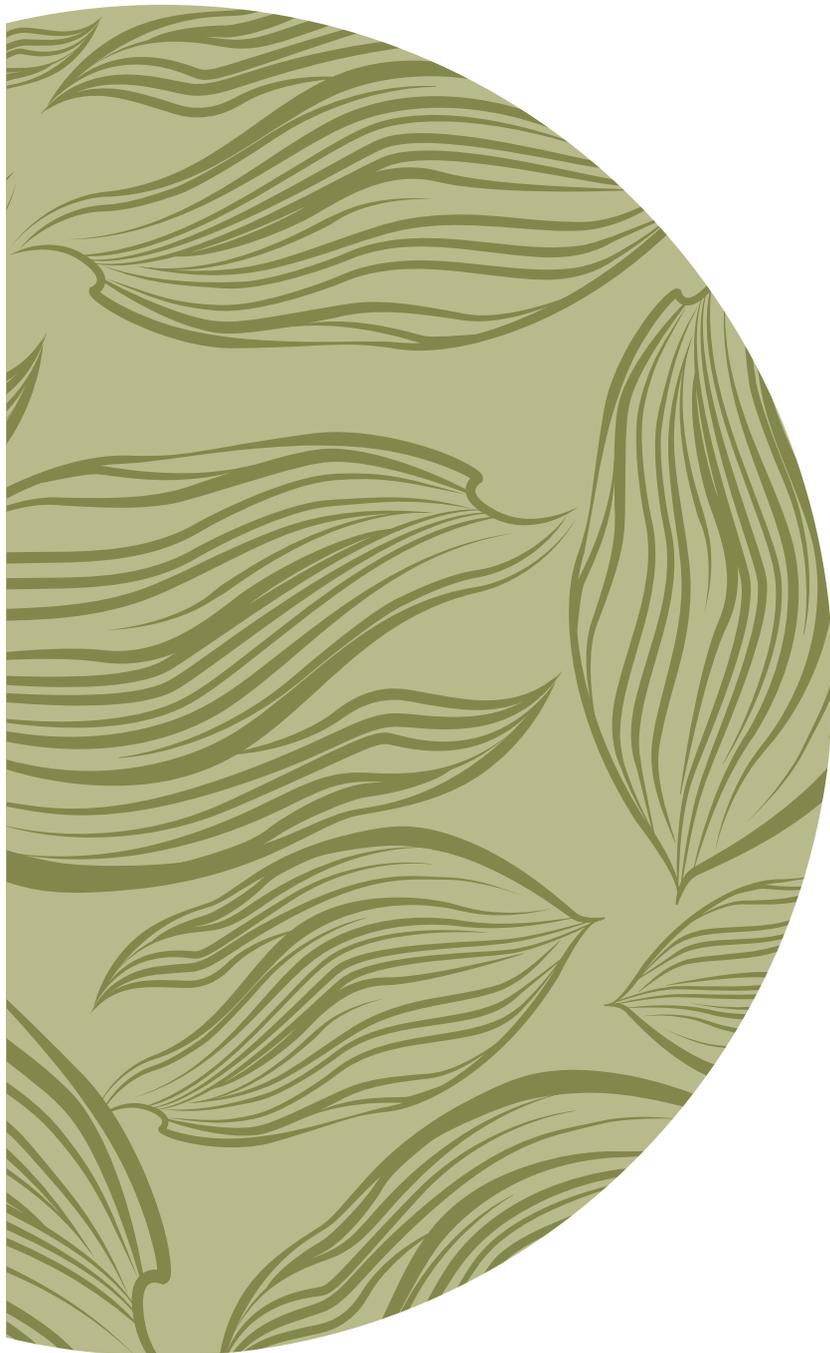




Welcome to Meze

Take on a trip inspired by the beautiful colours of the spice markets of the orient and the little Meze platters. Authentic Turkish and Lebanese dishes prepared in an open kitchen are clear in depicting that all these experiences come to life at Meze.



COLD MEZZES

LAMB HUMMOUS or SAFFRON HUMMOUS (N) Smooth chickpeas puree topped with crispy lamb and sautéed pine nuts	35/30	
AUBERGINE SALAD (V) Finely chopped roasted aubergine mixed with bell peppers, lemon juice, olive oil and garlic	30	
CACIK (V) A cool refreshing dip made from yoghurt, cucumber, dried mint leaves and garlic	25	
KISIR (V) Bulgur mixed with finely chopped tomato, cucumber, spring onion and mix herbs with pomegranate dressing	30	
OCTOPUS Thinly sliced slow cooked octopus topped with perfumed tomatoes concasse	65	
LENTIL SALAD (V) Green lentils, roasted vegetables, sultanas and fresh mint leaves with caramelised balsamic dressing	30	
IZMIR STYLE ARTICHOKE (V) Orange flavoured Izmir style artichoke with broad bean, potato and carrot in olive oil	45	
WINE LEAVES (V) (N) Spiced rice stuffed wine leaves cooked in olive oil	35	
IMAM BAYILDI (V) Stuffed eggplant with coloured peppers Julien onions and garlic	35	
		SMALL/STANDARD
FETA CHEESE AND MELON Flavoured melon, Turkish feta cheese, arugula leaves	30	40
MEDITERRANEAN SALAD (V) (N) Finely chopped tomato, cucumber, bell pepper, spring onion, pomegranate seeds, walnuts, parsley and mint leaves with pomegranate dressing	35	45
ROCKET SALAD (V) Baby rocket leaves with duo of cherry tomatoes, olive oil and caramelised balsamic dressing	30	40

Dietary note for all food: (N) Nuts, (V) Vegetarian, (S) Spicy
Prices are in AED and subject to 10% service charge and 5% VAT.

SOUPS & HOT MEZES

MUSKA BOREK	35
Lightly fried filo pastry stuffed with feta cheese	
FALAFEL (V)	25
Deep fried falafel balls on tahini sauce	
WHITEBAIT	40
Lightly fried tiny whitebaits and lemon wedge	
GRILLED HALLOUMI	35
Char Grilled Turkish goat cheese	
SPICY TURKISH SAUSAGE (S)	45
Grilled traditional Turkish garlic sausage	
ALBANIAN LIVER	30
Pan fried lamb liver cubes topped with sumac onion salad	
GOLDEN RING CALAMARI	35
Deep fried marinated calamari rings with homemade tartar sauce	
SPICY GARLIC PRAWNS (S)	45
Pan fried chili butter garlic prawns	
MEDITERRANEAN STYLE MUSSELS	55
Mussels hot pot serve with garlic bread	
LENTIL SOUP (V)	25
Traditional lentil soup with rocket pesto croutons and lemon wedges	
CHICKEN VERMICELLI SOUP	25
Anatolian style vermicelli in chicken broth	

SHISH

(All the grilled meat dishes served with rice pulao and seasonal vegetables)

LAMB SHISH	120
Marinated charcoal grilled lamb tenderloin	
MEAT BALLS	100
Chargrilled Authentic Turkish meatballs	
CHICKEN SHISH	95
Charcoal grilled marinated juicy chicken breast	
LAMB CUTLETS	120
Grilled lamb cutlets with thyme jus	
ADANA KEBAB (S)	100
Southern style Grilled lamb minced meat	
PAN SEARED SEA BASS	125
Wild Sea bass fillet, baby roots vegetables, prawn jus and truffled brown butter	
KING PRAWNS	165
Grilled king prawns with saffron rice, seasonal vegetables and garlic butter sauce	
PAN FLASHED TURBOT	150
Turbot fillets, potato pearls, pomelo and fennel salad	
VEGETERIAN MOUSAKKA (side salad or white rice) (V)	70
Layers of potato, aubergine, courgette, sautéed spinach and mushroom topped with béchamel	

CHEF SPECIALS

ISKENDER KEBAB	125
North-western style lamb kebab topped with special tomato sauce and brown butter	
BEEF KULBASTI	145
Beef tenderloin with forest mushrooms in beef jus	
LAMB SHANK	125
Comfit of lamb shanks, eggplant puree with lamb jus and caramelised balsamic dressing	

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MEZE SIGNATURE DISHES

FLAMED WAGYU BEEF NIGIRI	75
Sushi rice barbecue mayo, crispy chips	
OPEN BREADED LAMB STEW	120
Served with Saffron rice	
LIVE GRILLED ANGUS BEEF	140
Slices of Angus beef tenderloin served with two sides and one sauce of your choice	
LIVE GRILLED WAGYU BEEF	220
Three slices of wagyu beef tenderloin served with two sides and one sauce of your choice	
T-BONE STEAK	260
600 g of premium beef served with two sides and one sauce of your choice	
GRILLED NEW ZEALAND LAMB RACK	325
900 g of finest New Zealand lamb served with two sides and one sauce of your choice (portion for two)	

Signature dishes are not included in any of the All inclusive meal plans

SIDE DISHES

Saffron rice	15
Truffle potatoes	20
Mashed potatoes	15
Herb crust potatoes	15
French fries	15
Sauteed vegetables	15
Creamy spinach	15

SAUCES

(one sauce of your choice included)

Mushroom sauce
Peppercorn sauce
Blue cheese sauce