



Marhaba

Our food is home-style Lebanese & Moroccan cooking, created for sharing and brought to the table in a continuous flow, in the traditional manner of a Lebanese/Middle Eastern home

Sahteyn!

DAR CHERIFA & DAR LAZRAK

Our beautiful private dining areas are the perfect places to celebrate a special lunch or dinner in style and luxury. We offer a feast for the senses as well as a choice of menus with an abundance of food to share.

To reserve your party call 0207 929 5533
or email reservations@kenza-restaurant.com

www.kenza-restaurant.com

V vegetarian dishes.

N these dishes contain nuts – please inform your waiter if you have a nut allergy.
All prices include VAT. A 12.5% service charge will be added to your bill.
£1.50 Cover Charge per person will also be added to your final bill.



À LA CARTE

If you are not familiar with the style & customs of Middle Eastern food
please ask us the best way to sample & savour our dishes

We suggest completing the meal with fresh mint tea,
baklava, Turkish delight & fresh exotic fruits

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MEZZE TO SHARE

DIP	PASTRY	
Hommos <i>V</i> Chickpea puree, tahini & lemon juice	5.50 Sambousek jibne <i>V</i> Pastry filled with halloumi & feta cheese & parsley	5.50
Baba ghannouj <i>V</i> Grilled aubergine dip, tahini & lemon juice	5.50 Sambousek lahmé <i>N</i> Pastry filled with spiced lamb & pine nuts	5.75
Muhammarah <i>V N</i> Spicy red pepper & roasted mixed nut dip	6.50 Sambousek d'jej <i>N</i> Pastry filled with chicken and caramelised onions, walnuts & sumac	5.75
Koussa bil tahini <i>V</i> Courgette puree, tahini, lemon juice Garlic & yoghurt	5.50 Fatayer sbengh <i>V N</i> Pastry filled with spinach, spring onion and sumac	5.50
Labné <i>V</i> Strained yoghurt dip with fresh mint, spring onion & olive oil	5.25 Sambousek Kredis Pastry filled with prawns, shallots coriander & harrissa	6.50
HOT MEZZA		
MEZZA SALAD	Halloumi meshoue <i>V</i>	6.50
Tabbouleh <i>V</i> Parsley, mint, onions & tomatoes mixed with cracked wheat, lemon juice & olive oil	5.75 Grilled halloumi cheese with tomato, black olives and fresh mint	
Fattoush <i>V</i> Parsley, mint, cherry tomatoes, radishes, cucumber, spring onion, lemon juice, red malt vinegar and olive oil served with crispy bread & sumac	5.75 Makale calamar Cumin and sumac crusted baby squid served with coconut & chilli sauce	6.50
Salad Harra <i>V</i> Red Chilli, mint, parsley, cherry tomatoes radish, cucumber, lemon juice, spring onion & olive oil	5.75 Falafel kredis Prawn, chickpea & broad bean, coconut & chilli sauce	6.00
KIBBÉ	Batata harra <i>V</i> Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli	5.50
Kibbé lahmé <i>N</i> Deep fried lamb & cracked wheat parcels filled with onions, minced meat & pine nuts	6.00 Falafel <i>V</i> Chickpea & broad bean, tahini & garlic sauce	5.50
Kibbé la'kteen <i>V N</i> Deep fried pumpkin & cracked wheat parcels filled with onions, walnuts & pomegranate molasses, served with a pumpkin & yoghurt sauce	6.00 MEAT	
	Soujoc Spicy Lebanese sausage, tomatoes & parsley	6.50
	Jawaneh Char grilled chicken wings with lemon juice, garlic and coriander	5.25

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MAINS

FISH / SAMAK

Samak bil rimman
Pan fried fillet of salmon glazed with pomegranate,
mixed vegetable sauted

18.00

Samké harra
Grilled fillet of sea bass with
citrus rice & salsa harra (onion ,garlic
red peppers, tomatoes, coriander)

19.00

Kredis bil Salsa Harra
Sauted prawns with citrus & salsa harra
(onion , garlic, red peppers, tomatoes and coriander)

19.00

Mashawy samak
min for 2 to share
Salmon glazed with pomegranate, grilled sea bass,
tiger prawns with mixed baby leaves salad ,
tahini dressing & citrus rice

26.00pp

MEAT

Muhammar
minimum for 2 to share
Slow roasted whole marinated lamb shoulder with organic
couscous and lamb broth & dried fruits

27.00pp

Farowj Meshoui
Baby chicken marinated with lemon juice,
garlic, bay leaves, olive oil served with vermicelli rice & mixed
salad with herbs dressing

16.95

Tagine d'jej
Chicken, onion, coriander and ginger, saffron potatoes, car-
rots & green olives, served with couscous

16.95

Tagine lahmé
Tender lamb with prunes and roasted almonds
served with couscous

17.95

VEGETARIAN

Moussaka
Aubergine, tomato, onion, chickpea stew and garlic,
served with organic rice, topped with creamy yoghurt

15.00

Stuffed Peppers
Slow cooked peppers with braised cracked wheat,
topped with halloumi cheese,
served with mixed salad and herb sauce

15.00

GRILL / MASHAWY

All grills are served with mixed baby leaves salad
and organic vermicelli rice, harissa & garlic sauces

Kafta lahmé
Spiced minced lamb,
herbs and onions grilled

16.95

Kafta d'jej
Spiced minced chicken,
herbs and onions grilled

16.95

Shish taouk
Chicken cubes marinated in garlic,
lemon juice & spices grilled

16.95

Lahem meshoué
Lamb cubes marinated in lemon juice,
olive oil & spices grilled

18.00

Mashawy
Mix of kafta lahmé, lahem meshoué,
shish taouk and kafta d'jej grilled

20.00

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DESSERT

KATAYEF CHOCOLATE	£5.95
Pancakes filled with hazelnuts & chocolate served with vanilla ice cream	
KATAYEF BIL ASHTA	£5.95
Pancakes filled with cream cheese, apricots, & pistachio	
MANGO AND VANILLA CHEESE CAKE	£5.95
Served with a fresh mango topping	
ORANGE AND ALMOND CAKE	£5.95
A moist wheat-free cake made with organic oranges and served with vanilla ice cream	
CHOCOLATE AND RASPBERRY TART	£5.95
Fresh raspberries and smooth dark chocolate served with vanilla ice cream	
SNIWAT FAWAKIH	£5.00
Fresh fruit platter with orange blossom water	
ICE CREAM	£4.75
Pistachio, Double Chocolate, Honeycomb, Vanilla and Lemon Sorbet	

LIQUEUR COFFEE

ASMAR	£6.50
With Irish Whiskey	
MEDINA	£6.50
With Tequila	
WADI	£6.50
With Brandy	
SOUK	£6.50
With dark Rum & Tia Maria	

MINT TEA

Fresh mint tea	£2.50
With baklava, Turkish delight & fresh fruit	£6.00
With baklava & Turkish delight	£4.50

OTHER HOT DRINKS

Tea	£2.50
Earl Grey, English Breakfast, Peppermint, Canomile, Jasmine, Green Tea	
Caffe Blanc	£2.00
Filter Coffee	£2.50
Espresso	£2.00
Cappucino, Latte, Double Espresso, Mocha, Hot Chocolate	£2.50

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