

**10**  
YEAR  
ANNIVERSARY  
LAZEEZ TAPAS MAYFAIR

  
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LEBANESE TAPAS  
لذيق

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## TO START

### Lazeez Houmous & Olives 13

Creamy chickpeas, tahini and lemon puree served with green Lebanese olives for that tangy balance and warm pitta

### Beirut Houmous & Olives 14

Our houmous blended with freshly chopped chillies and a touch of sweet chilli flakes and ground black pepper

### Meaty Houmous & Olives 15

Houmous topped with chicken shawarma or lamb kafta, and a sprinkle of sumac

### Falafels 14.5

Ground chickpeas and fava beans with parsley, coriander and peppers with our very own spice mix

### Cheese Sambousekh 16.5

Deep-fried pastries filled with cheese and Mediterranean herbs

### Lamb Kibbeh 16.5

Large deep-fried croquettes of ground lamb and beef with onion and pine nuts, seasoned with warm spices

### Panko Coated Calamari 17.5

Crispy squid rings served with a spicy mayo dip

### Chilli & Lime Marinated King Prawns 19.5

King prawns marinated with chopped chillies, za'atar (thyme, marjoram, oregano, toasted sesame seeds) and limes, grilled and finished with a sweet chilli glaze

## MAINS

### Chicken Shawarma Plate 25

Marinated chicken thighs with an earthy, savoury spice mix, served with warm pitta, garlic sauce, pickles and salad

### Grilled Chicken Taouk 26

Skewered charcoal grilled chicken breast cubes, marinated with yogurt, lemon and spices, served with grilled vegetables

### Whole Grilled Seabass 39

Whole seabass marinated with lemon, paprika and Mediterranean herbs, charcoal grilled and served with fattoush salad

### Lamb Kafta Skewers 27

Skewered charcoal grilled minced lamb mixed with parsley onion and spices, served with sumac onions and grilled vegetables

### Falafel Burger & Fries 20

Falafel patty, houmous, lettuce, cucumber, pickled cucumber, tahini sauce

### Chicken Burger & Fries 24

Marinated chicken fillet, tomato, lettuce, caramelised onion, chilli-mayo sauce

### Lamb Burger & Fries 24

Spiced lamb patty, lettuce, red onion with sumac, pickles, grilled pepper, spicy mayo or sweet pomegranate sauce

Top your Burger with Cheese 2

Add a Fried Egg 3

### Mixed Grilled Meats 29

A skewer of chicken taouk, lamb kafta, and chicken wings charcoal grilled and served with garlic and chilli dips with warm pitta

### Lazeez Butter Chicken 29

Our version of the rich and creamy classic, served with rice and pitta bread

### Lazeez Biryani Chicken 31

Cardamom, cloves, cinnamon, star anise mingle with the heat of grilled chillies and tender grilled chicken. Served with rice and raita

## TO SHARE FOR TWO

### Houmous Board 34.5

Avocado, beetroot, Beirut, truffled and plain houmous served with warm pitta bread.

### Meaty Houmous Board 39.5

Houmous topped with chicken shawarma strips, lamb kafta, spicy sausage and taouk chicken served with warm pitta

### Pastries Board 49.5

Deep-fried cheese sambousekh, spinach fatayer, lamb kibbeh, large and popcorn falafels served with a selection of dips

### Mixed Grill Board 54.5

Charcoal grilled skewers of chicken taouk, chicken shawarma, lamb kafta, jawahneh (Lebanese chicken wings) and sujuk sausages

### Very Big Board (Serves 4) 142.5

All of our grilled meat skewers, deep-fried pastries and grilled vegetables served with fattoush salad

## TO FINISH

### Strawberry or Caramel 11 Cheesecake

### French Apple Flan 12

Slices of Bramley apple fanned over a butter rich short crust pastry

### Kataifi 13

This sweet cheese pastry is one of the most popular Middle Eastern desserts

### Kunafa Cupcake 9

Warm sugar-soaked pastry made with shredded phyllo dough filled with cheese and topped with ground pistachios

### Kunafa Na'ameh 10

This sweet cheese pastry is one of the most popular Middle Eastern desserts


### Baklava Fingers 9


Crispy filo and spiced walnuts

NO CIGAR SMOKING | NO UNDER 18's ALLOWED ON OUTSIDE SEATING

Please inform the staff if you suffer from any food allergies or are intolerant to a particular ingredient.

Please note, our ingredients sourcing and food preparation conditions cannot guarantee 100% absence of traces of any allergens.

All our meat is halal  (v) Vegetarian | If you enjoyed your time with us, please leave us a review.

Please respect poverty in the world, ask your waiter for take-away container for any food you have left over. Supporting 

*Mediterranean  
with  
Lebanese Fusion*