



*Our menu is designed to be shared by the whole table
Each dish is served when it is ready*

Ask a Team Member for the Chef Selection

Homemade Leek Bread £6

JARS £9

Cod Roe mousse tarama

Smoked Aubergine, tahini and thyme honey (V)

Tzatziki with only a pinch of garlic (V)

SALADS & RAW

Greek Salad with cherry tomatoes and olive oil rusks (V) £18

Sea Bass tartare, cucumber, green apple and jalapeño broth £20

Tuna Crudo, citrus dressing, castelfranco leaves £20

Steak Tartare, 24-months aged Gravieria ice cream £22

HOT PLATES

Courgette Cakes, cucumber and mint dip (V) £16

Grilled Leeks avgolemono, truffle, caramelised hazelnuts (V) (N) £20

Feta Tempura with lemon marmalade and caper meringue (V) £18

Topinambur Artichokes, kale, salsify and kombu broth (VE) £18

Crispy Fresh calamari, parsley mayo £26

Tiger Prawn risotto, lobster head bisque £32

SIGNATURE DISHES

Grilled Octopus, fava, onion chutney £40

Monkfish, charred hispi cabbage, white seafood sauce £38

Black Truffle chicken hunkar begendi £42

Braised Ossobuco and orzo pasta giouvetsi £52

Spiced Lamb rump, tenderstem broccoli, red pepper sauce £45

DESSERTS

Loukoumades, lavender honey, crushed walnuts, chocolate sorbet (N) £14

Chocolate Mousse cake, hazelnut, Greek coffee ice cream (N) £12

It's Citrus tart season, goats milk ice cream £12

Food Allergies: Please speak to our staff about the ingredients in your meal, when making your order.

All prices are inclusive of VAT

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