

# MASSIS

## FOOD MENU

### COLD MEZZE

<b>Kabis &amp; Olives</b> <b>veg</b>	4.5
A selection of pickled cucumber, turnip, pepper & olives	
<b>Hummus</b> <b>veg</b> *	6.25
Mashed chickpeas with lemon juice & sesame sauce	
<b>Moutabal</b> <b>veg</b> *	6.75
Smoked aubergine finely chopped with sesame sauce & lemon juice	
<b>Tabouleh</b> <b>veg</b>	6.75
Chopped parsley, tomatoes, onions, mint, crushed wheat, lemon juice & olive oil	
<b>Mousakaa</b> <b>veg</b>	6.25
Available hot or cold Oven baked aubergine with tomatoes, onions and chickpeas	

### SALADS

<b>Lebanese Spicy Salad</b> <b>veg</b>	7.5
Tomato, cucumber, lettuce, peppers with freshly chopped chilli dressed with olive oil and lemon	
<b>Fattoush Salad</b> <b>veg</b>	7.5
Tomato, cucumber, onion, radish and mint finished with crispy bread	
<b>Taouk Salad</b>	9.5
Tomato, cucumber, radish, green pepper, lettuce, parsley & Massis dressing topped with cubes of chicken	
<b>Green salad</b>	
Tomato, cucumber with olive oil and lemon dressing served with either	
<b>Falafel*</b>	8.5
<b>Grilled Halloumi</b>	9

### SIDE ORDERS

<b>Vermicelli Rice</b> <b>veg</b>	4
<b>French Fries</b> <b>veg</b>	3.75

### HOT MEZZE

<b>Falafel</b> <b>veg</b> *	6
Deep fried mixture of ground chickpeas, sesame sauce and broad beans with spices	
<b>Soujouk</b>	7.5
Spicy Armenian lamb sausages char-grilled	
<b>Jawaneh</b>	6.5
Char-grilled chicken wings, marinated in garlic sauce	
<b>Kibbeh Kras</b>	7
Lamb meatballs mixed with cracked wheat, onion & pine nuts*	
<b>Cheese Rikakat</b> <b>veg</b>	6.25
Filo pastry filled with halloumi cheese, feta cheese and herbs	
<b>Cheese Sambousek</b> <b>veg</b> *	6.25
Lebanese pastries stuffed with halloumi and feta cheese, parsley and pine nuts*	
<b>Lamb Sambousek*</b>	7
Lebanese pastries stuffed with seasoned minced lamb, parsley & pine nuts*	
<b>Fatayer Spinach</b> <b>veg</b> *	6.25
Lebanese pastries stuffed with spinach, onion, pine nuts* and sumac	
<b>Halloumi Meshwi</b> <b>veg</b>	7.25
Char-grilled halloumi cheese	
<b>Batata Harra</b> <b>veg</b>	6
Spicy sauteed potato seasoned with coriander and garlic topped with vegetables	
<b>Hummus Shawarma</b> *	7.25
Hummus topped with tender slices of shawarma or chicken	

### LUNCH SPECIALS

Available between 11am -5pm

<b>Massis Wraps</b>	9.5
Served with chips or side salad	
• Shawarma Lamb/Chicken/Mixed*	
• Shish Taouk	
• Lahem Meshwi*	
• Kafta Massis*	
• Falafel veg*	
• Halloumi Cheese veg	

### MAIN COURSES

<b>Shawarma</b>	15.5
<b>Lamb/Chicken/Mixed*</b>	
Roasted slices of tender marinated prime lamb or chicken breast	
<b>Shish Taouk</b>	16
Skewers of char-grilled cubes of marinated chicken breast	
<b>Lahem Meshwi*</b>	16.5
Skewers of char-grilled cubes of marinated prime lamb	
<b>Kafta Massis*</b>	15.5
Skewers of char-grilled ground lamb finely spiced	
<b>Kafta Khashkhash</b>	16.5
Skewers of char-grilled minced lamb topped with spicy tomato sauce	
<b>Mixed Grill Massis*</b>	19
A selection of kafta, lamb and chicken cubes	
<b>Farouj Meshwi</b>	17
Marinated chicken, char-grilled and served with garlic sauce	
<b>Mousakaa</b> <b>veg</b>	14
Aubergine cooked with spices and tomato sauce served with Vermicelli rice	

### SHISHA MENU

All served with disposable pipes

<b>Al-Fakher Flavours</b>	35
• Apple	
• Berry	
• Grape	
• Lemon	
• Mint	
• Peach	
• Sweet Melon	
• Watermelon	
• Pan	40

Starbuzz 55

• Blue Mist

#### Additional Items

• New Head	
• Standard	20
• Pan	25

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. \* Contains nuts or seeds. **veg** = vegetarian = vegan



# MASSIS

## DRINKS MENU

### WHITE WINE

Pinot Grigio Sette Anime	7 / 21	€
Sauvignon la Boatina	8.5 / 28	
Verdicchio	30	

### ROSÉ

Pinot Grigio Blush Rosé	8 / 28	€
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### RED WINE

Merlot Sette Anime	7 / 21.5	€
Lebanese Red Wine Bekaa Valley	8 / 28	
Vitiano Vermentino	- / 35	

### SPARKLING

Prosecco	9 / 35	€
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### SPIRITS

	50ml	€
Courvoisier V.S.	7	
Absolut Vodka	7	
Beefeater Gin	7	
Bacardi Rum	7	
Jose Cuervo Tequila	7	
Johnnie Walker Black Label	8	

### BEVERAGES

Espresso	2	€
Cappuccino	3	
Latte	3	
Americano	2	
Macchiato	2.5	
Mocha	3	
Lebanese Coffee	4	
English Breakfast Tea	3	
Fresh Mint Tea	3.5	
Moroccan Tea	4	
Hot Chocolate	3	

### BEERS

Almaza 280cl (Lebanese)	5	€
Heineken 330cl	5	

### SOFT DRINKS

Coca Cola	3	€
Diet Coke	3	
Coke Zero	3	
7 UP	3	
Fanta	3	
Still or Sparkling Water (Small)	2.5	
Still or Sparkling Water (Large)	4	

### FRESH FRUIT JUICE

Orange	5.5	€
Mango	5.5	
Fresh Lemonade	5.5	

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