

C O L D M E Z Z E

€

Mixed Olives and pickles veg  gf	7	Tabouleh veg 	9	Mediterranean Feta Salad veg gf	12.5
Selection of Mediterranean olives and pickles.		Finely chopped parsley, ripe tomatoes, onion, complemented by aromatic mint and a squeeze of fresh lemon juice. Tossed with a light drizzle of olive oil and bulgur wheat for added texture. Allergens: Gluten.		Vine tomatoes, crunchy cucumbers, and tangy red onions come together with briny olives and creamy feta cheese, creating a delightful burst of flavour in every bite. Drizzled with a zesty lemon and olive oil dressing. Allergens: Dairy	
Crudites veg 	3.5				
A selection of mixed sliced vegetables to accompany dips.					
Hummus veg 	9.25	Moussaka veg 	10	Pomegranate & Beetroot Salad veg  gf	12.5
Savor the creamy goodness of our homemade hummus, expertly crafted from blended chickpeas, tahini sesame sauce, fresh lemon juice served with warm pita bread. Allergens: Sesame.		Available hot or cold - Oven baked aubergine with tomatoes, onions and chickpeas.		This colourful dish features roasted beetroot, juicy tomatoes, and crisp red onions, all harmoniously combined. Topped with sweet pomegranate and crunchy pumpkin seeds dressed with a pomegranate molasses, fresh lemon juice and olive oil.	
Moutabal veg 	10	Hummus Beiruty veg 	9.5		
Roasted to perfection, the aubergines are blended with tahini, fresh lemon juice, garlic, and a touch of olive oil served with warm pita bread. Allergens: Sesame.		A vibrant twist on the classic dip. This creamy blend of chickpeas, tahini, lemon juice and olive oil gets its kick from added fresh chopped chilli served with warm pita bread. Allergens: Sesame.			
Tzatziki veg	8.5	Fattoush Salad veg 	11		
Dive into our refreshing tzatziki, a classic Mediterranean yogurt dip that combines creamy yoghurt, chopped cucumber, a hint of mint served with warm pita bread. Allergens: Dairy.		Ripe tomatoes, crispy cucumber, chopped lettuce, onion and radish with the addition of crispy, toasted pita bread, adding a satisfying crunch. Dressed in a zesty lemon and olive oil vinaigrette.			
		Spicy option available	12		
		Allergens: Gluten.			

H O T M E Z Z E

€

Lentil Soup veg  gf	10	Fried Calamari	12	Seasoned Crispy Chicken	11
Warm up with our hearty Lentil Soup, a comforting bowl brimming with nutritious red lentils, simmered to perfection with a medley of aromatic vegetables.		These tender calamari are expertly coated in a light, crispy breading and fried to golden perfection. Served with a side of zesty spicy mayo. Allergens: Molluscs, egg, gluten, soy.		Indulge in our mouthwatering seasoned crispy chicken, marinated in a blend of aromatic herbs and spices for maximum flavour. Each piece is perfectly fried to a golden brown, delivering a satisfying crunch with every bite served with a spicy mayonnaise. Allergens: Gluten, dairy.	
Hummus Shawarma	11	Feta & Courgette Rikakat veg	10	Chicken Wings	11
A delicious fusion that combines creamy, velvety hummus with tender, spiced shawarma meat. Our homemade hummus serves as a rich base, topped with perfectly marinated and grilled chicken or lamb, seasoned with aromatic spices. Allergens: Sesame, gluten, nuts, mustard.		Flaky, golden-brown fillo pastry envelops a delicious filling of creamy feta cheese and tender courgettes. Allergens: Dairy, gluten.		Chargrilled chicken wings marinated with pepper paste, garlic and olive oil.	
Falafel veg 	9.5	Lamb Sambousek	10	Grilled Soujouk	11
Indulge in our crispy, golden-brown falafel, made from a blend of ground chickpeas, fava beans, fresh herbs, and spices with a side of creamy tahini sauce. Allergens: Sesame		Lebanese pastries stuffed with seasoned minced lamb, parsley and pine nuts. Allergens: Dairy, gluten, pine nuts.		Delight in our savoury Soujouk, a traditional Middle Eastern sausage made from finely minced lamb and a blend of aromatic spices, including garlic, cumin, and paprika. Allergens: Sesame, gluten, nuts, mustard.	
Falafel Massis veg 	11	Cheese Sambousek veg	9	Grilled Halloumi veg	11
Our crispy falafels stuffed with mixed pickles and tahini sauce. Allergens: Sesame.		Lebanese pastries stuffed with halloumi and feta cheese and parsley. Allergens: Dairy, gluten.		Traditional halloumi cheese charcoal grilled. Allergens: Dairy, egg.	
Batata Harra veg 	10	Spinach Fatayer veg	9	Arayes	12
Sauteed potatoes tossed with a fragrant mix of garlic, coriander, and fresh chili, delivering a delightful kick in every bite.		Lebanese pastry stuffed with seasoned spinach, onion, sumac and pine kernels. Allergens: Dairy, gluten, pine nuts.		Minced lamb and fresh chilli grilled in a toasted pita flat bread. Allergens: Gluten.	
		Tahini Smoked Cauliflower veg 	12	Kellaj veg	12
		Oven baked cauliflower florets, expertly smoked to infuse them with a rich, smoky flavour, then drizzled with hot creamy tahini sauce with pomegranate seeds and parsley. Allergens: Sesame.		Halloumi cheese with zaatar spice, grilled in a toasted pita flat bread. Allergens: Dairy, gluten.	

MASSIS SIGNATURE WRAPS

All served in a grilled pitta bread with a choice of: French fries, vermicelli rice or salad €18

Lamb Shawarma - Allergens: sesame, gluten, nuts, mustard.	Lahem Meshwi - Allergens: sesame, gluten.
Chicken Shawarma - Allergens: sesame, gluten, nuts, mustard.	Kafta Massis - Allergens: sesame, gluten.
Mixed Shawarma - Allergens: sesame, gluten, nuts, mustard.	Batata Harra veg - Allergens: gluten.
Soujouk - Allergens: sesame, gluten, nuts, mustard.	Falafel veg - Allergens: sesame, gluten.
Shish Taouk - Allergens: gluten.	Halloumi veg - Allergens: dairy, gluten, egg.

FOOD

LEBANESE MEZZE REIMAGINED

LUNCH SET MENU Available from 12-5pm

€

Vegetarian Mezze	42
Hummus, moutabal, tabouleh, falafel, batata harrah, hot mousakaa and rice. Allergens: Sesame, dairy, gluten, nuts, mustard.	
Meat Mezze	51
Hummus, moutabal, tabouleh, lamb sambousek, soujouk, shawarma and rice. Allergens: Sesame, dairy, gluten, pine nuts, sesame, nuts, mustard.	

GROUP SET MENU Minimum 6 diners 40 per head

Cold Sharing Starters Hummus, Moutabal, Tabouleh.
Hot Mezze Cheese Sambousek, Kibbeh Kras, Batata Harra.
Main Sharing Platter Mixed Grill or Grilled Octopus (£4 supplement) or Mousakaa.
Sharing sides of French Fries & Vermicelli Rice.
Dessert A selection of Baklawa.

M A I N S

€

Mixed Grill	38	Grilled Chicken	18
A mix of Lahem Meshwi, kafta massis, shish taouk, chicken wings, served with a choice of side dishes. Allergens: Dairy, sesame, gluten, nuts, mustard.		Marinated and grilled 1/2 chicken with a with a homemade coleslaw. Allergens: Dairy.	
Shawarma Chicken	16	Grilled Octopus	26
Slow roasted chicken expertly spiced with traditional Middle Eastern flavours served with a homemade coleslaw. Allergens: Sesame, gluten, nuts, mustard.		Grilled marinated octopus with a chimichurri sauce. Allergens: Molluscs, dairy.	
Shawarma Lamb	18	Grilled King Prawns	23
Tender, marinated lamb slow-cooked to perfection. Infused with a blend of Middle Eastern spices. Allergens: Sesame, gluten, nuts, mustard.		Chargrilled King Prawns topped with a vibrant chimichurri sauce, made from fresh parsley, garlic and chilli. Allergens: Crustacean.	
Shawarma Mix	17	Moussaka & Vermicelli Rice veg	16
Tender slices of marinated chicken and lamb served with mixed onion garnish and homemade coleslaw. Allergens: Sesame, gluten, nuts, mustard.		Oven baked aubergine with tomatoes, onions and chickpeas served with vermicelli rice. Allergens: Gluten, dairy.	
Shish Taouk gf	19.5	Spicy Lamb Meatballs & Vermicelli Rice	18
2 skewers of chargrilled marinated chicken breast served with a homemade coleslaw. Allergens: Dairy.		Sauteed spiced lamb meatballs slow cooked in a spicy tomato sauce served with vermicelli rice. Allergens: Gluten, dairy.	
Lahem Meshwi gf	22		
2 skewers of chargrilled cubes of marinated lamb served with tahini sauce. Served with mixed onion garnish. Allergens: Sesame.			
Kafta Massis	19.5		
2 skewers of marinated spiced minced lamb, served with mixed onion garnish. Allergens: Sesame.			
Kafta Khashkash	20.5		
2 skewers of marinated spiced minced lamb topped with a tomato, chilli and onion sauce. Served with mixed onion garnish. Allergens: Sesame.			

S I D E S

€

French Fries veg 	6
Allergens: Gluten	
Grilled Mixed Vegetables veg 	9.5
Vermicelli Rice veg	6
Allergens: Gluten, dairy	
Extra Pita Bread veg 	1.5

MASSIS

Massis Lebanese Grill & Bar
9 Sheldon Square
Paddington Central, W2 6HY

reservations@massis.co.uk
020 7286 8000
www.massis.co.uk

- Service charge not included.
 - Allergies: Some of our dishes contain nuts, seeds, gluten, milk or other allergens.
 - If you have a food allergy please consult your server for assistance with your order.
 - There is always a risk of cross contamination due to the products being used in the kitchen.
 - As we handle a wide variety of ingredients in our kitchen there is always a chance of cross contamination.
- veg = vegetarian  = vegan gf = gluten free.

DRINK

COCKTAILS

ALL 13.5 * Flavours: Strawberry, Coconut, Passion Fruit, Chilli

Lady Massis (Vodka, Fresh lime juice, Strawberry syrup, Lychee Juice)

Negroni (Campari, Vermouth, Gin)

Dry Martini (Gin/Vodka, Noilly Prat)

Old Fashioned (Whiskey, Maraschino, Brown sugar)

Espresso Martini (Vodka, Kahlua, Espresso shot, Vanilla Syrup)

Pornstar Martini (Vanilla Vodka, Passoa, Passion Fruit Juice, Lemon Juice, Shot of Prosecco)

Mojito (White Rum, Lime juice, Sugar syrup, Mint leaf, soda)

Daiquiri* (White Rum, Lime juice, Sugar syrup) Flavours available balance of sweet & sour

Tommy's Margarita (Tequila, Fresh lime Juice, Honey syrup)

Margarita* (Tequila, Cointreau, Lime Juice) Flavours available sour & citrusy

Moscow Mule (Vodka, Lime juice, Ginger beer)

Whiskey Sour (Whiskey, Lemon juice, Sugar syrup, Better's Bitter)

Spritz (Choice of Aperol, Campari, Martini)

Pimms Lemonade (Pimms, Lemonade, Angostura bitter, Soda water)

VIRGIN

V Lady Massis

V Colada

V Mojto Flavours Available

Crodino Spritz

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Fanta

Still/Sparkling Water - Large

Fresh Orange Juice

Fresh Mango Juice

Homemade Lemonade

Soda Water

Tonic Water (mediterranean or elderflower)

Mixers

SPIRITS

VODKA

Absolut

Belvedere

Grey Goose

GIN

Beefeater

GinBey

Brockmans

Hendricks

Plymouth

RUM

Bacardi Carta Blanca

Havana no.7

Kraken

Don Papa

WHISKIES

Jameson

Jack Daniels

Makers Mark

Johnnie Walker Black Label

Woodford Reserve

Talisker 10YR

Glenfiddich 12YR

COGNAC

Courvoisier VS

Martell VS

Remy Martin VSOP

TEQUILA

Jose Cuervo Silver

Cazcabel Cafe

LIQUEURS

Amaretto Di Saronno

Baileys

Limoncello

Fernet Branca

Jagermeister

Sambuca

Tia Maria Cafe

Arak

WHITE WINE

175ml / 750ml €

Jean Paul Blanc

Blend: Colombard, Ugni Blanc (France) 9/32

Conviviale Pinot Grigio, DOC Delle

Venezie Pinot Grigio (Italy) 10/36

Vila Nova, Vinho Verde

Albarinho (Portugal) 10.5/38.5

Chenin Wild House

Chenin (South Africa) 11/40

Domaine des Tourelles White Blend: Viognier,

Chardonnay, Obeidi, Muscat d'Alexandrie (Lebanon) 12/44

Santa Seraffa Gavi de Gavi Cortese (Italy) 54

RED WINE

175ml / 750ml €

Château St. Thomas

Blend: Cabernet Sauvignon, Cinsault, Grenache, Syrah (Lebanon) 9/32

Tierra Alta, Pinot Noir

Pinot Noir (Chile) 10/36

Artesa Rioja Crianza

Tempranillo (Spain) 11/40

Domaine des Tourelles Red

Cabernet (Lebanon) 12/44

Château Kefraya Les Breteches Red

Blend: Cabernet Sauvignon, Carignan, Syrah (Lebanon) 48

Vieilles Vignes Cinsault

Cinsault (Lebanon) 64

ROSÉ

175ml / 750ml €

Domaine de L'Olibet 'Les Pujols'

Rosé, Pays d'Oc Cinsault Rosé (France) 10/36

Domaine des Tourelles Rosé,

Bekaa Valley Blend: Cinsault, Syrah, Tempranillo (Lebanon) 12/44

SPARKLING

€

Prosecco (Italy)

10/38

Champagne Gremillet Selection

Brut (France) 78

Peroni Italian Lager - Pint

8

Peroni Italian Lager - ½ Pint

4.5

Asahi Japanese Lager - Pint

8

Asahi Japanese Lager - Half Pint

4.5

Meantime London Prime Ale - Pint

8

Meantime London Prime Ale - ½ Pint

4.5

Almaza Lebanese Beer

6.5

Peroni 0%

5.5

Apple Cider

7

+ DRINK FOOD

LEBANESE
MEZZE
REIMAGINED

Massis Lebanese Grill & Bar
9 Sheldon Square
Paddington Central, W2 6HY

reservations@massis.co.uk

020 7286 8000

www.massis.co.uk

MASSIS

- Service charge not included.
 - Allergies: Some of our dishes contain nuts, seeds, gluten, milk or other allergens.
 - If you have a food allergy please consult your server for assistance with your order.
 - There is always a risk of cross contamination due to the products being used in the kitchen.
 - As we handle a wide variety of ingredients in our kitchen there is always a chance of cross contamination.
- veg = vegetarian  = vegan gf = gluten free.