



# The MEA Mezze

At MEA, we don't do individual plates – we do shared moments. Moments filled with passing plates, dipping bread, and reaching across the table for one more bite. Get ready for a vibrant spread of Mediterranean and Middle Eastern flavors, served in two rounds.

We begin with a table full of mezze: small dishes, fresh dips, and warm breads to explore together. Then, you choose the mains for the table, accompanied by sides ready to be shared. The bigger the group, the bigger the spread.

€49,50 p.p – menus are ordered for the full table.

You can also choose your menu to be fully vegetarian.

Not for you? See our a la carte menu on the next page

## ROUND *one*

<b>Pita</b>	freshly baked, blistered to perfection
<b>Frena bread</b>	ghee bouquet garni and honey
<b>Pickles</b>	colourful, house-fermented mix
<b>Labaneh</b>	sumac, pine nuts & a drizzle of olive oil
<b>Falafel</b>	served with green tahini
<b>Matbucha</b>	smoky, sweet & spicy
<b>Hummus</b>	chickpeas & shifka salsa, parsley

## ROUND *two*

*pick one as a part of the Mezze*

<b>Roasted cauliflower</b>	tahini-sriracha-miso sauce, tomato chimichurri, pomegranates
<b>Charred Aubergine</b>	with miso-date glaze, raw tahini, pomegranate molasses & feta cream

*pick one as a part of the Mezze*

<b>Charcoal-grilled butterflied fish</b>	with confit lemon butter and amba tartar
<b>Lamb skewer</b>	minced lamb & pistachio, tangy tahini, grated tomatoes & charred pita
<b>Golden chicken</b>	dry lemon, sumac, cumin, za'atar chimichurri

*side dishes (all served with round 2)*

<b>Leek</b>	burnt, slow-cooked with a ponzu glaze, feta cheese & harissa
<b>Braised Sweet Pepper</b>	glazed with pomegranate molasses
<b>Blueberry &amp; Herb Salad</b>	with tahini shifka, soft herbs, gem lettuce and seaweed Dukkah

## UPGRADE YOUR *experience* (+ €15 p.p)

*pick instead of the standard protein*

<b>Mazura Rib-Eye Dry-Aged for 4 weeks</b>	Perfectly grilled, with date harissa demi-glaze
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# The MEA *Mezze*

PREFER TO CHOSE  
*your own path?*

Our à la carte menu lets you explore MEA at your own pace – perfect for a lighter bite or a more personal selection.

We recommend selecting 3 to 4 dishes per person for the best Mezze experience.

COLD		
Jerusalem Bagel	sesame bagel served with date molasses, za'atar & olive oil	9
Frena bread	ghee bouquet garni and honey	9
Pita	freshly baked, blistered to perfection	5
Pickles	colourful, house-fermented mix	7
Spicy experience	Shifka peppers, dry chilli butter and horseradish chrain	8
Matbucha	smoky, sweet & spicy	7
Labaneh	sumac, pine nuts & a drizzle of olive oil	7
Hummus	chickpeas & shifka salsa, parsley	9
Burrata	cured lemon, tomato salsa, pomegranate molasses, kalamata olive powder	16
Beef Tartar	hand-cut beef with ajo blanco, herbs ( <i>small/large</i> )	18/26
Blueberry & herb salad	tahini shifka, soft herbs, little gem, seaweed Dukkah	16
WARM		
Falafel	served with green tahini	10
Charred aubergine	miso-date glaze, raw tahini, pomegranate molasses & feta cream	19
Lamb skewer	minced lamb & pistachio, tangy tahini, grated tomatoes & charred pita	22
Leek	burnt, slow-cooked with a ponzu glaze, feta cheese & harissa	16
Sweet pepper	glazed with pomegranate molasses	16
Grilled asparagus	zhug oil and fresh herbs	11
Charcoal-grilled butterflied fish	confit lemon butter & amba tartar	28
Roasted cauliflower	tahini-sriracha-miso sauce, tomato chimichurri, pommegranates	20
Oxtail tortellini	homemade tortellini, oxtail stew, sage, beurre noisette, pine nuts, butter milk	22
Golden chicken	dry lemon, sumac, cumin, za'atar chimichurri	24
Mazura Rib-Eye	(Dry-Aged for 4 weeks) with date harissa demi-glaze	52
Fries	crispy, golden, with Sumac salt	5

