

## Nibbles

*The perfect drinking partners...*

### **Marinated Olives (v)**

£4.00

*Mixed olives, onions & pickles marinated in olive oil, garlic, citrus juice and herbs*

### **Maize Kernels (v)**

£2.00

*An innovative Spanish variation of popcorn*

### **Salted Almonds & Maize Kernels(v)**

£4.75

*Whole roasted almonds and maize kernels with rock salt*

### **Bread Selection (v)**

£3.75

*Daily selection of freshly prepared breads served with olive oil*

### **Meza's Homemade Hummus (v)**

£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*

Nibbles cont'd...

Patatas Bravas Wedges (v)

£4.00

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

Skinny Chips with Aioli (v)

£3.50

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

Tortilla of the Day (v)

£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*

Cured Meat 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*

All prices include VAT at 17.5%. A discretionary service charge of 12.5% will be added to your total bill

## 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 Meat.....	2
Cheese.....	3
Meat.....	4
Fish.....	5
Vegetable.....	6
Salad.....	7

## Cured Meats

Chorizo Iberico	£6.00
<i>Chorizos are hot and spicy with a very intense flavour</i>	
Jamon Serrano	£6.50
<i>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</i>	
Salchicon Iberico	£6.75
<i>Made using pork from acorn fed pigs and slowly cured using traditional methods, this salchichon boasts a unique flavour.</i>	
Bresaola	£7.25
<i>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</i>	
Venetian Soppressa	£6.00
<i>A classic garlic infused pork salami from Venice</i>	
Sampler Selection of the above	£14.00

## Cheeses (v)

Manchego Aged 8 Months	£5.75
<i>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</i>	
Roquefort	£5.50
<i>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.</i>	
Herb Marinated Feta	£4.50
<i>Hand cut cubes of Feta cheese marinated in olive oil infused with fresh herbs</i>	
Grilled Haloumi	£4.95
<i>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</i>	
Goats Cheese Croutons topped with figs	£4.75
<i>Crispy croutons loaded with herbed goats cheese and drizzled with olive oil and topped with caramelized figs</i>	
Mahon with Honey dip	£5.50
<i>From the island of Menorca, is the only cow's milk cheeses made in Spain</i>	
Sampler Selection of the above (excl Haloumi)	£16.00

## Meat

Sautéed Chicken Livers on toast	£5.55
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*Pan fried chicken livers with shallots served on toasted foccacia*

Meatballs in Tomato Ragu £3.75

*Homemade beef steak meatballs delicately flavoured with fennel seeds served in a tomato ragu*

Sautéed Chorizo in Fino Sherry £5.50

*Thickly sliced rounds of chorizo sausage, pan fried in crisp dry Fino sherry*

Spiced Chicken Wings £5.25

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

Turkey Brochettes £5.50

*Herb marinated chunky pieces of turkey skewered and served with spicy peanut salsa*

Grilled Lamb Shish Kebabs £7.95

*Herb marinated chunky pieces of lamb skewered with sweet peppers and red onions. Served with a side of Tzatziki*

## Fish

Octopus <i>Octopus dusted with sweet paprika</i>	£6.75
Salt & Pepper Squid <i>Deep fried squid coated in coarse sea salt and cracked black peppercorns, served with Aioli</i>	£5.75
Mussels in red wine & tomato salsa <i>Delicately flavoured in a fresh herb, red wine and tomato sauce</i>	£6.50
Marinated Swordfish Brochettes <i>Delicately flavoured in a fresh herb and lemon marinade. Grilled to order and served drizzled in lemon oil</i>	£7.50
Salt Cod Fritters <i>A Portuguese staple and a favourite of ours! Cooked until golden and served with piri-piri hot sauce</i>	£6.00
Hot Garlic Prawns & Squid <i>Large prawns and squid sautéed in fresh chilli, garlic and olive oil.</i>	£5.75 / £10.00

## Vegetables

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

Crudités £4.50  
*A generous selection of fresh seasonal vegetables served with Tzatziki*

Balearic Salad Trampo £4.00 <i>A traditional salad from the islands in the middle of the Mediterranean. Onions, Tomatoes and Green Peppers laced with olive oil and seasoned</i>
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Meza Tabuleh £6.75  
*Cous cous jewelled with fresh Mediterranean vegetables of tomatoes, cucumber, pitted black olives and fennel then flavoured with mint and drizzled with lemon and olive oil*

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## Salads

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

£5.25/£7.75

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

Capresse

£7.00

*The classic Mediterranean salad of buffalo mozzarella, tomatoes and fresh ripped basil with extra virgin olive oil drizzled over the top*

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## Sharing Platters (Served until 11pm)

*Great as a sharing meal for 2 or for groups...*

Meza Selection £24.50

*Spiced Chicken Wings, Prawn and Squid in chilli, Meatballs in Tomato Ragu, Serrano Ham, Manchego Cheese, Meza Hummus, Potato Wedges served with a selection of dips*

Fish Selection £28.00

*Prawns and Squid in Chilli, Salt Cod Fritters, Salt and Pepper Crispy Squid, Swordfish Brochettes and Octopus, served with skinny chips and a selection of dips*

Cured Meat & Cheese Selection £28.00

*Chorizo Iberico, Serrano Ham, Salchichon Iberico, Venetian Soppressa, Manchego, Roquefort, Mahon and Goats Cheese served with a tomato salad.*

Meat Selection £25.00

*Spiced Chicken Wings, Turkey Brochettes, Grilled Meatballs in Tomato Ragu, Sautéed Chorizo, Lamb Shish Kebabs, Patatas Bravas Wedges served with a selection of dips*

## Sampling Plates

Selection of Cured Meat £14.00

Selection of Cheese (excl Haloumi) £16.00

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## 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 £10.50  
*Tzatziki & rocket salad*

225g Meza Classic Burger £9.25  
*Served in toasted focaccia bun with potato wedges*

7oz (200g) Fillet Steak & Fries £18.50  
*Grilled to your liking – topped with garlic butter*

Roasted Fillet of Cod £11.50  
*With green pesto and sautéed vegetables*

Grilled Breast of Chicken £10.95  
*Sautéed spinach with raisins & romesco sauce*

Big Plates cont'd...

Meza Tabuleh £6.75  
*Cous cous jewelled with fresh Mediterranean vegetables flavoured with mint and drizzled with lemon and olive oil*

Medallions of Pork Fillet £10.95  
*Served with green olive salsa and sautéed vegetables*

Side Dishes £3.00  
*Mashed Potatoes, Sauteed Spinach, Seasonal Vegetables or Mixed Salad*

Sandwiches

All are served with a portion of skinny fries

Steak & Onion £11.75  
*Grilled steak and sliced red onion served on a freshly toasted baguette with grain mustard mayonnaise*

Smoked Salmon and Cream Cheese £6.75  
*A Meza variation on a classic – Smoked salmon and cream cheese served on focaccia bread*

Grilled Vegetable & Feta Cheese £8.50  
*Mixed seasonal vegetables marinated and grilled partnered with feta cheese in toasted ciabatta smothered in rocket pesto*

# Set Menu

## Prix Fixe Menu

2 Courses    £14.99      3 Courses    £18.50

Available:

Monday to Wednesday 12pm to 11pm / Thursday to Saturday 12pm to 6.30pm

Soup  
*Homemade soup of the  
day*

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Greek Salad  
*tossed with fresh mint,  
parsley and olive oil*

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Cured Meat Croquettes  
*With Aioli and rocket*

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Swordfish & Salmon  
Fishcakes  
*Tzatziki & rocket salad*

\* \* \* \*

Grilled Breast of  
Chicken  
*Sautéed spinach with  
raisins & romesco sauce*

\* \* \* \*

Meza Tabuleh  
*Spiced couscous and  
Mediterranean  
vegetables*

\* \* \*

Vanilla Panna Cotta  
*Raspberry Compote*

Santiago Tart  
*Served with  
Vanilla Ice Cream*

Ice Cream  
*Your choice of today's  
selection*



## **Offers...Desserts**

### **Meza Cheesecake**

£4.50

*Ask your server for today's flavour*

### **Panna Cotta**

£4.50

*Raspberry compote*

### **Fresh Fruit Salad**

£4.50

*Mouth watering mixed fruit served chilled*

### **Chocolate Brownie**

£4.50

*Vanilla ice cream and raspberry puree*

### **Santiago Tart**

£5.00

*Cinnamon ice cream*

### **Ice Cream & Sorbet**

£5.00

*Your choice of today's selection*

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## Affers...Dessert Cocktails

### **Brandy Alexander**

£7

*Perfect as an after dinner. This is made with brandy, chocolate liqueur and cream then topped with nutmeg*

### **Espresso Martini**

£7

*A heady mixture of a shot of strong but gently sweetened espresso coffee, coffee liqueur and vodka. A great way to either start the night after a long tiring day or to aid digestion, having overindulged during dinner*

### **Grasshopper**

£6.50

*The classic dessert cocktail! Chilled creamy mint chocolate in a glass*

### **Café Gates**

£7

*Along the lines of an Irish Coffee but here we substitute the whiskey for a mixture of Grand Marnier, Kahlua and chocolate liqueurs*

### **Café Boyle**

£6.50

*Similar to the above and along the lines of an Irish Coffee but here we swap the strong whiskey flavour and add those of vanilla through Galliano and orange via the addition of Grand Marnier*

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## **Afterers...Teas & Coffees**

**Pot of Tea** £2.50

Choose from the following selection:

*English Breakfast, Earl Grey, Peppermint, Chamomile*

**Americano** £2.25

**Single Espresso** £2.25

**Double Espresso** £2.75

**Cappuccino** £3.50

**Latte** £2.75

**Mocha** £2.75

**Hot Chocolate** £2.75

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