

*Mediterranea promises a unique culinary experience with an innovative blend of authentic recipes & modern cooking techniques.*

MEZZE

GRILLS



SHAWARMA



# Cold Mezze

(Served with 2 Pita breads)

- |  |     |  |     |
|--|-----|--|-----|
| ● <b>Hummus</b>  | 350 | ● <b>Hummus Bil Lahme</b>  | 500 |
| Creamy chickpea puree, tahini, olive & olive oil.<br>A staple across the Mediterranean.<br><i>Available in Jain.</i> |     | Hummus topped with seasoned lamb, parsley, roasted walnuts & olive oil.  |     |
| ● <b>Beetroot Hummus</b>   | 375 | ● <b>Mouhamara</b>   | 475 |
| Roasted beetroot hummus, topped with beetroot salsa, parsley, olive and olive oil.                                   |     | A balance sweet & spicy blend of walnuts, roasted red bell pepper, pomegranate molasses, garlic, spices, walnut salsa & olive oil. |     |
| ● <b>Hummus Beiruti</b>  | 375 | ● <b>Tzatziki</b>  | 250 |
| Hummus topped with onion tomato salsa, chili, parsley, garlic & olive oil.   |     | A Greek staple with cream yoghurt, cucumber, garlic, dill, mint & olive salsa.<br><i>Available in Jain.</i>                        |     |
| ● <b>Truffle Hummus</b>  | 500 | ● <b>Labneh</b>  | 300 |
| Truffle hummus topped with roasted mushroom, parsley & drizzled over with Truffle oil.                               |     | Homemade yogurt cheese, zaatar, olive oil & kalamata olives. <i>A Levantine Special.</i><br><i>Available in Jain.</i>              |     |
| ● <b>Hummus Bil D'Jaj</b>  | 500 | ● <b>Tirokafteri</b>   | 350 |
| Hummus topped with seasoned shawarma chicken, parsley & olive oil.   |     | A spicy, creamy & tangy Greek dip made with feta cheese, roasted red peppers, chili & olive oil. Perfect for dipping.              |     |

# Hot Mezze

- |  |     |  |     |
|--|-----|--|-----|
| ● <b>Falafel Bil Tahini (5pcs)</b>   | 350 | ● <b>Batata Harra</b>  | 300 |
| Fried chickpea nuggets served with tahini.<br><i>Available in Jain</i>                           |     | Fried potato cubes tossed with harissa sauce, garlic & coriander.  |     |
| ● <b>Beetroot Falafel (5pcs)</b>   | 350 | ● <b>Samboushek Bil Jibne (5pcs)</b>   | 385 |
| Beetroot & chickpea nuggets served with tahini.  |     | Fried turnovers with a savory filling of mixed cheese & herbs served with tahini & hummus. Popular throughout the Middle East. |     |
| ● <b>Spanakopita</b>   | 475 |  |     |
| Classic Greek savory spinach pie with feta cheese. Served with fresh Greek salad & cheese sauce. |     |  |     |





# Grills & Kebabs

## ● Shish Paneer (6pcs)

Paneer chunks with special mix of Middle Eastern spices. Served on a saj bread or buttered saffron rice with grilled vegetables, biwaz, hummus & harissa.

## ● Shish Taouk Chicken (6pcs)

Chicken kebab with special mix of Middle Eastern spices, parsley & onions. Served with saj bread or buttered saffron rice, grilled vegetables, biwaz, toum & harissa.

## ● Kafta Kebab Chicken (2pcs)

Charcoal grilled ground chicken kebab in mixed Arabic spices, parsley & onions. Served with saj bread or buttered saffron rice, grilled vegetables, biwaz, toum & harissa.

## ● Halabi Kebab Chicken (2pcs)

Charcoal grilled minced chicken skewers marinated in red peppers, paprika, garlic and Middle Eastern spices served with saj bread or buttered saffron rice, toum, harissa, biwas & grilled vegetables. *A Syrian delight.*

## ● Joojeh Kebab Chicken (6 pcs)

Chicken Kebab with a flavorful mixture of saffron, lemon juice and onions served with saj bread or buttered saffron rice, toum, harissa, biwas & grilled vegetables.

## ● Kafta Kebab Lamb (2pcs)

Charcoal grilled ground lamb kebab in mixed Arabic spices, parsley & onions. Served with saj bread or buttered saffron rice, bread grilled vegetables, biwaz, toum & harissa.

## ● Istanbuli Kebab Lamb (2pcs)

Charcoal grilled minced lamb kebab mixed with fresh bell pepper & onion. Served with saj bread or buttered saffron rice, grilled vegetables, biwaz, toum & harissa.

## ● Halabi Kebab Lamb (2pcs)

Charcoal grilled minced lamb skewers marinated in red peppers, paprika, garlic and Middle Eastern spices and served with saj bread or buttered saffron rice, toum, harissa, biwas & grilled vegetables. *A Syrian delight.*

Saj Bread

Saffron Rice

375

495

425

545

425

550

500

620

425

545

550

675

550

675

550

675



## Mains

### ● Moussaka

Traditional moussaka consisting layers of vegetables like eggplant, zucchini, potato served with tomato salsa & cheese sauce.

425

### ● Paneer Harra

Charcoal barbeque paneer tossed with harissa, garlic, fresh coriander & cherry tomato's. Served with 2 pita breads.

450

### ● Paneer Chelow Kebab 475

Marinated paneer chunks on bed of flavored sweet & savory cream rice.

*Available in Jain.*

### ● Soutzoukakia 525

Lamb meat balls, tomato sauce served with lemon rice, sauteed broccoli & garnished with caramelized onions.

### ● D'jaj Harra 455

Charcoal barbeque chicken tossed with harissa, garlic, fresh coriander & cherry tomato's. Served with 2 pita breads.

### ● Chicken Chelow Kebab 525

Marinated chicken chunks on bed of flavored sweet & savory cream rice.

### ● Lamb Chelow Kebab 575

Marinated Lamb kafta chunks on bed of flavored sweet & savory cream rice.

### ● Mandi Rice D'jaj (Chicken) 575

A dewy mix of chicken & rice with special blend of spices topped with assorted nuts & served with daqoos sauce. *(A classic from Yemen)*

## Un-Wrapped Meal

### ● Open Paneer Shawarma Meal 525

Chunks of shawarma paneer, hummus, butter rice, garden salad biwaz, toum & harissa. Served with 2 pita breads

### ● Open Falafel Meal 525

Falafel bullets, hummus, butter rice, garden salad biwaz, tahini & harissa. Served with 2 pita breads

### ● Open Chicken Shawarma Meal 575

Shredded shawarma chicken, hummus, butter rice, garden salad, biwaz & harissa. Served with 2 pita breads.

### ● Open Lamb Shawarma Meal 625

Shredded shawarma lamb, hummus, butter rice, garden salad biwaz & harissa. Served with 2 pita breads.





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Paneer Shawarma served with hummus, harissa, mukhlal & fries.

### 

Falafel wrap served with tahini, harissa, mukhlal & fries.

### 

Chicken shawarma served with toum, harissa, mukhlal & fries.

### 

Shish Taouk wrap served with toum, harissa, mukhlal & fries.

### 

Kefta chicken wrap served with toum, harissa, mukhlal & fries.

### 

Lamb shawarma served with toum, harissa, mukhlal & fries.

### 

Kafta lamb wrap served with toum, harissa, mukhlal & fries.

### 

Istanbuli lamb wrap served with toum, harissa, mukhlal & fries.

## 

### 

Cheese in a combination of aromatic seasoning and spices stuffed in a pita bread.

### 

Minced chicken in a combination of aromatic seasoning and spices stuffed in a pita bread.

### 

Minced lamb in a combination of aromatic seasoning and spices stuffed in a pita bread.

### 

Traditional flatbread topped with aromatic zaatar and olive oil served with harrisa.

### 

Traditional flatbread loaded with melted cheese served with honey.

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200 300

250 350

250 350

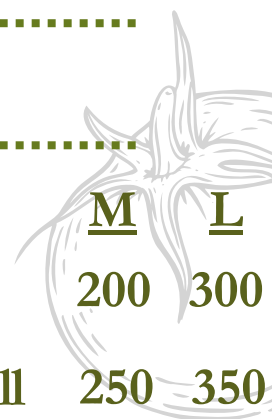
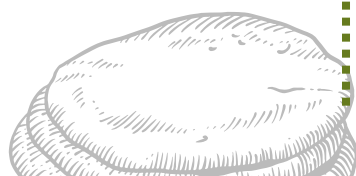
250 350

250 350

300 400

300 400

300 400



# Med-Diet

## Soup

### ● Slow Cooked Mushroom Soup 250

Mushroom sauteed along with onion, garlic & finished with mushroom chunks.

### ● Slow Cooked Broccoli Soup 275

Sauteed broccoli along with onion, garlic & finished with broccoli chunks.

### ● Roasted Pumpkin Soup 225

Roasted pumpkin cooked along with onion, garlic & finished with pumpkin chunks.

### ● Cauliflower Soup 225

Sauteed cauliflower slow cooked along with onion, garlic & finished with cauliflower chunks.

## Salad Bowls

### ● Quinoa & Avocado Salad 375

Quinoa & Avocado paired with chickpeas, roasted beetroot, feta, raisins & roca leaves. Served with honey mustard dressing.

### ● Cous Cous & Pomegranate Salad 325

Cous-cous & Pomegranate tossed with baby spinach, corn, bell peppers & cherry tomato. Served with sumac dressing.

### ● Chickpea Salad 325

Boiled chickpea, cherry tomato, cucumber, roca leaves & avocado. Served with sumac dressing.

### ● Power Booster Chicken Salad 375

Grilled chicken, romaine lettuce, avocado, feta, mushroom & boiled eggs white. Served with balsamic vinaigrette.

### ● Greek Salad 300

Lettuce, tomato, cucumber, kalamata, olives & feta cheese. Served with in house vinaigrette dressing.

(Add on : Grilled Chicken/ Feta Cheese/ Falafel)

Pick any at INR 120 each.

### ● Fattoush Salad 300

Mixed vegetable salad served with pomegranate molasses, inhouse lemon dressing, sprinkled with sumac & topped with crispy bread chips.

(Add on : Grilled Chicken/ Feta Cheese/ Falafel)

Pick any at INR 120 each.

## Mains

### ● Grilled Paneer With Cous Cous 395

Grilled paneer on bed of cous cous along with bell pepper, zucchini, mushroom, pumpkin seeds, feta & harissa.

### ● Stuffed Mushroom & Roasted Vegetables 395

Stuffed mushroom balls served with cous cous, roasted vegetables & tomato sauce.

### ● Picatta Chicken 425

Grilled chicken breasts served with zucchini, bell pepper, cherry tomato, roasted potato dressed with lemon caper sauce.

### ● Chicken Roulade 425

Stuffed chicken served with mushroom, onion, zucchini, bell pepper, cherry tomato dressed with mushroom sauce.





# Burgers

## ● Veggie & Cheese

Crumb fried patty with cheese, lemon mayo, lettuce & tomato.

## ● Avocado & Feta

Crumb fried vegetable patty with feta cheese, avocado, olive oil, lettuce & tomato.

## ● Truffle Portobello Mushroom

Grilled truffle infused mushroom, with lettuce, tomato, truffle mayo & mozzarella cheese.

## ● Spicy Vegetable

Crumb fried vegetable patty with cheddar cheese, spicy mayo, lettuce, cucumber & tomato.

## ● Greco Chicken

Grilled chicken patty with tzatziki, feta cheese, lettuce, tomato and caramelized onion.  
*A Greek Classic.*

## ● Grilled Chicken & Cheddar

Grilled chicken patty with lemon mayo, cheddar cheese, lettuce, tomato and caramelized onion.

## ● Crispy Chicken

Marinated crumb fried chicken with garlic mayo, cheese, lettuce & tomato.

## ● Spicy Crispy Chicken

Spicy Marinated crumb fried chicken with garlic mayo, cheese, lettuce, tomato & jalapenos.

245

385

450

325

385

385

250

250

## ● Habibi Lamb

Herb infused lamb patty with house harissa, toum, cheese, caramelized onion, lettuce & tomato.

## ● Mediterannea's Minted Lamb

Grilled lamb patty with house balsamic aioli, lettuce, tomato, grilled onions, mint & cheese.

## ● Truffle & Lamb

Grilled lamb patty with truffle mayo, lettuce, tomato, grilled onions & cheese.

475

475

475

## Burger Add-ons

Fries

120/200

Parmesan & Truffle Fries

175/325

Zaatar Fries

120/200

Peri Peri Fries

120/200

Avocado

75

Mozzarella Cheese

40

Cheddar Cheese

40

Tahini

50

Truffle Mayo

80

Lemon Mayo

50

Harissa

50

● Toum

50



# Desserts

## Pistachio Baklava Cheesecake 350

Layers of cheesecake with a hint of rose & pistachio baklava crumble, topped with praline pistachio.

## Expresso & Dark Chocolate Mousse 350

COO's signature dark chocolate mousse with wicked twist of freshly brewed Arabica coffee.

## Omali 350

Pistachio pudding with mixed nuts, dry fruits & coconut.

*A delightful Egyptian dessert.*

## Dark Chocolate Mousse 300

Smooth, rich chocolate mousse with a velvety texture.



## Accompaniments

Saj Bread	50
Pita Bread	50
Toum	50
Harissa	50
Tahini	50
Mukhalal (Pickels)	50
Butter Saffron Rice	250

"Big or Small, We Cook for All."

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