

Maison du Mezzé Kingston Sample Menu

Cold mezzé

Maison's mixed cold mezzé (v)
Hummus, moutabal, al rahib, labneh and warak inab.
£18

Hummus (v)
Chickpea puree, tahini and lemon juice dip. £7.25

Hummus beiruti (v)
Hummus blended with garlic and parsley, topped with
whole chickpeas. £8.25

Moutabal (v)
Char-grilled aubergine blended with tahini and lemon
juice, topped with fresh pomegranate seeds. £9

Walnut moutabal (vn)
Char-grilled aubergine, topped with walnut £9.25

Al rahib (v) (ss)
A salad of smoked aubergine, tomato, green peppers,
spring onion, parsley, garlic and lemon juice. £8.75

Labneh (v)
A thick creamy strained yoghurt, blended with fresh mint
and drizzled with olive oil. £7.75

Tabouleh (v)
Chopped parsley, cracked wheat, tomato, mint and
spring onion salad in a lemon and olive dressing. £9

Fatoush (v)

Mixed salad with sumac, mint and toasted Lebanese bread in a pomegranate vinaigrette dressing. £7.75

Greek salad (vd)

Iceberg lettuce, feta cheese, tomatoes, cucumber, kalamata olives, red onions, dried oregano, lemon and olive oil dressing. £8.75

Rocket salad (vd)

Fresh rocket leaves topped with feta cheese and lemon olive oil dressing. £6.50

Caesar salad (vd)

Romaine lettuce, marinated toasted croutons, parmesan cheese, finished with classic caesar dressing. £8.25

Add chicken

Add £2.95

Makdous (v) (ss)

Baby aubergines stuffed with walnuts, herbs and garlic, marinated in olive oil and lemon. £9

Stuffed vine leaves (v)

Vine leaves filled with rice, tomatoes, parsley and herbs, cooked in lemon juice and olive oil. £8

Shanklish (v)

Aged and dried cheese salad with thyme, chopped tomato, peppers and parsley. £9.50

Moussaka batinjan (v)

Baked seasoned aubergine slow cooked with tomatoes, garlic, sweet peppers and chickpeas. £8.75

Muhamarah (vn) (ss)
Mixed Mediterranean nuts crushed and blended with red peppers, bread crumbs, chilli and olive oil. £11.25

Hot mezzé

Maison's mixed hot mezze (dg)
Sambouek lahmed, kibbeh maklieh, sojuk and grilled halloumi. £19.50

Hummus a'awarmah (n)
Hummus topped with diced lamb and mixed roasted nuts. £10.75

Hummus pinenuts (vd)
Hummus topped with pine nuts. £10.25

Hummus shawarmah
Hummus topped with chicken or meat. £9.75

Bamia bil zait (v)
Okra cooked with tomatoes, garlic, coriander and olive oil. £8.25

Loubieh bil zait (v)
French green beans slow cooked with tomatoes, onions and garlic in olive oil. £8.25

Moujadarra bil zait (n)
Crushed lentils and rice topped with caramelised onion and mixed roasted nuts. £8.25

Spicy potato (v) (ss)
Sautéed potato cubes with sweet peppers, chilli, garlic and coriander. £8.25

Fried kibbeh (n)

Lamb with cracked wheat shell filled with marinated minced lamb, onions and pine nuts. £8.50

Onion rings (vd)

Onion rings smothered with cheese. £6.75

Falafel

Freshly fried falafel, served with pickles, green vegetables, tahini dip and Lebanese bread. £8.25

Grilled halloumi (v)

Grilled halloumi cheese topped with poppy and holly seeds. £9

Spinach fatayer (vn)

Lebanese pastry boats filled with spinach, cinnamon, onions, pine nuts and lemon juice. £8

Cheese fatayer (v)

Lebanese pastry filled with halloumi and parsley. £8

Meat fatayer (n)

Lebanese pastry filled with minced lamb, onions and parsley. £8

Kallaj (v)

Freshly baked Lebanese flat bread topped with halloumi cheese and dry mint. £8.25

Chicken wings

Charcoal grilled chicken wings topped with garlic, lemon and coriander sauce. £8.50

Sojuk (ss)

Pan seared homemade Lebanese spicy sausages with

pomegranate molasses. £10

Makanek (n)

Lebanese cocktail sausages flambéed in lemon juice. £10

Chicken liver

Seasoned chicken liver sautéed in lemon juice and pomegranate molasses £8.50

Chili prawns (dg) (ss)

Sautéed prawns in tomato, olive oil, chilli sauce, served with pitta bread. £11.50

Filo-wrapped prawns (vd)

Seasoned Fried prawns wrapped in Filo pastry. £10.95

Pan seared scallops

Pan seared scallops with baby spinach £11.75

Charcoal grill

Maison's mixed grill

Char-grilled skewers of lamb cubes, chicken cubes, lamb cutlets, minced lamb kebab and arayes maison. £24.75

Chicken mixed grill

An assortment of chicken kafta, grilled chicken, chicken arayes, chicken wings and shish tawouk. £18.25

Lamb cubes

Char-grilled tender seasoned lamb cubes. £19.50

Kabah halabi

Char-grilled seasoned minced lamb, onion, peppers and parsley kebabs. £17.50

Cherry kabab
Char-grilled minced lamb smothered with sweet cherry
sauce. £17.50

Lamb cutlets
Char-grilled seasoned lamb cutlets. £22

Shawarmah
Roasted tender slices of marinated meat or chicken,
served with our homemade garlic sauce. £17.50
Mixed shawarmah
Add £2

Shish tawouk
Char-grilled marinated chicken, served with our
homemade garlic sauce. £17.50

1/2 Boneless chicken
Marinated boneless baby chicken with homemade garlic
sauce. £18.50

1/2 Chicken tandoori (ss)
Char-grilled spicy chicken marinated in yoghurt and
tandoori masala. £18.50

Arayes maison (n)
Freshly baked Lebanese flat bread stuffed with
marinated minced lamb and cheese £17

Chicken arayes (n)
Char-grilled Lebanese bread filled with seasoned minced
chicken £18

Kabab khashkhash
Char-grilled seasoned minced lamb, onions, peppers and

*garlic kebabs and topped with a spicy tomato sauce.
£17.50*

*Kabab antabliy
Char-grilled minced lamb kebab topped with spicy
tomato sauce. £17.50*

*Fillet steak
8oz with hand cut chips with the sauce of your choice:
£21.95*

Black forest sauce

Peppercorn sauce

Mushroom sauce

Curries

*Chicken curry (dg)
Sautéed chicken in a rich and spicy curry sauce £16*

*Lamb curry (dg)
Sautéed lamb in a rich and spicy curry sauce. £16.75*

*Prawn curry (dg)
Sautéed prawns in a rich and spicy curry sauce. £16.95*

*Vegetable curry (dg)
Sautéed vegetable in a rich and spicy curry sauce. £15*

Seafood

*Maison's mixed seafood
Salmon, prawns, calamari and char-grilled seasonal
vegetables. £28*

King prawns

Char-grilled prawns, marinated in lemon, garlic and coriander sauce. £24

Grilled salmon fillet

Fillet of salmon with roasted green vegetables and lemon butter sauce. £22

Grilled sea bass

Char-grilled fillet of sea bass with olive oil and fresh lemon sauce. £22

Spicy fish (n) (ss)

Fresh fillet of cod with spicy tomato salsa, herbs, pine nuts and served with white rice £24

Grilled lobster tail (dgf)

Marinated grilled lobster Tail served with mixed green vegetable and lemon butter sauce. £28

Sawani

Kafta bel tahini (dn)

*Oven baked kafta and potato in seasoned tahini sauce.
£17*

Kafta with tomato (n)

Oven baked kafta and potato in our homemade tomato sauce. £17

Chicken and potato (n)

Oven baked chicken and potato in garlic lemon sauce. £17

Musakhan (n)

Oven baked marinated chicken, smothered with sumac

onion olive oil. £17

All our main courses served with rice or chips.

Soup

Lentil soup £7.50

Chicken soup £7.50

Seafood soup £9

Mushroom soup £8

Side salads

Lebanese salad £6.75

Yoghurt cucumber and mint salad £5.75

Arabic salad (spicy) £6.75

Tomato and onion salad £6.50

Side dishes

Lebanese rice £5.75

Macaroni and cheese £6.75

French fries £5.75

Grilled vegetables £5.75

Mana'eesh

Maison's 1 meter Man'osheh (gv)

All-in-one: cheese, zaatar, meat, labneh and nutella. £20

Cheese (g) £7.75

Zaatar (gv) £7.75

Meat (g) £8.25

Labneh (g) £7

Nutella (g) £7

Pasta

Spaghetti bolognese

Slow cooked beef ragu with parmesan cheese. £16

Fettuccine Alfredo

*Fettuccine folded into a rich cheese and garlic sauce.
£15.50*

Pesto linguini

Linguini with fresh basil pesto and parmesan crisp. £16

Penne arrabiata (ss)

*Penne pasta with spicy tomato sauce and parmesan
cheese. £16*

Margherita

Tomato sauce, mozzarella. £11.25

Vegetarian

*Roasted vegetables, mushrooms, tomato sauce and
mozzarella. £8.25*

Salami

Beef salami, tomato sauce and mozzarella. £8.75

Tuna & rocket

Tuna, rocket, olives, fresh lemon, tomato sauce and mozzarella. £9.75

Sandwiches

Philly steak sandwich

Grilled tender Julienne cut steak with onions, green peppers, mushrooms and topped with melted mozzarella cheese. £11.95

Ham & cheese sandwich

Grilled turkey ham and cheese with lettuce, tomato and mustard mayo. £10

Tuna sweetcorn club

Tuna chunks and sweetcorn mixed in mayonnaise with fresh salad leaves in freshly baked baguette. £10

Mozzarella & tomato sandwich

Layer of tomato slices and mozzarella cheese. 10

Chicken breast burger

Grilled chicken fillet served with tomato, lettuce, sliced avocado and melted cheddar cheese. £11.95

Grilled beef burger

Minced beef patty, topped with beef bacon, onion and halloumi cheese on a brioche. £11.95

Desserts

Baklawa (gdn)
Layered pastries with almonds, pistachios or pine kernels. £7.25

Ossmallieh (gdn)
Caramelised wheat filled with ashta clotted cream. £7.25

Milk pudding (dn)
Lebanese pudding 6.25

Halawet el jebn (dn)
Cheese roll filled with ashta clotted cream served with syrup. £7.25

Atayef (d)
Lebanese blinis filled with ashta clotted cream served with syrup. £7

Knafeh bel jebn (dg)
Granulated pastry on melted cheese served warm with syrup. £7.50

Aish el saraya (dgn)
Caramelised bread pudding with ashta clotted cream. £7.25

Rice pudding (dn)
Creamy rice pudding with Arabic gum, flavored with rose water and topped with pistachio and honey. £7.25

Umm ali (dg)
Bread pudding, filo, pistachios, pine nuts, raisins, coconut, honey and ice cream. £7.25

Allergy guide: (c) - crustaceans and their products, (d) -

milk and milk products, (e) - egg and egg products, (f) - fish and fish products, (g) - gluten and cereals containing gluten, (n) - tree nuts and their products, (p) - peanuts and their products, (s) - soybeans and their products, (se) - sesame seeds and their products, (ss) - spicy, (v) - denotes items that are vegetarian / free of meat, poultry and fish. These items may contain dairy, eggs or other animal products. Please inquire with your server for vegan options.