

# MEZZA | TAPAS

Our menu is designed to be small tapas-style plates, with mediterranean and afro-arab influences from our roots and travels. We recommend approx 2-3 dishes per person, dips and breads to share.

## BREADS | AISH ✓

### **ARTISAN BREADS, FLATBREADS, & DIPPING OIL | 5**

A selection of breads with olive oil, balsamic vinegar and za'atar (sesame, thyme, oregano, sumac).

### **SOURDOUGH CON ASWAD | 7**

Sourdough with homemade roasted mediterranean vegetable, aubergine, and tomato salsa with sundried tomatoes and za'atar (sesame, thyme, oregano, sumac).

### **EGYPTIAN CALZONE | 10**

Arabian flatbread folded pizza with tomato, mozzarella, za'atar, rocket and balsamic.

+ beef bresaola / anchovies / goat's cheese / olives / sundried tomatoes | 3.5

## ANTIPASTI ✓

### **GARLIC KALAMATA & HALKIDIKI OLIVES | 4**

### **LEMON & HERB STUFFED VINE LEAVES | 6**

### **OLIVE & OREGANO PATE | 8**

### **SUDANESE BEANS 'FUUL' | 8**

A Sudanese family favourite street food. Fava beans, chickpeas, cumin and lemon sauce with sundried tomatoes, red onions, green herbs (served hot).

+ feta /or vegan cheese | 3

## MEAT & FISH | CARNES Y PESCADOS

### **PYRENEES PATE | 10**

Artisan-made pate by Etxenike, a family run company in the foothills of the Pyrenees.

Served with sourdough. Please ask for our current offering.

### **ITALIA CURED BEEF BRESAOLA | 10**

Aged and air-dried, salted cured beef, spicy sriracha, jalapeños, feta, rocket and lime.

### **ANCHOVIES & ASWAD | 10**

Anchovies and roasted arabian salsa with assorted crisps.

## CHEESES | PLATITOS DE QUESO

### **GOATS CHEESE & CHUTNEY | 10**

Goats cheese with mango chutney, balsamic and greens, with crackers and sourdough.

### **MELTED BERRY CAMEMBERT | 15**

Creamy whole melted camembert with homemade berry jam, nuts and seeds and za'atar (sesame, thyme and oregano), with crackers and sourdough.

### **POMEGRANATE WHIPPED FETA | 10**

Whipped feta, pomegranate molasses, nuts and seeds, with crackers and sourdough.

## DIPS & SALADS | SALATAT ✓

### **ARABIAN SALSA 'ASWAD' (roasted vegetable salsa) | 6.5**

### **HUMMUS (chickpeas, tahini, garlic, lemon) | 6**

### **ZABADI (yoghurt & za'atar dip) | 6**

### **MISH (feta, yoghurt, nigella seeds and jalapeños) | 6.5**

*All of the above are served with flatbread (additional flatbread / tortilla crisps +2)*

### **SUDANESE GREEN SALAD (A'KHDAR) | 5**

Mixed leaves, sundried tomatoes, red onion, coriander and parsley with olive oil and balsamic vinegar.

**Turn over for desserts, after dinner drinks and more information...**

✓ All dishes in these sections can be served with vegan alternatives. We stock vegan cheese and yoghurt.

All dishes can be prepared gluten free. We stock gluten free breads and crackers, and either make all items from scratch ourselves, or source .

## DESSERTS

### **ABDA'S AFFOGATO | 6**

Vanilla ice cream and double shot of Abda's House Blend espresso (decaf coffee available).  
ADD LIQUEUR: Amaretto / Amarula Cream Liqueur | 4 (- see drinks menu for other spirits/liqueurs)

### **EGYPTIAN BREAD & BUTTER PUDDING (OUM ALI) | 8.5**

Fruit bread with middle eastern orange blossom custard, whipped cream, dried fruit, nuts and seeds.

### **ARGENTINE TIRAMISU | 8.5**

Bourbon chocolate biscuits soaked in espresso and amaretto with whipped cream, dulce de leche.

### **MANGO LASSI ICE CREAM SOLDAE | 8.5**

Vanilla ice cream, greek yoghurt, mango compote, chocolate drops, fresh berries, and a dusting of cardamom raspberry sugar.

### **TURKISH DELIGHT CINNAMON SUGAR TOAST | 8.5**

Toasted fruity loaf topped with cinnamon & cardamom sugar butter, pistachio, turkish delight, seasonal berries, white chocolate, rose petals and cream.

**Please see our selection of homemade cakes on the bar**

## AFTER-DINNER DRINKS

### **AMERICANO | 3.7**

### **FLAT WHITE (6oz) | 3.9**

### **CORTADO (4oz) | 3.8**

### **CAFFE LATTE | 3.9**

### **CAPPUCCINO | 3.9**

### **PERSIAN LOVE CARDAMOM LATTE | 5**

*Our classic caffe latte; espresso and steamed ALMOND milk infused with real cardamom, rose and fig.*

**See our drinks menu for our full selection of speciality coffees, cocktails and wines.**

## COFFEE COCKTAILS

### **ESPRESSO MARTINI | 12**

Vodka, coffee liquor, Abda's house blend espresso, sugar and a hint of cardamom.

### **ESPRESSO MINT JULEP | 12**

Bourbon, espresso, mint, sugar and bitters.

### **KAHWA GIN SPRITZ | 12**

House-made Ethiopian coffee, date and ginger gin with soda. Served with dates.

### **MANGO CAMPARAJILLO | 12**

Licor 43, campari, espresso and mango over ice.

**All coffee cocktails can be served with DECAF.**

## **FOOD ALLERGIES & DIETARY REQUIREMENTS**

We ask that if you have ANY dietary requirements, that you please let us know when placing your order.

**Our bar does handle allergens in a small space, but we prioritise catering for everyone safely, and do our absolute utmost to minimise cross-contamination.** We are happy to explain our food safety procedures, and believe everyone should be entitled to enjoy good food safely, no matter their requirements. Please speak to a member of staff, or ask to see our allergen file.

ALL DISHES CAN BE PREPARED GLUTEN FREE, WE STOCK GLUTEN FREE BREADS AND CRACKERS.



### **LOVE OUR FOOD?**

**We offer events, cuisine clubs, catering, celebration/wedding cakes and coffee ceremonies through our sister business.**

**WWW.ABDAS.CO.UK | @ABDA.COFFEECULTURE**