

# meza

## Nibbles

*The perfect drinking partners...*

### **Marinated Olives**

£4.00

*Plump mixed olives marinated in olive oil, garlic, citrus juice and herbs*

### **Salted Maize Kernels**

£2.00/£4.00

*An innovative Spanish variation of popcorn*

### **Spiced Almonds**

£2.25/£4.25

*Whole roasted almonds dusted in smoked paprika and rock salt*

### **Bread Selection**

£3.75

*Daily selection of freshly prepared breads served with olive oil & balsamic vinegar*

### **Meza's Homemade Hummus**

£4.50

*(hummous, humus, houmous, hommos, hommus, hummos or hamos)*

*There seems to be as many different recipes and origins to this dish as there are ways of spelling it. We at Meza use a unique recipe that flavours the dish with fresh rosemary and it is then served with freshly toasted Ciabatta*

### **Patatas Bravas Wedges**

£4.00

*Twice cooked crispy potato wedges dusted with cayenne pepper and rock salt and served with a spicy homemade Bravas sauce*

### **Skinny Chips with Dips**

£3.50

*Thin cut potato chips deep fried until golden in colour, served with garlic mayonnaise and spicy tomato salsa*

### **Tortilla of the Day**

£2.75

*In Italy they are 'Frittatas', Greece 'Omeletas', Spain 'Tortillas' and France as in English they are 'Omelettes'. Popular all around the Mediterranean but probably typified by the most universally recognised Spanish dish – the Tortilla Espanola or Spanish Omelette. Your server will advise you of today's flavour*

Croquettes of the Day

£4.25

*Deep Fried Balls of Deliciousness...*

*Similar to the tortilla above croquettes feature in a different guise or spelling across the entire region. Meza's are freshly made with daily changing ingredients and recipes – your server will advise you of today's flavour*

### Small Plates

Small plates of food from around the Mediterranean include Antipasti from Italy, Amuses-Bouche from France, Meze from Greece, Turkey and North Africa, and of course, Tapas from Spain and Portugal.

All share the same ideology of enjoying delicious mouthfuls of the best food whilst sipping on fabulous drinks.

We at Meza have embraced this culture and, as with our cocktails, we freshly prepare all of our small plates to order using only the finest ingredients sourced from the best suppliers.

### Cured Meats

Ventricina Piccante

£5.50

*Originating from the southern 'toe' of Italy, this spicy chilli flavoured salami is Italy's answer to Chorizo though with a slightly more delicate flavour*

Jamon Serrano

£7.00

*Literally meaning 'Mountain ham,' Serrano ham is a true Spanish classic. Similar to Parma ham or Prosciutto of Italy this ham is cured and then air dried*

Finocchiona Salami

£5.75

*A Tuscan classic. A pork salami from the heart of the Chianti region delicately flavoured with fennel*

Bresaola

£6.25

*This delicacy originates from the very north of Italy in the Alpine Lombardy region. It is the finest beef that is trimmed of all fat, cured and then aged to perfection. Served sliced very thinly it has a almost sweet and tender flavour*

Venetian Soppressa £6.00  
*A classic garlic infused pork salami from Venice*

Sampler Selection of the above £14.00

### Cheeses

Manchego Aged 8 Months £5.50  
*Probably Spain's most famous cheese. Produced in La Mancha and made only from the milk of the local Manchega sheep, it is aged in caves for a minimum of 3 months which imparts a zest and exuberant flavour*

Roquefort £5.50  
*One of the best blue cheeses produced anywhere in the world. Roquefort comes from the south of France and is made from the local sheep's milk. It is white in colour, slightly moist and crumbly in texture*

Herb Marinated Feta £4.75  
*Hand cut cubes of Feta cheese marinated in olive oil infused with fresh herbs*

Grilled Haloumi £4.95  
*Made only in Cyprus from the milk of the island's sheep and goats. We then grill it to order and when ready to serve, shower it with lemon oil and a mango relish*

Goats Cheese Croutons £4.75  
*Crispy croutons loaded with herbed goats cheese and drizzled with olive oil*

Sampler Selection of the above £14.00

### Meat

Slow Roasted Pork Belly	£3.50
<i>Succulent nuggets of marinated then slow roasted pork belly</i>	

Meatballs in an Almond & Tomato Ragu £3.75  
*Homemade beef steak meatballs delicately flavoured with fennel seeds served in a tomato ragu and sprinkled with flaked almonds*

Sautéed Chorizo in Fino Sherry £5.50  
*Thickly sliced rounds of chorizo sausage, pan fried in crisp dry Fino sherry*

Spiced Chicken Wings £5.75  
*Marinated in spices and citrus juice these chicken wings have a light North African flavour to them. Served with Aioli*

Grilled Lamb Shish Kebabs £7.35  
*Herb marinated chunky pieces of lamb skewered with sweet peppers and red onions. Served with a side of Tzatziki*

### Fish

Devilled Whitebait £4.50  
*A generous helping of lightly battered whitebait dusted with cayenne pepper and served with fresh lemon*

Salt & Pepper Squid £5.75  
*Deep fried squid coated in course sea salt and cracked black peppercorns, served with Aioli*

Marinated Swordfish Brochettes £5.50  
*Delicately flavoured in a fresh herb and lemon marinade. Grilled to order and served drizzled in lemon oil*

Salt Cod Fritters

£6.00

*A Portuguese staple and a favourite of ours! Made following a classic recipe but with the addition of a few secret ingredients, cooked until golden and served with piri-piri hot sauce*

Hot Garlic Gambas £4.75  
*Large prawns sautéed in fresh garlic and olive oil then topped with garlic butter and fresh parsley*

### Vegetables

Soup of the Day £4.00  
*Homemade soup of the day – your server will advise you of today's flavour*

Crudités

£5.00

*A generous selection of fresh seasonal vegetables served with soft cheese dip and Tzatziki*

Mushroom Risotto Balls

£6.50

*Flavoursome mushroom risotto balls deep fried until crisp and golden. Served with Aioli*

Moroccan Chickpeas

£3.50

*North African flavoured chickpeas and seasonal vegetables*

Padron Peppers

£7.00

*Russian roulette comes to Meza. These Northern Spanish delicacies are generally mild peppers however around 1 in 20 is a real hot one! Nothing can tell you which is the one until you have tasted it...the only consolation is that some believe the 'hot one' to hold mystic aphrodisiac properties*

### Salads

Our salads can be served in 2 sizes – small plate and big plate

Greek

£4.75/£7.25

*Simply Classic!*

*Feta cheese, olives, cucumber, red onion and tomatoes, seasoned and tossed with fresh mint, parsley and olive oil*

Rocket & Shaved Manchego

£5.50/£7.50

*Fresh rocket leaves tossed with shavings of 8 month old Manchego cheese and dressed with olive oil and sherry vinegar*

Tomato, Basil & Red Onion

£4.50/£7.00

*Mixed varieties of cherry tomatoes with chopped red onions dressed with basil pesto*

Spiced Vegetable Couscous with Tzatziki	£5.75
<i>Couscous jewelled with fresh seasonal vegetables and flavoured with mint and lemon juice. Partnered with refreshing cucumber Tzatziki and dressed with lemon oil</i>	

### Sharing Platters

*Generous as a main platter for 2 but great for sharing in larger groups...*

Meza Selection	£23.50
<i>Spiced Chicken Wings, Devilled Whitebait, Vegetable Crudities with Hummus, Goat's Cheese Croutons, Lamb Shish Kebabs and Patatas Bravas Wedges served with a selection of dips &amp; sauces</i>	

Fish Selection	£22.00
<i>Salt &amp; Pepper Squid, Swordfish Brochettes, Devilled Whitebait, Salt Cod Fritters and Hot Garlic Prawns served with Skinny Chips and a selection of dips &amp; sauces</i>	

Cured Meat & Cheese Selection	£23.50
<i>A selection of Italian salamis: Ventricina Piccante, Venetian Soppressa, Finocchiona with Bresaola and Jamon Serrano. Partnered with Manchego Aged 8 Months, Roquefort, Herb Marinated Feta, Goat's Cheese Croutons and Grilled Haloumi. All served with Vegetable Crudities and fresh bread</i>	

Meat Selection	£24.00
<i>Spiced Chicken Wings, Slow Roasted Pork Belly, Grilled Lamb Shish Kebabs, Meatballs in an Almond &amp; Tomato Ragu and Sautéed Chorizo served with Patatas Bravas Wedges, Moroccan Vegetables and a selection of dips &amp; sauces</i>	

Sampling Plates	
Selection of Cured Meat	£14.00
Selection of Cheese	£14.00

### Big Plates (Served until 11pm)

When a little more hungry or looking for something a bit more substantial than our small plates, our main courses and sandwiches are a perfect solution...

#### Main Courses

Swordfish & Salmon Fishcakes <i>Tzatziki &amp; rocket salad</i>	£10.50
Meza Classic Burger <i>Served in toasted focaccia with skinny chips</i>	£9.25
8oz (225g) Sirloin Steak & Frites <i>Grilled to your liking – topped with garlic butter</i>	£17.50
Roasted Fillet of Salmon <i>Olive oil mash potato with chunky tomato &amp; onion salsa</i>	£11.75
Grilled Breast of Chicken <i>Sautéed spinach with raisins &amp; romesco sauce</i>	£12.50
Moroccan Vegetable Stew <i>Spiced couscous</i>	£6.75

#### Sandwiches

All are served with a portion of skinny fries

Steak & Onion <i>Grilled sirloin steak and sliced red onion served on a freshly toasted baguette with grain mustard mayonnaise</i>	£13.50
Meza Club <i>A Meza variation on a true classic - Grilled chicken, crispy pancetta, crunchy salad and hard boiled eggs on focaccia</i>	£7.75
Grilled Vegetable & Feta Cheese <i>Mixed seasonal vegetables marinated and grilled partnered with feta cheese in toasted ciabatta smothered in rocket pesto</i>	£6.75

## **After...Desserts**

<b>Poached Pears</b> <i>Chocolate Sauce &amp; Vanilla Ice Cream</i>	£4.75
<b>Vanilla Panna Cotta</b> <i>Raspberry Compote</i>	£4.50
<b>Tiramisu</b> <i>Meza's and Italy's favourite dessert</i>	£5.50
<b>Chocolate &amp; Seville Orange Tart</b> <i>Vanilla Ice Cream</i>	£4.50
<b>Santiago Tart</b> <i>Cinnamon Ice Cream</i>	£5.00
<b>Ice Cream &amp; Sorbet</b> <i>Your choice of today's selection</i>	£5.00