

NIBBLES

SPICED OLIVES 🌿🌾 €4

Nocellara del Belice olives marinated in toasted whole spices

POPPADOMS 🌿🌾 €5

Crispy lentil wafers with mango chutney and mint chutney

Vegan without mint chutney 🌿

MASALA FRIES 🌿🌾 €8

Sweet potato fries tossed in our signature blend of aromatic spices

SALAD

FATTOUSH SALAD 🌿 €7

Romaine, tomato, cucumber, spring onion, parsley and mint in a lemon and olive oil dressing, finished with sumac and crisp pita

Chicken Tikka 🍗 €8

Tandoori Prawns €10

SAVOUR & SHARE

SAMOSA CHAAT 🌿🍗 €8

Crispy potato samosas topped with onion, tomato, green chilli and coriander, finished with tamarind and green yogurt chutneys

ZUCCHINI & ONION FRITTERS 🌿🌾 €8

Thinly sliced zucchini, onion and coriander, fried until crisp.

Served with sweet tamarind sauce

CALAMARI KEMPU 🌾 €16

Fried calamari with aromatic black pepper.

Served with fresh lemon & sweet chilli sauce

COASTAL CRUNCHY PRAWNS €20

Local shrimp in Maharashtrian spices, panko-crumbed and fried.

Served with mint sauce.

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 Vegan  Vegetarian  Gluten Free  Nuts
Mild  Medium  Hot 

FROM THE CLAY OVEN

CHARRED PICKLED PANEER TIKKA €14

Clay oven-charred paneer, marinated in tangy pickle spices and yogurt
Served with mint chutney

LAMB SEEKH €14

Spiced minced lamb skewers mixed with coriander, whole spices and green chilli

MALAI CHICKEN TIKKA €14

Chicken marinated in cashew paste, cardamom, cream cheese and Greek yogurt,
roasted in the clay oven

SPICED CHICKEN TIKKA €14

Chicken marinated in coastal spices and Greek yogurt, roasted in the clay oven

MUSTARD GLAZED TANDOORI SALMON €26

Salmon fillet in a mustard-spice marinade, grilled in the tandoor. Served with tzatziki

TANDOORI LAMB CHOPS €29

Australian lamb chops in our signature marinade, baked in the clay oven with
turmeric tempered potatoes

TANDOORI PLATTER €38

Chicken tikka, lamb seekh, tandoori prawns and tandoori salmon, served with naan

THE GOAN KITCHEN

GOAN PRAWN CURRY €24

Tangy, mildly sweet coconut and Kashmiri chilli curry of the Goan coast, with

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tiger prawns

GOAN LAMB VINDALOO 🌶️🌶️🌶️ €26

Lamb leg marinated in Indian chillies, spices and Goan coconut vinegar, cooked with onion, tomato and potato

🌱 Vegan 🌱 Vegetarian 🌾 Gluten Free 🥜 Nuts
Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

MÉZ SIGNATURES

CHETTINAD CURRY 🌶️🌶️

Sixteen spices and herbs, creating bold, layered and aromatic flavours.

Chicken €18 Beef €26

MASSAMAN CHICKEN CURRY 🌾 €18

Our take on a Thai favourite — chicken and potatoes simmered in mildly sweet coconut milk with fragrant spices

KERALA MOILEE 🌾🌶️

Southern spices, fresh tomato and spring vegetables in coconut milk
Spring Vegetables 🌱 €14 Local Sea Bass €20 Local Tiger Shrimp €24

GRILLED PRAWNS IN A CURRIED CREAM SAUCE 🌾 €26

Grilled tiger prawns with a curried crème sauce and turmeric-tempered potatoes

TRADITIONAL LAMB CURRY 🌾🌶️🌶️ €26

Lamb shank marinated with onion, tomato, red chilli and Greek yogurt

SIGNATURE LOBSTER €35

Whole Canadian lobster in chef's signature spices, grilled.

Served with tandoori broccoli, makhani sauce and naan

If served without Naan 🌾

NAAN BAR CLASSICS

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The most-ordered dishes from our Valletta kitchen, now at MÉZ

PANEER MAKHANI €17

Soft paneer cubes simmered in a rich tomato, butter and cream sauce, delicately spiced and finished with fenugreek

BUTTER CHICKEN €19

Tender chicken in a creamy tomato-based gravy, simmered with fenugreek

CHICKEN TIKKA MASALA €18

Clay-oven chicken tikka folded into a smoky, spiced tomato and cream sauce

CHICKEN KORMA €21

Lightly spiced Mughlai chicken in a rich cashew gravy

SOUTH INDIAN BEEF CURRY €23

Slow-braised beef in a coconut and curry leaf gravy with mustard seed and black pepper

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Mild  Medium  Hot  

SIDES

SOUTH INDIAN MASALA POTATOES €9

Turmeric potatoes tempered with mustard seed, curry leaf, ginger and chilli

SOUTH INDIAN DAL TADKA €12

Yellow lentils tempered with mustard seed and curry leaf

TANDOORI MALAI BROCCOLI €14

Broccoli in cashew and cheese paste, roasted in the clay oven, served with nut cream sauce

ACCOMPANIMENTS

BEETROOT RAITA €5

Maltese beetroot, Greek yogurt, cumin and smoked paprika

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SPICED CHICKEN BIRYANI €18

Chicken marinated in aromatic spices, slow-cooked and layered with basmati rice.
Served with tzatziki

COASTAL PRAWN BIRYANI 🌾 €22

Plump prawns in coastal spices with basmati rice. Served with tzatziki

LAMB BIRYANI 🌾🌶️ €23

Lamb marinated in aromatic spices, slow-cooked and layered with basmati rice.
Served with tzatziki

SWEETS

GULAB JAMUN 🌿🥥 €8

Milk dumplings cooked in pure ghee, soaked in saffron sugar syrup

MANGO & PISTACHIO KULFI 🌿🌾🥥 €8

Traditional Indian ice cream made with mango purée, condensed milk and cardamom

MANGO SAGO 🌿🌾 €8

Chilled mango, tapioca pearls and coconut milk

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