



Taboulé Salata

Soups and Salata

Chicken Soup

Home style chicken soup, stock-full of vegetables, chicken and vermicelli noodles 6.95

Lentil Soup

Vegetarian soup, made with red lentils, rice, Spanish onions and a touch of cumin 6.95

Taboulé

Italian parsley, tomatoes, green onions and cracked wheat, mixed with lemon, mint and olive oil 7.95

Fatouch

Lettuce, Italian parsley, tomatoes, English cucumbers, red onions, bell peppers and radishes, tossed with lemon, mint and olive oil, topped with crispy pita chips 7.95

Greek

Cherry tomatoes, English cucumbers, red onions and bell peppers, topped with feta cheese, kalamata olives and our special Greek house dressing 7.95

Chickpea

Whole chickpeas, red and green peppers, red onions, tomatoes and Italian parsley, tossed with lemon and olive oil 7.95

Cold Mezzet

Hommus

Roasted chickpeas, tahiny, garlic and lemon 7.95
Add lamb and pine nuts 2.95

Baba Ghanouj

Roasted eggplant, tahiny, garlic and lemon 8.50

Labneh

Pressed yogurt, garlic and mint 8.50

Kalamata Olive Spread

Puréed kalamata olives, oregano, red pepper, thyme and garlic 7.95

Shankleesh

Blend of cheeses, spicy paprika, sumac and thyme, garnished with red and green peppers, tomatoes and Spanish onions 8.50

Cheese Sampler

Selection of local and imported cheese 11.95

Warek Enab


Grape leaves, stuffed with rice, tomatoes, Italian parsley and green onions, slowly cooked in lemon and olive oil 8.95

Groups of eight or larger are subject to 15% gratuity
HST not included in prices



Warek Enab





Falafel

Hot Mezzet

Falafel

Ground mixture of chickpeas, fava beans, Spanish onions, coriander, cumin and garlic, deep fried and served with tahiny sauce 7.95

Kebbé

Lamb, beef and cracked wheat shell, stuffed with ground lamb, beef, Spanish onions and pine nuts 8.95

Vegetable Kebbé

Potato and cracked wheat shell, stuffed with spinach, roasted chickpeas, Spanish onions and lemon 7.95

Laham B'Agein

Mixture of ground lamb, beef, tomatoes, Spanish onions and pine nuts, oven baked in a folded flat bread 8.95

Sambousik

Mixture of ground lamb, beef, Spanish onions and pine nuts, deep fried in a folded flat bread 8.95

Fatayer B'Spanegh

Spinach, Spanish onions, sumac and lemon, oven baked in a folded flat bread 8.95

Digby Scallops

Scallops, pan seared with butter and a splash of brandy 11.95

Batata

Hand-cut potatoes, tossed in olive oil and our house seasoning 5.50

Maanek

Mini beef and lamb sausages, sautéed in lemon, sumac and garlic 8.50

Sujuk

Sliced Lebanese style sausages, sautéed with tomatoes 8.95

Mezza's House Sausage

Lamb sausages, created with our special blend of spices, skewered and barbequed 8.95

Calamari

Lightly battered and seasoned calamari, served with tzatziki 9.95


Grilled Halloumi Cheese

Thick slices of grilled Halloumi cheese 9.95

Phyllo Cheese Rolls

Feta and akawi cheese, blended with Spanish onions and Italian parsley, wrapped in phyllo pastry 8.95

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Phyllo Cheese Rolls



Lamb Medallions

Entrées

Lamb Medallions

Special cut of lamb prepared by our chef, skewered with red peppers and red onions, marinated with olive oil and Mediterranean herbs, grilled to your liking
Served with roasted potatoes and seasonal vegetables 27.95

Rack of Lamb

Rack of lamb, marinated with olive oil and Mediterranean herbs, grilled to your liking
Served with roasted potatoes and seasonal vegetables 27.95

Fresh Atlantic Salmon

Salmon fillet, marinated in our special Mediterranean rub, oven baked to perfection
Served with basmati rice and seasonal vegetables 26.95

Kabobs

The following kabobs are served on a bed of basmati rice with roasted potatoes, seasonal vegetables and your choice of garlic or chili sauce

Lamb Kabob

Cubed pieces of lamb, marinated in our special rub, skewered with peppers and onions 24.95

Spicy Lamb Kabob

Rectangular pieces of lamb, marinated in a spicy Mediterranean rub, skewered with peppers and onions 24.95

Kafta Kabob

Lamb, vegetables and Lebanese herbs, minced together to create a traditional Lebanese kafta 23.95

Chicken Kafta Kabob

Tender chicken, vegetables and Lebanese herbs, minced together to create a twist on traditional Lebanese kafta 23.95

Chicken Kabob

Tender cubed pieces of chicken breast, marinated in a zesty lemon garlic paste, skewered with peppers and a cherry tomato 23.95

Beef Kabob

Tender cubed pieces of AAA Angus beef striploin, marinated in an exotic blend of Lebanese herbs, skewered with peppers and onions 23.95


Vegetarian Kabob

Tomatoes, green and red peppers, zucchini, mushrooms and red onions, skewered, grilled and topped with a hearty tomato vegetable sauce 16.95

Shrimp Kabob

Tiger shrimp, marinated with olive oil, lemon juice and Mediterranean herbs, skewered with peppers 24.95

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Shrimp Kabob



Greek Pasta

Pastas

Greek Pasta

Spaghetti, sautéed and tossed with green and red peppers, kalamata olives and a hearty tomato sauce, topped with feta cheese 15.95

Mushroom & Basil Pasta

Spaghetti, sautéed and tossed with mushrooms, basil, garlic and cream sauce, garnished with shredded parmesan cheese 15.95

Add Chicken 3.50 Add Shrimp 4.50

Seafood Pasta

Linguine, sautéed and tossed with mussels, scallops, shrimp, basil, garlic and mushroom cream sauce, topped with parmesan cheese 22.95

Sharing Platters

Mezzet Sampler

Samples of hommus, baba ghanouj, warek enab, kebbé, vegetable kebbé, phyllo cheese rolls, taboulé and fatouch salata 39.95

Kabob Platter

Your choice of three of the following kabobs: Chicken, beef, chicken kafta or kafta
Served with basmati rice, roasted potatoes, fatouch salata, garlic and chili dip 58.95

Substitute for any other skewer 3.50

Sides

Kafta Skewer 11.95

Chicken Kafta Skewer 11.95

Lamb Kabob Skewer 12.95

Spicy Lamb Kabob Skewer 12.95

Shrimp Kabob Skewer 12.95

Chicken Kabob Skewer 11.95

Beef Kabob Skewer 11.95

Vegetarian Kabob 7.95

Please inform your server of food allergies

Mezza is a traditional part of the Lebanese culture that refers to an assortment of small dishes with an impressive array of flavours, aromas, textures and colours. Similar to the tapas of Spain and antipastos of Italy, this style of eating encourages sharing and interaction between friends and family.

To continue in our efforts to produce the freshest and finest Lebanese cuisine for our guests, our ingredients are thoughtfully chosen from local gourmet shops, local farmers and carefully selected importers. We also ensure quality and consistency in our food by using our original family recipes that have influenced our menu today.

Mezza is pleased to provide catering services, take-out and a separate function room for any private occasion
Ask your server for details

Groups of eight or larger are subject to 15% gratuity
HST not included in prices



Private function room

Desserts

Baklava

Traditional Lebanese dessert, made with layers of phyllo pastry, crushed cashews and crushed pistachios, baked to a golden brown, topped with rose water syrup 6

Rice Pudding

Authentic Lebanese rice pudding, flavoured with orange blossom, rose water and miskeh, garnished with crushed pistachios 5

New York Cheesecake

NY style cheesecake, baked on a graham cracker crust, topped with your choice of house-made chocolate, caramel or strawberry sauce 8

Fresh House-Made Cheesecake

Ask your server for the featured flavour 8

Chocolate Truffle Cake

Rich chocolate cake, layered with chocolate truffle cream, topped with chocolate buttercream icing 8

Carrot Cake

Carrot cake, layered with a cream cheese icing, garnished with candied walnuts, lightly drizzled with house-made caramel sauce 8

Crème Brûlée

Creamy baked custard, infused with real vanilla beans, topped with a thin crisp layer of caramelized sugar 7

Gelato

Ask your server for the featured flavours 7

House-Made Biscotti 2.5

Dessert Wines

Glass/Bottle

Grand Pré, Pomme d'or – Nova Scotia 375ml 5.5/45

Ksara, Moscatel - Lebanon 500ml 5.5/45

Château Filhot – Sauternes – France 375ml 55

Concha y Toro – Chile 375ml 45

La Bascula, Casta Diva – Spain 500ml 75

Chateau Rieussec, 1er Grand Cru Classe –
France 750ml 205

Chateau Dereszla, Tokaji – Hungary 500ml 105

Jost, Vidal Icewine – Nova Scotia 200ml 45

Specialty Coffees

All our specialty coffees have a sugared rim and are topped with fresh whipped cream.

Nutty Mocha

Frangelico liqueur, Creme de Cacao,
Bailey's Irish cream 7

Monte Cristo

Kahlua, Grand Marnier 7

Spanish Coffee

Tia Maria, Dark Rum 7

B-52 Coffee

Bailey's Irish Cream, Kahlua,
Grand Marnier 7

Brazilian Coffee

St-Remy Napoléon Brandy,
Grand Marnier, Tia Maria 7

Blueberry Tea

Amaretto, Grand Marnier.
(Served with orange pekoe tea) 7

Ports (2oz) - Chilled

Taylor Fladgate 10 year old Tawney 8
1999 Warre's Special Reserve 6
2005 Dow's Late Bottled Vintage 6
Otima 10 year old 6
2003 Graham's Vintage Port 8

Nova Scotia Liqueur (2oz) - Chilled

Iron Works Blueberry Liqueur 6
Iron Works Cranberry Liqueur 6

White Wine – By the glass/bottle

- 09 Ogio, Pinot Grigio - Italy 8/32
- 09 Sterling, Vintner's Collection, Chard – California 8/32
- 09 JF Lurton, Les Fumees Blanches, Sauv Blanc - France 8.5/34
- 09 Ksara, Blanc De Blancs, Sauv, Semi, Chard - Lebanon 9/36

White Wine

- 08 Katnook, Founder's Block, Sauv Blanc – Australia 39
- 08 Peter Lehmann, Riesling - Eden Valley - Australia 37
- 09 Joel Gott, Sauvignon Blanc - California 44
- 09 Errazuriz, Sauvignon Blanc - Chile 32
- 08 William Fevre, Chablis, Chardonnay – France 58
- 09 Folonari, Pinot Grigio - Italy 32
- 08 Terredora, Loggia Della Serra, Greco Di Tufo – Italy 57
- 09 Masottina, Pinot Grigio – Italy 42
- 09 Yarden, Chard, Sauv Blanc – Mount Herman, Israel 42
- 09 Ksara, Cuvée du Pape, Chardonnay - Lebanon 58
- 07 Ksara, L'observatoire, Clairette, Muscat, Sauv - Lebanon 36
- 08 Sileni, The Lodge, Chardonnay – New Zealand 49
- 08 False Bay, Chenin Blanc – South Africa 38
- 07 La Báscula, The Charge, Viura – Rioja, Spain 39
- 07 Terras Gauda, Albarino – Rias Baixas, Spain 49

Rosé

Glass/Bottle

- 09 Ksara Sunset Rosé, Cab franc, Syrah - Lebanon 8/32

Sparkling / Champagne

Glass/Bottle

- Gancia, Prosecco – Italy 9/36
- Moët & Chandon, Brut Imperial – France 96
- Piper Heidsieck, Brut – France 93
- Veuve Clicquot, Yellow Label – France 103
- Bollinger, Special Cuvee Brut – France 127
- 1998 Dom Perignon, Brut – France 315
- 2002 Louis Roederer, Cristal – France 512

Dessert Wines

Glass/Bottle (1 oz)

- Grand Pré, Pomme d'or – Nova Scotia 375ml 5.5/45
- Ksara, Moscatel - Lebanon 500ml 5.5/45
- Château Filhot – Sauternes – France 375ml 55
- Concha y Toro – Chile 375ml 45
- La Bascula, Casta Diva – Spain 500ml 75
- Chateau Rieussec, 1er Grand Cru Classe – France 750ml 205
- Chateau Dereszla, Tokaji – Hungary 500ml 105
- Jost, Vidal Icewine – Nova Scotia 200ml 45

Red Wine – By the glass/bottle

- 08 Ksara Prieure, Cinsault, Cab Sauv, Syrah – Lebanon 8.5/34
- 09 Tahuna, Pinot Noir - New Zealand 8.5/34
- 08 Finca la Celia, Malbec – Argentina 9.5/38
- 08 Sterling, Vintner's Collection, Merlot – California 8.5/34

Red Wine

- 08 Don David, Cabernet Sauvignon – Argentina 40
- 09 Finca Flichman Misterio, Malbec – Argentina 34
- 06 Penfolds BIN 389, Cabernet, Shiraz – Australia 75
- 06 Wonambi, Limestone Coast, Shiraz - Australia 36
- 08 Peter Lehmann, Barossa, Shiraz - Australia 56
- 07 Sandalford, Cabernet Sauvignon – Australia 50
- 07 Katnook Founder's Block, Cab Sauv – Australia 40
- 06 Byron, Santa Maria Valley, Pinot Noir - California 67
- 05 Cambria, Santa Maria Valley, Pinot Noir - California 67
- 08 Joel Gott 815, Cabernet Sauvignon - California 54
- 07 McManis, Zinfandel – California 45
- 09 Menage a Tois, Zinfandel, Merlot, Cab Sauv - California 46
- 08 Sterling, Vintner's Collection, Merlot – California 34
- 07 Clos de l'Oratoire, Châteauneuf-du-Pape – France 75
- 05 Chateau Fontenille, Bordeaux, France 41
- 99 Chateau Tour De Capet, Saint Emilion - France 69
- 08 HobNob, Merlot - France 36
- 08 Les Jamelles, GSM – France 46
- 08 Louis Latour, Pinot Noir – France 50
- 05 Ktima Papaioannou, Agiorgitiko – Greece 50
- 07 Bersano, Barbera D'Asti – Italy 32
- 10 Bolla, Vapolicella Classico, DOC - Italy 35
- 09 Dogajolo, Toscano Rosso, Sangiovese, Cab Sauv - Italy 41
- Nessun Dorma, Super Tuscan - Italy 55
- 05 Rocche Costamagna, Barolo – Italy 98
- 04 Rocca Delle Macie Riserva, Chianti Classico – Italy 75
- 08 Sandrone, Dolcetto D'Alba – Italy 55
- 06 Zenato, Amarone – Italy 88
- 07 Zenato, Ripasso – Italy 62
- 08 Yarden, Cab Sauv, Merlot – Mount Hermon - Israel 41
- 06 Chateau Kefraya, Comte De M, Cab Sauv,
Syrah - Lebanon 124
- 08 Musar Jeune, Cinsault, Syrah, Cabernet – Lebanon 45
- 05 Massaya, Gerna, Cinsault, Cab Sauv, Mourvé - Lebanon 55
- 08 Ksara, Reservé Du Couvent, Syrah, Cab Franc,
Cab Sauv - Lebanon 40
- 08 Ksara, Cabernet Sauvignon - Lebanon 56
- 04 Ksara Red, Cab Sauv, Merlot, Petit Verdot – Lebanon 71
- 07 La Báscula, The Gauntlet, Monastrell – Spain 56
- 02 Ondarre Reserva, Tempranillo - Rioja, Spain 49
- 07 Domaine Serene, Yamhill Cuvée, Pinot Noir – Oregon 79

Beer

Domestic

Keiths 6
Kieths Light 6
Labatt's Blue 6
Bud Light 6
Olands 6
Garrisons 6
Coors Lite 6
Propeller Bitter 6

Imports

Almaza 7
Corona 6
Guinness 6
Heineken 6
Red Stripe 6
Stella Artois 6
Mill St. Tank House Ale 6
Mill St. Original Organic Lager 6

On Tap

Glass/Pitcher

Stella Artois 7.5/20
Alexander Keith's 6.5/18
Alexander Keith's Red 6.5/18

Single Malt

Aberlour - 10 yr 4
SmokeHead 4
Glenlivet - 12yr 6
Lagavulin - 12 yr 8
Glenfiddich - 12 yr 8
Macallan - 12yr 8
Macallan - 21yr 21
Dalwhinnie - 15 yr 8
Lombard - 21yr 21
Highland Park - 25yr 26

Blended Scotch

Johnny Walker - Black 6
Johnny Walker - Blue 16
Chivas Regal - 12yr 8
Chivas Regal - 25 yr 26

Cognac

Meukow - X.O 8
Hennessy - X.O 12
Remi Martin - V.S.O.P - 6
Courvosier - V.S - 6

Vodka

Grey Goose 6
Grey Goose, L'Orange 6
Grey Goose, Le Citron 6
Kettle One 6
Belvedere 6
IronWorks (Nova Scotia) 8

Rum

El Dorado - 15yr 8
Cruzan - Single Barrel 6
Bacardi 8 6
Goslings - Black Seal 6

Gin

Gin Mare - Mediterranean Gin 6
Hendrick's Gin 6
Juniper Green (Organic) 6
Bombay Sapphire 6
Tanqueray No 10 6

Cocktails (1oz)

Kir Royal
Sparkling wine, Cassis 6

Electric Pear
Pear Vodka, Sprite, fresh lime juice 6

Classic Caesar
Skyy Vodka, Tabasco, Worcestershire, Clamato, celery salt 6

Long Island Iced Tea
Vodka, Gin, White Rum, Triple Sec, topped with fresh lime juice
and cola 6

Purple Haze
Skyy Vodka, Chambord, Bols Blue, cranberry, lime juice,
splash of grenadine 6

Raspberry Sour
Gin, Chambord, Sprite, fresh lime, orange and pineapple juice 6

Mojitos
Fresh mint and limes muddled with Bacardi Superior rum and
sugar, topped with soda water 6
(Or try it with pomegranate!)

Manhattan
Bulleit Bourbon, Sweet Vermouth, Angostura bitters,
Maraschino cherries 6

Martinis (2oz)

Classic
Grey Goose vodka or Bombay Sapphire gin 12

Hazelnut
Skyy vodka, Crème de Cacao, Frangelico 9

L' Orange Cosmo
Grey Goose L'Orange vodka, Cointreau, Cranberry
and fresh Lime 12

French Cosmo
Skyy vodka, Triple Sec, Peach Schnapps and Cranberry juice 9

Pom-tini
Pomegranate liqueur, Pomegranate vodka, Cointreau
and fresh lime 9

Sex in the City
Skyy Vodka, Peach Schnapps, cranberry juice, pineapple juice
and fresh lime 9

Red Passion
Bacardi Razz, Pomegranate liqueur, Cointreau
and cranberry juice 9

Lemon-Tini
Grey Goose Le Citron, freshly squeezed lemon juice,
pinch of sugar 12

Stiletto
Bacardi Razz, Bols Blue, pineapple juice, fresh lime 9