MAZA

Our menu is designed to be shared by the whole table
Let our team prepare a selection for you

All around of Greece olives (ve) 5
Vegetable crudité, dill yoghurt dip (v) 10
House pickles (ve) 7
Charred homemade leek bread, olive oil, oregano (ve) 6
Flatbread, Mani early harvest oil, thyme (v) 7

Tarama, lemon powder 10
Smoked aubergine, grilled red peppers (ve) 12
Tzatziki with only a pinch of garlic (v) 10
Spicy feta, green Greek chillies, prepared table side (v) 11

Sea bass carpaccio, grape juice, kritamo 19
Tuna crudo, sundried Mediterranean ponzu 22
Red prawns, saganaki chilli oil 28
Steak tartare, graviera cheese ice cream 26

Greek salad, cherry tomatoes and Kithira rusks (v) 22
Maza's signature green salad (ve) 16
Chickpea, butternut squash, pomegranate, fresh herbs (ve) 16

Spinach pie spanakopita from the oven (v) 16
Chatsapouri, anthotiro cheese, black truffle (v) 22

Grilled vine leaf dolmades, aromatic rice (ve) 13
80's disco fries, shredded veal kokkinisto 20
Courgette cakes, cucumber and mint dip (v) 18
Fresh charred calamari, island savoro (n) 28
Grilled octopus, lemon, oregano, capers 30
Honey roasted tomatoes, goat cheese, thyme oil (v) 22
Grandmama's meatballs (n) 26
Beef livers wrapped in lamb caul, rosemary vinegar 35

CATCH OF THE DAY
PREPARED ANY STYLE (MP)

Grilled, ladolemono dressing
Bianco stew with lemon potatoes and black pepper
Bourdeto with spicy tomato sauce and seasonal vegetables
Orzo pasta

Sea urchin tagliolini (upon availability) 50
Grilled langoustines (500g), lemon butter 70
Lobster rice, its' head bisque 80
Wild seabass fillet, Ionian bianco 42

Bone marrow and meat broth tagliatelle 50
Chicken thigh souvlaki, paprika dip, our mustard sauce 29
Shredded pork belly gyros, homemade pitas, all the trimmings 39
Grilled lamb tomahawks, fresh thyme 50
Dry aged ribeye (350g), shallot stifado 60

Homemade fries (ve) 8
Tomatoes of the month (ve) 8
Charred leeks avgolemono (v) 8
Grilled wild mushrooms, hazelnut oil (n) 11

Food Allergies: Please speak to our staff about the ingredients in your meal, when making your order.
An optional 13.5% service charge will be added to your bill, payable at your discretion
www.mazamayfair.com MAZA 21-23 Bruton Place, London, W1J 6NB. Company registered in the UK: 16530235 VAT Reg: 496668811All prices include VAT

MAZA

LUNCH MENU

2 courses £35

3 courses £39

Tzatziki with only a pinch of garlic (v)

Tomatoes of the month (ve)

Sea bass carpaccio, grape juice, kritamo

Black-eyed beans piaz, artichoke, fresh herbs (ve)

Grilled vine leaf dolmades, aromatic rice (ve)

Courgette cakes, cucumber and mint dip (v)

Tiger prawn tagliolini, lobster head bisque

Chicken souvlaki, mini pitas, paprika dip, our mustard sauce

Selection of ice creams and sorbets

Burnt vanilla cream Kazandibi

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