



one of the most characteristic elements of lebanese cuisine is the offering of an unlimited array of small hot and cold appetizers, we call them mezza

bistro hours: lunch: tues - fri 11:30am - 2:00pm
dinner: tues - sat 5:30pm - 10:00pm
dar {lounge} hours: dinner: fri & sat 5:30pm - 10:00pm

2751 lavista rd. decatur, ga 30033 phone: 404-633-8833 www.mezzabistro.com

vegetarian mezza

\$6.50 (each)

1. hummus ^v *g*

cooked garbanzo beans mixed with sesame seed paste {tahini}, lemon juice and garlic

2. baba ghannouge ^v *g*

smoked eggplant pureed with sesame seed paste {tahini}, lemon juice and garlic

3. fool mudammas ^v *g*

simmered fava beans marinated in garlic, olive oil and lemon juice, topped with tomatoes & onions

4. fried cauliflower ^v *g*

fried fresh cauliflower topped with our tahini dressing

5. zaitoon / kabees ^v *g*

mixed black and green olives with a variety of pickles (cucumber, stuffed eggplant and turnips)

6. goat cheese balls with herbs *g*

six goat cheese balls rolled in a variety of herbs served on tomato slices and sprinkled with olive oil

7. balila ^v *g*

cooked garbanzo beans marinated in garlic, olive oil and lemon juice

8. hindbeh ^v *g*

cooked swiss chard and spinach served with caramelized onions and lemon wedges

9. loubieh ^v *g*

fresh string beans cooked in a garlic tomato sauce

10. mousaka'a ^v *g*

cooked eggplant topped with garbanzo beans and onions in a tomato sauce

11. mezza dip ^v *g* (new)

a variety of smoked and baked vegetables (eggplant, bell peppers, onion and garlic) blended with olives, spices, herbs, lemon juice and olive oil

12. mudardara ^v *g*

cooked lentils and rice, topped with caramelized onions and served with pickled cornichons

13. labneh bi toom *g*

yogurt cheese mixed with garlic and mint, served with cucumbers and drizzled with olive oil

14. fried eggplant ^v *g*

fried eggplant topped with tahini sauce

15. falafel ^v

four patties of fava and garbanzo beans mixed with our special blend of spices, fried and served with tahini sauce

16. vegetarian stuffed grape leaves ^v *g*

six grape leaves stuffed with rice, tomatoes, parsley and a blend of spices cooked just right

17. grilled halloumi *g*

slices of halloumi cheese, also known as squeaky cheese, grilled and served with tomato slices and olives

18. muhammara ^v

a mix of ground red bell peppers, walnuts, pistachios, lemon juice, garlic and cayenne pepper { mild }

19. cilantro garlic fries ^v *g*

cubed fried potatoes marinated in our fresh cilantro and garlic sauce

^v (denotes vegan dish)

g (gluten free)

all mezza items are served with warm pita bread and our own zaatar dip {a thyme, sesame and olive oil dip} extra zaatar \$1.50
suggestion: on average each person orders 3 menu items

prices and menu items are subject to change without prior notice
parties of 6 or more will be charged 18% gratuity
please no separate checks on parties of 6 or more, thank you.

gift cards are available

mezza style & samplers

\$18.99 per person

mezza style (ideal for three or more, all at table must order the same 8 items)

eight varieties of mezzas, choose from the following:

three from the vegetarian mezzas, two from the soup or salads, two from the non-vegetarian mezzas, one from either the baked mezzas or the special of the day and baklawa

soup & salads

\$5.99 (each)

20. lentil soup ^V ^G

lentils, diced potatoes, spinach and cilantro in a vegetable broth

21. tabbouleh ^V

the authentic and popular lebanese salad made of finely chopped parsley, cracked wheat, diced tomatoes and onions, and dressed with lemon juice, olive oil and spices

22. fattoush ^V

a lebanese salad consisting of romaine lettuce, tomatoes, cucumbers, bell peppers, and toasted pita bread dressed with our garlic herb dressing

23. mezza salad ^G

our house salad with romaine lettuce, tomatoes, cucumbers, bell peppers, feta cheese, and calamata olives tossed with our own oregano dressing

24. artichoke and mozzarella ^G

artichoke hearts, cherry tomatoes, fresh mozzarella balls in our own Dijon herb dressing

25. al rae ^V ^G

smoked eggplant, dices tomatoes, onions and garlic dressed with lemon juice and olive oil

26. shankleesh ^G

feta cheese mixed with cayenne pepper and herbs topped with diced tomatoes and onions sprinkled with olive oil (mild)

27. herbs & feta cheese ^G

fresh oregano and thyme served with feta cheese topped with diced tomatoes and onions dressed with garlic, lemon juice and olive oil

28. garbanzo bean salad ^V ^G (new)

a mix of garbanzo beans, tomatoes, cucumber, bell peppers, romaine lettuce topped with our own Tahini herb dressing

non-vegetarian mezza *

\$6.99 (each)

40. kibbi balls

four fried balls of ground beef and cracked wheat mix stuffed with a ground beef, onions and pine nuts mix

41. kebabs

two kebab skewers of lamb, kafta (ground beef mixed with parsley and onions), or chicken marinated, grilled, and served on a bed of vermicelli rice

42. beef shawarma

lean tender thin sliced sirloin beef marinated with our own spices cooked to perfection and topped with tahini sauce on a bed of vermicelli rice

43. cilantro fish

(fish of the day) baked and topped with our cilantro tomato sauce on a bed of vermicelli rice

44. beef stuffed grape leaves

six grape leaves stuffed with beef, rice, and a blend of spices cooked to perfection served with plain yogurt

45. hummus deluxe

our hummus topped with a ground beef, pine nuts and onion mix

46. chicken shawarma

lean tender sliced chicken breast marinated in our own spices cooked to perfection topped with tahini sauce served on a bed of vermicelli rice

47. roasted garlic chicken (new)

lean chicken tenders baked with roasted onions, garlic, potatoes and carrots in a lemon juice, spice and herb marinade and served on a bed of vermicelli rice

48. seafood kebabs

two kebab skewers of salmon or shrimp marinated, grilled, and served on a bed of vermicelli rice

49. basturma

filets of beef encrusted with spices dried, sliced ultra thin and served with tomato slices and pickled cornichons

50. leg of lamb (\$7.99)

tender leg of lamb marinated and cooked to perfection served with a medley of vegetables

mezza special

\$7.99

ask your server
about tonight's special

baked mezza

\$5.99 (each)

70. sfiha

two pies topped with ground beef, parsley, tomato, onion and spices, served with plain yogurt

71. aarayess

slices of pita bread stuffed with a beef, parsley, onions and spices mix then grilled crispy

72. musakhan

five lebanese wraps of mountain thin bread stuffed with chicken, caramelized onions and spices served with tahini sauce

73. rakakat bi jibin

a blend of feta, shredded mozzarella, parmesan cheese mixed with oregano and grilled in flat bread


74. samboosik (new)

a crispy dumpling stuffed with our own mix of ground beef, onion, pine nuts and spices served with plain yogurt

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suggestion: on average each person orders 3 menu items

* vermicelli rice is not gluten free

gift cards are available



kids menu

\$4.99

80. chicken tenders & fries

81. grilled cheese sandwich & fries

soft drinks & coffees

\$2.50

house drinks (one refill only):

rose water, jallab (from raisins , topped with pine nuts), toot (made from mulberries)

soft drinks: (\$1.99)

coke, diet coke, sprite, iced tea, perrier, orangina, martinelli's apple juice, and milk

coffees & teas:

lebanese coffee (turkish), espresso, cappuccino, latte, and fresh brewed (regular and decaf),
our own hot special tea (mint tea with walnuts) and numi herbal teas

desserts

\$4.99

90. rice pudding

our very own rice pudding with rose water
and gum arabica (miski) topped with apricot jam

91. liza's ice cream

our executive chef's very own ice cream a must try,

1. vanilla with caramelized almonds
2. mocha with caramelized hazelnuts
3. Nutella chocolate with caramelized hazelnuts
4. banana with caramelized walnuts

92. baklawa

your choice of two pieces from a variety of
different types of baklawa

93. crème bruleé

94. halawa bi-jibin

rolled sweet cheese with rose water flavored cream
(two to an order)

95. date ma` amoul

two date stuffed semolina pastries

events

prices and menu items are subject to change without prior notice

parties of 6 or more will be charged 18% gratuity

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house wines

red

glass: \$6.99 bottle: \$30.00

white

100. **Château Kefraya Le Breteches (Lebanon)**
dry, full bodied, a Rhone-style blend that pays homage to Lebanon's French connection in grapes as well as garrigue, those dry herb flavors of southern France
101. **Château Ksara Reserve du Couvent (Lebanon)**
a dark ruby cabernet sauvignon dry, full of smoke, mineral and dark fruit combines elegance with lingering delicacy
102. **Musar Jeune**
dry, full bodied, medium tannin, medium acidity, with full very ripe blue and black berry flavors a blend of cabernet sauvignon, merlot and petit verdot
103. **Clos St Thomas - Les Amirs Rouge (Lebanon)**
this wine is brilliant and deep red in color. Its supple melted tannins and its subtle vanilla bouquet give a balanced and lengthy aftertaste
104. **Valdivieso Reserve Cabernet Sauvignon (Central Valley, Chile)**
dark, intense ripe aromas, cassis, red fruits, well integrated oak; full bodied approachable cabernet
105. **Oxford Landing Merlot (South Australia)**
106. **Capcanes "Mas Donis" Barrica Garnacha/ Syrah (Spain)**
expressive and layered notes of black cherries, vanilla, violets and mineral aged in fine oak
107. **Evodia Old Vines Garnacha (Spain)**
100% garnacha grapes planted 100 years ago in the mountain village of Atea and on pure slate soil
108. **Montpellier Pinot Noir (Napa, CA)**
has a charming red color that is playful with fresh fruit and berry aromas. the palate is rounded with fresh fruit and ends with a smooth finish
109. **Red Knot Shiraz (Australia)**
110. **Gascon Malbec (Mendoza, Argentina)**

111. **Château Kefraya La Dame Blanche (Lebanon)**
dry, medium bodied, three southern French grape varieties, offering light, candied citrus flavors
112. **Château Ksara Blanc de Blanc (Lebanon)**
a sauvignon, semillon and chardonnay dry, full bodied, smoldering with smoke and citrus flavors
113. **A to Z Pinot Gris (Oregon)**
114. **Muhua Sauvignon Blanc (Marlborough, New Zealand)**
an elegant wine with aromas of passion fruit and guava combined with expressive full palate of tropical fruit, gooseberry and great persistence
115. **Mezzacorona Pinot Grigio (Italy)**
116. **Michel Picard Vouvray (Loire, France)**
117. **Man Chardonnay (Pearl South Africa)**
this refreshing style of chardonnay is made with a touch of oak for added complexity and richness, melons, tropical fruit and citrus aromas, a rounded palate with butterscotch notes and a prominent fruit flavor.
118. **Cypress Chardonnay (Central Coast, CA)**
119. **Valdivieso Sauvignon Blanc (Chile)**
aromas of tart green apple, pear and tropical fruit that is supported by invigorating fresh acidity that holds onto zesty flavors for great finish

Rose

120. **Château Kefraya Rosé (Lebanon)**
a lively and intense pink color from 100% cinsaut grapes, with delicate fragrances of sweet, raspberry and red fruits
121. **Château Ksara Sunset Rose (Lebanon)**
refreshing and vivid, very well-balanced and generous wine, has a remarkable spicy flavor due to its vinification based on cabernet-franc and syrah, has a unique, slightly aroma of red berries
122. **A to Z Rose (Oregon)**
juicy and graceful with notes of strawberries, plums, and spices made from sangiovese grapes

red

selection wines

(glass: \$7.99 bottle: \$35.00)

white

130. **Château Musar Hoher Pere et Fils (Lebanon)**
dry, full bodied, medium tannins, medium acidity, with full very ripe blue and blackberry flavors
131. **Château Ksara Rouge (Lebanon)**
a blend of cabernet-sauvignon, merlot, and petit verdot with a charming ruby color revealing a harmonious fullness cultivated in oak casks for 18 months
132. **Wardy Château Les Cedres (Lebanon)**
is a rich and complex red wine with a firm earthy core of cabernet sauvignon interwoven with the deep peppery aromas of shiraz and a subtle fruity flavors of merlot
133. **Pavilion Merlot (Napa Valley, CA)**
134. **Montoya Cabernet Sauvignon (Napa Valley, CA)**
135. **Tsantali Mavrodaphne Rich Sweet Wine (Peloponnesus, Greece)**
136. **Santa Julia "Organica" Malbec (Mendoza, Argentina)**
loaded with black currents and blackberries, dark plum, with sweet spice, cloves and aromatic floral notes. 100% Organic
137. **Coltibuono "Centamura" Chianti (Italy)**
138. **Suarus Pinot Noir (Patagonia, Argentina)**
raspberry, gooseberry, strawberry nose with a hint of vanilla round and fruit mouthfeel with sweet tannins

141. **Riff Pinot Gridio (Italy)**
racy, minerally personality with loads of melon and apple fruit, with delicate finish
143. **Domaine de la Pierre Sancerre (France)**
144. **Pomelo Sauvignon Blanc (CA)**
a snappy fresh and clean wine with intense grapefruit and lemon grass dominate this
145. **Dr. Pauly Bergweiler, Noble House Riesling (Mosel, Germany)**
a racy and slightly sweet Riesling with great acidity and fresh peach and pear character
146. **Château Musar Rose (Lebanon)**
a harmonious blend of cinsault and abeideh aged on oak barrels

reserve wines

(bottles only: \$50.00)

150. **Château Kefraya Reserve (Lebanon)**
151. **Château Musar (Lebanon)**
dry, full bodied, light oak, high acidity, the middle-east's most celebrated winery, a supremely balanced, ripe berry, herb, and spice flavors
152. **Château Ksara 3rd Millenium (Lebanon)**
full bodied matured in French oak, has a fruity and subtle nose of raspberry and black current with a vanilla character
153. **Row 11 Pinot Noir (CA)**
154. **Santa Margerita Pinot Grigio (Valdadige)**

sparkling wines

(glass \$6.99 bottle \$30.00)

Valdivieso Extra Brut (Chile)

a medium-bodied dry white traditional Methode Champenoise sparkler with 60% Chardonnay and 40% Pinot Noir with aromas of quince and pear, clean, crisp with a reasonably long finish

dessert wines

(glass \$6.99 bottle \$30.00)

Boutari Samos (Greece)
Marco Negri Moscato d'Asti (Italy)

beers (bottle: \$4.50)

Almaza (Lebanon)
Heineken (Holland)
Amstel Lt. (Holland)
Heineken Dark (Holland)
Corona (Mexico)
Red Brick Ale (Atlanta)

Xingu Black Beer (Brazil)
Carlsberg (Denmark)
Samuel Adams Stout (Boston)
Buckler (Holland)
(non Alcoholic Beer)

Edison (Pennsylvania)
Menabrea Birra (Italy)
Samuel Smith Organic Ale (England)
Samuel Smith Organic Lager
Full Bodied (England)

gift cards are available

corkage fee \$15/bottle