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MAZZIKA

RESTAURANT

FOOD MENU



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COLD MEDITERRANEAN APPETIZERS AND SALADS

LEBANESE TABBOULEH → 45.00

A REFRESHING SALAD OF FINELY CHOPPED PARSLEY, MINT, AND TOMATO, WITH ONIONS AND BULGUR, ALL TOSSED IN A TANGY LEMON AND EXTRA VIRGIN OLIVE OIL DRESSING.

FATTOUSH → 40.00

A CRISP AND COLORFUL MIX OF FRESH GREENS, RADISH, AND TOMATO, COMBINED WITH TOASTED FRESH PITA BREAD AND TOSSED IN A VIBRANT POMEGRANATE DRESSING.

OLD SCHOOL GARDEN SALAD → 40.00

A CLASSIC MIX OF ICEBERG LETTUCE, CHERRY TOMATOES, CUCUMBER, GRATED CARROTS, AND FRESH PARSLEY, TOSSED IN A LIGHT VINAIGRETTE DRESSING FOR A FRESH AND SIMPLE START.

MOUTABAL → 40.00

A RICH AND SMOKY DIP MADE FROM GRILLED EGGPLANT BLENDED WITH TAHINI PASTE AND EXTRA VIRGIN OLIVE OIL, OFFERING A CREAMY AND INDULGENT TASTE.

HUMMUS → 40.00

A SMOOTH AND CREAMY MIDDLE EASTERN DIP MADE FROM COOKED AND MASHED CHICKPEAS, BLENDED WITH TAHINI, LEMON JUICE, AND GARLIC FOR A CLASSIC TASTE.

WATERMELON FETA SALAD → 45.00

A REFRESHING COMBINATION OF JUICY WATERMELON, SALTY FETA CHEESE, AND CHOPPED MINT, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND A HINT OF LEMON ZEST.

HOT MEDITERRANEAN APPETIZERS

HUMMUS WITH GROUND BEEF → 55.00

OUR CLASSIC HUMMUS TOPPED WITH FLAVORFUL GROUND BEEF AND PINE NUTS, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, AND SERVED WITH WARM ARABIC BREAD.

CHICKEN LIVER IN POMEGRANATE MOLASSES → 55.00

TENDER CHICKEN LIVER COOKED IN GARLIC, OLIVE OIL, AND SWEET POMEGRANATE MOLASSES, SEASONED WITH SALT, PEPPER, AND LEMON JUICE, SERVED WITH ARABIC BREAD FOR DIPPING.

FOOD MENU

LAMB SUJUK → 45.00

SPICY GARLIC AND ONION SAUSAGES COOKED WITH PEPPERS IN A RICH TOMATO BASE, SERVED WITH WARM ARABIC BREAD FOR A BOLD AND FLAVORFUL START.

BATATA HARRA → 40.00

SPICED FRIED POTATO CUBES TOSSED WITH GARLIC AND HERBS, OFFERING A CRISPY AND FLAVORFUL BITE.

GRILLED HALLOUMI → 45.00

SLICES OF HALLOUMI CHEESE GRILLED TO A PERFECT GOLDEN BROWN, SERVED WITH FRESH TOMATO AND CUCUMBER WEDGES, AND OLIVES.

FALAFEL (5 PIECES) → 45.00

GOLDEN BROWN CHICKPEA AND FAVA BEAN FRITTERS SEASONED WITH HERBS, SERVED WITH A SIDE OF CREAMY TAHINI SAUCE.

FRENCH FRIES → 40.00

CRISPY GOLDEN FRIES SERVED WITH A SIDE OF RICH EGG MAYONNAISE FOR DIPPING.

SOUPS

CHICKEN VERMICELLI SOUP → 45.00

A COMFORTING CHICKEN BROTH WITH TENDER VERMICELLI NOODLES, SERVED WITH WARM BREAD ROLLS AND SALTED BUTTER.

LEBANESE LENTIL SOUP → 40.00

A HEARTY LENTIL SOUP SEASONED WITH LEMON AND SERVED WITH A WEDGE OF LEMON AND ARABIC BREAD.

WRAPS AND PIZZA

CHICKEN TAWOQ WRAP → 50.00

MARINATED CHICKEN PIECES WRAPPED WITH PICKLES, GARLIC SAUCE, AND LETTUCE, SERVED WITH A SIDE OF FRENCH FRIES FOR A SATISFYING MEAL.

LAMB KAFTA WRAP → 55.00

GRILLED LAMB KAFTA WRAPPED WITH PICKLES, TOMATO, ONION, PARSLEY, AND TAHINI SAUCE FOR A FLAVORFUL BITE.



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- FALAFEL WRAP** ▶ 40.00
CRISPY FALAFEL WRAPPED WITH HUMMUS, SLICED TOMATO, PICKLED CUCUMBER, MINT, AND TAHINI SAUCE FOR A CLASSIC MIDDLE EASTERN FLAVOR.
- PIZZA MARGHERITA** ▶ 55.00
A TRADITIONAL PIZZA TOPPED WITH MOZZARELLA CHEESE AND TOMATO BASIL SAUCE, BAKED TO PERFECTION.
- PIZZA PEPPERONI** ▶ 55.00
SPICY BEEF PEPPERONI SLICES LAYERED WITH MOZZARELLA CHEESE AND TOMATO BASIL SAUCE ON A CRISP CRUST.
- PIZZA CHICKEN** ▶ 60.00
ROASTED CHICKEN PIECES WITH MELTED MOZZARELLA CHEESE AND TOMATO BASIL SAUCE ON A PERFECTLY BAKED PIZZA BASE.
- PIZZA FOUR CHEESE** ▶ 60.00
A RICH BLEND OF ROQUEFORT, PARMESAN, MOZZARELLA, AND CHEDDAR CHEESE ATOP TOMATO BASIL SAUCE FOR A CHEESE LOVER'S DREAM.

HOT DISHES

- SHISH TAWOOK (6 PIECES)** ▶ 75.00
JUICY CHICKEN SKEWERS GRILLED TO PERFECTION, SERVED WITH CREAMY GARLIC SAUCE, MIXED PICKLES, AND CRISPY FRENCH FRIES.
- LAMB KOFTA (4 PIECES)** ▶ 75.00
FLAVORFUL LAMB KOFTA SKEWERS SERVED WITH GARLIC SAUCE, MIXED PICKLES, AND FRENCH FRIES FOR A SATISFYING MEAL.
- ARAYES** ▶ 55.00
GRILLED ARABIC BREAD STUFFED WITH SEASONED LAMB MINCE, ONION, TOMATO, AND PINE NUTS FOR A FLAVORFUL AND FILLING DISH.
- MASHAWI MUSHAKALEH** ▶ 95.00
A MIXED GRILL PLATTER FEATURING CHICKEN SHISH TAWOOK, LAMB KOFTA, LAMB CHOPS, AND ARAYES, SERVED WITH GARLIC SAUCE AND A REFRESHING TOMATO, ONION, AND PARSLEY SALAD.
- ROBIAN MISHWI** ▶ 95.00
GRILLED TIGER PRAWNS MARINATED WITH AROMATIC ARABIC SPICES, LEMON, AND GARLIC FOR A JUICY AND FLAVORFUL SEAFOOD DISH.
- MASHAWI BAHRIA** ▶ 125.00
A SEAFOOD LOVER'S DELIGHT WITH GRILLED MARINATED ARABIC-SPICED TIGER PRAWNS, SALMON, CALAMARI, AND HALF-SHELL MUSSELS, SERVED WITH A CREAMY TAHINI PISTACHIO SAUCE.

All prices are in AED and inclusive of 10 % service charge, 5 % VAT and 7 % municipality fees.



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DESSERTS

- BAKLAVA** ▶ 35.00
AN ASSORTMENT OF FLAKY PASTRIES FILLED WITH SWEET ALMONDS, PISTACHIOS, AND WALNUTS, DRIZZLED WITH FRAGRANT SUGAR SYRUP.
- HALAWET AL JEBEN** ▶ 35.00
A TRADITIONAL MIDDLE EASTERN DESSERT OF SOFT CHEESE FILLED WITH FRESH CREAM, SPRINKLED WITH CRUSHED PISTACHIOS, AND SOAKED IN SWEET SUGAR SYRUP.
- UMM ALI** ▶ 35.00
A WARM AND COMFORTING DISH OF PUFF PASTRY SOAKED IN FRESH MILK, STUDED WITH RAISINS AND NUTS, AND BAKED TO A GOLDEN PERFECTION.
- ICE CREAM** ▶ 30.00
CREAMY ARABIC ICE CREAM TOPPED WITH CRUNCHY CRUSHED PISTACHIOS AND A DRIZZLE OF HONEY FOR A SWEET FINISH.
- SEASONAL FRUIT CUTS** ▶ 40.00
A FRESH SELECTION OF SEASONAL FRUITS, INCLUDING WATERMELON, ROCK MELON, HONEYDEW, AND GRAPES, FOR A LIGHT AND REFRESHING END TO YOUR MEAL.

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