



www.koochamezzebar.com wi-fi password: love-to-share

KOOCHA ROAST DINNER £16

Available Sundays only, until sold out.

Juicy marbles wellington with mushroom and chestnut duxelles, served with parsnip hummus, saffron & rosemary roasties, maple and zaatar glazed carrots, broccoli, parmesan smashed sprouts, Yorkshire pudding, sausage stuffing, and red wine gravy.

BOTTOMLESS BRUNCH £32pp AVAILABLE TILL 5PM DAILY (LAST BOOKING AT 3PM)

Any large plate or dirty fries with unlimited prosecco for 2 hour.s

MEZZE £6.50 EACH OR 3 FOR £18

Parmesan Sprouts

Smashed parmesan and turmeric sprouts, served with a cumin yoghurt and garnished with chopped chestnuts.

Glazed Carrots & Parsnip Hummus

Sweet maple and zaatar glazed carrots, served with parsnip hummus.

Cauliflower Cheese

Creamy cauliflower cheese, topped with pistachio breadcrumbs.

Steamed bao buns served with shavings of our homemade seitan doner, garnished with spring onions, hoisin sauce and sweet chilli & mint sauce

Whipped Feta & Cucumber

Smooth whipped feta with mini Persian cucumbers, tossed in a hoisin, sriracha and tahini dressing.

Artichoke Dip

A delicious dip made with roasted artichoke, basil, garlic and walnuts.

Spinach and leek balls stuffed with cranberries and walnuts, served on spinach borani with a mint tahini sauce.

Fresh Tzatziki

A cooling cucumber, garlic and dill yoghurt topped with sumac red onions.

A broccoli, walnut, date, apple and red onion salad all tossed in saffron mayonnaise.

Sweet Potato Samosas

Chopped spinach, sweet potato and feta stuffed samosas, served with harissa mayo.

Gaymeh & Frites

Aubergine, orange and yellow split pea stew topped with shoestring fries.

Potato, pea protein and walnut patties, served with our homemade chilli sauce and a grilled tomato.

Oyster Wings

Crispy oyster mushrooms coated in our house spice mix and topped with saffron aioli and hot buffalo sauce.

Spiced Cauliflower

Slow roasted cauliflower florets, in a spiced tahini marinade. Served on a base of spinach borani, garmished with pomegranate seeds.

Beetroot Borani

Diced beetroot served with cumin & garlic oat voghurt, caramelised walnuts and cubed feta.

DIRTY FRIES £12

HOT DRINKS £3

Rose Hot Chocolate

Spicy Lebanese style potato cubes tossed in a pomegranate, cumin and coriander oil and topped with green tahini.

LARGE PLATES £16

Habibi Bowl

Spiced cauliflower florets and leaves, hummus, tzatziki, sumac red cabbage, jewelled rice, salad, kookoo and zaatar carrots topped with pomegranate seeds, feta cubes and walnuts.

Koocha Doner & House Fries

Our famous seltan doner marinated in a special blend of herbs and spices, served on flatbread with salad, sumac cabbage, special house fries, chilli sauce and tzatziki.

Koocha Burger & House Fries

Homemade double patty burger topped with cheese, an oyster wing, burger sauce and salad. Served with a side of special house fries and a pot of harissa mayo.

SIDES £4

Jewelled Rice Hummus Zaatar Flatbread

Parvardeh Olives **House Fries**

Ghormeh Sabzi

A traditional Persian herby stew, slow cooked with chunks of juicy marbles steak and kidney beans, served with saffron rice, salad and fresh tzatziki.

Saffron & Tahini Skewers

Juicy soy medallions marinated in a spicy saffron & tahini sauce, served on a bed of saffron rice. With flatbread, salad, green tahini sauce, saffron aioli and a pot of tzatziki

Koobideh Kebabs

Delicious homemade pea protein & walnut based mince kebabs cooked in saffron butter. Served on a bed of saffron rice. with flatbread, salad, green tahini sauce, harissa mayo and a pot of tzatziki.

Saffron & Pomegranate Cheesecake **Chocolate Brownie**

Kebabi

House fries topped with shavings of our seitan doner, smothered in our homemade cheese sauce and smoky pepper mayo.

House fries topped with a spicy Persian hotdog, fried onion and red pepper mix. tomato sauce and mustard. Garnished with gherkins.

DESSERTS £6

Americano Cappuccino Flat White Pistachio and Marshmallow Cheesecake Latte Espresso Chai Latte **Breakfast Tea** Fresh Lemon, Ginger & Turmeric Fresh Mint Tea **Hot Chocolate**



Allergles, Intolerances & Service Charge. If you have allergles or intolerances, speak to our team before ordering, our menu descriptions do not mention every ingredient. We are unable to guarantee anything is 100% free of allergens or gluten. 100% of the service charge is given to the team, and optional 10% charge is added to all bills.





www.koochamezzebar.com wi-fi password: love-to-share

COCKTAILS £10 EACH, OR TWO OF THE SAME FOR £15 BEFORE 6PM AND AFTER 9PM

Saffron Margarita

Tequila, Triple Sec and Lime paired with our house made saffron syrup. (Served Short with a salted Sumac rim).

Violet Skies

A delicate and floral classic Koocha cocktail. Boe Violet Gin shaken with lemon. pomegranate juice, rose syrup and aquafaba. Served short.

Rose & Cardamom Whiskey Sour

Bourbon, Lemon Juice, Bitters and our homemade Rose & Cardamom syrup. A Persian twist on a classic cocktail. (Served Short).

Cinnamon Espresso Martini

Vodka, Tia Maria, double espresso & Cinnamon syrup (served short).

Apple Crumble

All the best parts of the classic pudding, disguised as an alcoholic beverage. We mix Apple Schnapps, Cinnamon, Vanilla Syrup, Vodka and Lemon to bring you our longstanding favourite cocktail (Served Short).

Classic Mojito

Fresh mint, zesty limes & white rum, topped with soda water, A delicious and refreshing cocktail.

Bellinis £9

A delicious and refreshing Prosecco based cocktail, with either Cherry or Persimmon.

MOCKTAILS £6

Eastern Breeze

A combination of Lime Juice. Apple, Cucumber and Rose Water topped with Lemonade.

Bramble Patch

Blackberries shaken with Fresh Mint, Lime and Apple Juice.

Virgin Mojito

All the fresh flavours of a classic mojito, minus the rum.

Cardamom Cooler

House Made Cardamom and rose syrup topped with lemon juice and soda water.

GINS £5 / £9.50 SERVED WITH EITHER LIGHT TONIC OR LEMONADE

Tanqueray

Garnished with slices of lime.

Tanqueray Sevilla

Garnished with orange wedges.

Gabriel Boudier Saffron

Garnished with cucumber and mint.

Boe Violet

Carnished with slices of lime and blueberries.

Onlhr

Garnished with lemon slices

Hendricks

Garnished with cucumber ribbons.

OUR WINE SELECTION 125MML / 175ML / 250ML / BOTTLE

WHITE

Costa Vera Sauvignon Blanc £6 / £7.50 / £9.50 / £27

This lively little Sauvignon is bursting with vibrant zesty citrus fruit and a hint of exotic guava.

Cave De L'ormarine Duc De Morny, **Picpoul De Pinet** £6 / £7.50 / £9.50 / £27

Gently perfumed, ripe melon fruit and fresh citrus on the nose. The palate is ripe but retains excellent freshness, balanced by a touch of white pepper spice that is very typical of its grape variety.

RED

Nieto Senetiner Malbec 14.5% £7 / £8.50 / £10 / £29

Blackberry plum fruit and sweet spice. The palate is silky and warming with more black fruit and cherries

Călusari Pinot Noir 12.5% £6 / £7.50 / £9.50 / £27

Calusari Pinot Noir has soft smooth & spicy flavours throughout with generous soft red fruit flavours & a lovely elegant finish.

ROSÉ / SPARKLING

Cālusari Pinot Rosé 12.5% £6 / £7.50 / £9.50 / £27

The nose is full of summer fruit aroma's. strawberry, blueberry, and the palate is light and crisp and refreshing with notes of raspberry and cranberry.

Prosecco Vino Spumante 10.5% £6 / na / na / £30

This elegant Prosecco Spumante has delicate lemon fruit notes and a refreshing lively style. It has delicate white stone fruit and lemon flavours and fine bubble.

LAGERS, ALES & CIDERS

LOST & GROUNDED HELLES 440ml £6 Clean, crisp & refreshing lager. 4.4%

WIPER & TRUE KALEIDOSCOPE APA 440ml £6

Harmonious, bright and refreshing. 4.2%

JUBEL ELDERFLOWER 330ml £4.50

Amber lager, floral & super smooth. 4%

Coke Zero

DAURA DAMM GLUTEN FREE LAGER 330ml £4.50

Refreshing with a clean finish. 5.4%

LUCKY SAINT LOW ALC 330ml £4.50

Unfiltered lager with 4 natural ingredients. 0.5%

CORNISH ORCHARDS GOLD CIDER 500ml

Bittersweet dessert apples, lightly sparkling, 4%

SANDFORD ORCHARDS BERRY LANE

CIDER 500ml £6 Sparkling with fresh raspberries & crisp apple. 4%

SOFTS & JUICED £4

Coke

Ginger Ale

Lemonade

Apple Juice

Orange Juice

Pomegranate Juice