

Christmas
2012
at مكة
KENZA

www.kenza-restaurant.com



Kenza

'Inspired by a royal Moroccan riad'

Meaning 'treasure' in Arabic, Kenza is an ode to refined exoticism and elegant luxury. Be charmed by glamorous Arabian hospitality, relax into a crush of satin cushions and allow rose-perfumed incense and tranquil water fountains brimming with ruby red flowers to charm your senses.

Indulge in authentic home-style Lebanese dishes, served within shimmering shadow-play of light through hand-crafted beaded lamps. Be enthralled by sensual belly-dancing moves, perfectly complemented by Arabic music rhythms, as you and your guests revel until dawn.

Founded by Tony Kitous, who also created and designed Pasha and is credited with putting the glamour into Lebanese cuisine.

'Chill to the sound of smooth Arabic beats and sensuous lounge, ambient tracks and soulful house, creating sexy after-party vibes'

Awards

Opentable Diners' Choice Winner 2012
Toptable Top 100 - Top 10: Groups 2011



A rich heritage

Kenza is part of Levant Group London.
Please check out our other brands:

LEVANT RESTAURANT - www.levant.co.uk

COMPTOIR LIBANAIS - www.lecomptoir.co.uk

SHAWA - www.shawa.co.uk

*Areas available for
private parties and groups**

*Lounge &
Cocktail Bar*

50 guests (seated) or
65 guests (reception)

Marvel at dozens of brass khamsa
(hand of Fatima) hanging from
iron-work screens.

Signature cocktails to be enjoyed
with a gorgeous selection of hot
and cold mezze platters.

*Kindly note that
minimum food and
drink spends apply.

*Areas available for
private parties and groups**

Dar Lazrak

14 guests (seated)

Relax in this intimate semi-private alcove featuring dark wood screens. Choose from a selection of Feast Menus or bespoke menus.

Alcoves

6 guests (seated)

A seductive setting with hanging lamps and dark wood screens. Choose from a selection of Feast Menus or bespoke menus.

*Kindly note that minimum food and drink spends apply.



*Areas available for
private parties and groups**

Dar Cherifa

50 guests (seated) or 65 guests (reception)

Host your celebration in this private room, featuring hand-painted Arabic calligraphy and an ornate chandelier crafted over 9 months by 12 Moroccan maalems (craftsmen).

Choose from a selection of Feast Menus, mezze canapés and buffet options or bespoke menus.

*Kindly note that minimum food and drink spends apply.

Exclusive Hire

200 guests (seated) or 300 guests (reception)

Kenza offers a vibrant venue with a highly experienced and professional event team to ensure a successful event start to finish. We look forward to co-creating your next event with you and would be happy to create a bespoke menu for your event, suggest and source wines for menu pairing and advise on exclusive entertainment ideas.

Event enhancements

We suggest the following entertainment ideas to enhance your private party:

- DJ and live band
- Tabla artist & sitarist
- Snake charmer
- Belly dancers
- Whirling dervish dancers
- Fire eater
- Wine & Champagne tastings & challenges
- Moroccan rose floral decorations & scented candles
- Acoustic guitarist
- Photo booth
- Photographer/Videographer
- Ice sculptures and vodka luges
- Tarot card & palm readers
- Henna tattoo artists
- Psychic mind readers and close-up magicians
- Burlesque performers
- LED lights (electric red carpet)
- Gobo projections
- Caricaturists
- F1 simulator cars
- Drumming session (team-building)



Christmas Menu One

MEZZE

Hummos (v)

Chickpea purée, tahini & lemon juice dip

Baba ghannouj (v)

Smoked aubergine purée, tahini & lemon juice dip

Tabbouleh (v)

Chopped Parsley, mint, onions & tomatoes
mixed with cracked wheat, lemon juice & olive oil

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Falafel (v)

Chickpea & broad beans, served with a tahini & garlic sauce

Sambousek cheese (v)

Pastry filled with feta cheese and mint

Fatayer spinach (v)

Pastry filled with spinach, spring onion & sumac

MAIN COURSE

Mahashey

Baby aubergines & baby courgettes stuffed with spiced herb rice
and served in a tomato sauce

£32.50
per person

Dishes suitable for
vegetarians are marked V.

We cannot guarantee
that our dishes do not
contain nuts or nut trace
elements.

All prices include VAT.

A discretionary 12.5% gratuity
will be applied to your bill.

DESSERT

Selection of chocolate, coconut, ginger & honey baklawa

Fresh fruit platter with orange blossom water

Selection of Turkish delight

FRESH ROSE MINT TEA

Christmas Menu Two

MEZZE

Hummos (v)

Chickpea purée, tahini & lemon juice dip

Baba ghannouj (v)

Smoked aubergine purée, tahini & lemon juice dip

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes mixed with cracked wheat, lemon juice & olive oil

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Falafel (v)

Chickpea & broad beans, served with a tahini & garlic sauce

Sambousek chicken

Pastry filled with chicken & caramelised onions, walnuts & sumac

Makale calamari

Sumac crusted baby squid served with coconut & chilli sauce

MAIN COURSE

Farouj Meshwi

Marinated charcoal-grilled baby chicken with spiced ground meat & chestnut-scented rice

DESSERT

Selection of chocolate, coconut, ginger & honey baklawa

Fresh fruit platter with orange blossom water

Selection of Turkish delight

**£34.50
per person**

Dishes suitable for vegetarians are marked V.

We cannot guarantee that our dishes do not contain nuts or nut trace elements.

All prices include VAT.

A discretionary 12.5% gratuity will be applied to your bill.

FRESH ROSE MINT TEA

Christmas Menu Three

MEZZE

Hummos (v)

Chickpea purée, tahini & lemon juice dip

Baba ghannouj (v)

Smoked aubergine purée, tahini & lemon juice dip

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes mixed with cracked wheat, lemon juice & olive oil

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Falafel (v)

Chickpea & broad beans, served with a tahini & garlic sauce

Sambousek chicken

Pastry filled with chicken & caramelised onions, walnuts & sumac

Makale calamari

Sumac crusted baby squid served with coconut & chilli sauce

MAIN COURSE

Sea Bass Sayadiyah

Grilled seabass served with scented rice, tarator sauce & crispy onions

DESSERT

Selection of chocolate, coconut, ginger & honey baklawa

Fresh fruit platter with orange blossom water

Selection of Turkish delight

£36.50
per person

Dishes suitable for vegetarians are marked V.

We cannot guarantee that our dishes do not contain nuts or nut trace elements.

All prices include VAT.

A discretionary 12.5% gratuity will be applied to your bill.

FRESH ROSE MINT TEA

Christmas Menu Four

MEZZE

Hummos (v)

Chickpea purée, tahini & lemon juice dip

Baba ghannouj (v)

Smoked aubergine purée, tahini & lemon juice dip

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes mixed with cracked wheat, lemon juice & olive oil

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Falafel (v)

Chickpea & broad beans, served with a tahini & garlic sauce

Sambousek chicken

Pastry filled with chicken & caramelised onions, walnuts & sumac

Makale calamari

Sumac crusted baby squid Served with coconut & chilli sauce

Jawaneh

Marinated charcoal grilled chicken wings with lemon juice, garlic & coriander

MAIN COURSE

Selection of marinated Meat Mix Grill

Lamb marinated in Lebanese spices, chicken breast marinated in garlic and lemon, minced lamb spiced with herb and onions, minced chicken spiced with coriander and red peppers, served with ground meat & chestnut-scented rice

DESSERT

Selection of chocolate, coconut, ginger & honey baklava

Fresh fruit platter with orange blossom water

Selection of Turkish delight

FRESH ROSE MINT TEA

**£38.50
per person**

Dishes suitable for vegetarians are marked V.

We cannot guarantee that our dishes do not contain nuts or nut trace elements.

All prices include VAT.

A discretionary 12.5% gratuity will be applied to your bill.

Christmas Menu Five

MEZZE

Hummos (v)

Chickpea purée, tahini & lemon juice dip

Baba ghannouj (v)

Smoked aubergine purée, tahini & lemon juice dip

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes mixed with cracked wheat, lemon juice & olive oil

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Falafel (v)

Chickpea & broad beans, served with a tahini & garlic sauce

Sambousek chicken

Pastry filled with chicken & caramelised onions, walnuts & sumac

Makale calamari

Cumin and sumac crusted baby squid served with coconut & chilli sauce

Jawaneh

Marinated charcoal grilled chicken wings with lemon juice, garlic & coriander

MAIN COURSE

Lebanese Whole Lamb Shoulder

Marinated slow cooked whole lamb shoulder with braised prunes, figs, apricots and dates, served with mint, cinnamon & sultana couscous

£44.50
per person

DESSERT

Selection of chocolate, coconut, ginger & honey baklava

Fresh fruit platter with orange blossom water

Selection of Turkish delight

Dishes suitable for vegetarians are marked V.

We cannot guarantee that our dishes do not contain nuts or nut trace elements.

All prices include VAT.

A discretionary 12.5% gratuity will be applied to your bill.

FRESH ROSE MINT TEA

Christmas Menu Six

MEZZE

Baba ghannouj (v)

Smoked aubergine purée, tahini & lemon juice dip

Tabbouleh (v)

Chopped parsley, mint, onions & tomatoes mixed with cracked wheat, lemon juice & olive oil

Hummos (v)

Chickpea purée, tahini & lemon juice dip

Koussa bil tahini (v)

Courgette purée, tahini, lemon juice, garlic & yogurt

Fattoush (v)

Parsley, mint, cherry tomato, radishes, cucumber, lemon juice with crispy bread & sumac

Jawaneh

Marinated charcoal grilled chicken wings with lemon juice, garlic & coriander

Sambousek chicken

Pastry filled with chicken & caramelised onions, walnuts & sumac

Kibbe lamb (n)

Deep fried lamb & cracked wheat parcels filled with onions, minced meat & pine nuts

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

Makale calamari

Cumin and sumac crusted baby squid served with coconut & chilli sauce

MAIN COURSE

Lebanese Spiced Whole Lamb

Marinated & slow cooked with braised apricot, figs, prunes and apricots served with ground meat & chesnut scented rice

DESSERT

Selection of chocolate, coconut, ginger & honey baklava

Fresh fruit platter with orange blossom water

Selection of Turkish delight

**£75.00
per person**

(minimum 8 people)

Notice of 48 hours required

FRESH ROSE MINT TEA

Christmas Offer

Book and confirm your Christmas 2012 party for 15 and more guests at Kenza and the party organiser will receive a £50 gift voucher to be redeemed at Kenza during January 2013.

To be the first to find out about New Year's Eve, Valentine's Day and other exclusive events and offers:

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*Opening Hours**

MONDAY TO FRIDAY: 12noon to late
SATURDAY: 5pm to late

*Licensed until 3am. Working breakfasts and morning meetings before 12noon are available on request (Monday to Friday).

Exclusive venue hire opportunities available Monday to Sunday (subject to availability).

Take-away orders accepted from 11.30am until late (Monday to Friday) and from 5pm on Saturdays.

We provide distinguished outside catering too - let us know details of your party venue and we'll do the rest.

10 Devonshire Square, London EC2M 4YP

Reservations: 020 7929 5533 Email: reservations@kenza-restaurant.com

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