

V Vegetarian Dishes

- 43 Grilled White Fish** \$16.95
Grilled tender seasoned white fish fillet served with grilled vegetables and rice.
- 44 Samke Harra** \$19.95
Premium fish fillet grilled and topped with tahini sauce and nuts. A delicious Lebanese recipe!

MEZZA TRADITIONAL DISHES

- V 45 Mjadara** \$10.95
This traditional meal is served throughout Lebanon. A warm mix of lentils and rice topped with caramelized onion. Served with yogurt and house salad.
- V 46 Borgul Bid Feen** \$10.95
Cracked wheat cooked with tomatoes, onions, red peppers and mushrooms. Served with yogurt and house salad.
- 47 Mihshee Malfouf** \$12.95
Cabbage leaves rolled and stuffed with minced lamb, spices, and rice and cooked in mint, fresh lemon juice, and olive oil.
- 48 Kafta, Batata and Riz** \$13.95
Kafta meatballs and potatoes slowly cooked in our traditional Lebanese tomato sauce with a mix of spices and coriander then served on a bed of rice.
- V 49 Mihshee Selak** \$12.95
Silver beet vegetarian rolls filled with rice, tomato, chick peas, onion, parsley, fresh lemon juice, olive oil and spices. Served with Yogurt and house salad.
- 50 Fattah** \$14.95
Large pieces of slowly cooked tender Lamb topped with toasted pita and warm chickpeas, moistened with garlic infused yogurt and finished with pine nuts sautéed in clarified butter.

MEZZA DESSERTS - ALL FRESHLY MADE ON SITE!

- 51 Baklawa - (3 Pieces)** \$4.95
A middle eastern delicacy. Baked layers of very thin filo pastry stuffed with chopped cashews and topped with homemade rose syrup.
- 52 Namoura - (3 Pieces)** \$4.95
Lebanese semolina cake topped with almonds and homemade rose syrup. A delicious dessert!
- 53 Lebanese Turkish Delights - (3 Pieces)** \$4.95
Flavoured with rosewater or lemon.

MEZZA PLATTERS AND MEALS TO GO!

- 54 Shawarma Platter** \$29.95
Chicken & lamb shawarma served with rice and salad.
- 55 Shish Platter** \$29.95
2 lahem mishwee, 2 shish tawook, 2 shish kafta char grilled and served with rice and salad.
- 56 Mixed Platter** \$33.95
1 lahem mishwee, 1 shish tawook, 1 shish kafta, 1 chicken kafta, lamb and chicken shawarma, served with rice and salad.
- V 57 Vegetarian Platter** \$29.95
Hummous, baba ghannouj, tabouli, warak areesh, falafel, borghul bid feen, and fatayer. Served with rice.
- 58 Family Feast** \$69.95
3 lahem mishwee, 3 shish tawook, 3 shish kafta, chicken and lamb shawarma, 4 falafel, served with hummous, rice, house salad, and 4 cans of drink.
- 59 Mezza Meal (Per Person)** \$22.95
1 Piece each of Sambousik, Cheese Pastries, Kibbie and Falafal plus a mixed grill for the main and a can of drink.

MEZZA PITA WRAP COMBOS

- V 60 Falafel pita wrap and can of drink** \$ 8.95
Lightly fried patties of chickpeas, broad beans, parsley, garlic, onion, coriander, and spices rolled in a pita with tahini sauce and mixed pickles.
- 61 Shish kafta pita wrap and can of drink** \$ 8.95
Quality ground lean lamb seasoned with parsley, onions and herbs, char grilled then rolled in a pita wuth hummous, tabouleh and mixed pickles.
- 62 Lahem Mishwee pita wrap and can of drink** \$ 9.95
Seasoned and marinated char grilled tender lamb, rolled in a pita with lettuce, tomatoes and grilled pepper and onion, mixed pickles, and hummous.
- 63 Shish Tawook pita wrap and can of drink** \$ 9.95
Char grilled seasoned and marinated tender grilled chicken breast pieces rolled in a pita with homemade garlic paste, mixed pickles and lettuce.
- 64 Lamb or Chicken Shawarma wrap and can of drink** \$ 9.95
Marinated and thinly sliced quality lamb or chicken grilled to perfection with onions and tomatoes and rolled in a pita with tahini or homemade garlic paste, and mixed pickles.

**MEZZA GIFT CERTIFICATES AND OUR
HOMEMADE DESSERTS MAKE GREAT GIFTS!**

TAKE AWAY MENU



MEZZA
LEBANESE GRILL



Hours of Operation

Monday - Thursday 5pm - Late
Friday - Sunday 11.30am - Late

62-64 Lygon Street
Brunswick East, 3057

www.mezza.com.au

Phone: 03 9380 9766

Fax: 9380 9577

Take Away Menu may change without notice



V Vegetarian Dishes

MEZZA ENTRÉE

- V 1 Hummous** \$7.50
This popular Lebanese dip consists of pureed chickpeas blended with tahini, fresh lemon juice, and garlic. Olive oil is then drizzled on top for flavour.
 - With minced lamb and pine nuts** \$8.90
 - With lamb or chicken shawarma** \$9.90
 - V 2 Baba Ghannouj** \$7.90
Char-smoked eggplant pureed and mixed with tahini, garlic and fresh lemon juice.
 - V 3 Labneh** \$6.90
A homemade naturally thickened yogurt drizzled with olive oil.
 - V 4 Labneh with cucumber** \$7.50
A homemade naturally thickened yogurt with cucumber, mint, olive oil, garlic and herbs.
 - V 5 Spinach, Cheese and Garlic Dip** \$7.90
Our homemade spinach dip is a family recipe that dates back several generations and uses only the freshest ingredients. Served with our crispy herb pita chips for dipping.
- MEZZA STARTERS**
- V 6 Falafel** \$6.90
Lightly fried patties of chickpeas, broad beans, parsley, garlic, onion, coriander, and spices served with tahini sauce.
 - V 7 Warak Areesh (Grape Leaves)** \$6.90
Vine leaves filled with rice, tomatoes, onion, parsley, mint, olive oil, and lemon juice.
 - 8 Kibbie** \$8.90
Fried Kibbie shells stuffed with minced lamb, pine nuts, onion and spices. Served with Laban for dipping.
 - V 9 Batata Harra** \$6.90
Pieces of spicy potato sautéed with coriander and garlic, then grilled with onions.
 - V 10 Shanglish** \$7.90
Dried yogurt mixed with tomatoes, onions, parsley, spring onions, olive oil, and spices.
 - 11 Samke Harra** \$8.50
Pieces of grilled fish mixed with tahini, garlic, onion, cayenne, coriander, parsley and fresh lemon juice and then topped with pine nuts.
 - V 12 Arnabeet Miklee** \$7.90
Steamed and then fried cauliflower topped with fried onions and pine nuts and served with tahini sauce.
 - V 13 Cheese and Olives** \$8.90
Assorted cheeses served with olives and crispy pita.

- 14 Spicy Prawns** \$9.90
Marinated and then crumbed prawns dipped in spices and deep fried to lock in the flavours. Your mouth will thank you.
 - 15 Soujuk** \$7.50
Chopped spicy Lebanese sausages grilled with tomato and onions.
 - 16 Makanek** \$7.90
Seasoned homemade miniature lamb and beef sausages grilled and topped with fresh lemon juice and garlic.
 - 17 Chicken Wings** \$6.90
Tender char-grilled chicken wings marinated and topped with garlic, fresh lemon juice, and coriander.
 - 18 Sambousik** \$7.90
Homemade pastry stuffed with minced lamb, pine nuts, onions, and spices.
 - V 19 Foul Moudamas** \$6.90
Cooked fava beans tossed with olive oil, onions, tomatoes, fresh lemon juice, parsley and garlic.
 - V 20 Mousaka'a Batenjen** \$7.90
Grilled eggplant topped with a homemade salsa of chick peas, spices, onions and tomatoes.
 - 21 Chicken Cigars** \$7.90
A delicious mix of chicken, mushrooms, garlic and spices wrapped in a filo pastry.
 - V 22 Cheese Pastries** \$7.90
Mouth watering melted cheese filo pastry triangles filled with a combination of cheeses, onions, capsicum and spices.
 - V 23 Fatayer** \$7.90
Spinach, onion, tomato, pine nuts, olive oil and fresh lemon juice wrapped and baked in a homemade pastry.
 - V 24 Batenjen Miklee** \$8.90
Thick fried slices of eggplant, topped with a blend of yoghurt, garlic, cummin and mint.
- MEZZA SOUPS AND SIDES**
- 25 Crispy Herb Pita Chips** \$3.95
Great for Dipping!
 - 26 Hot Chips** \$5.90
 - 27 Toum** \$2.50
Traditional Lebanese garlic sauce great for dipping.
 - 28 Kabeese** \$5.50
A delicious assortment of Lebanese pickles and olives.
 - 29 Rice** \$4.50
 - 30 Extra Pita Bread**



MEZZA SALADS

- V 31 Tabouli** \$7.90
Traditional Lebanese salad of finely chopped parsley, tomato, and onions, mixed with cracked wheat, fresh lemon juice and olive oil.
- V 32 Fatoush** \$7.90
Lettuce, tomato, cucumber, radish, onion, garlic, mint, capsicum, olive oil, and topped with fried crispy pita bread.
- V 33 Lebanese Salad** \$6.90
Cucumber, tomatoes, onions, fresh lemon juice, garlic, and olive oil.
- V 34 Mediterranean Salad** \$9.90
Delicious haloumi cheese, tomatoes, cucumbers, chickpeas, roasted red peppers, red onions, black olives, olive oil, and mint, with a blasamic vinegar based dressing.
- ADD CHICKEN FOR AN EXTRA** \$5.00

MEZZA MAINS

- 35 Mixed Grill** \$14.95
One skewer each of Lahem Mishwee, Shish Kafta and Shish Tawook. Served with toum, house salad and rice.
- 36 Lamb or Chicken Shawarma** \$14.95
Marinated and thinly sliced quality lamb or chicken grilled to perfection with onions and tomatoes. Served on a bed of rice with a side of tahini sauce or toum.
- 37 Char Grilled Lahem Mishwee** \$14.95
Skewers of tender & lean lamb and vegetables, seasoned and marinated, then char grilled. With house salad and rice.
- 38 Char Grilled Shish Kafta** \$12.95
Skewers of ground lean lamb seasoned with parsley, onion and spices. Served with house salad and rice.
- Chicken Kafta** \$14.95
- 39 Lamb or Chicken Ghallaya** \$14.95
Tender lamb tips or chicken, sautéed with carrots, green peppers, mushrooms, garlic, coriander, broccoli, tomatoes, onions and special seasonings.
- Prawn Ghallaya** \$16.95
- 40 Char Grilled Shish Tawook** \$14.95
Skewers of tender grilled chicken breast seasoned and marinated. Served with toum, house salad and rice.
- 41 Mediterranean Chicken** \$15.95
Char-grilled half chicken, sautéed with garlic, coriander, fresh lemon juice, olive oil, and Lebanese spices. Served with rice and vegetables.
- 42 Riz A Djaj** \$12.95
Seasoned chicken on a bed of rice pilaf with minced lamb and topped with roasted pine nuts and almonds. Served with Labneh and house salad.