



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**



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.

—
2350 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.

—
2500 Ft

Salads



Artichoke Salad

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

—
3600 Ft



Oriental Tabbouleh

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

—
3600 Ft



Marinated Beetroot & Cheese Salad

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.

—
3750 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.

—
3650 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.

—
3400 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.

—
3500 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.

—
2600 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.

—
2750 Ft



Basil Hummus V VG LF GF

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

—
2750 Ft



Beetroot Moutabal V VG LF GF

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

—
2600 Ft



Moutabal Batenjen V GF

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

Served with freshly baked pita bread.

—
2600 Ft



Labneh Beiroutieh V

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

Served with freshly baked pita bread.

—
2950 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.

—
2650 Ft



Muhammara V VG LF

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

—
2850 Ft



Waraq Enab V VG LF GF

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

—
2800 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.

—
8000 Ft

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



Vegetarian



Vegan



Lactose Free



Gluten Free

VG

LF

GF

Upon request



Hot Mezze



Eggplant Fattah

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

—
3800 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.

—
3200 Ft



Batata Harra V VG LF GF

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

—
2550 Ft



Cheese Rakakat V

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

—
2700 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.

—
3750 Ft



Falafel with Tarator Tahini Sauce V VG LF GF

Foodie Fady's fried falafel served with tahini sauce.

—
2650 Ft



Kibbeh LF

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

—
3900 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.

—
3900 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.

—
3750 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.

—
4950 Ft



Chicken Liver with Pomegranate Sauce LF GF

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

—
2850 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.

—
3200 Ft

VG LF GF Upon request

V Vegetarian

VG Vegan

LF Lactose Free

GF Gluten Free

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Mana'eesh

Dough

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

**Our dough is available in a milk-free option as well.*



Mixed Cheese Mana'eesh

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

—
3650 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.

—
3200 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).

—
3500 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.

—
3400 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.

—
4000 Ft



Creamy Labneh Mana'eesh

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

—
3600 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.

—
3700 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.

—
3700 Ft



Spinach Fatayer

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

—
3300 Ft



Obada Fatayer

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

—
3600 Ft



Mini Mana'eesh Selection

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

—
3700 Ft

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

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Vegan

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Upon request



Oriental Dishes



Bulgur with Tomato V VG LF

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.

—
9100 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.

—
9750 Ft

Sides

- Bulgur ◆ 1400 Ft
- French Fries ◆ 1400 Ft
- Rice ◆ 1300 Ft
- Grilled Vegetables ◆ 1700 Ft
- Fresh Vegetables ◆ 1500 Ft
- Oriental Rice ◆ 1700 Ft
- Mixed Pickles ◆ 1600 Ft



Fries with Za'atar & Garlic Dip V LF VG

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

◆ 1900 Ft

Sauces

- Thoum ◆ 800 Ft
- Tarator Sauce ◆ 800 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

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Grills



Lamb Brochette LF GF

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

—
6100 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.

—
10.150 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.

—
18.500 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.

—
5900 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.

—
5800 Ft



Shish Taouk LF GF

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

—
5700 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.

—
5650 Ft



Falafel Wrap V

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

—
3950 Ft



Chicken Shawarma Wrap

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

—
4950 Ft



Vegetarian



Vegan



Lactose Free



Gluten Free



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