

SPRING / SUMMER 2023

COLD TAPAS

Lazeez Houmous (v) 7
Our homemade houmous served with warm flat bread

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

Beirut Houmous (v) 8.5
Our homemade houmous with freshly chopped chillies

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

Lazeez Houmous Chicken Shawarma 10.5
Our homemade houmous topped with warm chicken shawarma slices

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

Moutabal (v) 8
Roasted aubergine puree, tahini, lemon juice, topped with pomegranate seeds

Moussaka (v) 8
Roasted aubergines, chickpeas, onion, tomato sauce & garlic

Labneh (v) 7
Thick, creamy, tangy strained yogurt with a drizzle of olive oil

Vine leaves 8
Stuffed grape leaves with onion and parsley

HOT TAPAS

Beirut Calamari 10.5
Panko battered squid rings, deep fried, served with garlic sauce

Grilled Halloumi Cheese (v) 10.5
Halloumi cheese charcoal grilled

Sujuk 11
Spicy beef sausages pan fried with butter and tomato, lemon

Kibbeh 11
Deep fried lamb ball (cracked wheat, onions, sautéed mince lamb, pine nuts)

Jawaneh Meshwi 10.5
Grilled chicken wings marinated with coriander, garlic & lemon

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

Lazeez Kellaj (v) 11
Grilled Lebanese flat bread stuffed with halloumi cheese and mint

Lazeez Arayes 9
Grilled Lebanese flat bread stuffed with minced lamb & parsley

Lazeez Falafel (v) 8.5
Large deep-fried fresh falafels served with tahini

Sambousekh Cheese (v) 9.5
Deep-fried Lebanese pastry stuffed with cheese

Fatayer Spinach (v) 9.5
Deep-fried Lebanese pastry stuffed with spinach, onion, sumac & pine nuts

Hummus kaffa 12
Grilled minced seasoned lamb, Hummus

MAINS

Grilled Sea Bass 28
Marinated Sea Bass served with Fattoush salad and Lazeez houmous

Mixed Grill 27
Kaffa shish, chicken taouk shish & two spicy chicken wings served with a salad garnish

Kaffa 23
Two skewers of charcoal grilled mince lamb served with side salad & garnish

Chicken Shish Taouk 22
Two skewers of marinated chicken breast cubes, charcoal grilled, served with a salad garnish

Vegetarian Plate (v) 21
Houmous, moutabal, vine leaves, tabbouleh and falafel

Chicken Shawarma 21
Chicken marinated with herbs and spices, thinly sliced, served with a salad garnish

Beirut Burger 19
Lamb patty or chicken steak, onion, lettuce, tomato served with fries

Falafel Burger (v) 17
Large falafel patty, tomato, lettuce, cucumber and tahini, served with fries

Add grilled halloumi 2

SALADS

Falafel Salad (v) 15
Homemade fresh falafel, lettuce, tomatoes, cucumber, peppers & radish

Shish Taouk Salad 18
Grilled marinated chicken breast cubes, lettuce, tomatoes, cucumber, peppers & radish

Grilled Halloumi Salad (v) 17
Grilled halloumi cheese, lettuce, tomatoes, cucumber, peppers & radish

Fattoush (v) 12
Lettuce, tomatoes, cucumber, parsley, fresh mint, onion, radish, sumac with pomegranate dressing

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

DESSERTS

All desserts use nuts as ingredients (except fruit platter)

Fruit Platter 15
(A selection of Seasonal Fruits. Ask your waiter for today's picks)

Cheese Cake 9
Strawberry or Caramel crunch

Red velvet gateau 8
Soft red velvet sponge cake with smooth cream cheese frosting

Pistachio gateau 8.5
Light fluffy sponge with ground pistachio and vanilla icing.

Chocolate gateau 8.5
Rich chocolate infused sponge with a deep cacao frosting.

Knafe naboulsi 9
Served with Warm sugar syrup. Traditional Middle Eastern desert with Kataifi and akawi cheese

Ma'amouall dates 6.5
Dates filled butter cookies

Ush -el -bul -bul and Borma 8.5
Selection of Bird nest / Borma pistachio / borma cashew. Crunchy thick shredded kataifi filled with sweet pistachio and cashew

Lebanese Baklava 8.5
Traditional Lebanese sweets filled with nuts and honey

SIDES

All sides are vegetarian

Lentil soup 9 Halloumi fries 8.5 Truffle oil fries 8 Fries 5
Rice 5 Pickles 5 Olives 5 Lazeez bread 5

حلال All of our meat is Halal | (v) = Vegetarian

13% Service Charge will be added to the final bill



Please respect poverty in the world, ask your waiter for a take-away container for any food you have left over. Supporting The Felix Project since 2016.



LUNCH MENU

Monday to Friday (12 - 4pm)

Wraps

All served with side salad & houmous dip

Spicy Kaffa Spicy minced lamb with red onions & houmous	10.5	Kaffa Minced lamb, parsley, onion, tahini sauce, pickles & houmous	10.5
Chicken Shish Taouk Marinated chicken breast cubes, cucumber, tomato, pickles & garlic sauce	10.5	Chicken Shawarma Thinly sliced roasted marinated chicken, tomatoes, pickles & garlic sauce	10.5
Halloumi & Falafel Grilled halloumi, fresh falafel, picked tomatoes, tahini sauce cucumbers.	10.5	Falafel Homemade fresh falafel, tomatoes, pickles & tahini sauce	10.5

Tapas

Choose 3 for £14

Lazeez Falafel (v) Large deep-fried fresh falafels served with tahini	Moussaka (v) Roasted aubergines, chickpeas, onion, tomato sauce & garlic
Lazeez Houmous (v) Our homemade houmous served with warm flat bread	Patata Harra (v) Spicy potatoes, coriander, chillies, lemon juice
Moutabal (v) Roasted aubergine puree, tahini, lemon juice, topped with pomegranate seeds	Chicken Shawarma Chicken marinated with herbs and spices, thinly sliced, served with a salad garnish
Lazeez Houmous Chicken Shawarma Our homemade houmous topped with warm chicken shawarma slices	Sambousekh Cheese (v) Deep-fried Lebanese pastry stuffed with cheese
Vine Leaves (v) Grape leaves stuffed with rice, tomato & parsley	Beirut Houmous (v) Our homemade houmous with freshly chopped green chillies

SPARKLING WINE & CHAMPAGNE

	Glass 125ml	Bottle 750ml
Fiorita Treviso Prosecco DOC Extra Dry (Italy)	9	32
Champagne Autreau (France)		69
Champagne Autreau Rose (France)		83

WINES

	Glass 175ml	Bottle 750ml
RED WINE		
Merlot Reserve de La Rafegue (France)	9.5	29
Lazeez Lebanese Wine Domaine Les Breteches	9.5	35
Casa Solera Malbec (Argentina)	11	38
Lebanese Pinot Noir		49
WHITE WINE		
Sauvignon Blanc Reserve de La Rafegue (France)	9	28
Lazeez Lebanese Wine	9.5	35
Chardonnay Ca Bolani (Italy)	11	38
Sancerre Herbert Brochard (France)		49
ROSÉ		
Pinot Grigio Blush La Delizia (Italy)	9.5	30
Lazeez Chateau Kefraya Rose (Lebanon)	10	32

COCKTAILS

All Cocktails £14 each

Old Fashioned Aged rum or bourbon, brown sugar, bitters	Mojito Bacardi rum, limes, fresh mint, sugar Choose your flavour: Strawberry; Raspberry; Mango; Passion Fruit or Classic Lime
Lavender Gin & Tonic Bombay Sapphire gin, lavender syrup, lemon juice & Tonic water	Aperol Spritz Aperol, prosecco, soda water
Cosmopolitan Vodka, Orange liqueur, lime juice and cranberry juice	Negroni Dry gin, Campari, Martini rosso
Espresso Martini Vodka, espresso shot, Coffee Liqueur and sugar syrup	Pornstar Martini Vodka, Passion Fruit liqueur, Passion fruit puree, sugar syrup and Prosecco

SOFTAILS

(NON ALCOHOLIC)

Pink Smile 9.5 Milk, rose water, grenadine, strawberry liqueur	Tropical Blue 9.5 Coconut milk or milk, coconut syrup, pineapple juice, lime juice, blue curacao	Virgin Mojito 10 Fresh mint leaves, sugar syrup, lime Choose your flavour: Strawberry; Raspberry; Mango; Passion Fruit or Classic Lime
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BEER

Almaza	7	Peroni	7
Beirut Beer	7	Corona	7

SOFT DRINKS

(330ml)

Red Bull (250ml)	7	Strawberry and Mango	8
Coca Cola	5	Lemon and Mint	8
Diet Coke	5	Apple	8
Sprite	5	Orange	8

JUICE

(250ml)

WATER

	330ml	750ml
Still or Sparkling	5	8

HOT DRINKS

Karak Tea (Serves 2)	15	Hot Chocolate	6
Tea pot Large*	15	Latte / Cappucino	5
Turkish Coffee served with Dates	12.5	Americano	4
Tea pot Small *	9	Espresso Double	4
Hot chocolate with marshmallow & cream	7	Espresso Single	4

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