

Chef's Mezze Menu

Let the Chef take you on a journey through the flavours of the Levant region. In three rounds we provide you with the best dishes MITTS has to offer.

37,9 pp

Mezze / Dishes to share

Bites & Dips

Marinated olives and herbs	4,9
Crispy herbed falafel with lemon tahini sauce and zhug	7,9
Oyster mushroom croquettes, with miso mayo	8,9
Hummus topped with crispy pine nuts, chopped parsley and extra virgin olive oil	7,9
Baba ganoush with extra virgin olive oil and pomegranates	8.9
Labneh topped with warm cherry tomatoes, fresh herbs and extra virgin olive oil	9,8

Veggies

Whole artichoke with vinaigrette	9,9
Roasted sweet romano pepper with whipped fresh goat cheese, fried capers and pistaccio	11,5
Cauliflower with roasted almonds, pomegranate, tahini and fresh herbs	10,9
Scorched aubergine, glazed with miso, topped with tahini, sesame and coriander	11,9
Roasted beet with feta cream, herb oil, hazelnuts and fresh herbs	11,9
Bimi roasted on the bbq with lemon tahini and dukkha	10,9

Plates, served with a hot pita & a green salad

Baby broccoli from the bbq with smoky baba ganoush, crispy seeds and nuts, tahini, tabbouleh fresh herbs and pomegranates	16,9
Mushroom shawarma with hummus, caramelized onion, tahini, pine nuts, fresh herbs, zhug and pickles	17,9
Organic Lamb & beef kofta grilled on the bbq with tabbouleh, baba ganoush, spicy zhug, pistache and tahini	19,9
Jerusalem plate, organic chicken grilled on the bbq, hummus, red peppers, caramelized onion, tahini and pine nuts	19,9

Bread

Two hot handmade desem pita's	3,9
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Please let us know if you have any allergies. Most dishes can be adapted to vegan.