




LAZEEZ

LEBANESE TAPAS

لذيق

DRINKS MENU

15% Terrace fee will be added to final bill.

A decorative border of blue snowflakes surrounds the text. The snowflakes are arranged in a rectangular frame, with a single row of snowflakes along the top and bottom edges, and vertical columns of snowflakes along the left and right edges. Each snowflake is a small, stylized blue icon.

Lazeez Tapas, where every sip tells a story!
Indulge in a vibrant array of refreshing beverages
crafted to elevate your dining experience. From
exotic cocktails bursting with flavour to classic
favourites with a twist, we have something for
everyone. Discover our freshly squeezed juices,
made with the ripest fruits to quench your thirst
and rejuvenate your senses. Warm up with our
aromatic teas and coffees, each blend carefully
selected for a comforting experience. Our signature
softails are a perfect blend of health and taste,
providing a delightful boost to your day.



Barista Drinks

Iced Americano 5

Iced Café Latte 7

Ice, double shot of espresso and milk,
vigorously shaken and poured

Iced Matcha Latte 7

Matcha, ice, milk, honey, shaken and poured.
Substitute honey for vanilla or caramel syrup

Turkish Coffee Brewed on Sand 14

Robust, full-bodied coffee brewed the traditional way
in a cezve on a hot sand stove. Served with medjool dates
and a carafe of water

Cappucino 5

Latte 5

Flat White 6

Matcha Latte 7

Hot Chocolate Drinks

Hot Chocolate 13

Made on hot sand.

Rich, creamy and thick hot chocolate.

Served with fresh whipped cream, marshmallows
and a carafe of water

Teas

Karak Tea 19

Sweet and milky assam loose tea, brewed with cardamon,
cinnamon, star anisé and cloves

Teapot Regular (Serves 1) 12

Teapot Large (Serves 2) 19

Arabic style

(Loose assam and fresh mint leaves)

Moroccan

(Loose green tea and fresh mint leaves)

Served in hand crafted Moroccan tea pots

English Breakfast

Fresh crushed ginger and lemon

Fresh mint leaves infusion

Chamomile organic flowers infusion

Served in handcrafted tea pots.

Served with fresh Lebanese Baklava.



Fruity Drinks

Orange Juice 9.5

Apple Juice 9.5

Lemon & Mint 9.5

Lemon juice, crushed mint leaves, green mint simple syrup,
lime zest, rose water and ice

Strawberry & Mango 10

Fresh mango and strawberries blended with strawberry purée

Pineapple & Mango 10

Fresh mango and pineapple pieces blended
with a touch of mango simple syrup

Mango Matcha Smoothie 11

Refreshing blend of creamy mango and vibrant matcha, offering a sweet,
tropical flavour with an energising boost of antioxidants. Perfectly smooth and
revitalising!



Softails & Juices

Lazeez Lemonade 11

Fresh lemons, limes, a hint of mint, ice,
soda water, simple syrup

Lazeez Orangeade 11

Oranges, soda water, ice, simple syrup

Soft Drinks

Coke 6.5

Diet Coke 6.5

Coke Zero 6.5

Sprite Sugar Free 6.5

Still or Sparkling Water 330ml 5.5

Still or Sparkling Water 750ml 9

White Wine

	Glass	Bottle
	175ml	750ml
Château Kefraya Les Bretèches Blanc (2020)	12	55

A unique blend of Muscat à Petits Grains, Viognier, and Chardonnay. The grapes are sourced from vineyards located at an elevation of 1,000 meters in the Bekaa Valley, Lebanon. This high altitude contributes to the wine's fresh acidity and aromatic complexity: on the palate, you'll find vibrant flavors of peach, apricot, and tropical fruits, balanced by refreshing acidity. The wine has a lovely texture, a dry finish, and a lingering aftertaste, that pairs well with a variety of dishes, from seafood and salads to Lebanese mezze and grilled chicken

Château Ksara, Blanc de Blancs (2020)	18	72
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From the high altitude vineyards in the Bekaa Valley of Lebanon, the winemakers at Château Ksara have expertly blended grapes of Sauvignon Blanc, Chardonnay, and Sémillon to produce a dry wine, with refreshing acidity and a medium body. Flavours of green apple, pear, and lemon zest are complemented by a touch of minerality and a hint of spice from oak aging. The Château Ksara Blanc de Blancs 2020 is a versatile and food friendly wine. Its refreshing character and complex aromas make it an excellent choice for aperitifs, seafood dishes, salads and poultry.

Château Ksara Cuvée du Pâpe 2018 Chardonnay	<i>Bottle Only</i>	86
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This is a classic expression of Chardonnay, showcasing the quality of Lebanese winemaking. The grapes are sourced from a single vineyard, ensuring quality and consistency and the wine is aged sur lie. Full bodied and complex, this Chardonnay has a rich and layered texture: expect vibrant flavours of lemon, grapefruit, peach, and apricot. The wine balances a luscious creaminess with a bright acidity that keeps it refreshing.



Red Wine



	Glass	Bottle
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	175ml	750ml
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Château Kefraya Les Bretèches Rouge (2020)	12	55
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This red wine is a harmonious blend of Cabernet Sauvignon, Syrah, Cinsault, with smaller amounts of Cabernet Franc, Mourvèdre, and Petit Verdot. This diverse mix contributes to its complexity and depth. On the palate, the wine is full-bodied and well-structured, with velvety tannins and a luscious texture with flavours of black cherry, plum, and dark chocolate, complemented by subtle hints of tobacco and earthiness. This wine pairs beautifully with hearty dishes like grilled lamb, beef stews and roasted vegetables.

Domaine des Tourelles Rouge (2021)	18	72
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The flagship red wine from Domaine des Tourelles is a classic Lebanese blend, and a great example of how they combine international varieties (Cabernet Sauvignon, Syrah) with the indigenous Cinsault. Medium to full-bodied, the Cabernet Sauvignon grapes provide structure, tannins, and black fruit flavors; the Syrah adds spice and peppery notes, the Cinsault contributes red fruit, floral aromas, and a lighter touch that helps to soften the blend. This wine is incredibly versatile. It pairs well with Lebanese cuisine, especially grilled lamb, and is a natural match for dishes like kibbeh, kafta, and roasted vegetables.





Red Wine


Bottle

750ml

Château Ksara Cuvée Spéciale 2018 Cabernet-Sauvignon

86

If you're looking for a powerful yet refined Cabernet Sauvignon with a distinct Lebanese character, the Château Ksara Cabernet Sauvignon Cuvée Spéciale is an excellent choice. The grapes are sourced from some of the oldest Cabernet Sauvignon vines in Lebanon, planted in 1951. These old vines produce concentrated fruit with exceptional depth of flavour. The wine is aged in French oak barrels, adding complexity and subtle notes of spice and vanilla. The Bekaa Valley's high altitude and unique soil composition contribute to the wine's distinct character. This is a well-balanced, elegant full-bodied wine with well-structured tannins that provide a firm backbone. The fruit flavours are rich and concentrated, balanced by a refreshing acidity.



Rose Wine

	Glass	Bottle
	175ml	750ml
Coteaux Du Liban Rosé Désir (2020)	12	55
<p>Rosé Désir from Coteaux du Liban is a charming and expressive rosé that beautifully captures the essence of Lebanon's Bekaa Valley. On the palate, it's dry and refreshing with a lively acidity. A blend of Syrah, Cinsault, and Carignan grapes, the fruit flavours are vibrant and well-balanced, with a smooth texture and a crisp finish. This rosé is a delightful companion to Mediterranean cuisine: salads, grilled fish, hummus, and grilled chicken dishes.</p>		
Château Kefraya Les Bretèches Rosé	15	65
<p>Château Kefraya Les Bretèches Rosé is a delightful and refreshing rosé that embodies the elegance and vibrancy of Lebanese winemaking. It showcases a beautiful, pale salmon pink color, often with shimmering highlights. This rosé is crafted from a blend of Cinsault, Syrah, and Tempranillo grapes. The wine is dry and crisp, with a lively acidity that provides a refreshing backbone. The red fruit flavours shine through, complemented by a subtle minerality and a hint of spice. The finish is clean and persistent. This refreshing, fruit forward rosé with a touch of Lebanese elegance, is a delightful companion to Mediterranean cuisine, or just as an aperitivo.</p>		
Château Ksara Gris de Gris (2020)	Bottle Only	82
<p>Château Ksara Gris de Gris is a lovely rosé with a unique character, made in a style that sets it apart from many other rosés. Gris de Gris rosés are made by allowing the juice from red grapes (in this case, Grenache Gris and Carignan) to have very brief contact with the skins. This short maceration extracts just a touch of colour and tannins resulting in the pale hue and delicate flavour. A direct pressing method is used, where the grapes are pressed immediately, and the juice has minimal contact with the skins. It has a delicate, pale salmon or greyish-pink colour, which is where it gets the name "Gris de Gris.". On the palate, it's dry and refreshing with a light to medium body, the fruit flavours are subtle and elegant, often with a hint of minerality and a crisp finish.</p>		

Sparkling Wine

	Glass	Bottle
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	125ml	750ml
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La Fiorita Prosecco Extra Dry D.O.C

11	43
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Prosecco Fiorita Extra Dry DOC is a lovely example of Prosecco. While it might sound counterintuitive, “Extra Dry” Prosecco actually has a touch of sweetness. It strikes a nice balance between the dry “Brut” style and the sweeter “Dry” style. This Prosecco is made using the Charmat method (also known as the tank method), where the second fermentation takes place in large stainless steel tanks. This preserves the fresh fruit flavours and creates those fine bubbles. This Prosecco is incredibly versatile: Enjoy it on its own, with appetisers, salads, or even fruit desserts.

Champagne Autreau Brut N.V.

78

This is a classic Brut Champagne, elegant and refreshing with a clean finish. Autreau sources their grapes primarily from Premier Cru vineyards in Champillon, a village known for producing highquality fruit. The blend of Pinot Noir and Meunier grapes gives the champagne structure from Pinot Noir and fruitiness and roundness from Meunier.

Champagne Autreau Brut Rosé N.V.

84

Rosé Champagne is made by adding a small amount of still red wine (usually Pinot Noir) to the blend. This gives it the beautiful colour and adds complexity to the flavour profile.



Cocktails

Aperol Spritz

16.5

Aperol, prosecco, club soda

Negroni

16.5

Dry gin, campari and sweet vermouth

Old Fashioned

16.5

Aged rum or bourbon, sugar, bitters

Espresso Martini

16.5

Vodka, coffee liqueur, fresh double espresso shot and cane sugar

Lavender Gin and Tonic

16.5

Dry gin, lemon juice, lavender syrup and tonic water

Margarita

16.5

Tequila, triple sec, lime juice and cane sugar

Cosmopolitan

16.5

Vodka, Cointreau orange liqueur, triple sec, carnberry juice, lime juice and cane sugar

Pornstar Martini

16.5

Vodka, passion fruit liqueur, passion fruit purée and vanilla syrup

Mojito

16.5

Rum, limes, fresh mint leaves, sugar and club soda





Spirits & Liqueurs

50ml

Rum

Bacardi Rum Carta Blanca	11
Bacardi Reserva "Ocho"	15.5

Gin

Bombay Sapphire Dry Gin	12
Hendrick's Gin	15.5

Whisky

Chivas 12 Year Old Blended Scotch	13
Woodford Reserve Straight Bourbon Whiskey	13
Glenfiddich 12 YO Single Malt Scotch	15.5
Laphroaig 10 Year Old Scotch Whisky	16.5

Brandy

Martell VS Cognac	16
Hennessy XO Cognac	58

Tequila

Jose Cuervo Especial Gold Reposado	12
Patrón Silver Premium 100% Agave	25

Vodka

Russian Standard Vodka	11
Grey Goose Premium French vodka	16





Spirits & Liqueurs

50ml

Arak

Arak is often called the national drink of Lebanon and is also part of an old tradition of Mediterranean anise liquors that includes sambuca, ouzo, pastis, rakı, and mastika. Arak is traditionally made of grapes and aniseed (the seeds of the anise plant); when crushed, their oil provides arak with a slight licorice taste. Often made from the Marawi and Obaideh grape varieties, a center of production is the Bekaa Valley vineyards, particularly the Kefraya, Ksara, Domaine des Tourelles, and Massaya vineyard.

Arak Brun, Lebanon | 53% 15

Ksarak | 53% 17

From the Lebanese winemakers at Château Ksara, comes this triple distilled eau-de-vie with fresh green aniseed. Best served as one third Arak, two thirds water and ice.

Why not try these sweeter French variations inspired by summers in Marseille playing pétanque while sipping on a glass of ice cold pastis:

“Tomate”, (French for “tomato”) made with grenadine syrup

“Perroquet”, (French for “parrot”) made with green mint syrup

“Violet”, made with lavender syrup





Liqueurs & Fortified Wines



Martini Rosso Sweet Vermouth	8
Le Vermouth Routin Original Rouge	10
<p>A signature French Savoyard apéritif (a subtle blend of 24 plants and spices wedded with a blend of white French Sauvignon wine and local Jacquère wine), Vermouth Routin Original Rouge owes its unique flavour to a proprietary aging process: precisely 50% of the finished product is aged in oak barrels to achieve the perfect balance.</p>	
Campari Red Italian Bitter	9
Aperol Aperitivo	9
Cointreau French Orange liqueur	12

Beers

Almaza	8
Beirut Beer	8
Peroni	8
Corona	8





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29 Duke Street, Mayfair, London W1U 1LF.

Tel: +44 (0) 207 935 2755

Email: info@lazeetzapas.com