



MEZAIA

Mediterranean cuisine
Mezaia.fr - @mezaiaiparis



Mezas

5€ the bowl (about 150g)

Lebanese tabbouleh (V)

Salad of finely cut parsley • bulgur • tomatoes

Eggplant salad (V)

Grilled eggplant puree • tomatoes • olive oil • lemon • parsley

Eggplant caviar (V)

Grilled eggplant puree • tahini • lemon

Greek Labneh (V)

Greek cottage cheese • cucumber • mint

Classic Hummus (V)

Chickpea puree • tahini • lemon

Hummus pimped (V)

Hummus Basil Or Truffle Or Beet

Cauliflower or Eggplant or Potato (V)

Your choice of vegetables roasted served with tahini or garlic cream

Stuffed artichokes or peppers (V)

Choice of vegetables stuffed with feta cream

Bites

2€ per piece

Falafel (V)

Dumpling Chickpea and beans • parsley • coriander

Fatayer (V)

Triangle stuffed with spinach • onions • lemon

Kebbeh Pumpkin (V)

Dumpling bulgur and pumpkin stuffed with spinach • onions • lemon

Rakakat (V)

Rolls of feta cheese

Sambousic cheese (V)

Half-moon filled with cottage cheese and feta

Beef Sambousic OR Chicken Sambousic

Half Moon stuffed with beef or Triangle stuffed with chicken

Safiha

Edge stuffed with beef chopped beef • onions • tomatoes • parsley

Kebbeh Beef

Stuffed bulgur dumpling with beef • onions

Sandwiches

7.5€ (+1€ meat)

Beef Shawarma

Sliced marinated beef • vegetables • tahini

Chicken Shawarma

Sliced marinated chicken • vegetables • garlic cream

Tawouk

Chicken kebab • vegetables • garlic cream

Kafta

Skewered beef • vegetables • Humus

Falafel (V)

Falafel balls • vegetables • tahini

Halloumi basil (V)

Snacked Greek cheese • vegetables • Mozzarella • pesto

Arnabit (V)

Cauliflower • vegetables • tahini

Za'atar (V)

Thyme • vegetables • with or without Labneh

Meats

Tawouk skewer

4€ / skewer

Marinated chicken skewer • lemon

Kafta skewer

4€ / skewer

Beef skewer • onions • parsley

Chicken shawarma

5€ / 120g

Sliced marinated chicken served with cream garlic

Beef Shawarma

5€ / 120g

Sliced marinated beef served with tahini

Formulas

A: 1 sandwich + 1 Meza + 1 bite 14€

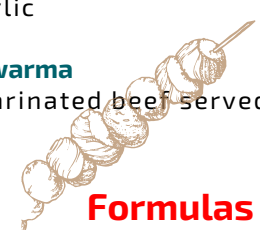
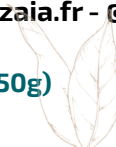
Plate to compose

B: 2 Mezas + 2 Bites + 1 Dessert 15€

C: 2 Mezas + 1 Meat + 1 Dessert 15€

Desserts & drinks

(V) Vegan (V) Vegetarian






Desserts

baklava Doughpuff pastry stuffed with pistachio • Cashew nut	2€	Borma Kunefe nest • cashew • pistachio	2€
Namoura Semolina • rose water sugar syrup • tahini	2€	halvah Tahini and sugar paste • pistachio	3€
Mouhalabieh Orange blossom flan • pistachios	3.5€	Lebanese ice cream Achta(House)* Flower of milk • orange blossom • pistachio	4€
Maamoul Semolina shortbread stuffed with walnuts or pistachios or dates	2€	Atayef at theachta* Lebanese crepe • milk cream with orange blossom and rose water	3.5€
Fruit of day Ask for it with or without orange blossom honey	3€		

Home-made drinks

Orange blossom lemonade	3.5€
Rose water drink	3€
Date juice & rose water	3€

Cold drinks

 Coca cola / coke zero	2.5€
7up	2.5€
Still water	2€
Sparkling water	2€

Hot Drinks

Espresso coffee	2€
Double espresso	3€
White coffee (rose water & orange blossom)	3€
mint green tea	3€
Hot chocolate	4€

Beers and alcohol

Lebanese beer	4€
Arak (aniseed drink 40%)	7€

Cocktails

Fruity Arak	8€
Arak (anise drink) • blackberry syrup	
Gintronade	8€
Gin • lemon • Orange Blossom	

Wines

Ixsir red	23€
Ixsir white	23€
Ixsir rosé	18€
Glass of lebanese wine	5€

About MEZAIA

Launched in november 2021 by Marc, MEZAIA offers fresh and delicious dishes, enriched by the know-how of more than 25 years of his father.

The strength and specialty of MEZAIA lies in hummus but also in bread made from whole wheat, also homemade... Bon voyage!

