

# MEZZETTA RESTAURANT – Take out & Catering Menu



681 St. Clair Ave. West (at Christie) Phone: 416-658-5687

[www.mezzettarestaurant.com](http://www.mezzettarestaurant.com)

Dinner 7 days from 5:00 pm

## Serving Sizes:

Small (serves 1-2 ppl) \$6.50

Large (serves 3-4 ppl)

\$11.50

## Salads

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|--------------------------|--|
| (1) Tabouli Salad        | Cucumber, tomato, parsley, onion, crushed wheat, chick peas, mint      |
| (2) Garden Salad         | Cucumber, tomato, onion, parsley, olive oil and lemon                  |
| (3) Sweet Mustard Salad  | Crisp lettuce and walnuts dressed with honey-mustard                   |
| (4) Evergreen Salad      | Mixed greens and walnuts in a light vinaigrette                        |
| (5) Red Goat             | Creamy sheep feta, tomato, sliced red onion, and kalamata olives       |
| (6) Moroccan Carrot      | Steamed carrots and chick peas dressed with a minty hot sauce and dill |
| (7) Pickles              | Kalamata and green olives, dill pickle, and banana pepper              |
| (8) Smoked Chicken Salad | The Evergreen Salad (#4), with home-smoked portions of chicken         |

## Purees and Dips

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|----------------------|---|
| (11) Tahina          | A rich puree of sesame seeds, parsley and garlic                              |
| (12) Houmous         | Our most popular puree of chicken peas with tahina, garlic and spices         |
| (13) Baba Gannoush   | A delicious puree of smokey flame-roasted eggplant with tahina                |
| (14) Eggplant Garlic | A daring puree of flame-roasted eggplant, garlic, dill and vinegar            |
| (15) Mezziki         | Cubes of cucumber with fresh dill, mint, and garlic and yogurt                |
| (16) Harrissa        | * Our very own* Spicy blend of banana and green peppers vegetables and spices |

## Vegetables

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|-----------------------------|---|
| (21) Roasted Cauliflower    | Flavourful and zesty oven-roasted cauliflower blended with herbs and spices, yogurt and a touch of tahini |
| (22) Fried Eggplant         | Sliced eggplant, deep-fried and dressed with lemon and parsley  |
| (23) Fantastic Falafel      | Chick peas, finely ground with herbs and spices, deep-fried   |
| (24) Herbed Eggplant        | Herbed eggplant chunks in a unique olive oil and garlic brine   |
| (25) Fried Yams             | Sweet potatoes deep-fried, and garnished with onions shavings   |
| (26) Sultan's Stew          | A blend of spiced eggplant, zucchini, tomato, green pepper, and onion                                     |
| (27) Potato Sambousak       | Potato and onion puree sautéed in a puff pastry, dressed with mezziki                                     |
| (28) Persian Rice           | Steamed basmati seasoned with a mixture of spices and raisins   |
| (29) Exotic Green Beans     | Crisp-fried green beans, shaved onion, dill and garlic, dressed spicy hot                                 |
| (30) Roasted Peppers        | Flame-roasted bell peppers in a garlic vinaigrette  |
| (31) Cheese Boureka         | Cheese-filled puff pastry sprinkled with sesame seeds   |
| (32) Spinach Boureka        | Spinach-filled puff pastry sprinkled with sesame seeds  |
| (33) Mushrooms              | Tender sautéed button mushrooms marinated in a garlic vinaigrette   |
| (34) Vegetarian Vine Leaves | Flavourful grape leaves with a minty rice filling, dressed with mezziki                                   |

- (35) *Patatas Bravas* "Spicy Hot Potatoes" Lightly fried potato cubes, paprika, crushed chili peppers, olive oil, garlic and wine vinegar
- (36) *Espinaca Sevillana* Slow cooked purée of spinach in a lightly roasted blend of garlic and onion, served with steamed chick peas and a touch of olive oil
- (37) *Queso Manchego* Slices of Spanish sheep cheese, olive oil and paprika, flavourful and caramelly
- (38) *Makdoos* Oil-cured baby eggplants stuffed with walnuts, red chili peppers, olive oil, lemon and a touch of garlic.  
 \*(small portion only)

### **Meat and Fish**

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- (40) *Kofta* Deliciously spiced minced beef and lamb balls, in a rich tomato sauce
- (41) *Kebab Fingers* Spiced minced beef fingers with crushed mint, flame-grilled
- (45) *Lamb Shish* Savoury chunks of marinated lamb leg, flame-grilled
- (46) *Chicken Shish* Delicate, juicy marinated chicken breasts, flame-grilled
- (47) *Veal Shish* Tender morsels of marinated veal shoulder, flame-grilled
- (48) *Turkey Kofta Kebab* Flame-grilled minced turkey, blended with herbs and spices
- (50) *Smoked Sally* Home-smoked salmon on crisp lettuce, sesame-mustard dressing
- (51) *Fish Shish* Tasty marinated swordfish, flame-grilled
- (52) *Slow Shrimp* Delicious and tender marinated shrimp, flame-grilled
- (60) *Vine Leaves* Herbed minced beef and basmati rice in vine leaves, with mezziki
- (62) *Beef Sambousak* Spiced minced beef wrapped in puff pastry, dressed with mezziki
- (63) *Chicken Cigars* Liver Pate in phyllo, deep-fried and dressed with tahina sauce

### **Other Goodies**

Single pita bread	\$0.85
Bag of pita	\$4.00

### **Homemade Desserts**

**\$8.75 each**

- Baklava* Crisp phyllo filled with almonds, walnuts, cinnamon & cardamom, drizzled with orange blossom syrup
- Apricots and Crème* Turkish apricots revived in orange blossom, topped with crème-fraiche & roasted almonds
- Spanish Flan* Spanish style vanilla custard topped with caramel syrup

### **Soft Drinks**

Coke, Diet Coke, Sprite, Ginger Ale \$2.00

Please inquire within for private parties and catering

Prices subject to change without notice - Prices do not include applicable taxes