

ENZO RESTAURANT

MENU

APPETISERS

APPETISERS

ENZO MEZZE

£19.99

Hummus, moutabal, falafel, halloumi cheese, pitta bread cucumber with yogurt and mint. Perfect for sharing.

Beiruti Hummus with Beef

£19.99

A smooth and creamy blend of chickpeas, tahini, lemon, and garlic — topped with tender diced beef sautéed to perfection, and finished with a drizzle of extra virgin olive oil.

Perfect for sharing, this warm and hearty dish brings the authentic taste of Beirut to your table.

FUNGHI DOLCI

£10.99

Mushrooms, cream, gorgonzola, and Parmesan, served with crusty bread.

CAPRESE

£8.99

Buffalo mozzarella, sliced tomatoes, basil, and oregano, drizzled with balsamic glaze, served with toasted bread.

GAMBERONI ALL'AGLIO

£10.99

King prawns tossed in garlic butter served with toasted bread

GAMBERONI AL PEPPERONCINO

£10.99

King prawns cooked in garlic, chilli, with a hint of Napoli sauce, served with toasted bread.

MEDITERRANEAN OLIVE OIL DIP

£9.99

A rich blend of olive oil, balsamic glaze, herbs, garlic, and Parmesan, served with warm artisan bread for dipping — a bold Mediterranean delight.

BRUSCHETTA AL POMODORO

£8.99

Chopped tomatoes, fresh basil, garlic and extravirgin olive oil

HOUMMUS

£9.99

Chickpeas, tahini and lemon juice served with homemade pitta bread

BABA GHANOUSH

£9.99

Grilled aubergine, tahini and lemon juice served with homemade pitta bread

FOCACCIA

ROSEMARY ALL'AGLIO

£9.99

Rosemary, garlic, and olive oil served on pizza bread. A fragrant and flavorful starter.

FOCACCIA MOZZARELLA

£9.99

pizza bread topped with garlic and mozzarella

SALAD

Fattoush salad

£12.99

A refreshing blend of tomatoes, cucumber, lettuce, radishes, and crispy pita, tossed in a tangy lemon and olive oil vinaigrette.

Ceasar salad

£16.99

iceberg, parmesan cheese, croutons with grilled chicken and creamy ceasar dressing

GREEK SALAD

£12.99

fresh tomato, cucumber, red onion, feta cheese, black olive and olive oil

SIDE DISHES

GARLIC BUTTER ASPARAGUS & BROCCOLI

£6.99

MASHED POTATOES

£6.99

GARLIC MUSHROOMS

£6.99

ROASTED VEGGIES

£6.99

FRENCH FRIES

£4.99

ONION RINGS

£5.99

MENU**PIZZA****PASTA****Margarita** £ 14.99

tomato sauce, Fiori di latte cheese and Basil

Ham & Mushroom £ 16.99

tomato sauce, Fiori di latte cheese, ham and mushroom

Pepperoni £ 16.99

tomato sauce, Fiori di latte cheese and pepperoni

Ortolana £ 16.99

tomato sauce, Fiori di latte cheese, mushroom, onion, peppers, black olive

Meat feast £ 17.99

Tomato sauce, Fiori di latte cheese, Italian sausage, bacon, ham pepperoni, and chicken

Bbq PIZZA £ 16.99

bbq sauce, Fiori di latte, peppers, red onions and chicken.

SPAGHETTI ALL'AMETRICIANA £ 15.99

onion, garlic, pancetta, Napoli sauce and parsley

SPAGHETTI ALL CARBONARA £ 15.99

pancetta, double cream, egg yolk, parmesan cheese and parsley

PENNE ALL'ARRABBIATA £ 14.99

garlic, oil, chilli flakes, Napoli sauce and parsley

PENNE WITH SALMON £ 14.99

salmon, cream, parsley

PENNE ENZO £ 16.99

chicken, mushroom, cream, pesto, and parmesan cheese

PENNE GAMBERONI E ASPARAGIS £ 16.99

King prawns, asparagus, cherry tomatoes, garlic, chilli flakes and Napoli sauce

CALZONE OPTION AVAILABLE £ 16.99

Enjoy any pizza as a golden, oven-baked calzone, folded and stuffed with rich flavors and melted cheese. Just ask for the Calzone version when ordering!

ENZO MENU

THE GRILL SELECTION

All our steaks are premium Black Angus, renowned for their quality and rich flavor

Ribeye Steak 11 oz £34

Juicy and rich-flavored, perfectly marbled for tenderness

Sirloin Steak 11 oz £32

A classic cut, lean yet full of robust beefy taste.

Fillet Steak 8 oz £35

Exceptionally tender and delicate, a premium choice.

Tomahawk Steak 20oz - 40oz £69

Indulge in our impressive Tomahawk steak, a substantial cut known for its marbling and flavor.

Steak Board / Lords of the Grill £90

A premium selection of three cuts of steak:

Ribeye – rich and juicy, Fillet – tender and lean, and Sirloin – full of flavor. Served with signature sauces and classic sides for a complete steak experience.

All steaks are served with your choice of sauce and fresh fries.

GRILL BOARDS

Sultan's Red Feast (Grilled Meat Board) £34

A royal selection of premium grilled lamb cubes, lamb chops, and fillet beef skewers. Served on oven-fresh, smoky-flavored bread with grilled tomatoes and onions.

Grilled Chicken Board £29

A flavorful mix of marinated chicken fillet, Shish Tawook, flame-grilled wings, and seasoned chicken thighs, expertly grilled for a rich and smoky taste. Served on oven-fresh, smoky-flavored bread with grilled tomatoes and onions.

MIXED GRILL

Lebanese Mixed Grill £32

A traditional Middle Eastern feast with grilled beef kofta, chicken fillet, Shish Tawook, chicken thighs, and wings, prepared in authentic Lebanese style. Served with hummus and baba ganoush.

Lamb Chops £33

Five tender lamb chops, perfectly seasoned and grilled for a rich, flavorful taste.

Chicken Breast £19

Tender chicken breast marinated in herbs and spices, grilled to perfection. Served with your choice of sauce:

Chicken Wings(6) £12

Marinated and grilled to perfection, with a choice of flavors.

SIDE DISHES

GARLIC BUTTER ASPARAGUS & BROCCOLI £8.99

MASHED POTATOES £6.99

GARLIC MUSHROOMS £6.99

ROASTED VEGGIES £6.99

FRENCH FRIES £4.99

ONION RINGS £5.99

SAUCES

CHIMICHURRI SAUCE £2

BUFFALO SAUCE £2

PEPPERCORN SAUCE £2

LEMON GARLIC SAUCE £2

MINT SAUCE £2

BBQ SAUCE £2

DIANE SAUCE £2

ENZO MENU

FROM THE OVEN - TRADITIONAL FLAVORS, PERFECTLY BAKED



Traditional Kofta & Tomato £32

Authentic Middle Eastern kofta, spread in a traditional clay tagine, slow-cooked with fresh tomatoes, onions, parsley, and olive oil for a rich and comforting flavor. Served with freshly baked Arabic bread from the oven.

Sicilian Kofta Tagine £32

A unique fusion of Arabic and Italian flavours, featuring juicy, spiced kofta oven-baked in a clay tagine with a rich Sicilian-style tomato sauce. Made with tomatoes, garlic, olive oil, and Mediterranean herbs, and served hot with freshly baked Arabic bread.

Lebanese Kofta with Tahini £32 Sauce

Oven-baked spiced kofta served in a warm, creamy tahini sauce blended with lemon juice, garlic, and a hint of olive oil. This comforting Lebanese classic is rich, smooth, and full of nutty, citrusy flavour — served hot in a traditional clay tagine.

Kofta Skewers & Saffron Rice £32

Two skewers of grilled, seasoned kofta served with saffron-infused rice slow-cooked in clay pots. Presented in a Moroccan tagine with grilled tomatoes, onions, and a side of traditional Daqoos sauce.

Grilled Chicken & Saffron Rice £29

Tender marinated grilled chicken served with saffron-infused rice, slow-cooked in clay pots for deep flavour. Presented in a Moroccan tagine with grilled tomatoes, onions, and a side of traditional Daqoos sauce.

Vegetable Tagine £21

A mix of seasonal vegetables slow-cooked in a Moroccan clay tagine with olive oil, garlic, herbs, and warm spices. Rich in flavour with a true touch of Mediterranean tradition.

Creamy Fish Fillet £29

Tagine with Artichoke & Lemon

Oven-baked white fish fillet — sea bass, sea bream, or bass (based on availability) — prepared in a traditional tagine with fresh cream, lemon, butter, and tender artichoke hearts.

Flavoured with garlic, olive oil, and Mediterranean herbs for a rich and comforting finish.

Creamy Fish Fillet with £29 Mushroom & Truffle Oil

Delicate white fish fillet, oven-baked and served in a rich mushroom and cream sauce, gently infused with garlic, spices, and a touch of truffle oil.

A smooth, earthy, and aromatic dish with a refined finish

Moroccan £29

Fire-Baked Fish Fillet

Tender fish fillet, fire-baked in a traditional Moroccan tagine with cherry tomatoes, Napolitana sauce, garlic, and a blend of house spices.

A rich and aromatic dish with bold Mediterranean character and a smooth, flavourful finish.

Salmon Fillet with Enzo's Signature £30

Cream & Roasted Garlic

Oven-baked salmon fillet served in a rich cream sauce made with butter and olive oil, gently seasoned with salt, black pepper, and fresh herbs.

Smooth, comforting, and full of refined flavour.

Fish selections may vary daily depending on market availability to ensure freshness and quality

All tagine dishes are served with freshly baked Arabic bread to complete the experience