



# Mezzé

## A TASTE OF THE MEDITERRANEAN

Due to different cooking times, all of your dishes may not arrive at the same time

For the latest offers visit: [www.mezzedownend.com](http://www.mezzedownend.com)

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£5.95 each or 3 for £16.95

## VEGETARIAN MEZZE DISHES

### OLIVES & HUMMUS

roasted red pepper hummus with mixed marinated olives (v) (gf)

### POTATO SKINS

deep fried, served with salsa and sour cream (v) (gf)

### DEEP FRIED FARMHOUSE BRIE

served with a caramelised red onion marmalade

### SPICED VEG BOREK

deep fried crispy pastry parcel filled with lightly spiced potatoes and green peas, served with tzatziki (v)

### GREEK SALAD

tomato, cucumber, red onion, pepper, olives, oregano and feta cheese, dressed with extra virgin oil and balsamic dressing (v) (gf)

### MEDITERRANEAN MIXED SALAD

mixed leaves, sun dried tomatoes, cucumber, marinated olives, roasted peppers and feta cheese, dressed with extra virgin oil and balsamic dressing (v) (gf)

### PATATAS BRAVAS

crispy cubes of fried potato with a fiery tomato sauce (v) (gf)

### PATATAS AIOLI

crispy cubes of fried potato with aioli sauce (v) (gf)

### GOAT CHEESE BRUSCHETTA

melted creamy goat cheese and crispy ciabatta with red onion marmalade (v)

### MADEIRA MUSHROOMS

creamed spinach and mushrooms served on toasted ciabatta with a garlic and Madeira reduction (v)

### DOLMADES HALLOUMMI

chargrilled halloumi and stuffed vine leaves served with a black olive and garlic tapenade (v) (gf)

### MEZZE RIKINTA

chick pea and saffron infused basmati rice (v) (gf)

### MEZZE NACHOS

tortilla chips with melted cheese, sour cream, jalapenos, guacamole and salsa (v) (gf)

### MARROCAN BUTTERNUT SQUASH, CHICK PEA & LENTIL STEW

lightly spiced north African stew with garlic and tomatoes finished with fresh coriander and basil (v) (gf)

### MEDITERRANEAN ROASTED RED PEPPER

filled with vine tomato, smoked garlic and grilled halloumi with a green pesto dressing (v) (gf)

### SPINACH & FETA BAKLAVA

traditional middle eastern dish with spinach and feta cheese baked in golden filo pastry (v)

### VEGETARIAN MOUSAKA

classic Greek style dish made with potatoes and Mediterranean vegetables with a spiced tomato sauce and creamy parmesan béchamel (v)

### MACARONI CHEESE CROQUETS

macaroni in a mozzarella and cheddar cheese sauce coated in crispy breadcrumbs, served with sweet chilli jam (v)

### FALAFEL

crushed broad beans, chick peas, onion, peppers, celery, served with hummus dip (n)

### TZATZIKI

authentic Greek yoghurt dish made with cucumber, garlic, olive oil, fresh mint and lemon juice (v) (gf)

### ARANCINI

blue cheese rice balls, served with homemade tomato sauce and pesto drizzle

### MEDITERRANEAN WATERMELON SALAD

watermelon, spinach, feta cheese, olives and vinaigrette) -GF

### MOZZARELLA STICKS

served with sweet chilli sauce

### MEDITERRANEAN COUS COUS

light delicate cous cous with Mediterranean vegetables, served warm

Enjoy some nibbles

## WHILE YOU WAIT!

£3.50

OLIVES, HUMMUS, TZATZIKI or MINI NACHOS

## MEAT MEZZE DISHES

### BBQ RIBS

pork spare ribs with a sticky bbq sauce (gf)

### SESAME COATED SOUTHERN STYLE FRIED CHICKEN

served with sweet chilli jam

### MEZZE CLASSIC MEXICAN CHILLI BEEF

slow braised beef, chilli, red kidney beans cooked in red wine, served with crispy tortilla chips and sour cream (gf)

### FLAME GRILLED CHICKEN THIGHS

chargrilled tender chicken thighs marinated in Persian spices and our peri peri sauce (gf)

### HOME MADE LASAGNE

beef mince, tomato, beef stock, mozzarella, chef's special béchamel sauce

### MEZZE CLASSIC BEEF STIFADO

rich beef stew slowly cooked with red wine, garlic, celery, cinnamon, bay leaves and shallots (gf)

### MAROCCAN CHICKEN TAGINE

spicy north African speciality with peppers, olives, onions, cream, dates, apricots and almonds (gf) (n)

### GREEK LAMB CHOPS

tender marinated lamb chops, chargrilled, served with tzatziki (gf)

### CHILLI CON CARNE POTATO SKINS

crispy potato skins filled with chilli beef and topped with gratin cheese (gf)

### SHREDDED DUCK CROSTINI

oriental style shredded duck with rocket and a light hoisin sauce

### PERSIAN CHICKEN SOUVLAKI

chargrilled tender pieces of chicken marinated in Persian spices, skewered with pepper, onion and tomato (gf)

### ORIENTAL BEEF, PORK & NOODLE STIR FRY

flash fried garlic, beef and pork, with noodles, vegetables, sweet chilli and soy sauce

### CHARGRILLED CHICKEN SHAWARMA

marinated with Middle Eastern flavours chicken, served in a warm pita bread with Greek tzatziki

### OTTOMAN LAMB KOFTA

chargrilled, marinated with coriander and fresh spices, served with tzatziki (gf)

### BOMBAY POTATOES & CHORIZO

cubes of potato pan fried with chorizo, spinach and indian spices (gf)

### SLOW COOKED PULLED PORK PITA

served with tomato, red onion and parsley salsa

### THATCHERS DRUNKEN PORK

overnight braised pork in a creamy white wine, cider and leek sauce

### GRILLED MEECH

traditional eastern European beef and pork ground meat rolls, served with warm pita bread and mustard

### GREEK GRILLED PORK SHOULDER STEAK

served with tzatziki (gf)

### PERI PERI CHICKEN LIVER

(gf)

### MEDITERRANEAN GRILLED CHICKEN WINGS

(gf)

### DUCK SPRING ROLLS

served with hoisin sauce



# SEAFOOD MEZZE DISHES

## PAN FRIED FILLET OF COD

herb marinated, served with tomato, red onion and parsley salsa

## CALAMARI

rings of squid in a milky light garlic batter with lemon and homemade tartare sauce

## SMOKED SALMON & AVOCADO (bell peppers) BRUSCHETTA

served with a red onion, tomato and parsley salsa

## KING PRAWN & HARRISA GRATIN

king prawns in a creamy north African spiced sauce topped with cheese (gf)

## DEEP FRIED CRISPY SCAMPI

breaded hole tail scampi served with a sun dried tomato tartare sauce

## ANDALUCIAN WHITEBAIT

little fishes deep fried in lemon breadcrumbs served with tartar sauce

## GARLIC MARISCOS

mixed seafood in a creamy and garlic white wine sauce

# MAIN COURSES

15-20 minute cooking time, double at busy times

## CHARGRILLED 8OZ SIRLOIN STEAK

£21.00

served with thick chips, grilled mushroom and salad, and peppercorn sauce (gf)

## GRECIAN KLEFTICO

£18.95

slow roasted shank of lamb with garlic, dry red wine and country herbs served with roasted mediterranean vegetables and creamy mash (gf)

## GREEK LAMB CHOPS served on pitta bread

£16.95

tender marinated lamb chops, chargrilled with mediterranean cous cous with tzatziki and grilled spicy green pepper

## BBQ SPARE RIBS

£16.45

served with mezze slaw and fries (gf)

## MEZZE 8OZ CHEESEBURGER (VEGGIE OPTION AVAILABLE)

£15.95

£13.55

succulent prime beef, bacon, relish, melted cheddar cheese, salad, tomatoes, gherkins and pickled onion served with thick chips and coleslaw

## VEGETARIAN MOUSSAKA

£15.95

classic greek style dish made with potatoes and mediterranean vegetables with a spiced tomato sauce creamy parmesan béchamel, served with rikinta saffron rice (v)

## PAN FRIED FILLET OF COD

£17.50

herb marinated, served with sautéed spinach potatoes and tomato red onion and parsley salsa (gf)

## PERSIAN CHICKEN SOUVLAKIA

£16.95

chargrilled tender pieces of chicken skewered with tomato, onion and pepper, served with patatas aioli, greek salad and pita bread

## OTTOMAN LAMB KOFTA

£16.95

chargrilled with coriander and fresh spices served with mediterranean cous cous, pita bread and tzatziki

## MEZZE MIXED GRILL

£21.00

pork shoulder, flame thigh, lamb kofta, meech, chicken wings served with salad, Mediterranean cous cous and chips

## MEDITERRANEAN WATERMELON SALAD

£15.50

watermelon, spinach, feta cheese, olives, vinaigrette served with chicken souvlakia or pan fried fillet cod

## GREEK GRILLED PORK SHOULDER

£16.50

served with mash, mushroom and peppercorn sauce

# SIDE DISHES

## ROCKET & PARMESAN SALAD

£4.10

rocket salad, grated parmesan, balsamic and olive oil dressing

## MIXED SALAD

£3.50

fresh mixed leaves salad dressed with extra virgin olive oil and balsamic vinegar

## CHUNKY CHIPS

£3.25

## CHEESY CHIPS

£3.75

## SKINNY FRIES

£3.25

## CREAMY MASHED POTATOES

£3.50

## GARLIC BREAD

£3.50

## CHEESY GARLIC BREAD

£4.00

## SWEET POTATO FRIES

£3.95

## COLESLAW

£3.00

## BASKET OF RUSTIC BREAD

£1.50

# SUNDAY LUNCH

Available from 12:00 - 5:00pm

1 Course £15.50 | 2 Courses £19.50 | 3 Courses £21.95

## STARTERS

choose one from our delicious range of mezze served with rustic bread

## MAINS

a choice of traditional roast beef, roast turkey or loin of pork served with rosemary roast potatoes, Yorkshire pudding and seasonal vegetables

## DESSERTS

select any delicious dessert from below

# DESSERTS

## MEZZE STICKY TOFFEE PUDDING

£5.50

served hot with butterscotch sauce and vanilla ice cream

## TURKISH GINGER & PISTACHIO BAKLAVA

£5.50

homemade house speciality with stem ginger, walnuts and honey, served with Turkish delight ice cream

## CREMA CATALANA

£5.25

spanish classic dessert made with milk, lemon, orange, cinnamon, caramelized sugar and fresh strawberry (gf)

## MEZZE CLASSIC CHOCOLATE BROWNIE

£5.75

rich, fudgy and chocolate served warm with salted caramel ice cream (gf)

## LUXURIOS BISCOFF CHEESECAKE

£5.95

served with fruit compote

## MEZZE MESS

£5.45

layers of mixed berries, crushed meringue, whipped cream topped with vanilla ice cream and butterscotch sauce (gf)

## IVOR'S FARM MADE SPECIALITY ICE CREAM

£5.25

choose three flavoured scoops, ask your server for flavours (gf)

Please advise your server about any allergies as not all the ingredients are stated in descriptions

V - Vegetarian GF - Gluten Free N - Contains Nuts  
For additional dietary and allergens please ask your waiter



# Mezzé

## A TASTE OF THE MEDITERRANEAN

We can facilitate all types of private functions, large parties can be catered for in our upstairs private dining area whether its a family occasion or a corporate function

Gift vouchers are available

Please ask for a take away menu!