

# Zaytuna



## Breakfast

### Syrian Breakfast ~ veg

15

• A vibrant assortment of creamy cheeses, briny olives, rich dips, and crispy falafel served with warm flatbread. •

### Scrambled Eggs ~ veg

7.5

• Fluffy scrambled eggs infused with aromatic ghee, perfectly seasoned with a touch of salt and pepper.. •

### Eggs with Vegetables ~ veg

10

• Soft scrambled eggs cooked with sautéed peppers, onions, and a hint of pepper paste for a savory kick. •

### Eggs with Lamb Mince

12

• Hearty scrambled eggs mixed with tender lamb mince, spiced peppers, onions, and rich pepper paste.. •

## Wraps



### Falafel Wrap ~ vg

8

• Crispy, spiced falafels wrapped in soft flatbread for a wholesome, flavorful bite. •

### Chicken Wrap

12

• Tender, marinated chicken breast wrapped in flatbread, infused with bold traditional spices. •

### Haloumi Wrap ~ veg

8

• Golden, fried haloumi cheese wrapped in flatbread for a warm, savory delight. •

## Panini



### Haloumi ~ veg

8

• Melted, golden haloumi nestled inside a warm, toasted panini. •

### Toshka

12

• Spiced lamb and melted cheese in a crisp panini for a rich, savory flavor. •

### Kashkaval ~ veg

8

• Creamy Kashkaval cheese with sweet onions inside a perfectly toasted panini. •

## Cold Appetizers



### Hummus ~ gf df vg

6

• Smooth, creamy hummus made from velvety chickpeas, tahini, zesty lemon juice, garlic, and extra virgin olive oil. •

### Aubergine Dip ~ gf veg

6

• Smoky grilled aubergine blended with creamy yogurt, tahini, and fresh parsley, finished with a drizzle of olive oil. •

### Labneh ~ gf veg

7

• Creamy, tangy cheese with a blend of spices and a drizzle of olive oil for a rich, flavorful finish..•

### Olives

5

## Hot Appetizers



### Falafel ~ gf df vg

7

• Crispy, golden falafel served with a luscious tahini sauce for the perfect balance of crunch and creaminess. •

### Cheese Samosa ~ veg

10

• Crisp, flaky pastry stuffed with a rich blend of melted cheeses and fresh parsley, fried to a perfect crunch that melts in your mouth with every bite. •

### Rice ~ gf veg

5

• Fluffy, fragrant rice, lightly seasoned and steamed to perfection. •

## Salads



Syrian Salad ~ gf df vg

7.5

• Fresh tomatoes, cucumbers, and lettuce tossed with parsley, dried mint, lemon juice, and olive oil for a zesty, refreshing bite. •

Ful ~ df vg

6.5

• Tender fava beans mixed with juicy tomatoes, parsley, garlic, olive oil, and lemon juice for a deliciously tangy, earthy dish. •

## Main Course



Mousakka ~ gf df vg

15

• Layers of tender aubergine, sweet tomatoes, vibrant peppers, and fluffy rice, all slow-cooked in olive oil with a sweet hint of pomegranate molasses. •

Tepsi kebab ~ gf

19

• Succulent lamb kofta blended with onions, aromatic spices, and fluffy rice, then oven-baked to juicy perfection. •

Biryani Lamb ~ gf (contains nuts)

20

• Tender lamb and fluffy rice infused with fragrant herbs, colourful vegetables, and a bold mix of spices cooked to perfection. •  
(Nut free option available)

Biryani Chicken ~ gf df (contains nuts)

18

• Aromatic chicken and rice cooked together with fragrant herbs, vibrant vegetables, and a rich blend of spices. •  
(Nut free option available)

Mfarakeh Lamb ~ gf

18

• Savory minced lamb with diced potatoes, peppers, and spices, simmered to perfection and served alongside fluffy rice. •

Mfarakeh Chicken ~ gf

16

• Juicy chicken breast with diced potatoes and peppers, seasoned with spices and simmered to perfection, served over a bed of fluffy rice. •

## Desserts



Baklava ~ (contains nuts)

8

• A golden, syrup-soaked semolina cake with a hint of coconut, baked to a delicate crisp and topped with a sweet almond. •

Basbousa ~ (contains nuts and coconut)

8

• A golden, syrup-soaked semolina cake with a hint of coconut, baked to a delicate crisp and topped with a sweet almond. •

## Drinks



Arabic Tea Pot

5

Turkish Coffee