



MAZU

MEDITERRANEAN BAR & GRILL

STARTERS

BASKET OF BREAD & OLIVES	3	GRILLED ASPARAGUS (v)	7.5	FILO PASTRY PARCELS (v)	7.5
SOUP OF THE DAY (v) with ciabatta	6.5	with balsamic oil & aged parmesan shavings		oven baked, filled with spinach & feta cheese, served with tomato & basil coulis	
GARLIC PIZZA BREAD (v)	5	DEEP FRIED SQUID	8.5	CORNISH CRAB	8.5
MELTED CHEESE BREAD (v)	5.5	with mixed leaves & tartar sauce		with green beans, red onion, herb crostini, endive leaves, lemon olive oil dressing	
TRIO OF DIPS (v) taramasalata, hummus, tzatziki, served with warm pita bread	7.5	MAZU MEAT BALLS	7.5	HOT TIGER PRAWNS	8.5
CAPRESE (v) buffalo mozzarella, vine tomatoes, avocado, with balsamic dressing	7.5	with tomato chilli, basil & herb crostini & rocket		pan fried with garlic, chilli olive oil & herb	
WARM GOATS CHEESE (v) served on braised aubergine with rocket	7.5	DICED CALVES LIVER	8	SEARED KING SCALLOPS	9.5
		with pancetta, shallots & red wine		wrapped in pancetta	
		CAESAR SALAD <i>starter 7 main 14</i>		CRISPY DUCK SALAD	8
		chargrilled chicken fillets, cos lettuce, crispy pancetta, croutons, Caesar dressing & parmesan shavings		with cucumber & watercress	
		GRILLED HALLIOUMI	7.5		
		served with vine tomato & rocket olive oil dressing			

MEZE PLATTER

Ideal for sharing as a starter

MINI MEZE BOARD	<i>for one</i>	<i>for two</i>	ITALIAN PLATTER	<i>for one</i>	<i>for two</i>
trio of dips, calamari, chargrilled halloumi, stuffed vine leaves, meatballs, & braised aubergine with warm bread	8.5	17	a selection of fine Italian cured meat, marinated vegetables, buffalo mozzarella, rocket salad & balsamic dressing & herb crostini	8	16

PASTA & RISOTTO

	<i>starter</i>	<i>main</i>		<i>starter</i>	<i>main</i>		<i>starter</i>	<i>main</i>
TAGLIATELLE WITH CHICKEN	7.5	14	PENNE MAFIOSO	7	14	TAGLIATELLE CARBONARA	7	14
tagliatelle with smoked chicken, mangetout & parmesan cream sauce			pancetta, pepperoni, shallots, chilli, garlic & tomato sauce			tagliatelle with pancetta, cream & parmesan sauce		
SEAFOOD TAGLIATELLE	7.5	15	PENNE EL GRECO (v)	7	14	BUTTERNUT SQUASH RISOTTO (v)	7	14.5
tagliatelle with mixed shell fish, white wine, cherry tomatoes & herbs			with feta, aubergine, shallots, black olive, tomato & basil sauce			goat cheese, roasted pine nuts & pecorino shavings		
SPAGHETTI WITH BEEF RAGU	8	16	CONCHIGLE WITH SALMON DUO	7.5	14.5	WILD MUSHROOM RISOTTO (v)	7	14
spaghetti tossed in tender beef ragu			salmon, smoked salmon, asparagus, dill & a white wine cream sauce			with baby spinach & pecorino shavings		
SPAGHETTI WITH ALASKAN KING CRAB	8	16	SPAGHETTI WITH KING PRAWNS	8	16	MIXED SHELLFISH RISOTTO (v)	8	16
spring onions, garlic, chilli, cherry tomatoes & olive oil			chill, garlic & tomato sauce			with tomato, saffron, white wine & herbs		

PIZZA

MARGHERITA (v)	10.5	GOATS CHEESE PIZZA (v)	12	FOUR SEASONS	14
VEGETARIAN PIZZA (v)	11.5	with roast pepper & sundried tomato (v)		with speck ham, chicken, pancetta & salami	

STEAKS

All our beef is dry & aged for 28 days

		550g CHATEAUBRIAND (to share)	57		
		prime aged fillet of beef served with peppercorn sauce, Diane sauce & three sides of your choice			
280g SIRLOIN STEAK	23	300g RIB EYE STEAK	25	280g FILLET STEAK	29
served with chunky chips, roasted vine tomatoes, rocket & sauce of your choice		served with roasted shallot, fries & peppercorn sauce		served with buttered spinach, creamy mash potato & sauce of your choice	

THE REST

SKEWERS		CALVES LIVER	18	PORK BELLY	16
CHICKEN	17	pan fried served with crispy pancetta, creamy mash, butter spinach & red wine sauce		slow braised Served with roasted new potatoes, sweet balsamic peppers & port jus	
LAMB	18	CHARGRILLED CHICKEN SUPREME	17	LAMB SHANK	20
BEEF	20	served with roasted new potatoes, grilled vegetables & tomato salsa rocket		slow braised lamb shank with aromatic herbs, with creamy mash, rosemary & red wine jus	
with diced salad, cracked wheat pilaf & yoghurt		MIXED GRILL	25	DUCK CONFIT	18
LAMB CUTLETS	25	selection of chicken skewer, lamb cutlets & sirloin steak with portobello mushroom & chunky chips		served with buttered spinach, creamy mash & shallot red wine jus	
marinated with Mediterranean herbs & yoghurt served with roasted new potatoes, seasonal vegetables & rosemary red wine jus					

FISH MAIN COURSES

PAN FRIED FILLET OF SEA BASS	17	CHARGRILLED SWORD FISH STEAK	18
served with crushed new potatoes, asparagus & chive crème fraiche		with roasted new potatoes, peppers, cherry tomato, artichoke & Kalamata olives	
CHARGRILLED MIXED FISH PLATTER	21	GRILLED SEA BREAM	19
selection of sea bass, salmon, tiger prawns, swordfish served with vegetable rice & mixed leaf salad		grilled whole fresh sea bream served with roasted new potatoes & warm salad	

SIDE ORDERS

BRAISED SPINACH	4	BRAISED AUBERGINES	4	GREEK SALAD	5
FRENCH BEANS	4	SAUTÉED BROCCOLI	5	cos lettuce, feta cheese, vine tomatoes, cucumber, Kalamata olives & red onion	
CREAMY MASH	4	with garlic & chilli		SAUCES	2.5
HOMEMADE CHUNKY CHIPS	4.5	ROCKET, VINE TOMATO & PARMESAN	5	Peppercorn, Diane, Blue cheese, Red wine jus	
FRIES	4	TOMATO & RED ONION SALAD	5		

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