

Mediterranean  
with  
Lebanese Fusion



11  
YEAR  
ANNIVERSARY

## TAPAS

Creamy houmous & warm pitta

Classic (vg) 9

*Creamy chickpeas purée, tahini, extra virgin olive oil, parsley*

Chilli garlic confit (vg) 9.5

*Chillies & garlic confit, Lazeez chilli oil, coriander*

The Guac (vg) 9.5

*Crushed avocado, sweet lime coriander, pickled jalapeño*

Shawarma Sunrise 10.5

*Spiced chicken strips, roasted lemon tomatoes, sumac, a hint of mint*

Kawarma La La Lamb 11

*Hearthy lamb, chilli coriander yogurt, sumac, shallots*

Moutabal (vg) 9

*Roasted aubergine purée, tahini, lemon juice*

Falafels (4 pcs) (vg) 9

*4 fresh falafels, julienne parsnip pickles, lemon tahini sauce, parsley*

Popcorn falafels (vg) 9.5

*Miniature falafels, lemon tahini, harissa mayo, mango hot chilli sauce and cucumber mint dips*

Spiced sauté potatoes (vg) 9

*Sauté potatoes with peppers, garlic, chillies & coriander*

Grilled halloumi (v) 11

*Grilled halloumi, balsamic glazed tomatoes and basil*

Crispy calamari rings 11

*Fried breaded squid rings with harissa mayo and tartar dips*

Spicy grilled chicken wings 10.5

*Tossed in a hot mango chilli sauce*

Lamb lollipops á la Provençale (3pcs) 17.5

*Grilled lamb cutlets, seasoned with Provence herbs*

## TO SHARE

Houmous board (serves 2) 34

*Classic, spicy, chicken and lamb houmous, served with warm pitta.*

Mixed grill board\* (serves 2) 55

*Frenched lamb chops, chicken taouk, lamb kaftas, chicken shawarma, lamb shawarma. Served with warm pitta bread.*

Mezze board\* (serves 3-4) 135

*Lamb kafta, lamb chops, chicken wings, chicken taouk, houmous, falafels, sauté potatoes, chargrilled halloumi. Served with warm pittas and fattoush salad.*

*\*allow up to 30 minutes*

*Try our boards with a salad, tapas or side dish*

## FROM THE GRILL

Chicken shawarma 22

*Sliced chicken thighs, marinated with Lazeez blend of warm spices. Served with vegetables, warm pitta bread and pickles.*

Marinated chicken taouk 23

*Large chicken breast cubes, marinated with spices, yogurt, citrus and herbs. Served over a pitta bread with roasted vegetables.*

Spiced lamb kaftas 24

*Minced lamb mixed with onion, parsley and spices. Served over a pitta bread with roasted/grilled vegetables.*

Lazeez soft lamb shawarma 24

*Melt in the mouth lamb, with Lazeez special spices rub. Served with roasted vegetables, warm pitta bread and pickles.*

Whole grilled seabass 31

*Whole grilled seabass rubbed with herbs and spices. Served with salad & lemon garlic potatoes.*

*Try our grill with a salad, tapas or side dish*

## SPECIALS

(subject to availability)

Grilled butter chicken & rice 27

*Chicken breast, ginger, onion, coriander, Lazeez special spice mix, double cream butter served with rice.*

Lazeez chicken biryani 27

*Chicken chunks, cardamon, star anisee, cloves, cinnamon and more spices, charred chillies mixed with rice.*

## BURGERS

Falafel burger (vg) 17

*Thick falafel patty, houmous, cucumber, lazeez pickles, tahini and parsley.*

Chicken burger 18.5

*Marinated chicken fillet, lettuce, tomato, sumac Served with harissa mayo.*

Lamb smash burger 19

*Indulgent lamb, cheddar, seasoning. Served with mango hot chilli sauce*

*All burgers served with fries*

## SALADS

Lazeez salad (v) 10

*Tomatoes, green pepper, cucumber, red onion, lettuce, feta cheese, mint, parsley, honey lemon dressing.*

Tabbouleh (vg) 11

*Chopped parsley, onion, tomato, cracked wheat, lemon juice, olive oil*

Fattoush (vg) 12.50

*Lettuce, cucumber, tomato, red and green peppers, radish, red onion, parsley, sumac, pomegranate seeds, crunchy croutons, olive oil, lemon juice, balsamic dressing.*

*Top with 3 pcs of grilled halloumi, falafels or grilled chicken for £3 (each)*

## SOFT BUNS

3 soft steamed buns

Falafel & green tahini 16

Slow cooked lamb & pomegranate 17

Shredded roast chicken & garlic 17

## SIDES

Pitta bread (vg) 4

Petite salade verte (vg) 5

French fries (vg) 5.5

Saffron rice (v) 6

Lentil soup (vg) 9w

13% Terrace fee will be added to final bill.

\*We perform a daily mise en place using the freshest ingredients to ensure the highest quality. Due to this commitment to freshness, the availability of some menu items may be limited throughout the day. Thank you for your understanding!

\*We are happy to accommodate dietary needs! Please inform your server immediately if you have any food allergies or intolerances to specific ingredients.

### Important Note on Allergens:

While we take great care, please be aware that all our food is prepared in a kitchen where common allergens (such as nuts, gluten, dairy, etc.) are present. Due to our ingredient sourcing and food preparation conditions, we cannot guarantee the 100% absence of any allergen.

🌱 All our meat is halal. (v) vegetarian, (vg) vegan.

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