



The Menu





Desserts



Mozata Mhalabieh ◇ V ◇ GF

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

—
2200 Ft



Layali Libnan ◇ V

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

—
2200 Ft



Festkiyeh ◇ V ◇ GF

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

—
2450 Ft



Nutella Mana'eesh ◇ V

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

—
3250 Ft



Oum Ali ◇ V

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

—
2500 Ft



Sweet Rakakat ◇ V

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

—
3100 Ft



Kunefe ◇ V

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

—
2550 Ft

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

*There is
always room
for dessert!*

VG LF GF 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.



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