

## TAPAS

### COLD

**Truffle Houmous (v) 11**  
Our homemade houmous with truffle oil and shavings

**Lazeez Houmous Chicken Shawarma 9**  
Our homemade houmous topped with warm chicken shawarma slices

**Avocado Houmous (v) 8**  
Our homemade houmous blended with avocado

**Beetroot Houmous (v) 8**  
Our homemade houmous blended with sweet cooked beetroot

**Beirut Houmous (v) 8**  
Our homemade houmous with freshly chopped green chillies

**Moutabal (v) 7.5**  
Roasted aubergine puree, tahini, lemon juice, topped with pomegranate seeds

**Moussaka (v) 7.5**  
Roasted aubergines, chickpeas, onion, tomato sauce & garlic

**Fig Labneh (v) 6.5**  
Labneh, fig preserve

**Lazeez Houmous (v) 6.5**  
Our homemade houmous served with warm flat bread



### SIDES

*All sides are vegetarian*

**Lentil soup 9** **Halloumi fries 8** **Truffle oil fries 8** **Fries 5**

**Rice (w) 5** **Pickles 5** **Olives 5** **Lazeez bread (w) 5**

**13% Service Charge will be added to the final bill**

v = Vegetarian | n = Contains Nuts or Seeds or prepared with Seed Oil | w = Contains Wheat or Crushed Wheat  
Please respect poverty in the world, ask your waiter for a take-away container for any food you have left over.

### HOT

**Beirut Calamari 9.5**  
Panko battered squid rings, deep fried, served with garlic sauce

**Grilled Halloumi Cheese (v) 9**  
Halloumi cheese charcoal grilled

**Sujuk (n) 9**  
Spicy beef sausages pan fried with butter and tomato, lemon

**Kibbeh (n) (w) 9**  
Deep fried lamb ball (cracked wheat, onions, sautéed mince lamb, pine nuts)

**Jawaneh Meshwi 9**  
Grilled chicken wings marinated with coriander, garlic & lemon

**Patata Harra (v) 8.5**  
Spicy potatoes, coriander, chillies, lemon juice

**Lazeez Kellaj (v) 8.5**  
Grilled Lebanese flat bread stuffed with halloumi cheese and mint

**Lazeez Arayes 8.5**  
Grilled Lebanese flat bread stuffed with minced lamb & parsley

**Lazeez Falafel (v) 8**  
Large deep-fried fresh falafels served with tahini

**Sambousekh Cheese (w) 8**  
Deep-fried Lebanese pastry stuffed with cheese

**Fatayer Spinach (v) (n) 8**  
Deep-fried Lebanese pastry stuffed with spinach, onion, sumac & pine nuts

### MAINS

**Grilled Sea Bass 25**  
Whole marinated Sea Bass served with Fattoush salad and Lazeez houmous

**Mixed Grill 23**  
Kafta shish, chicken taouk shish & two spicy chicken wings served with a salad garnish

**Kafta 19**  
Two skewers of charcoal grilled mince lamb served with side salad & garnish

**Chicken Shish Taouk 19**  
Two skewers of marinated chicken breast cubes, charcoal grilled, served with a salad garnish

**Vegetarian Plate (v) 18**  
Houmous, moutabal, vine leaves, tabbouleh and falafel

**Chicken Shawarma 18**  
Chicken marinated with herbs and spices, thinly sliced, served with a salad garnish

**Beirut Burger 16**  
Lamb patty or chicken steak, onion, lettuce, tomato served with fries

**Falafel Burger (v) 14**  
Large falafel patty, tomato, lettuce, cucumber and tahini, served with fries  
**Add grilled halloumi 2**

### SALADS

**Falafel Salad (v) 12.5**  
Homemade fresh falafel, lettuce, tomatoes, cucumber, peppers & radish

**Shish Taouk Salad 12.5**  
Grilled marinated chicken breast cubes, lettuce, tomatoes, cucumber, peppers & radish

**Grilled Halloumi Salad (v) 12.5**  
Grilled halloumi cheese, lettuce, tomatoes, cucumber, peppers & radish

**Fattoush (v)(w) 9.5**  
Lettuce, tomatoes, cucumber, parsley, fresh mint, onion, radish, sumac with pomegranate dressing

**Tabbouleh (v)(w) 9.5**  
Finely chopped parsley, fresh mint, diced onion & tomato with crushed wheat

**Spicy Lebanese Salad (v) 9.5**  
Lettuce, tomato, cucumber, parsley, fresh mint, onion & green chillies  
**Add a sliced avocado to your salad 2**

### DESSERTS

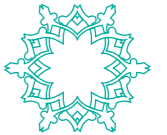
**Fruit Platter 14**  
(A selection of Seasonal Fruits  
Ask your waiter for today's picks)

**Kunafah 9**  
Cheese pastry soaked in sweet, sugar-based syrup

**Traditional Fresh Cake 8**  
Chocolate Fudge or Red Velvet

**Cheese Cake 8**  
Strawberry or Caramel crunch flavour

**Lebanese Baklava (n) (w) 8**  
Traditional Lebanese pastries, filled with nuts & syrup



**LAZEEZ**

LEBANESE TAPAS

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Autumn & Winter 2020  
Monday - Tuesday - 1pm - 11pm  
Wednesday - Sunday - 12pm - 11pm

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## SPARKLING WINE & CHAMPAGNE

	<i>Glass</i> 75cl	<i>Bottle</i> 125ml
<b>Fiorita Treviso Prosecco DOC Extra Dry</b> <i>(Italy)</i>	9	32
<b>Champagne Autreau</b> <i>(France)</i>	9	69
<b>Champagne Autreau Rose</b> <i>(France)</i>	9	83

## RED WINE

	<i>Glass</i> 175ml	<i>Bottle</i> 750ml
<b>Merlot Reserve de La Rafegue</b> <i>(France)</i>	9	29
<b>Lazeez Lebanese Wine Domaine Les Breteches</b>	9	35
<b>Rioja Vina Albina Crianza</b> <i>(Spain)</i>	9.5	36
<b>Casa Solera Malbec</b> <i>(Argentina)</i>	9.5	38
<b>Lebanese Pinot Noir</b>		47

## WHITE WINE

	<i>Glass</i> 175ml	<i>Bottle</i> 750ml
<b>Sauvignon Blanc Reserve de La Rafegue</b> <i>(France)</i>	8	28
<b>Lazeez Lebanese Wine</b>	9	35
<b>Pinot Grigio San Martino</b> <i>(Italy)</i>	9.5	36
<b>Chardonnay Ca Bolani</b> <i>(Italy)</i>	9.5	38
<b>Sancerre Herbert Brochard</b> <i>(France)</i>		45

## ROSÉ

	<i>Glass</i> 175ml	<i>Bottle</i> 750ml
<b>Pinot Grigio Blush La Delizia</b> <i>(Italy)</i>	9	30
<b>Lazeez Chateau Kefraya Rose</b> <i>(Lebanon)</i>	9	32

## COCKTAILS

All Cocktails £12 each

### Rum Old Fashioned

*Bacardi Ocho, brown sugar, bitters*

### Lavender Gin & Tonic

*Bombay Sapphire gin, lavender syrup, lemon juice & Tonic water*

### Cosmopolitan

*Vodka, Orange liqueur, lime juice and cranberry juice*

### Espresso Martini

*Vodka, espresso shot, Coffee Liqueur and sugar syrup*

### Mojito

*Bacardi rum, limes, fresh mint, sugar*  
*Choose your flavour: Strawberry; Raspberry; Mango; Passion Fruit or Classic Lime*

### Whiskey Old Fashioned

*Bourbon, brown sugar, bitters*

### Negroni

*Bombay Sapphire gin, Campari, Martini rosso*

### Pornstar Martini

*Vodka, Passion Fruit liqueur, Passion fruit puree, sugar syrup and Prosecco*

## SOFTAILS (NON ALCOHOLIC)

### Virgin Mojito 9

*Fresh mint leaves, sugar syrup, lime*  
*Choose your flavour: Strawberry; Raspberry; Mango; Passion Fruit or Classic Lime*

## BEER

<b>Almaza</b>	6
<b>Beirut Beer</b>	6.5
<b>Peroni</b>	6.5
<b>Corona</b>	6.5

## HOT DRINKS

<b>Karak Tea (Serves 2)</b>	15
<b>Tea pot Large*</b>	15
<b>Turkish Coffee served with Dates &amp; Water</b>	12.5
<b>Tea pot Small *</b>	9
<b>Hot chocolate with marshmallow &amp; cream</b>	6
<b>Mint hot chocolate</b>	6
<b>Chai latte</b>	6
<b>Pumpkin spiced latte</b>	6
<b>Hot Chocolate</b>	4.5
<b>Latte / Cappucino</b>	4
<b>Americano</b>	3.5
<b>Espresso Double</b>	3.5
<b>Espresso Single</b>	3

*\*Ask waiter for tea selection.*  
*All pot of teas served with fresh Lebanese Baklava*

## SOFT DRINKS

	300ml
<b>Red Bull</b>	5
<b>Coca Cola</b>	4
<b>Diet Coke</b>	4
<b>Sprite</b>	4

## JUICE

	250ml
<b>Fresh Strawberry and Mango</b>	7
<b>Fresh Lemon and Mint</b>	7
<b>Fresh Apple</b>	7
<b>Fresh Orange</b>	7

## WATER

	350ml	750ml
<b>Still or Sparkling</b>	4	7