



AZIZA

EGYPTIAN & MEDITERRANEAN CUISINE

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aziza.com.hk

APPETIZERS

COLD MEZZE



01-HUMMOS 鷹嘴豆泥 \$ 60
Chickpeas cooked, tahini paste, lemon juice, olives oil, white pepper, salt and cumin powder.

**Add on

Harisa or Zaatar or Beetroot \$ 15

Caramelize onion \$ 15

Chicken Shawarma \$ 20

Lamb Shawarma \$ 30



02-TABBOULEH 香草 新鮮 番茄洋蔥蓉 \$ 65
Parsley, tomato, onion, bulgur and lemon dressing.



03-AZIZA CHILLI FETA 希臘新鮮 番茄沙拉羊奶乳酪 \$ 68
Feta cheese, onion, tomato, with mixed chilli red and green.



04- FETA CUMIN 茴香橄欖油羊乳酪 \$ 65
Feta cheese, cumin, olive oil, herbs and spices.



05-ZABADI (YOGHURT) 香蒜青瓜配酸乳 \$ 65
Yoghurt, cucumber, garlic, fresh mint, olives oil and herbs.



06-LABNA 香蒜酸乳酪 \$ 70
Luscious yoghurt & olive oil.



07-MOUTABEL 橄欖油檸檬汁加香料烤茄子和甜椒 \$ 65
Roasted eggplant, roasted bell pepper, lemon, olive oil and spices.



08-BOSARA 茴香洋蔥香菜配蠶豆 \$ 65
Broad beans, onions, garlic, coriander, dill, leeks and Chinese chives.



09-FATTOSH SALADS 埃及有機雜菜沙拉 \$ 65
Tomato, lettuce, green bell pepper, olives oil, pomegranate molasses, sumac and selected herbs.



10-BABAGANOUSH 烤茄子泥 \$ 67
Roasted eggplant, roasted onion, yoghurt, tahini paste, parley, white pepper, lemon juice, cumin powder and olives oil.

Each of the following comes with 1 pc of Pita Bread (01, 03 to 08, 10)



Plus 10% service charge



HOT MEZZE



11-WARA INAB 香草飯釀香葉卷 \$ 67
Vine leaves stuffed with mix of aromatic rice with AZIZA tomato sauce.

12-AZIZA KOFTA 香草羊肉串配特式蕃茄醬 \$ 69
Minced lamb meat and fresh herbs served with AZIZA tomato sauce,



13-AZIZA FALAFEL 炸雜香草蠶豆 \$ 72
Crispy fried fluffy broad beans and herbs mixture.



14-HALLOUMI CHEESE 烤新鮮牛、羊奶芝士 \$ 71
Rich creamy cow milk cheese grilled with herbs and lemon.

15-DAWOUD BASHA 埃及香草牛肉丸 \$ 65
Egyptian meatball made from beef and special blend of herbs.

Each of the following comes with 1 pc of Pita Bread (13)



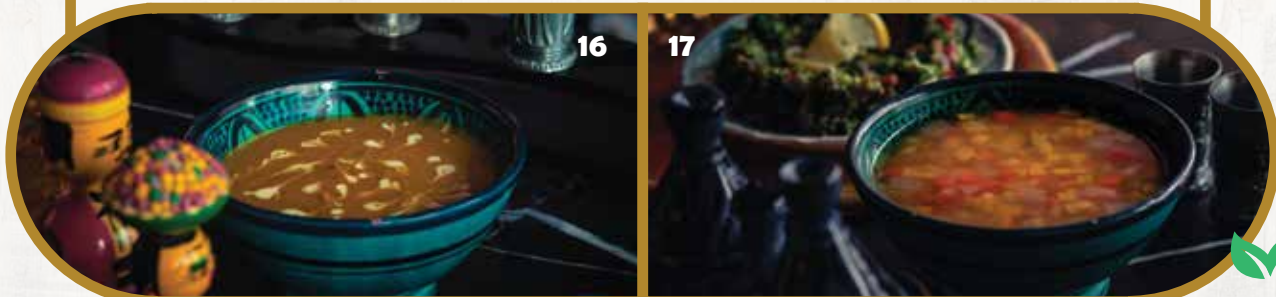
SOUP



16-WADI AL NIL (VEGETABLE WITH RICE PASTA) 蔬菜配意大利面 .. \$ 65
Homemade vegetable stock with mixed fresh vegetables, tomato and rice pasta



17-CREAMY PUMPKIN SOUP 奶油南瓜湯 \$ 65
Homemade vegetable stock with roasted pumpkin, fresh full cream, sage and herbs.



Plus 10% service charge

VEGETARIAN

MAIN COURSE

18-SHISH TAOUK 中東青椒雞肉串 \$ 118
Marinated **chicken thigh** in skewers with coloured capsicum.

19-SHAWARMA CHICKEN 中東烤雞肉 \$ 125
Traditional Egyptian dish shaved **chicken** from the spit.

20-SHAWARMA LAMB 中東烤羊肉 \$ 125
Traditional Egyptian dish shaved **lamb** from the spit.

21-LAMB KOFTA SKEWERS 中東羊肉串燒配特式醬汁 \$ 128
Minced lamb, onion and herbs grilled on skewers.

22-AZIZA CHICKEN 燒春雞 \$ 139
Whole **spring chicken** marinated, grilled in Egyptian style.

23-ORIENTAL TILAPIA FISH 新鮮香草烤魚柳 \$ 126
Grilled **tilapia fish** with herbs and lemon.

24-BEEF KEBAB 廚師推薦牛柳串燒配三色椒及洋蔥 \$ 144
High-grade **beef tenderloin** grilled in skewers with coloured capsicum and onions.

25-LAMB RACKS 烤羊肉排 \$ 210
Lamb racks marinated, grilled in authentic Egyptian style.

26-MOOZA DANNY LAMB SHANK 烤羊腿伴馬鈴薯泥和蔬菜 \$ 240
Braised **lamb shank**, mash potatoes, herbs and vegetables with lamb gravy.

27-MIXED GRILL 烤羊肉排, 中東羊肉串, 牛肉串和雞腿 \$ 395
Grilled authentic selection of **lamb racks**, **lamb kofta** skewers, **beef kebab** skewers and **chicken thigh** skewers.



All above come with salad and tahini sauce

Add white/brown rice for \$ 30 Plus 10% service charge



AZIZA TRADITIONAL TAGINE



28-MOUSSAKA 希臘茄子片配番茄火燴 大蒜, 洋蔥 和希臘香料祕方.. \$ 110
Heart warming traditional Egyptian moussaka served with layered egg-plant with mixed tomato chunks, garlic, onions and secret herbs.



29-OKRA TAGINE 秋葵燴 \$ 115
Braised okra, onion and Egyptian tomato sauce.



30-AZIZA VEGETABLES TAGINE 番茄燴新鮮蔬菜 \$ 112
Fresh mixed vegetables, onion and Egyptian tomato sauce.



31-GREEN PEAS TAGINE 青豆燴雜菜 \$ 115
Green peas, carrot, potatoes, herbs, onion and Egyptian tomato sauce.

32-VEGETABLES TAGINE WITH CHICKEN 雞肉燴新鮮蔬菜 \$ 137
Braised **chicken** with vegetables, onion and Egyptian tomato sauce.

33-FISH TAGINE 新鮮魚柳燴蔬菜及特製香料 \$ 120
Fish fillet with fresh vegetables and special Egyptian spices.

34-OKRA TAGINE WITH FISH 秋葵燴新鮮魚柳 \$ 136
Braised okra with **fish** fillet, onion and Egyptian tomato sauce.

35-OKRA TAGINE WITH BEEF 秋葵燴牛肉 \$ 139
Braised okra with **beef**, onion and Egyptian tomato sauce.

36-AZIZA VEGETABLES TAGINE WITH BEEF 雜菜燴牛肉 \$ 137
Beef with vegetables, onion and Egyptian tomato sauce.

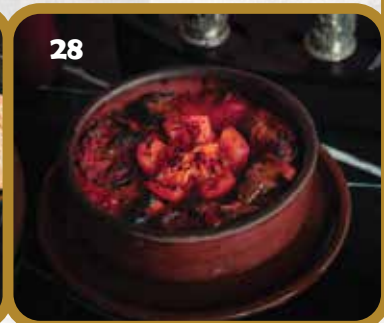
37-GREEN PEAS TAGINE WITH BEEF 青豆燴牛肉 \$ 139
Green peas with **beef**, carrot, potatoes, herbs, onion and Egyptian tomato sauce.

38-OKRA TAGINE WITH LAMB 秋葵燴羊肉 \$ 145
Braised okra with **lamb**, onion and Egyptian tomato sauce.

39-AZIZA VEGETABLES TAGINE WITH LAMB, 雜菜燴羊肉 \$ 143
Braised **Lamb** with vegetables, onion and Egyptian tomato sauce.

40-GREEN PEAS TAGINE WITH LAMB 青豆燴羊肉 \$ 145
Green peas with **lamb**, carrot, potatoes, herbs, onion and Egyptian tomato sauce.

41-OXTAIL (AKAWI WITH FATA) TAGINE 雜菜燴牛尾 \$ 145
Braised **oxtail** with Egyptian garlic pita bread, vinegar and beef stock served with rice



Add cous cous for \$ 40

Plus 10% service charge



VEGETARIAN

WRAPS

42-LAMB SHAWARMA WRAP \$ 152

Traditional dish with shaved lamb from the spit made in a wrap with fresh lettuce, tomato, onions and special Egyptian sauce.

43-CHICKEN SHAWARMA WRAP \$ 145

Like the lamb shawarma wrap but with chicken, wrapped with fresh lettuce, tomato, onions and the special Egyptian sauce.

44-SHISH TAOUK WRAP \$ 140

Grilled chicken thigh with coloured capsicum, marinated in Egyptian sauce and special dressing.

46-ORIENTAL TILAPIA FISH WRAP \$ 147

Grilled tilapia fish in a wrap with herbs and lemon.

46-FALAFEL WRAP \$ 95

Fried crispy fluffy broad beans and herbs mixture in a wrap.

46-EGG & SALAD WRAP \$ 95

A wrap with scrambled eggs, fresh lettuce, onions, tomato and Egyptian sauce.

Add ons 30 HKD for more extras:

Halloumi Cheese/ Shawarma/ Eggs/ Onions/ Harissa

ALL WRAPS COME WITH EITHER FRENCH FRIES OR SWEET POTATO FRIES



AZIZA WRAP



Plus 10% service charge



SIDE ORDER

-  **47-PITA BREAD** 皮塔餅 \$ 20
-  **48-RICE** 埃及飯 (WHITE OR BROWN) \$ 30
-  **49-AZIZA HOME MADE COUS COUS** 自家製作庫斯庫斯 \$ 40
-  **50-HARISSA (SPICY)** 蒜蓉辣醬 Chilli, coriander & garlic mixed with olive oil \$ 20
-  **51-TAHINI** 芝麻醬 \$ 20
-  **52-MIXED VEGETABLE** 混合蔬菜 \$ 45
-  **53-POTATO WEDGES** 馬鈴薯角 \$ 45
-  **54-SWEET POTATO FRIES** 蕃薯條 \$ 30
-  **55-FRENCH FRIES** 薯條 \$ 30
-  **56-ZATOUN/OLIVES** 橄欖 \$ 25

DESSERTS

-  **57-KONAFA** 特色乳酪酥餅 \$ 78
Shredded pastry with ricotta cheese.
-  **58-BASBOUSA** 傳統中東蛋糕 \$ 78
Traditional middle eastern sweet cake that originated in Egypt made from semolina, nuts and coated with concentrated special sugar syrup.
-  **59-BAKLAVA WITH PISTACHIO'S** 開心果仁酥餅 \$ 50
Pastry sheets with pistachio's and nuts.
-  **60-OM ALI** 埃及布丁 \$ 78
Egyptian pudding



Plus 10% service charge





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