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## MEZÉ

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w | 9

Homemade bread and house dips:

Tzatziki sauce, confit garlic and 12 years balsamic from Modena, spicy red pepper spread, green pepper and spicy herb spread, reduced yoghurt balls with salt in olive oil, burnt eggplant cream |1|11|7|

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## MAIN AND EXTRA

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### Mezè smashed burger 18

180 grams of selected meat in a handmade milk bun, along with homemade pickled aioli sauce, paired with chips. |1|3|7|

Extra emmental cheese |7| + 2

Extra Bacon +2

### Liver and hearts 18

Chicken livers and hearts cooked in white wine, caramelized onions, and beef stock, served over mashed potatoes. |7|12|

### Schnitzel 16

Chicken breast coated in milk bread crumbs, served with mashed potatoes |1|3|7|

### Shrimp and greens 20

Shrimp and seasonal green vegetables in a pan with seasoned butter and served with mashed potatoes |2|7|

### Cauliflower bulgur salad 16

Raw and fried cauliflower salad, mixed with bulgur, aromatic leaves and tahini sauce |1|11|

### Caesar salad 16

Caesar salad with romaine lettuce, pecorino, capers, grilled chicken, and milk bread croutons. |1|3|7|

### Bluefin tuna tataki salad 18

Bluefin tuna tataki, spinach, arugula, fresh basil, seasonal fruit and roasted pistachios |4|8|

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## EXTRAS

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### La Mista |w|gf| 7

Mix of salad and colourful cherry tomatoes

### Potato chips |w|gf| 7

Homemade potato chips

### Fried cauliflower |w| 12

Cauliflower boiled and deep-fried, served with spicy tomatoes and tahini sauce |11|

### Qubbah |w| 12

Cauliflower, leek, and onion simmered in a spicy oil for hours, wrapped in bulgur dough and deep-fried. Served with sour greens and a slice of lemon |1|

### Green beans on the grill |veg| 7

Grilled green beans with olive oil, lemon, and Maldon salt



Allergies List