

£5.25 EACH / 3 FOR £12.95

VEGGIE MEZZE

LOUISIANA STYLE CRISPY POTATO SKINS with salsa and sour cream (v) (gf)

CATALAN BEAN CASSEROLE a spanish village style bean and tomato stew (v) (gf)

DEEP FRIED FARMHOUSE BRIE served with a caramelised red onion marmalade (v)

SPICED VEGETABLE BOREK deep fried crispy pastry parcel filled with lightly spiced potatoes and green peas served with smoked garlic and spinach yoghurt. (v)

GREEK SALAD fresh village salad with olives, tomatoes, cucumber and feta cheese (v) (gf)

PATATAS BRAVAS /AIOLI crisp cubes of fried potato with a fiery tomato sauce or garlic mayonnaise (v) (gf)

GOATS CHEESE BRUSCHETTA melted creamy goats cheese and crispy ciabatta with slow cooked red onion marmalade (v)

MADEIRA MUSHROOMS creamed spinach and mushrooms served on toasted ciabatta with a garlic and madeira reduction (v)

GARLIC AND MANCHEGO BRUSCHETTA crispy garlic bread topped with melting aged spanish cheese (v)

MEZZE RICKINTA chick pea and saffron infused rice cooked with shallot butter (v) (gf)

GOATS CHEESE ARANCINI goats cheese and pesto filled rice balls served with a fiery spiced tomato sauce (v)

MOROCCAN LENTIL, CHICK PEA AND VEGETABLE STEW warming spicy aromatic broth (v) (gf)

MEZZE NACHOS tortilla chips with melted cheese, sour cream, jalapenos, guacamole and salsa (v) (gf)

WILD MUSHROOM CROQUETTES hand crafted croquettes stuffed with wild mushrooms and a smooth bechamel sauce (v)

GREEK POTATO SALAD served in a classic olive oil and lemon marinade, with sliced peppers, parsley and ground black pepper (v) (gf)

MANCHEGO LA MANCHA authentic spanish cheese fried and served with golden honey (v)

PERSIAN COUSCOUS light delicate couscous with mediterranean vegetables (v)

GREEK FETA CHEESE BOREK filo parcels filled with melted feta cheese and fresh parsley (v)

WILD MUSHROOM & GORGONZOLA

STROGANOFF creamy italian cheese sauce with wild mushroom, garlic and walnuts (v) (gf) (n)

MEDITERRANEAN ROASTED RED PEPPERS filled with vine tomatoes, smoked garlic with green pesto dressing (v) (gf) (n)

DOLMADES vine leaves stuffed with herb rice, dressed with red pesto and parmesan (v) (n)

SIDES: £3 EACH

HAND CUT CHIPS

SKINNY FRIES • CHEESY CHIPS

SWEET POTATO FRIES

BUTTERED SPINACH

ROCKET & PARMESAN SALAD

SEASONAL VEG

MEAT MEZZE

BBQ SPARE RIBS pork spare ribs with a sticky bbq sauce

SESAME COATED SOUTHERN STYLE FRIED CHICKEN served with sweet chilli jam

BOMBAY POTATO AND CHORIZO cubes of potato pan-fried with chorizo, spinach and indian spices (gf)

MEZZE CLASSIC MEXICAN CHILLI BEEF slow braised beef chilli cooked in red wine served with crispy tortilla chips and sour cream (gf)

CHORIZO CON RIOJA smoked chorizo braised in rioja with mountain herbs (gf)

TUSCAN SAUSAGE AND BACON CASSEROLE traditional village style stew slow cooked with mountain herbs and pulses

HARISSA AND CORIANDER LAMB CURRY

a classic authentic rich north african dish

MEZZE CLASSIC BEEF STIFADO rich beef stew slowly cooked with red wine garlic, cinnamon, bay and shallots

SHREDDED DUCK CROSTINI oriental style shredded duck with rocket and a light hoisin sauce

THATCHERS SOAKED DRUNKEN PORK slow braised pork cooked overnight with white wine, cider, cream and leeks

ARGENTINIAN SHEPHERD'S PIE a spicy twist on the british classic with a hint of chilli, village pulses and red wine sauce (gf)

GREEK PORK STIFADO harissa braised pork stew with onions, sweet sherry, tomatoes and cinnamon

ITALIAN PESTO CHICKEN wok sautéed chicken strips cooked in cream and pesto sauce with spinach (gf) (n)

DEVILLED CHICKEN LIVER AND BACON pan-fried in butter with fresh chillis, smoked paprika, sweet sherry and cream

GAME CASSEROLE slow cooked mixed game with a red wine juniper sauce topped with village style cobbler

MEZZE HOUSE NACHOS tortilla chips with melted cheese, sour cream, guacamole and your choice (gf) of chilli beef (£1 supplement) or chorizo (£1 supplement)

PERSIAN CHICKEN SOUVLAKI tender pieces of chicken chargrilled in persian spices (gf)

ORIENTAL BEEF, PORK, NOODLE AND VEGETABLE STIR FRY flash fried garlic beef and pork, with noodles, vegetables, chilli, and soy sauce

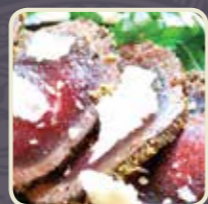
CHICKEN SHAWARMA slow cooked spiced chicken thigh served with smoked garlic and spinach yoghurt

CHIPOTLE PULLED PORK BRUSCHETTA spicy slow cooked pork shoulder, served on toasted ciabatta with crème fraîche

MOROCCAN CHICKEN TAGINE spicy north african speciality with peppers, onions, cream and almonds (gf) (n)

NEW YORK CAESAR SALAD crisp cos lettuce with shaved parmesan, home made caesar dressing and a chargrilled chicken skewer with (or without) fresh anchovies

OTTOMAN LAMB KOFTA lamb chargrilled and marinated with coriander and fresh spices (gf)



SEAFOOD MEZZE

SEA SALT AND PEPPER SQUID flour dusted and deep fried served with a smoky chipotle mayonnaise

CALAMARI slices of squid in a milky light batter with lemon and homemade tartare sauce

SMOKED SALMON AND AVOCADO BRUSCHETTA served with a red onion and parsley salsa

CLASSIC PRAWN TAVA peeled tiger prawns pan fried with capers, shallots and cream (gf)

KING PRAWN AND HARISSA GRATIN king prawns in a creamy north african spiced sauce topped with cheese (gf)

ANDALUCIAN WHITEBAIT little fishes deep fried in lemon breadcrumbs served with tartare sauce

DEEP FRIED CRISPY SCAMPI breaded whole tail scampi served with a sun dried tomato tartare sauce

MEDITERRANEAN FISH PIE salmon, calamari, cod and king prawns in a cream and white wine sauce topped with buttered mashed potato and parmesan

MEZZE CLASSIC MEDITERRANEAN FISH STEW a golden fish stew of salmon, squid and prawns cooked in a creamy white wine, saffron and shallot sauce, served with rustic bread

HERB MARINATED SALMON KEBABS chargrilled and served with a red pesto dressing (n) (gf)

CHARGRILLED FILLET OF SWORDFISH served on a mediterranean three bean salad

PAN FRIED FILLET OF COD served on a bed of crisp leaves with a tomato, lemon and coriander salsa

HOUSE SPECIALITY MEZZES

£6

PEPPERED FILLET STEAK

pan fried beef fillet strips served with ispanak

CHORIZO AND PRAWN PAELLA

creamy paella rice with smoky chorizo and tiger prawns

MERGUEZ, CHICK PEA AND SALT COD STEW

slow cooked stew of salt cod, tomatoes, chickpeas and smoky merguez sausage

HARISSA MONKFISH AND CHORIZO SKEWERS

tender pieces of monkfish and smoky chorizo chargrilled and served with chipotle mayonnaise

QUORN AND BUTTERBEAN CHILLI

slow braised quorn chilli cooked in red wine topped with grilled cypriot halloumi served with crispy tortilla chips and sour cream (v) (gf)

GRAND MEZZE

£17

A collaboration of our favourite native mediterranean and middle eastern inspired "little dishes" selected from the many delicacies and specialities from around the world.

Perfect for party bookings.

(min 2 people, price excludes dessert)

ADD A DESSERT

£3

Please ask your server for our grand mezze menu

SUNDAY LUNCH

A choice of traditional roasted sirloin of beef, lemon and herb chicken or loin of pork served with rosemary roast potatoes, yorkshire pudding, cauliflower cheese, braised red cabbage and fine green beans.

(vegetarian option available)

1 COURSE £9

2 COURSE £12

3 COURSE £15



MEZZE TAKEAWAY

MEZZE RESTAURANTS NEW AND HEALTHY TAKEAWAY MENU (Serving 7 days a week, collection only)

Takeaway Line: 01275 400 520