



The Menu





## Our Mission

---

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*

---

*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

Served until 2pm



## Hummus Fattah V

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

—  
3000 Ft



## Lebanese Foul V VG LF GF

Ammo's famous stewed fava beans and chickpeas with garlic, lemon and olive oil. Served with freshly baked pita bread.

—  
2800 Ft



## Foul Moudamas V VG LF GF

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

—  
2800 Ft



## Mousabaha V GF

Yasmin's signature rich Lebanese yogurt with chickpeas, cumin, garlic and olive oil. Topped with fattah sauce and parsley. Served with freshly baked pita bread.

—  
2350 Ft



## Grilled Halloumi with Eggplant V GF

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

—  
5800 Ft



## Labneh Beiroutieh V

A Beirut special with extra thick Lebanese strained yogurt, bulgur, nuts and spices. Served with freshly baked pita bread.

—  
2400 Ft



## Lebanese Platter V

Khalto's selection of Labneh Beiroutieh, homemade apricot jam, feta cheese and olives. Served with freshly baked pita bread.

—  
1900 Ft



## Shakshuka with Egg V LF GF

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

—  
2100 Ft



## Eggs with Halloumi V GF

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

—  
2450 Ft



## Eggs with Beef LF GF

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

—  
2200 Ft



## Eggs with Sumak V LF GF

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

—  
1900 Ft

VG LF GF Upon request

V Vegetarian

VG Vegan

LF Lactose Free

GF Gluten Free

Prices are in Hungarian Forint and include VAT. A 12% service charge will be added to your bill. Allergies: some dishes may contain allergens. If needed, do not hesitate to request our help.

# 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.

—  
2000 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.

—  
2150 Ft

# Salads



## Artichoke Salad

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

—  
3100 Ft



## Oriental Tabbouleh

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

—  
3050 Ft



## Marinated Beetroot Salad with Cheese

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

—  
3100 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.

—  
3200 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.

—  
2900 Ft



## Mozata Fattouch

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

—  
3050 Ft

   Upon request

 Vegetarian  Vegan  Lactose Free  Gluten Free

Prices are in Hungarian Forint and include VAT. A 12% service charge will be added to your bill. Allergies: some dishes may contain allergens. If needed, do not hesitate to request our help.



# Cold Mezze



## Hummus V VG LF GF

Lina's authentic chickpea dip with tahini, lemon and olive oil. Served with freshly baked pita bread.

2150 Ft



## Moutabal Batenjen V GF

Nour's traditional grilled eggplant dip with tahini and lemon. Served with freshly baked pita bread.

2250 Ft



## Waraq Enab V VG LF GF

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

2400 Ft



## Spicy Paprika Hummus V VG LF GF

Dima's sensational chickpea dip with spicy red pepper, paprika, tahini and lemon. Served with freshly baked pita bread.

2350 Ft



## Labneh Beiroutieh V

A Beirut special with extra thick Lebanese strained yogurt, bulgur, nuts and spices. Served with freshly baked pita bread.

2400 Ft



## Mini Mezze Selection V

Can't decide? Try mini versions of our best-selling mezzes: Falafel, Hummus, Moutabal Batenjen, Muhammara & Labneh. Served with freshly baked pita bread.

6500 Ft



## Basil Hummus V VG LF GF

Tammara's chickpea dip, fresh basil, tahini, lemon and olive oil. Served with freshly baked pita bread.

2400 Ft



## Raheb Eggplant V VG LF GF

Monk's divine grilled eggplant with chopped mixed peppers, tomato, spring onion, spices and olive oil. Served with freshly baked pita bread.

2300 Ft



## Moutabal Beetroot V VG LF GF

Zoli's contemporary beetroot dip with tahini and our special seasoning. Served with freshly baked pita bread.

2450 Ft



## Muhammara V VG LF

Sabha's traditional roasted spicy red pepper dip. Served with freshly baked pita bread.

2750 Ft

*Mezzes full of flavours that will take you on a journey through Lebanese cuisine.*

VG LF GF Upon request

V Vegetarian

VG Vegan

LF Lactose Free

GF Gluten Free

Prices are in Hungarian Forint and include VAT. A 12% service charge will be added to your bill. Allergies: some dishes may contain allergens. If needed, do not hesitate to request our help.



# Hot Mezze



## Eggplant Fatteh

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

—  
3400 Ft



## Hummus Fatteh V

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

—  
3000 Ft



## Batata Harra V VG LF GF

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

—  
2150 Ft



## Cheese Rakakat V

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

—  
2400 Ft



## Hummus bel Lahme LF GF

Omri's satisfying chickpea dip topped with diced meat, spices and pine nuts. Served with freshly baked pita bread.

—  
3500 Ft



## Falafel with V VG LF GF Tarator Tahini Sauce

Foodie Fady's fried falafel served with tahini sauce.

—  
2300 Ft



## Kibbeh

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

—  
3500 Ft



## Nakanek LF GF

Amir's favourite spiced beef and lamb sausages simmered in an onion and mixed bell peppers sauce. Served with freshly baked pita bread.

—  
3500 Ft



## Lahme Ras Asfour bel Nah Nah LF GF

Rima's juicy meat cubes roasted in our special pomegranate molasses and lemon sauce. Served with freshly baked pita bread.

—  
3300 Ft



## Shrimp with Lemon & Mushroom LF GF

Hani's fragrant shrimp with fresh mushrooms and our special pomegranate, garlic and lemon sauce. Served with freshly baked pita bread.

—  
4900 Ft



## Chicken Liver LF GF with Pomegranate Sauce

Shadi's sweet and sour chicken liver with allspice, olive oil and pomegranate molasses. Served with freshly baked pita bread.

—  
2550 Ft



## Lebanese Foul V VG LF GF

Ammo's famous stewed fava beans and chickpeas with garlic, lemon and olive oil. Served with freshly baked pita bread.

—  
2800 Ft

VG LF GF Upon request

V Vegetarian

VG Vegan

LF Lactose Free

GF Gluten Free

Prices are in Hungarian Forint and include VAT. A 12% service charge will be added to your bill. Allergies: some dishes may contain allergens. If needed, do not hesitate to request our help.



# 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.

3150 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.

3500 Ft



### Spinach Fatayer

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

2900 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.

2750 Ft



### Creamy Labneh Mana'eesh

Malik's light, refreshing and delicious freshly baked Lebanese flatbread topped with labneh, mint, black olives, tomatoes and cucumber.

3100 Ft



### Obada Fatayer

Obada's cheesy and heat-packed fatayer filled with cheese, harra sauce and green olives.

3150 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).

3050 Ft



### Beetroot Mana'eesh

Zahra's vibrant pink delight! A sweet, rich, earthy, freshly baked Lebanese flatbread topped with Beetroot Moutabal, baby spinach, black olives, feta, walnuts and pomegranate sauce.

3250 Ft



### Mini Mana'eesh Selection

Can't decide?  
Try mini versions of the Cheese Mix, Lahm Bajeen, Harra and Za'atar Mana'eesh!

3200 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.

2950 Ft



### Pesto Mana'eesh

Nasser's bright and herby freshly baked Lebanese flatbread topped with our homemade pesto, cheese, black olives, baby spinach and tomatoes.

3250 Ft

*Nothing says I love you more in Lebanese than a freshly baked Mana'eesh!*

   Upon request

 Vegetarian  Vegan  Lactose Free  Gluten Free

Prices are in Hungarian Forint and include VAT. A 12% service charge will be added to your bill. Allergies: some dishes may contain allergens. If needed, do not hesitate to request our help.



# Oriental Dishes



## Bulgur with Tomato V LF VG

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

—  
2990 Ft



## Oriental Rice & Chicken 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.

—  
6250 Ft



## Kastaleta LF GF

Ahmed's specially marinated juicy lamb ribs with grilled vegetables and fries.

—  
8750 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.

—  
9150 Ft

## Sides

**Bulgur** ♦ 1200 Ft

**French Fries** ♦ 1150 Ft

**Rice** ♦ 1150 Ft

**Grilled Vegetables** ♦ 1500 Ft

**Fresh Vegetables** ♦ 1300 Ft

**Oriental Rice** ♦ 1500 Ft



## Fries with Za'atar & Garlic Dip ♦ 1550 Ft

V LF VG

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

## Sauces

**Thoum** ♦ 600 Ft

**Tarator Sauce** ♦ 600 Ft

**Spicy Sauce** ♦ 700 Ft

**Ketchup** ♦ 300 Ft

**Mayonnaise** ♦ 300 Ft

VG LF GF Upon request

V Vegetarian VG Vegan LF Lactose Free GF Gluten Free

Prices are in Hungarian Forint and include VAT. A 12% service charge will be added to your bill. Allergies: some dishes may contain allergens. If needed, do not hesitate to request our help.



# Grills



## Lamb Brochette LF GF

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

—  
5950 Ft



## Mozata's Mixed Grill Plate LF GF

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

—  
9700 Ft



## Mozata's Mixed Grill Plate for two LF GF

For the hungry ones! Our mixed grill plate for two includes a hefty portion of lamb brochette, shish taouk, and kafta. Served with our bulgur with tomato, french fries, garlic dip, tahini, and spicy bread.

—  
16.450 Ft



## Kafta LF GF

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

—  
5400 Ft



## Arayes

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

—  
5300 Ft



## Shish Taouk LF GF

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

—  
5150 Ft



# Wraps



## Beef Shawarma Wrap

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

—  
5300 Ft



## Falafel Wrap V

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

—  
3500 Ft



## Chicken Shawarma Wrap

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

—  
4500 Ft

VG LF GF Upon request

V Vegetarian

VG Vegan

LF Lactose Free

GF Gluten Free

Prices are in Hungarian Forint and include VAT. A 12% service charge will be added to your bill. Allergies: some dishes may contain allergens. If needed, do not hesitate to request our help.



# Desserts



## Mozata Mhalabieh ◇ V ◇ GF

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

—  
1850 Ft



## Layali Libnan ◇ V

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

—  
1850 Ft



## Festkiyeh ◇ V ◇ GF

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

—  
1950 Ft



## Nutella Mana'eesh ◇ V

Amal's irresistible sweet, freshly baked Lebanese flatbread topped with Nutella, banana, strawberry and powdered sugar.

—  
2850 Ft



## Oum Ali ◇ V

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

—  
2100 Ft



## Sweet Rakakat ◇ V

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

—  
1900 Ft



## Kunefe ◇ V

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

—  
2200 Ft

*There is  
always room  
for dessert!*

## Mozata Specials

*\*Limited quantities available;  
please ask our staff for the availability.*



## Rose Cloud Cake ◇ V

Yasmin's favourite light and fluffy rose sponge cake covered in delightful whipped cream, topped with a creamy rose sauce.

—  
2400 Ft



## Saffron Cloud Cake ◇ V

Irene's favourite light and fluffy saffron sponge cake covered in delightful whipped cream, topped with a creamy saffron sauce.

—  
2400 Ft

◇ VG ◇ LF ◇ GF Upon request

◇ V Vegetarian

◇ VG Vegan

◇ LF Lactose Free

◇ GF Gluten Free

Prices are in Hungarian Forint and include VAT. A 12% service charge will be added to your bill. Allergies: some dishes may contain allergens. If needed, do not hesitate to request our help.



**Bistro . Bakery . Café**  
Párizsi utca 3  
ZIP Code: 1052,  
Budapest, Hungary  
[www.mozata.com](http://www.mozata.com)

[info@mozata.com](mailto:info@mozata.com)  
+36 70 389 2066

Contact our C.E.O. directly at  
[oussama@mozata.com](mailto:oussama@mozata.com)