Tierra Alta, Pinot Noir Pinot Noir (Chile)	10/36
Artesa Rioja Crianza Tempranillo (Spain)	11/40
Domaine des Tourelles Red Cabernet (Lebanon)	12/44
Château Kefraya Les Breteches Red Blend: Cabernet Sauvignon, Carignan, Syrah (Lebanon)	48
Vieilles Vignes Cinsault Cinsault (Lebanon)	64

ROSÉ

	175ml / 750ml £
Domaine de L'Olibet 'Les Pujols' Rosé, Pays d'Oc Cinsault Rosé (France)	10/36
Domaine des Tourelles Rosé, Bekaa Valley Blend: Cinsault, Syrah, Tempranillo (Lebanon)	12/44

SPARKLING

	£
Prosecco (Italy)	10/38
Champagne Gremillet Selection Brut (France)	78

BEERS & CIDER

	£
Peroni Italian Lager - Pint	8
Peroni Italian Lager - ½ Pint	4.5
Asahi Japanese Lager - Pint	8
Asahi Japanese Lager - Half Pint	4.5
Meantime London Prime Ale - Pint	8
Meantime London Prime Ale - ½ Pint	4.5
Almaza Lebanese Beer	6.5
Peroni 0%	5.5
Apple Cider	7

- Service charge not included.
- 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.
- There is always a risk of cross contamination due to the products being used in the kitchen.
- As we handle a wide variety of ingredients in our kitchen there is always a chance of cross contamination.

veg = vegetarian Ⓥ = vegan **gf** = gluten free.

FOOD + DRINK

Massis Lebanese Grill & Bar
9 Sheldon Square
Paddington Central, W2 6HY

reservations@massis.co.uk
020 7286 8000
www.massis.co.uk

LEBANESE
MEZZE
REIMAGINED

MASSIS

FOOD

LEBANESE MEZZE REIMAGINED

COLD MEZZE

Mixed Olives and pickes veg Ⓥ gf 7
Selection of Mediterranean olives and pickes.

Crudites veg Ⓥ gf 3.5
A selection of mixed sliced vegetables to accompany dips.

Hummus veg Ⓥ gf 9.25
Savor the creamy goodness of our homemade hummus, expertly crafted from blended chickpeas, tahini sesame sauce, fresh lemon juice served with warm pita bread. Allergens: Sesame.

Moutabal veg Ⓥ gf 10
Roasted to perfection, the aubergines are blended with tahini, fresh lemon juice, garlic, and a touch of olive oil served with warm pita bread. Allergens: Sesame.

Tzatziki veg 8.5
Dive into our refreshing tzatziki, a classic Mediterranean yogurt dip that combines creamy yoghurt, chopped cucumber, a hint of mint served with warm pita bread. Allergens: Dairy.

Tabouleh veg Ⓥ 9
Finely chopped parsley, ripe tomatoes, onion, complemented by aromatic mint and a squeeze of fresh lemon juice. Tossed with a light drizzle of olive oil and bulgur wheat for added texture. Allergens: Gluten.

Moussaka veg Ⓥ gf 10
Available hot or cold - Oven baked aubergine with tomatoes, onions and chickpeas.

Hummus Beiruty veg Ⓥ gf 9.5
A vibrant twist on the classic dip. This creamy blend of chickpeas, tahini, lemon juice and olive oil gets its kick from added fresh chopped chilli served with warm pita bread. Allergens: Sesame.

Fattoush Salad veg Ⓥ 11
Ripe tomatoes, crispy cucumber, chopped lettuce, onion and radish with the addition of crispy, toasted pita bread, adding a satisfying crunch. Dressed in a zesty lemon and olive oil vinaigrette.
Spicy option available 12
Allergens: Gluten.

Mediterranean Feta Salad veg gf 12.5
Vine tomatoes, crunchy cucumbers, and tangy red onions come together with briny olives and creamy feta cheese, creating a delightful burst of flavour in every bite. Drizzled with a zesty lemon and olive oil dressing. Allergens: Dairy

Pomegranate & Beetroot Salad veg Ⓥ gf 12.5
This colourful dish features roasted beetroot, juicy tomatoes, and crisp red onions, all harmoniously combined. Topped with sweet pomegranate and crunchy pumpkin seeds dressed with a pomegranate molasses, fresh lemon juice and olive oil.

HOT MEZZE

Lentil Soup veg Ⓥ gf 10
Warm up with our hearty Lentil Soup, a comforting bowl brimming with nutritious red lentils, simmered to perfection with a medley of aromatic vegetables.

Hummus Shawarma 11
A delicious fusion that combines creamy, velvety hummus with tender, spiced shawarma meat.
Our homemade hummus serves as a rich base, topped with perfectly marinated and grilled chicken or lamb, seasoned with aromatic spices.
Allergens: Sesame, gluten, nuts, mustard.

Falafel veg Ⓥ gf 9.5
Indulge in our crispy, golden-brown falafel, made from a blend of ground chickpeas, fava beans, fresh herbs, and spices with a side of creamy tahini sauce.
Allergens: Sesame

Falafel Massis veg Ⓥ gf 11
Our crispy falafels stuffed with mixed pickles and tahini sauce.
Allergens: Sesame.

Batata Harra veg Ⓥ gf 10
Sauteed potatoes tossed with a fragrant mix of garlic, coriander, and fresh chili, delivering a delightful kick in every bite.

Fried Calamari 12
These tender calamari are expertly coated in a light, crispy breading and fried to golden perfection. Served with a side of zesty spicy mayo.
Allergens: Molluscs, egg, gluten, soy.

Feta & Courgette Rikakat veg 10
Flaky, golden-brown fillo pastry envelops a delicious filling of creamy feta cheese and tender courgettes. Allergens: Dairy, gluten.

Kibbeh Kras 10
Minced seasoned lamb meatballs, finely ground bulgur, onion, pine nuts and a medley of aromatic spices.
Allergens: Gluten, pine nuts.

Lamb Sambousek 10
Lebanese pastries stuffed with seasoned minced lamb, parsley and pine nuts.
Allergens: Dairy, gluten, pine nuts.

Cheese Sambousek veg 9
Lebanese pastries stuffed with halloumi and feta cheese and parsley. Allergens: Dairy, gluten.

Spinach Fatayer veg 9
Lebanese pastry stuffed with seasoned spinach, onion, sumac and pine kernels.
Allergens: Dairy, gluten, pine nuts.

Tahini Smoked Cauliflower veg Ⓥ gf 12
Oven baked cauliflower florets, expertly smoked to infuse them with a rich, smoky flavour, then drizzled with hot creamy tahini sauce with pomegranate seeds and parsley.
Allergens: Sesame.

Seasoned Crispy Chicken 11
Indulge in our mouthwatering seasoned crispy chicken, marinated in a blend of aromatic herbs and spices for maximum flavour. Each piece is perfectly fried to a golden brown, delivering a satisfying crunch with every bite served with a spicy mayonnaise.
Allergens: Gluten, dairy.

Chicken Wings 11
Chargrilled chicken wings marinated with pepper paste, garlic and olive oil.

Grilled Soujouk 11
Delight in our savoury Soujouk, a traditional Middle Eastern sausage made from finely minced lamb and a blend of aromatic spices, including garlic, cumin, and paprika.
Allergens: Sesame, gluten, nuts, mustard.

Grilled Halloumi veg 11
Traditional halloumi cheese charcoal grilled.
Allergens: Dairy, egg.

Arayes 12
Minced lamb and fresh chilli grilled in a toasted pita flat bread.
Allergens: Gluten.

Kellaj veg 12
Halloumi cheese with zaatar spice, grilled in a toasted pita flat bread.
Allergens: Dairy, gluten.

MASSIS SIGNATURE WRAPS

All served in a grilled pitta bread with a choice of: French fries, vermicelli rice or salad **£18**

Lamb Shawarma - Allergens: sesame, gluten, nuts, mustard.
Chicken Shawarma - Allergens: sesame, gluten, nuts, mustard.
Mixed Shawarma - Allergens: sesame, gluten, nuts, mustard.
Soujouk - Allergens: sesame, gluten, nuts, mustard.
Shish Taouk - Allergens: gluten.
Lahem Meshwi - Allergens: sesame, gluten.
Kafta Massis - Allergens: sesame, gluten.
Batata Harra veg - Allergens: gluten.
Falafel veg - Allergens: sesame, gluten.
Halloumi veg - Allergens: dairy, gluten, egg.

LUNCH SET MENU

Available from 12-5pm £

Vegetarian Mezze 42
Hummus, moutabal, tabouleh, falafel, batata harrah, hot mousakaa and rice.
Allergens: Sesame, dairy, gluten, nuts, mustard.

Meat Mezze 51
Hummus, moutabal, tabouleh, lamb sambousek, soujouk, shawarma and rice.
Allergens: Sesame, dairy, gluten, pine nuts, sesame, nuts, mustard.

GROUP SET MENU

Minimum 6 diners — 40 per head

Cold Sharing Starters Hummus, Moutabal, Tabouleh.

Hot Mezze Cheese Sambousek, Kibbeh Kras, Batata Harra.

Main
Sharing Platter Mixed Grill or Grilled Octopus (£4 supplement) or Mousakaa.

Sharing sides of French Fries & Vermicelli Rice.

Dessert A selection of Baklawa.

MAINS

Mixed Grill 38
A mix of Lahem Meshwi, kafta massis, shish taouk, chicken wings, served with a choice of side dishes.
Allergens: Dairy, sesame, gluten, nuts, mustard.

Shawarma Chicken 16
Slow roasted chicken expertly spiced with traditional Middle Eastern flavours served with a homemade coleslaw.
Allergens: Sesame, gluten, nuts, mustard.

Shawarma Lamb 18
Tender, marinated lamb slow-cooked to perfection. Infused with a blend of Middle Eastern spices.
Allergens: Sesame, gluten, nuts, mustard.

Shawarma Mix 17
Tender slices of marinated chicken and lamb served with mixed onion garnish and homemade coleslaw.
Allergens: Sesame, gluten, nuts, mustard.

Shish Taouk gf 19.5
2 skewers of chargrilled marinated chicken breast served with a homemade coleslaw.
Allergens: Dairy.

Lahem Meshwi gf 22
2 skewers of chargrilled cubes of marinated lamb served with tahini sauce. Served with mixed onion garnish.
Allergens: Sesame.

Kafta Massis 19.5
2 skewers of marinated spiced minced lamb, served with mixed onion garnish.
Allergens: Sesame.

Kafta Khashkash 20.5
2 skewers of marinated spiced minced lamb topped with a tomato, chilli and onion sauce. Served with mixed onion garnish.
Allergens: Sesame.

Grilled Chicken 18
Marinated and grilled 1/2 chicken with a with a homemade coleslaw.
Allergens: Dairy.

Grilled Octopus 26
Grilled marinated octopus with a chimichurri sauce.
Allergens: Molluscs, dairy.

Grilled King Prawns 23
Chargrilled King Prawns topped with a vibrant chimichurri sauce, made from fresh parsley, garlic and chilli.
Allergens: Crustacean.

Moussaka & Vermicelli Rice veg 16
Oven baked aubergine with tomatoes, onions and chickpeas served with vermicelli rice.
Allergens: Gluten, dairy.

Spicy Lamb Meatballs & Vermicelli Rice 18
Sauteed spiced lamb meatballs slow cooked in a spicy tomato sauce served with vermicelli rice.
Allergens: Gluten, dairy.

SIDES

French Fries veg Ⓥ 6
Allergens: Gluten

Grilled Mixed Vegetables veg Ⓥ gf 9.5

Vermicelli Rice veg 6
Allergens: Gluten, dairy

Extra Pita Bread veg Ⓥ 1.5

MASSIS

Massis Lebanese Grill & Bar
9 Sheldon Square
Paddington Central, W2 6HY

reservations@massis.co.uk
020 7286 8000
www.massis.co.uk

- Service charge not included.
- 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.
- There is always a risk of cross contamination due to the products being used in the kitchen.
- As we handle a wide variety of ingredients in our kitchen there is always a chance of cross contamination.

veg = vegetarian Ⓥ = vegan gf = gluten free.