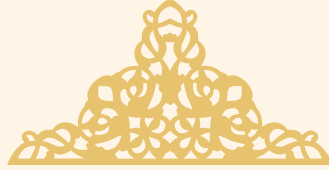




كنزة
Kenza



À LA CARTE

Our food is inspired from Lebanese & Middle Eastern cooking, created for sharing & brought to the table in a continuous flow in the traditional manner of a Lebanese-Middle Eastern home.

If you are not familiar with the style & customs of Middle Eastern food, please ask us the best way to sample & savour our dishes

We recommend concluding the meal with fresh mint tea, baklawa, and Turkish delight.



NIBBLES

Mixed Olives

4.50 / VG, GF / 221 kcal

Lebanese Pickles

4.00 / VG, GF / 29 kcal

Warm Za'atar & Garlic Flatbread

4.50 / VG / 524 kcal

Warm Flat Bread

2.00 / VG / 241 kcal

COLD MEZZE

Hommos

our unique recipe, lightly spiced smooth chickpea dip with tahina & lemon juice served with warm flatbread (241 kcal)

8.50 / VG / 454 kcal

Spiced Hommos Mushroom

Hommos topped with chargrilled oyster shawarma mushrooms, spiced with ras al hanout served with warm flatbread (241 kcal)

9.50 / VG / 512 kcal

Muhammara

spiced roasted red peppers with chillies, topped with mixed roasted nuts & garlic served with warm flatbread (241 kcal)

9.50 / VG / 473 kcal

Baba Ghannouj

blended smoked aubergine, tahina & lemon juice dip served with warm flatbread (241 kcal)

9.00 / VG / 303 kcal

Fattoush

light & fresh mixed salad with parsley, mint, cherry tomatoes, radishes, baby cucumber, spring onion & pomegranate with crispy pitta

7.50 / VG / 383 kcal

Cauliflower Salad

crispy cauliflower florets with green tahina topped with garlic crisps & chilli flakes

9.00 / VG, GF / 301 kcal

Jarjeer Salad

fresh rocket, red onion, feta cheese, pomegranate molasses, seeds & walnuts

7.50 / V, GF / 646 kcal

Kenza Kishka

walnuts & pistachio labneh dip with pomegranate seeds & kalamata olives served with warm flatbread (241 kcal)

9.00 / V / 485 kcal

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, bulgur wheat, tomato, mint & onion with an extra virgin olive oil & lemon juice dressing

7.50 / VG / 368 kcal

HOT MEZZE

Cheese Samboussek

handmade fried pastry parcels filled with halloumi, feta cheese & parsley

8.00 / V / 476 kcal

Halloumi with Figs

halloumi marinated in sweet rosewater, toasted pistachio nuts, garnished with rose petals

10.00 / V, GF / 586 kcal

Falafel

spiced & crisp chickpea patties with garlic & coriander, served with tahina sauce & pickles

8.00 / VG / 520 kcal

Spiced Wings

marinated charcoal grilled chicken wings served with garlic dip

9.00 / 345 kcal

Batata Harra

spiced sauteed potatoes with red pepper, coriander, garlic, cumin & fresh chillies

6.00 / V / 777 kcal

Pomegranate Chicken Liver

sautéed chicken livers with pomegranate molasses & crispy onions

9.00 / 400 kcal

Lamb Kibbeh

cracked wheat parcel filled with lightly spiced minced lamb, roasted pine nuts, confit onions & parsley served with yoghurt sauce

11.00 / 395 kcal

Halloumi & Tomato

marinated grilled halloumi cheese served with black olives, tomato & fresh mint

9.50 / V / 604 kcal

Kredis Kebab

pan fried prawns marinated in garlic, chilli molasses & citrus

11.00 / GF / 150 kcal

Chicken Samboussek

handmade fried pastry parcels filled with slow-cooked chicken marinated in sumac with pomegranate molasses & onion confit

9.00 / 652 kcal

Spiced Squid

crispy baby squid lightly spiced with sumac & cumin served with a chilli tahina dip

10.00 / 443 kcal

Soujok Sausages

spiced Armenian lamb sausage topped with pomegranate molasses, cherry tomatoes & parsley

9.50 / 381 kcal

LARGE PLATES

Moussaka

roasted aubergine, tomato, onion, garlic & chickpea stew, topped with creamy tahina

18.00 / V / 706 kcal

Vegetable Freekeh

roasted seasonal vegetables with smoked freekeh topped with yoghurt, sultanas & crispy onion

17.50 / V / 548 kcal

Trabelsia

grilled fillet of marinated seabass topped with yoghurt, tahina molasses, crushed almonds, pomegranates & crispy onion

24.00 / 661 kcal

Kofta Karaz

ground lamb kofta with cherry sauce & labneh served with crispy bread

19.00 / 607 kcal

Samaka Harra

grilled salmon fillet topped with lightly spiced tomato sauce

19.00 / 486 kcal



Muhammar

minimum 2 people to share (36.00 pp)

slow roasted shoulder of lamb with lamb broth, figs, prunes, dates & pistachio

72.00 / 1667 kcal

CHARCOAL

Mashawy

selection of charcoal-grilled lamb kofta, lamb cubes & chicken taouk

23.00 / GF / 816 kcal

Lamb Kofta

charcoal-grilled lightly spiced ground lamb skewers

19.00 / GF / 693 kcal

Chicken Taouk

charcoal-grilled marinated chicken breast skewers

20.00 / GF / 583 kcal

Faruj

charcoal-grilled chicken marinated in wild za'atar

18.50 / 715 kcal

Lamb Meshwi

charcoal-grilled marinated lamb cube skewers

20.00 / GF / 639 kcal

Kastaleta Lamb

three charcoal-grilled lamb chops marinated in wild za'atar

21.00 / GF / 636 kcal

VEGGIES & GRAINS

Batata Harra

spiced sauteed potatoes with red pepper, coriander, garlic, cumin & fresh chillies

6.00 / V / 777 kcal

Jarjeer Salad

fresh rocket, red onion, feta cheese, pomegranate molasses, seeds & walnuts

7.50 / V, GF / 646 kcal

Kenza's Rice

saffron rice with pomegranate, pistachio, and sultana

5.50 / GF / 306 kcal

Jewelled Couscous

steamed couscous with cinnamon, almond, pomegranate, sultana & chickpeas

5.50 / VG / 413 kcal

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, bulgur wheat, tomato, mint & onion with an extra virgin olive oil & lemon juice dressing

7.50 / VG / 368 kcal

Fattoush

light & fresh mixed salad with parsley, mint, cherry tomatoes, radishes, baby cucumber, spring onion & pomegranate with crispy pitta

7.50 / VG / 383 kcal

Roasted Broccoli

chargrilled broccoli with tarator & chilli

5.50 / VG, GF / 354 kcal

Adults need around 2000 kcal a day

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.



SCAN TO VIEW THE ALLERGEN MENU

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

DESSERTS

Kenza Sundae

baklava crumble, date molasses, halva & chocolate brownie & sesame brittle topped with pistachios & rose petals

7.50 / V / 850 kcal

Orange Blossom Mouhalabia

based on a traditional Lebanese recipe with dates, figs, apricots, prunes, sultana compote & toasted sesame seed

7.50 / V / 492 kcal

Halawiyat

selection of baklava, Arabic sweets & Turkish delight

6.50 / V / 422 kcal

Halawiyat & Fresh Rose Mint Tea

selection of baklava with fresh rose & mint infused sweet tea

for two 7.50pp / V / 422 kcal

Blood Orange Sorbet

refreshing sorbet – a perfect palate cleanser

7.00 / VG, GF / 151 kcal

Mango & Vanilla Cheesecake

vanilla cheesecake topped with a layer of sweet mango, pomegranate seeds & pistachios

7.50 / V / 638 kcal

Chocolate Brownie

warm smooth dark chocolate brownie served with vanilla ice cream

7.50 / V / 815 kcal

Pasha Dessert

perfect to share, selection of baklava, Arabic sweets & Turkish delight, fresh fruit platter with orange blossom water

for two 7.50pp / V / 678 kcal

Sniwat Fawakih

fresh fruit platter with orange blossom water

for two 7.50pp / V / 128 kcal

Selection of Ice Cream

Please ask your server

7.00 / V / 490 kcal

TEA & COFFEE

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea

4.00 / 60 kcal

Fresh Rose Mint Tea with Arak

Arak is a distilled alcoholic drink favoured in the Middle East. Commonly served in social settings and gatherings

7.00

Tea

Earl Grey, English Breakfast, Peppermint, Camomile, Green Tea

4.00 / 13 kcal

Single Espresso

3.50 / 4 kcal

Double Espresso

4.50 / 7 kcal

Cappucino

4.50 / 7 kcal

Latte

4.50 / 162 kcal

Mocha

4.50 / 240 kcal

Hot Chocolate

4.50 / 272 kcal

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SCAN TO VIEW THE ALLERGEN MENU

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OUR FEASTS

Kenza's Feast Menus are designed for sharing, you can mix and match the menus to allow your guests plenty of food choice during the night but please be aware that you are required to order one menu per person. We serve everything (mezze, mains and the dessert) on sharing platters so that each of your guests can try a bit of all our authentic dishes.

Our beautiful private dining areas are the perfect places to celebrate a special lunch or dinner in style and luxury. We offer a feast for the senses as well as a choice of menus with an abundance of food to share.

KHODRAWAT FEAST

38.00 per person (minimum of two people to order)

- Perfect feast for those vegetarians amongst you -

MEZZE

Hommos

our unique recipe, lightly spiced smooth chickpea dip with tahina & lemon juice served with warm flatbread (241 kcal)

VG / 454 kcal

Baba Ghannouj

blended smoked aubergine, tahina & lemon juice dip served with warm flatbread (241 kcal)

VG / 303 kcal

Batata Harra

spiced sauteed potatoes with red pepper, coriander, garlic, cumin & fresh chillies

V / 777 kcal

Cheese Sambousek

handmade fried pastry parcels filled with halloumi, feta cheese & parsley

V / 476 kcal

Falafel

spiced & crisp chickpea patties with garlic & coriander, served with tahina sauce & pickles

VG / 520 kcal

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, bulgur wheat, tomato, mint & onion

VG / 368 kcal

Kenza Kishka

walnuts & pistachio labneh dip with pomegranate seeds & kalamata olives served with warm flatbread (241 kcal)

V / 485 kcal

LARGE PLATE



Moussaka

roasted aubergine, tomato, onion, garlic & chickpea stew, topped with creamy tahina

V / 706 kcal

GRAINS

Kenza's Rice

saffron rice with pomegranate, pistachio and sultana

GF / 306 kcal

DESSERTS & TEA

Halawiyat

selection of baklawa, Arabic sweets & Turkish delight

V / 492 kcal

Sniwat Fawakih

fresh fruit platter with orange blossom water

V / 128 kcal

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea

60 kcal

Adults need around 2000 kcal a day

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

FAROUI FEAST

42.00 per person (minimum of two people to order)

- Our feast that celebrates chicken -

MEZZE

Hommos

our unique recipe, lightly spiced smooth chickpea dip with tahina & lemon juice served with warm flatbread (241 kcal)

VG / 454 kcal

Baba Ghannouj

blended smoked aubergine, tahina & lemon juice dip served with warm flatbread (241 kcal)

VG / 303 kcal

Batata Harra

spiced sauteed potatoes with red pepper, coriander, garlic, cumin & fresh chillies

V / 777 kcal

Spiced Wings

marinated charcoal grilled chicken wings served with garlic dip

8.50 / 345 kcal

Chicken Samboussek

handmade fried pastry parcels filled with slow-cooked chicken marinated in sumac with pomegranate molasses & onion confit

652 kcal

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, bulgur wheat, tomato, mint & onion

VG / 368 kcal

Kenza Kishka

walnuts & pistachio labneh dip with pomegranate seeds & kalamata olives served with warm flatbread (241 kcal)

V / 485 kcal

LARGE PLATE



Farouj

charcoal-grilled chicken marinated in wild za'atar

715 kcal

VEGGIES & GRAINS

Kenza's Rice

saffron rice with pomegranate, pistachio, rose petals, sultana

GF / 306 kcal

Lebanese Salad

light & fresh mixed salad with parsley, mint, cherry tomatoes, radishes, baby cucumber, spring onion & pomegranate

V / 159 kcal

DESSERTS & TEA

Halawiyat

selection of baklava, Arabic sweets & Turkish delight

V / 492 kcal

Sniwat Fawakih

fresh fruit platter with orange blossom water

V / 128 kcal

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea

60 kcal

Adults need around 2000 kcal a day

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An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

MASHAWY FEAST

44.00 per person (minimum of two people to order)

- Love a bit of everything this feast is for you -

MEZZE

Hommos

our unique recipe, lightly spiced smooth chickpea dip with tahina & lemon juice served with warm flatbread (241 kcal)

VG / 454 kcal

Baba Ghannouj

blended smoked aubergine, tahina & lemon juice dip served with warm flatbread (241 kcal)

VG / 303 kcal

Lamb Kibbeh

cracked wheat parcel filled with lightly spiced minced lamb, pine nuts, confit onions & parsley served with yoghurt sauce

395 kcal

Chicken Sambousek

handmade fried pastry parcels filled with slow-cooked chicken marinated in sumac with pomegranate molasses & onion confit

652 kcal

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, bulgur wheat, tomato, mint & onion

VG / 368 kcal

Batata Harra

spiced sauteed potatoes with red pepper, coriander, garlic, cumin & fresh chillies

V / 777 kcal

Kenza Kishka

walnuts & pistachio labneh dip with pomegranate seeds & kalamata olives served with warm flatbread (241 kcal)

V / 485 kcal

LARGE PLATE



Mashawy

selection of charcoal-grilled lamb kofta, lamb cubes & chicken taouk

GF / 816 kcal

VEGGIES & GRAINS

Kenza's Rice

saffron rice with pomegranate, pistachio and sultana

GF / 306 kcal

Lebanese Salad

light & fresh mixed salad with parsley, mint, cherry tomatoes, radishes, baby cucumber, spring onion & pomegranate

V / 159 kcal

DESSERTS & TEA

Halawiyat

selection of baklawa, Arabic sweets & Turkish delight

V / 492 kcal

Sniwat Fawakih

fresh fruit platter with orange blossom water

V / 128 kcal

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea

60 kcal

Adults need around 2000 kcal a day

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

SAMAK FEAST

48.00 per person (minimum of two people to order)

- Perfect for sharing -

MEZZE

Hommos

our unique recipe, lightly spiced smooth chickpea dip with tahina & lemon juice served with warm flatbread (241 kcal)

VG / 454 kcal

Baba Ghannouj

blended smoked aubergine, tahina & lemon juice dip served with warm flatbread (241 kcal)

VG / 303 kcal

Batata Harra

spiced sauteed potatoes with red pepper, coriander, garlic, cumin & fresh chillies

V / 777 kcal

Cheese Sambousek

handmade fried pastry parcels filled with halloumi, feta cheese & parsley

V / 476 kcal

Kredis Kebab

pan fried prawns marinated in garlic, chilli molasses & citrus

GF / 150 kcal

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, bulgur wheat, tomato, mint & onion

VG / 368 kcal

Kenza Kishka

walnuts & pistachio labneh dip with pomegranate seeds & kalamata olives served with warm flatbread (241 kcal)

V / 485 kcal

LARGE PLATE



Samaka Harra

grilled salmon fillet topped with lightly spiced tomato sauce

486 kcal pp

GRAINS

Kenza's Rice

saffron rice with pomegranate, pistachio and sultana

GF / 306 kcal

DESSERTS & TEA

Halawiyat

selection of baklawa, Arabic sweets & Turkish delight

V / 492 kcal

Sniwat Fawakih

fresh fruit platter with orange blossom water

V / 128 kcal

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea

60 kcal

Adults need around 2000 kcal a day

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

Summer 2025

MUHAMMAR FEAST

55.00 per person (minimum of two people to order)

- Perfect for sharing -

MEZZE

Hommos

our unique recipe, lightly spiced smooth chickpea dip with tahina & lemon juice served with warm flatbread (241 kcal)

VG / 454 kcal

Baba Ghannouj

blended smoked aubergine, tahina & lemon juice dip served with warm flatbread (241 kcal)

VG / 303 kcal

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, bulgur wheat, tomato, mint & onion

VG / 368 kcal

Cheese Sambousek

handmade fried pastry parcels filled with halloumi, feta cheese & parsley

V / 476 kcal

Chicken Sambousek

handmade fried pastry parcels filled with slow-cooked chicken marinated in sumac with pomegranate molasses & onion confit

652 kcal

Batata Harra

spiced sauteed potatoes with red pepper, coriander, garlic, cumin & fresh chillies

V / 777 kcal

Kenza Kishka

walnuts & pistachio labneh dip with pomegranate seeds & kalamata olives served with warm flatbread (241 kcal)

V / 485 kcal

LARGE PLATE



Muhammar

slow roasted shoulder of lamb with lamb broth, figs, prunes, dates & pistachio

1667 kcal pp

GRAINS

Jewelled Couscous

steamed couscous with cinnamon, almond, pomegranate, sultana & chickpeas

DESSERTS & TEA

Halawiyat

selection of baklawa, Arabic sweets & Turkish delight

V / 492 kcal

Sniwat Fawakih

fresh fruit platter with orange blossom water

V / 128 kcal

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea

60 kcal

Adults need around 2000 kcal a day

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

KHAROUF FEAST

68.00 per person (minimum of 10 guests to order / pre-order only)

- Perfect for sharing -

MEZZE

Spiced Hommos Mushroom

Hommos topped with chargrilled oyster shawarma mushrooms, spiced with ras al hanout served with warm flatbread (241 kcal)

VG / 512 kcal

Baba Ghannouj

blended smoked aubergine, tahina & lemon juice dip served with warm flatbread (241 kcal)

VG / 303 kcal

Batata Harra

spiced sauteed potatoes with red pepper, coriander, garlic, cumin & fresh chillies

V / 777 kcal

Cheese Sambousek

handmade fried pastry parcels filled with halloumi, feta cheese & parsley

V / 476 kcal

Chicken Sambousek

handmade fried pastry parcels filled with slow-cooked chicken marinated in sumac with pomegranate molasses & onion confit

652 kcal

Tabbouleh

traditional Middle Eastern salad made with freshly chopped parsley, bulgur wheat, tomato, mint & onion

VG / 368 kcal

Kenza Kishka

walnuts & pistachio labneh dip with pomegranate seeds & kalamata olives served with warm flatbread (241 kcal)

V / 485 kcal

LARGE PLATE



Kharouf Mahshi

A whole lamb, marinated in herbs & spices, slow roasted

849 kcal pp

GRAINS

Charifa Rice

Lebanese spiced meat and pine nut rice

DESSERTS & TEA

Halawiyat

selection of baklawa, Arabic sweets & Turkish delight

V / 492 kcal

Sniwat Fawakih

fresh fruit platter with orange blossom water

V / 128 kcal

Fresh Rose Mint Tea

fresh rose & mint infused sweet tea

60 kcal

Adults need around 2000 kcal a day

SYMBOL GUIDE: (V) Vegetarian - (VG) Vegan - (GF) Gluten Free

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.



THANK YOU

To reserve your party call 0207 929 5533 or email
reservations@kenza-restaurant.com

www.kenza-restaurant.com





كنزة kenza

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For reservations and group bookings:

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www.kenza-restaurant.com