

FIGS & OLIVES

COLD APPETIZERS

Traditional Middle East & Turkish Cold Mezzeh, Of The Day (D, N, G, V)
Appetizers brought to your table to choose from the Tray

Marinated Seafood (S)
Assorted Seafood, Rocca Lettuce, Avocado, Cauliflower, Garlic

Red-Mullet Salad
Green Onion, Dill, Iranian Olive Oil

Traditional Mussel Dolmas (S, G)
Stuffed Blue Mussels, Spiced Rice

Prawns & Tomato Salad (S, D)
Poached Prawn, Pomegranate

Grilled Halloumi Cheese (V, D)
Tossed Roca Leaves, Kalamata Olives

Gavurdagi Salad
Roma Tomato, Ezine Cheese, Toasted Walnut & Pomegranate (N, D, V)

Persian Feta Cheese (D, V)
Melon, Cucumber, Mint

“Yogurt Semizotu”
Fresh Water Cress, Caspian Yoghurt (D, V)

HOT APPETIZERS

Selection of “MAZ-MIZZ” Hot Signature dishes (V, G, D, S, N)
Three Verities of Traditional Chef's Special Mezzeh

Stuffed Baby Squid (S, D)
Ezine Cheese, Mountain White Cheese, Shrimps, Mussel, Rocca Leaves

Bulgur Croquette (N, G)
Minced Beef, Walnuts, Chickpea Salad, Pomegranate Dressing

Baked Young Vegetable (V, D, N)
Aromatic Rice, Walnut, Strained Yoghurt

Minced Beef (G, D)
Puff pastry, Apple Compote

“Lebanese Style” - Minced Lamb in Tomato Ragu (D)
Garlic, Mint & Fresh Yoghurt Sauce

Marinated Scallop (S)
Braised Young artichoke, Olive Oil, Roasted Pepper

Lemon Veal “Lebanese Piccata” (G)
Potato Harra, Rocca Tomato

Fried Chicken Liver
Sumac Marinated Red Onion, Flat Parsley

SOUPS

Red Lentil
Crispy bread, melted Kashkaval Cheese (G, V, D)

Green Pea & Lobster (S, G)
Dill, Sumac Oil

MAIN COURSES

Arabic “Saffron” Ravioli (V, G, D)
Sun dried Tomato, Chilli, Ricotta, Wild Thyme, Butter

Steamed Sea Bass
Mushroom Broth, Wine Leaves, Spinach

Corn Fed Chicken Leg (G)
Saffron, Onion, Cinnamon, Chickpea Fries

Slow Cooked Beef Cheek (D)
Sage, Crushed Potato, Green Pea, Gravy

Turkish Iskender Kebap (D, G)
Tomato Sauce, Fresh Yoghurt, Pickled Chili

Kibbeh Burger (D, G)
Foie Gras, Apple purée

GRILL SPECIALITIES

Freshly Grilled Seafood & Meats

Snapper Fish (D, N)
Wine leaf, Fava Beans, Grape, Tahini

Grilled Fish Of The Day (G)
Cumin, Carrot, Couscous, Raisin

Middle East & Turkish Mixed Grilled Platter (G, D)
Chicken, Lamb Kofta, Adana Kebab, Lamb Chop, Turkish Rice & Sumac

Minced Lamb Kebab (G, D)
Pilaf rice, Tomato, Onion, Yoghurt

Beef Koftas (D)
Kashar cheese, Home Fries, White beans

Chicken Skewers (D)
Quinoa, Italian parsley

DESSERTS TO BE A PART ON THE COUNTER AND ON ROTATION

Oven Baked Rice Pudding (N, G, D)
Roasted Hazelnut, Caramel Ice Cream

Turkish Kunafa Crispy Kaddafi Dough (N, G, D)
Unsalted Crème Cheese, Pistachio Dust, Clotted cream

Hot Chocolate Cake (D, G)
Condensed milk ice cream

Baked Quince
Green Apple sorbet, Pomegranate Syrup

Arabic Vanilla Mille Feuillet (N, G, D)
Chestnut cream, Berries

Marinated Fig (D)
Nougat Ice Cream