

# THE BUZZ

## FOOD MENU



### APPETISERS

OREGANO CRISPS VG, GF	2.40
SUNDRIED TOMATOES VG, GF	4.10
CLASSIC BLACK KALAMATA OLIVES VG, GF	4.15
MIXED GARLIC & HERB OLIVES VG, GF	4.40
MIXED CHILLI & GARLIC OLIVES VG, GF	4.40

CHOOSE FROM OUR SELECTION OF HAND-STRETCHED PITAS BELOW & PAIR PERFECTLY WITH ONE OF OUR FRESHLY MADE HOUSE DIPS

### HAND-STRETCHED PITAS

a generous 21cm diameter portion

PLAIN PITA VG, GFO	2.85
lightly oiled	
IONIAN VG, GFO	3.25
our popular house pita brushed with our 5* extra virgin olive oil, garlic and oregano	
CHILLI VG, GFO	3.25
brushed with our house blend of 5* extra virgin olive oil and chilli flakes for a bit of a kick	
GARLIC VG, GFO	3.50
for garlic lovers! Made with freshly chopped basil and a lush spread of garlic butter	
GREEK HERB & SPICE VG, GFO	3.50
bursting with flavour! Brushed with our 5* extra virgin olive oil and topped with our secret blend of 9 herbs and spices	
CBD VG, GFO 18 YEARS AND ABOVE ONLY	4.10

Grilled and then treated with CBD Greek olive oil and topped with our secret blend of 9 herbs and spices

All of our pita's are vegan and we offer a gluten free option too, just ask your server!

### MEZE FEAST - SHARING MEZE FOR TWO - £24.00

Why not create a meze platter to share?

Select 4 items from the above, plus 2 pitas of your choice.

## Welcome to The Buzz

We serve freshly prepared Greek and fusion food from our meze kitchen

### COLD MEZES

CHARCUTERIE GF	7.00
flower of cured meats from the Mediterranean. Greek salami, Italian parma ham and Spanish chorizo with garnish	
DOLMADES V, VGO, GF	5.50
classic vine leaves stuffed with herb rice, served with our fresh house tyrokafteri, perfect for dunking	
FETA FETISH V, GF	5.95
cubes of mature barrel-aged feta, drizzled in extra virgin olive oil, dusted with paprika and oregano served with sundried tomatoes	

MEDITERRANEAN VEGETABLES	4.95
a classic mix of roasted, seared & seasoned vegetables with fresh herbs, lemon & our extra virgin olive oil	

POTATO SALAD VG, GF	4.25
perfectly cooked creamy and nutty Anya potatoes in our chefs house made vegan dressing with lashings of spring onion & seasoning	

### FRESHLY MADE DIPS

HUMMOUS VG, GF	4.95
chickpea and tahini paste blended with extra virgin olive oil, cumin and paprika	
TARAMOSALATA	5.50
delicate paste of smoke mullet roe, red onion, bread, garlic olive oil and lemon	
TYROKAFTERI V, GF	4.95
a creamy blend of spiced feta and mizithra cheese, dressed with chilli oil	
TZATZIKI V, GF	4.95
made with live Greek yoghurt, cucumber and garlic. A delicious big boost for your immune system!	

### LIGHT BITES

BRUSCHETTA VGO, GFO	8.95
toasted ciabatta breads, spread with a generous amount of either hummous or tzatziki, topped with diced cherry vine tomatoes, crisp cucumber, peppers, red onion, crumbled feta, capers and oregano	

PIKILIA PLATE VGO, GFO	11.95
meaning variety in Greek, a mixed meze plate. Our chef will create a fabulous plate of cured meat, cold meze, a chosen dip and half a pita	

### CIABATTA SANDWICHES

SERVED WITH SIDES OF OREGANO CRISPS AND HOUSE SALAD GARNISH

AUBERGINE VG, GFO	10.50
delicious grilled aubergine, Greek salad, hummous and sticky balsamic	
HALLOUMI GFO	11.50
slices of griddle-baked halloumi with Greek salad and home made chilli jam	
CHICKEN GFO	12.50
generous and filling marinated grilled chicken breast, Greek salad and tzatziki	

### WARM PITA SANDWICHES

SERVED WITH SIDES OF OREGANO CRISPS AND HOUSE SALAD GARNISH

MIXED MEAT GFO	11.95
marinated chicken and pork gyros, tzatziki, sliced tomato, red onion and fresh herbs	
SAUSAGE GFO	10.95
grilled traditional Greek sausage, roasted peppers, fresh herbs and tyrokafteri	
VEGGIE VGO, GFO	10.50
roasted mixed Mediterranean vegetables, olives, cucumber, oregano and a choice of tyrokafteri or hummous	

### PASTRIES

classic savoury pastries, traditionally served on busy street corners in Greece

TO GO	4.95
EAT IN - SERVED WITH OUR HOUSE POTATO SALAD & BALSAMIC DRIZZLED LEAVES	8.80

SPANAKOPITA VG	
a traditional filo pastry triangle packed full of spinach, leek and dill	

ZAMBONOTIROPITA	
a mouthwatering butter pastry with a layer of ham, cheese, mustard & fresh herb tomato passata, topped with sesame seeds	

TIROPITA	
a generous mouth-watering filo swirl of feta and mizithra cheese	

MYKONOS SAUSAGE ROLL	
famous sausage from the Aegean baked on a blended bed of mustard, tomato passata and oregano in a fluffy pastry nest	

### HOT MEZES

served with a side of pita, a home made dip and a side of our house salad

BEKRI MEZE GF	10.85
drunken pork stew, cuts of slow-cooked shoulder in red wine, honey, tomato, onion, garlic, fresh chilli, cumin and peppers	
GIGANTES PLAKI VG, GF	9.40
giant butterbeans oven baked with leek, spring onion, dill, red onion and spinach	
HORIATIKO LOUKANIKO GF	9.95
traditional Greek sausage of pork, leek and garlic, oven baked with Mediterranean vegetables	

### PIZZA-STYLE LOADED PITAS - A GREEK TWIST ON PIZZA

MARGARITA V, GFO	9.85
seasoned tomato passata and mozzarella, dusted with mixed herbs and seasoning	
GREEK MEAT FEAST GFO	12.50
fresh basil tomato passata, mixed pork and chicken gyros, village sausage, roasted peppers, red onions and olives, topped with mozzarella	
GREEK VEGGIE FEAST V, VGO, GFO	10.85
fresh basil, tomato passata, olives, red onion, mixed peppers, sundried tomatoes, topped with mozzarella and crumbly feta - vegan option available!	

### SALADS



GREEK GFO, GF, VGO SML:7.75 LRG:9.75	
traditional recipe of room-temperature tomatoes, cucumber, red onion and peppers tumbled in olive oil, topped with feta cubes, kalamata olives and oregano	

KOTOPOULO GF	12.75
sliced grilled chicken seasoned with allspice, on a bed of mixed orzo salad, served in a bowl with tomato, cucumber, red onion, kalamata olives and crumbled feta with a splash of vinaigrette	
TYRI TIGANITO V, GF	11.50
Grilled halloumi slices served alongside our house chilli jam, warm Ionian pita bread and a Greek salad on the side	

#### ALLERGIES & INGREDIENT LIST

Please inform your waiter on arrival. If you have any allergies, as our dishes are made in a busy kitchen, we cannot guarantee they will be 100% free of allergens. Please note that items displayed on the menu may not reflect all ingredients used in the preparation of each dish.





## About The Buzz

7, The Pantiles, Tunbridge Wells, Kent TN2 5TD

We are a Weald based independent Anglo-Greek family business (Cranbrook, Kent UK - Corfu, Ionian Islands Greece), and we have an Anglo-Greek Team.

We are passionate about creating environments that encourage human connection.

We create vibrant work and social spaces for people to EAT, WORK AND PLAY.

For business or pleasure we bring people together.

### Bookings for The Buzz

Email: [manager.thebuzz@gmail.com](mailto:manager.thebuzz@gmail.com)

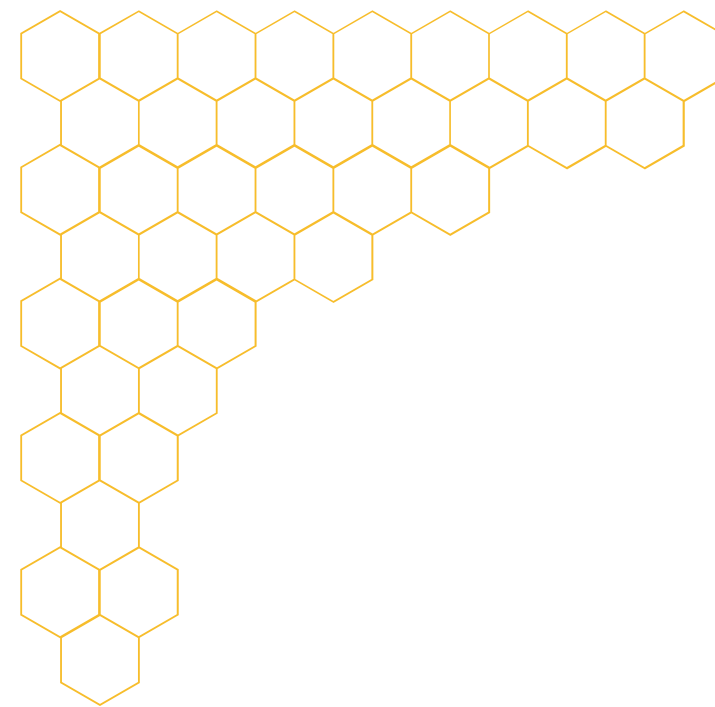
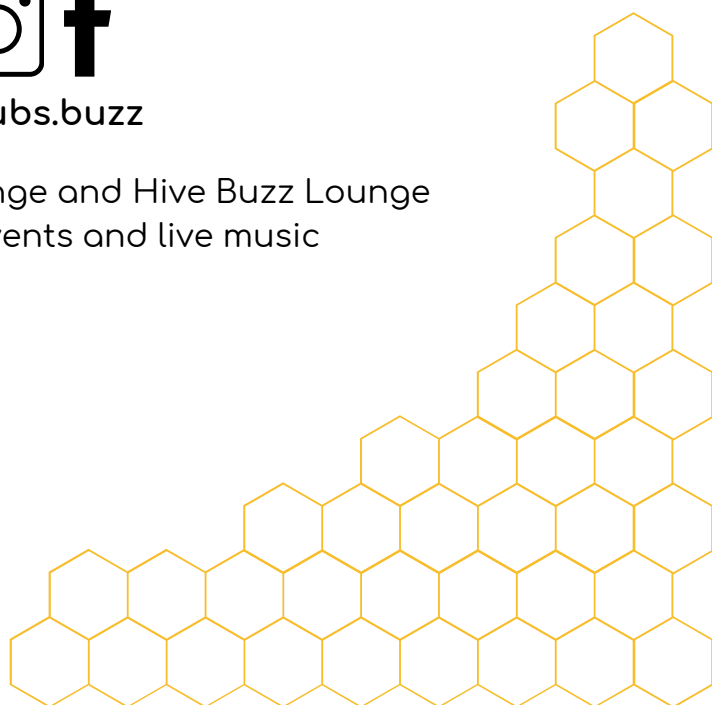
Phone: 0800 021 9333



[hivehubs.buzz](https://www.instagram.com/hivehubs.buzz)

Follow us @hivebuzzlounge and Hive Buzz Lounge for updates on events and live music

Our food is freshly prepared by our team of chefs. There are times when we are incredibly busy and there may be a slight wait. Please relax and enjoy the atmosphere and your order will be with you as soon as possible. Wherever possible our fresh produce is sourced locally and is free range and organic.



# WELCOME TO THE BUZZ

Enjoy our selection of freshly prepared Greek and fusion food from our meze kitchen

V VEGETARIAN  
VG VEGAN  
GF GLUTEN FREE  
GFO GLUTEN FREE OPTION AVAILABLE  
VGO VEGAN OPTION AVAILABLE

