



mozata  
LEBANESE CUISINE



The Menu





## Our Mission

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Food plays a vital role in Lebanese culture. It is a celebration of life. Our food is fresh, colourful and incredibly diverse. It is one of our greatest loves. And it is also the key to our good health and central to our social and family lives.

Mozata serves authentic Lebanese cuisine with a bakery and specialty coffee concept, all in one. Our space offers distinct characteristics that mesh well to form an unparalleled experience. We reflect the values of our motherland. Mozata is **generous** like the Mediterranean ecosystem, **rich** in nutrients like its soil, and serves fresh, **quality** ingredients sourced from trusted suppliers. Soon, we will have our own farm for even greater sustainability.

We pay homage to the authentic flavours of Lebanon by combining traditional dishes with a modern twist. Mozata's Lebanese roots and values intertwine with local Budapest culture and allow us to reflect the best of both worlds. We've created a culinary experience like no other. A meal shared here will not soon be forgotten.

We make a difference in our world by setting the trends for green and sustainable business practice. We do this by inspiring people to choose a better lifestyle. One that includes frequent gatherings with loved ones around fresh, quality food. Mozata is a **social gathering place**. Here we reestablish the culture of mingling over food, where breakfast, lunch, and dinner become the most **fun** activity of the day. With each bite of every dish, the quality time with loved ones will be savoured as these new experiences are discovered together.

**Mozata is the first restaurant in Europe to achieve the Gold level in LEED v4 ID+C Retail rating system.** As pioneers in being **green** and **sustainable**, we are committed to the environment and energy efficiency. We are **LEED** to the core by setting the standard of what being kind to the planet really means.

We are immensely proud to have successfully achieved the Gold LEED Certification Award. We invite you to join hands with us to protect our environment.

Most importantly, Mozata is a product of **passion**. Our passion drives us and keeps everything flowing, moving, and growing.

Welcome to Mozata! Enjoy our hospitality. Enjoy the fresh air. Enjoy the lighting. Take a deep breath, relax, and **enjoy yourself**. Thank you for giving us the opportunity to serve you and for sharing this joy-filled moment with us.





**Our menu is curated  
by  
*Chef Joe Barza***

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*Chef Barza has won many awards at international culinary forums.  
He is known for showcasing the food heritage of Lebanon with pride and honour.  
Chef Barza is the Founder and Chef Consultant of Joe Barza Culinary Consultancy.  
He is a member of the Academie Culinaire de France, President of the Lebanese Chefs Association,  
and is on the organizing committee of the Lebanese Salon Culinaire HORECA. His culinary  
philosophy is rooted in sharing the message of Lebanese cooking with the world.  
Mozata and Chef Joe Barza proudly offer a gastronomic journey  
from the traditional to the modern expressions  
of authentic Lebanese cuisine.*



**\* ALL OF OUR MEATS ARE HALAL CERTIFIED**







# Breakfast



## Eggplant Fatteh

Baladi style grilled eggplant with minced meat, onion, tomato, Mozata's special spices, olive oil and fried bread.

—  
1950 Ft



## Grilled Halloumi with Eggplant

Rami's favourite grilled halloumi and eggplant served with tomato, fragrant basil leaves and tangy pomegranate molasses.

—  
1350 Ft



## Eggs with Halloumi

Lina's triple treat of three eggs served sunny side up with halloumi cheese, dry mint, cherry tomato and Mozata's secret Lebanese seasoning.

—  
1700 Ft



## Hummus Fatteh

Faten's indulgent stewed chickpeas with thick Lebanese yogurt, toasted Lebanese bread, Mozata's special sauce, ghee and roasted pine nuts.

—  
1650 Ft



## Labneh Beiroutieh

A Beirut special with extra thick Lebanese strained yogurt, bulgur, nuts and spices.

—  
1350 Ft



## Eggs with Beef

Baba's big morning trio of scrambled eggs with minced beef, cheese and Mozata's secret Lebanese seasoning.

—  
1600 Ft



## Lebanese Foul

Ammo's famous stewed fava beans and chickpeas with garlic, lemon and olive oil.

—  
1350 Ft



## Lebanese Platter

Khalto's selection of Labneh Beiroutieh, homemade apricot jam, feta cheese and olives.

—  
1200 Ft



## Eggs with Sumak

Dayaa style eggs served sunny side up and topped with tangy sumac and Mozata's secret Lebanese seasoning.

—  
1200 Ft



## Foul Moudamas

Abou Khalil's stewed soft fava beans and chickpeas with a twist of lemon juice, garlic, olive oil and tahini.

—  
1200 Ft



## Mousabaha

Yasmin's signature rich Lebanese yogurt with chickpeas, cumin, garlic and olive oil. Topped with fatteh sauce and parsley.

—  
1300 Ft



## Shakshuka with Egg

Levantine eggs simmered in a regional tomato, onion and mixed bell pepper sauce.

—  
1200 Ft



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# Salads



## Artichoke Salad

Silvi's refreshing artichoke salad with iceberg lettuce, tomato, red cabbage and our signature pomegranate, lemon and mustard dressing.

—  
1750 Ft



## Marinated Beetroot Salad with Cheese

Kamal's much loved baked beetroot and feta cheese salad with rocket leaves, mushroom, onion, fresh basil and our signature lemon oil dressing.

—  
1800 Ft



## Cabbage & Dry Mint Salad

Ammto's timeless white cabbage salad with cucumber, tomato, dry mint, spring onion, green olive and our signature vinegar oil dressing.

—  
1500 Ft



## Oriental Tabbouleh

Libnan's celebrated parsley and bulgur salad with tomato, onion, fresh mint and our signature lemon oil dressing.

—  
1950 Ft



## Red Lentil & Cabbage Tabbouleh

Yasmin's superfood tabbouleh with parsley, red lentil, fine white bulgur, tomato, white cabbage, fresh mint, white onion and our signature lemon oil dressing.

—  
1600 Ft



## Mozata Fattouch

A favourite from the Land of the Cedars with romaine lettuce, tomato, cucumber, rocket leaves, radish, onion, bell pepper, toasted Lebanese bread and our signature sumac, vinegar, lemon and pomegranate molasses dressing.

—  
1750 Ft



◆ Marinated Beetroot Salad with Cheese

◆ Mozata Fattouch

◆ Artichoke Salad

◆ Oriental Tabbouleh

# Soups



## Chicken Soup & Vermicelli

Teta's recipe with chicken breast, cinnamon, vermicelli, courgette, carrot, coriander and a touch of ghee and butter. Served with cinnamon bread.

—  
1200 Ft



## Red Lentil Soup

Mama's hearty red lentil soup with potato, carrot, onion, celery, garlic, milk, lemon, herbs and spices. Served with cumin bread.

—  
1200 Ft

# Cold Mezze



## Hummus

Lina's authentic chickpea dip with tahini, lemon and olive oil.

—  
1500 Ft



## Moutabal Batenjen

Nour's traditional grilled eggplant dip with tahini and lemon.

—  
1650 Ft



## Labneh Beiroutieh

A Beirut special with extra thick Lebanese strained yogurt, bulgur, nuts and spices.

—  
1350 Ft



## Spicy Paprika Hummus

Dima's sensational chickpea dip with spicy red pepper, paprika, tahini and lemon.

—  
1500 Ft



## Moutabal Beetroot

Zoli's contemporary grilled eggplant dip with baked beetroot, tahini and our special seasoning.

—  
1650 Ft



## Spinach with Olive Oil

Tante Mona's fresh spinach with crispy fried onion, garlic, coriander, Mozata's special spices, lemon and olive oil.

—  
1150 Ft



## Basil Hummus

Tammara's chickpea dip, fresh basil, tahini, lemon and olive oil.

—  
1600 Ft



## Raheb Eggplant

Monk's divine grilled eggplant with chopped mixed peppers, tomato, spring onion, spices and olive oil.

—  
1550 Ft



## Waraq Enab

Amal's secret recipe vine leaves stuffed with marinated rice and mixed vegetables.

—  
1650 Ft

 Vegetarian

 Vegan

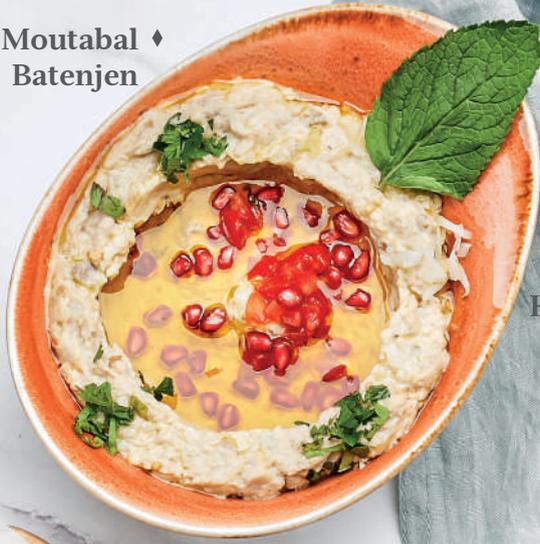
 Lactose Free

 Gluten Free

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Moutabal ♦  
Batenjen



Basil ♦  
Hummus



Raheb ♦  
Eggplant



Hummus ♦



♦ Spicy Paprika  
Hummus





◆ Hummus  
bel Lahme

◆ Kibbeh

◆ Batata  
Harra

◆ Falafel with  
Tarator Tahini Sauce

◆ Shrimp with  
Lemon & Basil



# Hot Mezze



## Eggplant Fattah

Rabih's generous grilled eggplant with minced meat, thick Lebanese yogurt, toasted Lebanese bread, Mozata's special sauce, ghee and roasted pine nuts.

—  
1950 Ft



## Hummus Fattah V

Faten's indulgent stewed chickpeas with thick Lebanese yogurt, toasted Lebanese bread, Mozata's special sauce, ghee and roasted pine nuts.

—  
1650 Ft



## Batata Harra V LF GF VG

Adam's flavourful spicy fried potato cubes with Mozata's special seasoning.

—  
1300 Ft



## Cheese Rakakat V

Sara's crispy fried cheese rolls with onion, fresh za'atar, parsley and our unique dough.

—  
1500 Ft



## Hummus bel Lahme LF GF

Joci's satisfying chickpea dip topped with diced meat, spices and pine nuts.

—  
2150 Ft



## Falafel with Tarator Tahini Sauce V GF VG

Foodie Fady's fried falafel served with tahini sauce.

—  
1400 Ft



## Kibbeh LF

Karim's classic minced meat and bulgur balls fried to perfection. Crispy on the outside and soft inside!

—  
1850 Ft



## Fries with Za'atar & Garlic Dip V LF GF

Lara's original fries sprinkled with za'atar. Served with garlic sauce.

—  
1150 Ft



## Lahme Ras Asfour bel Nah Nah LF GF

Rima's juicy meat cubes marinated in our special pomegranate molasses and lemon sauce.

—  
1850 Ft



## Shrimp with Lemon & Basil LF GF

Hani's fragrant shrimp with fresh mushrooms and our special pomegranate, garlic and fresh basil sauce.

—  
2400 Ft



## Chicken Liver LF GF with Pomegranate Sauce

Shadi's sweet and sour chicken liver with allspice, olive oil and pomegranate molasses.

—  
1700 Ft



Spinach with ♦  
Olive Oil

♦ Moutabal  
Batenjen



◆ Raheb Eggplant ◆



◆ Spicy Paprika Hummus



◆ Chicken Soup & Vermicelli



◆ Labneh Beiroutieh



◆ Hummus





# Mana'eesh

## Dough

Flour, salt, milk, water and oil.  
All natural with nothing extra.



### Mixed Cheese Mana'eesh ◇

Walid's terrific freshly baked Lebanese flatbread topped with a mix of cheeses.

—  
1850 Ft



### Cheese & Za'atar Mana'eesh ◇

Ziad's double the pleasure freshly baked Lebanese flatbread topped with a mix of cheeses plus authentic za'atar (a classic blend of dried herbs).

—  
1650 Ft



### Harra Mana'eesh ◇

Abu Ali's aromatic freshly baked Lebanese flatbread topped with our special spicy onion, tomato and red pepper paste plus fresh mushroom.

—  
1700 Ft



### Lahm Bajeen Mana'eesh

Khalil's scrumptious freshly baked Lebanese flatbread topped with minced lamb, tomato, bell pepper and our special blend of herbs and spices.

—  
2200 Ft



### Paprika Mix Mana'eesh ◇

Ibrahim's piquant freshly baked Lebanese flatbread topped with fresh paprika, onion, bell pepper, tomato paste, red pepper paste and Mozata's special spices.

—  
1500 Ft



### Spinach Fatira ◇

Khalid's green delight freshly baked Lebanese flatbread topped with fresh spinach, onion and Mozata's special spices.

—  
1600 Ft



### Za'atar Mana'eesh ◇

Al Furran's freshly baked Lebanese flatbread topped with za'atar (a classic blend of dried herbs) and olive oil.

—  
1500 Ft



Vegetarian



Vegan



Lactose Free



Gluten Free

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# Daily Dishes



## Bulgur with Tomato V LF VG

Sahar's fluffy bulgur cooked with onion, eggplant, artichoke, Mozata's special spices and tomato sauce.

—  
1800 Ft



## Samak Sayadieh LF GF

El Simak's recipe with hammour fillet served with authentic sayadieh rice and sauce.

—  
3200 Ft



## Moghrabieh with Chicken LF

Khalo's old-style Lebanese moghrabieh dough balls with chickpea, chicken, onion, Mozata's special spices and ghee. Served with a signature moghrabieh sauce.

—  
2990 Ft



## Oriental Rice & Lamb LF GF

Ammto's succulent lamb shank and rice cooked with minced meat and Mozata's special spices. Served with a signature sauce and topped with nuts.

—  
3500 Ft



## Oriental Rice & Chicken LF GF

Lamia's soulful chicken and rice cooked with minced meat and Mozata's special spices. Served with a signature sauce and topped with nuts.

—  
2800 Ft

## Sides

Bulgur	◆ 750 Ft
French Fries	◆ 800 Ft
Rice	◆ 800 Ft
Thoum	◆ 450 Ft
Grilled Vegetables	◆ 990 Ft



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◆ Chicken Shawarma Wrap



◆ Beef Shawarma Wrap



Mixed Grill Plate ◆ with Fries



◆ Falafel Wrap





# Grills



## Lamb Brochette

El Laham's juicy lamb cubes marinated, grilled and served with tahini sauce, fries and spicy bread.

—  
3250 Ft



## Mozata's Mixed Grill Plate

Ahli's premium grilled brochette, chicken and kafta. Served with garlic dip, tahini, fries and spicy bread.

—  
4950 Ft



## Shish Taouk

Petra's tender chicken breast marinated and grilled. Served with garlic, fries, and spicy bread.

—  
3200 Ft



## Kafta

Tania's beloved grilled minced meat flavoured with Mozata's special spices. Served with tahini sauce, fries and spicy bread.

—  
2950 Ft



## Arayes

Al mashi's well-known grilled Lebanese bread generously stuffed with Mozata's exclusive mix of minced meat, parsley, tomatoes, onion and rich spices.

—  
2250 Ft



# Wraps



## Beef Shawarma Wrap

Abu Abed's popular marinated beef shawarma wrap with tomato, pickle, onion and tahini sauce. Served with fries.

—  
2750 Ft



## Pepper & Cheese Wrap

Maher's hunger blasting wrap with hummus, blend of cheeses and tarragon. Served with fries.

—  
1950 Ft



## Chicken Shawarma Wrap

El Shbaib's popular marinated chicken shawarma wrap with pickle, cabbage and garlic dip. Served with fries.

—  
2300 Ft



## Duck Wrap

Angie's delectable duck wrap with hummus, tomato, pickled cucumber and cabbage. Served with fries.

—  
2500 Ft



## Falafel Wrap

Fouad's ultimate falafel wrap with tomato, pickle and tahini sauce. Served with fries.

—  
2150 Ft



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Sweet ♦  
Rakakat



♦ Mozata  
Mhalabieh



Layali ♦  
Libnan





Festkiyeh ♦

♦ Kunefe

♦ Oum Ali

# Desserts



## **Mozata Mhalabieh**

Min Matbakhna: a classic Lebanese milk pudding with an original twist of apricot and cinnamon apple.

—  
**1350 Ft**



## **Kunefe**

Hala's mouth-watering cheese kunefe with a drizzle of sugar syrup and a sprinkle of pistachio.

—  
**1650 Ft**



## **Festkiyeh**

Amar's sweet pistachio paste with Lebanese cream, strawberries and mint leaves.

—  
**1450 Ft**



## **Layali Libnan**

The taste of Lebanese nights with milk pudding, raisin and strawberry sauce.

—  
**1450 Ft**



## **Oum Ali**

Aliya's decadent milk pudding with soft bread, coconut and raisin.

—  
**1550 Ft**



## **Sweet Rakakat**

Sami's irresistible rolls of fried dough stuffed with fruit, dried dates, halaweh and pistachio.

—  
**1350 Ft**



◆ Layali Libnan



◆ Mozata Mhalabieh



◆ Festkiyeh



◆ Sweet Rakakat



◆ Oum Ali



◆ Kunefe





# Drinks

## Mocktails

- Rose Grapefruit Mocktail** ♦ 1150 Ft  
 Grapefruit juice, orange juice, sugar syrup, rose water, fresh ginger served over ice
- Ginger Lime Fizz** ♦ 1250 Ft  
 Ginger beer, Angostura, lime juice, sparkling water served over ice
- Rose Lemon Spritzer** ♦ 1150 Ft  
 Rose water, rose syrup, lemon juice, honey, sparkling water, served over ice
- Clements** ♦ 1800 Ft  
 Seedlip Grove 42, sunshine syrup, sparkling water served over ice
- Peel** ♦ 1800 Ft  
 Seedlip Grove 42, sugar syrup, basil leaf, sparkling water served over ice
- Cocanela** ♦ 1800 Ft  
 Seedlip Spice 94, coconut milk, honey syrup, lemon juice, sugar syrup, cinnamon served over ice
- Mr. Howard** ♦ 1800 Ft  
 Seedlip Spice 94, lemon juice, sugar syrup, star anise served over ice
- All the Spice** ♦ 1800 Ft  
 Seedlip Spice 94, tonic served over ice

## Lebanese Drinks

- Jallab** ♦ 900 Ft
- Qamar al-Din** ♦ 900 Ft
- Tamarind** ♦ 900 Ft
- Rose** ♦ 900 Ft

## Cola

- Fritz-Kola** ♦ 750 Ft
- Fritz-Kola No Sugar** ♦ 750 Ft

## Lemonades 1L

- Classic** ♦ 1800 Ft  
Lemon juice, orange juice, citrus peel juice, sugar syrup
- Strawberry - Rhubarb** ♦ 1800 Ft  
Strawberry puree, rhubarb puree, lemon juice
- Mango - Mint** ♦ 1800 Ft  
Mango puree, sugar syrup, mint
- Cucumber - Parsley** ♦ 1800 Ft  
Lemon juice, sugar syrup, cucumber, parsley reduction
- Yuzu - Ginger** ♦ 1800 Ft  
Yuzu puree, sugar syrup, thyme reduction, fresh ginger
- Pomegranate - Star Anise** ♦ 1800 Ft  
Pomegranate puree, star anise reduction, lemon juice

## Smoothies

- Banana Carob** ♦ 1250 Ft  
Carob powder, banana, almond milk, orange juice
- Moroccan Avocado Almond** ♦ 1250 Ft  
Avocado, almond milk, honey, lemon juice
- Strawberry Dream** ♦ 1250 Ft  
Condensed milk, milk, raspberry (frozen), rose water, lemon juice, ice cube
- Apple Tamarind** ♦ 1250 Ft  
Apple juice, almond milk, tamarind paste, cinnamon, beetroot powder, banana

## Mineral Water

- Still** 0,25 l ♦ 590 Ft
- Still** 0,70 l ♦ 990 Ft
- Sparkling** 0,25 l ♦ 590 Ft
- Sparkling** 0,70 l ♦ 990 Ft





# Coffee

- OJ Shot** ◆ 900 Ft  
Orange juice, espresso, sugar syrup
- ET** ◆ 900 Ft  
Espresso, tonic water
- Almond Palmer** ◆ 900 Ft  
Lemon, cold brew, almond milk, sugar syrup
- Cold Brew Sparkle** ◆ 950 Ft  
Cold brew coffee, orange juice, pomegranate juice, orange flower water
- Shakerato** ◆ 950 Ft  
Coffee, sugar syrup, ice cube
- Affogato** ◆ 950 Ft  
Coffee, vanilla ice cream

	<i>Single</i>	<i>Double</i>
<b>Espresso</b>	◆ 550 Ft	◆ 750 Ft
<b>Americano</b>		◆ 750 Ft
<b>Cortado</b>	◆ 650 Ft	◆ 750 Ft
<b>Cappuccino</b>	◆ 650 Ft	◆ 750 Ft
<b>Flat White</b>		◆ 850 Ft
<b>Latte</b>	◆ 700 Ft	◆ 850 Ft
<hr/>		
<b>Filter Coffee</b> Seasonal		◆ 750 Ft
<b>Alternative Milk</b> Almond milk, oat milk, coconut milk		◆ 150 Ft
<b>Iced Option</b>		◆ 50 Ft



# Hot Drinks

**Tea** ♦ 900 Ft  
Black, oolong, green, flower

**Infusion** ♦ 700 Ft  
Fresh mint or sage

**Hot Chocolate** ♦ 900 Ft  
Milk chocolate, caramel chocolate,  
dark chocolate

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*Unwind, relax and reflect  
on your journey through  
Mozata's Lebanese  
cuisine by discovering  
our selection of classic  
Lebanese hot drinks.*

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## Lebanese Hot Drinks

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**Lebanese Coffee** ♦ 750 Ft

**Tea** ♦ 800 Ft

**Tea with Mint** ♦ 850 Ft

**Tea with Miramiyah** ♦ 950 Ft



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Vegan



Lactose Free



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