



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*

Pita
Frena bread
Pickles
Labaneh
Moroccan cigar
Matbucha
Hummus

freshly baked, blistered to perfection
ghee bouquet garni and honey
colourful, house-fermented mix
sumac, pine nuts & a drizzle of olive oil
slow-cooked chicken confit wrapped around in crisp pastry
smoky, sweet & spicy
chickpeas & shifka salsa, parsley

ROUND *two*

*pick one as a part
of the Mezze*

**Blistered
kolhrabi**

harissa-feta cream, citrus, roasted
sunflower seeds, oregano, parsley oil

**Charred
aubergine**

with miso-date glaze, raw tahini,
pomegranate molasses & feta cream

*pick one as a part
of the Mezze*

**Charcoal-grilled
butterflied fish**

with confit lemon butter and amba tartar

Lamb skewer

minced lamb & pistachio, tangy tahini,
grated tomatoes & charred pita

Golden chicken

dry lemon, sumac, cumin,
za'atar chimichurri

*side dishes
(all served with round 2)*

**Grilled
asparagus**

zhug oil and fresh herbs

**Braised sweet
pepper**

glazed with pomegranate molasses

**Blueberry &
herb salad**

with tahini shifka, soft herbs,
gem lettuce and seaweed Dukkah

UPGRADE YOUR *experience (+ €15 p.p)*

*pick instead of the
standard protein*

**Mazura Rib-Eye
Dry-Aged for 4
weeks**

Perfectly grilled, with date
harissa demi-glaze



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
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
Blistered kolhrabi	harissa-feta cream, citrus, roasted sunflower seeds, oregano, parsley oil	20
Golden chicken	dry lemon, sumac, cumin, za'atar chimichurri	24
Mazura Rib-Eye	(Dry-Aged for 4 weeks) with date harissa demi-glace	52
Fries	crispy, golden, with Sumac salt	5

We are happy to advise you on any allergies or special diet.

Prices in euro. Taxes included. Card payments only, no cash.