



Zaytuna

MEDITERRANEAN CUISINE

Cold Appetizers:

Hummus: (vg, df, gf) £6

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

Baba Ghanoush: (vg, df, gf) £7.5

Smokey roasted aubergine blended with diced tomatoes, onions, and peppers, mixed with fresh parsley, olive oil, and a touch of pomegranate molasses. Served with flatbread.

Aubergine Dip: (veg, gf) £6

Smokey grilled aubergine blended with creamy yogurt, tahini, and fresh parsley, finished with a drizzle of olive oil. Served with flatbread.

Sorké: (veg, gf) £7

Turkish white cheese with a blend of spices finished with a drizzle of olive oil for a rich, flavourful finish.

Olives: (vg, gf, df) £5

A blend of black and green olives, marinated and stored in rich olive oil.

Hot Appetizers:

Falafel: (vg, df, gf) £7

Homemade Syrian falafel, crisp on the outside and soft inside, served with a luscious tahini sauce for the perfect balance of crunch and creaminess.

Homemade Chips: (vg, gf) £5

Lightly seasoned and fried to perfection.

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.

Lamb Samosa: £12

Crisp, flaky pastry stuffed with mince lamb mixed with finely chopped onions and a fragrant blend of traditional spices.

Halloumi Fries: (veg) £7

Golden fried halloumi

Chilli bread: (vg) £4

Homemade chilli spread on naan bread and then toasted.

Zaatar bread: (vg) £4

Thyme with traditional spices mixed with sesame seeds and olive oil spread on naan bread and toasted.



Salads:

Fattoush: (vg, df)

£7

A refreshing medley of juicy tomatoes, crisp cucumbers, and fragrant herbs, finished with sumac, vinegar and pomegranate molasses, plus a crunch of fried bread.

Syrian Salad: (gf, df, vg)

£7

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

Chickpea salad: (veg, gf, df)

£8.5

Tender chickpeas mixed with juicy tomatoes, parsley, garlic, olive oil, and lemon juice for a deliciously tangy dish, served with flatbread and tahini yogurt. (vegan option available)

Ful: (veg, gf, df)

£8.5

Tender fava beans mixed with juicy tomatoes, parsley, garlic, olive oil, and lemon juice for a deliciously tangy dish, served with flatbread and tahini yogurt. (vegan option available)

Halloumi Salad: (gf, veg)

£10

Grilled, golden halloumi paired with vibrant seasonal veggies, drizzled in tangy pomegranate molasses and a splash of rich olive oil.



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Main Course:

Mousakka: (gf, df, vg) £15

Tender aubergine, sweet tomatoes, and vibrant peppers, all slow cooked in olive oil with a sweet hint of pomegranate molasses, served with fluffy rice.

Biryani Chicken: (gf, df, contains nuts) £18

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

Mfarakeh Chicken: (gf) £18

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

Mfarakeh Lamb: (gf) £18

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

Tepsi Kebab: (gf) £19

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

Biryani Lamb: (gf, df, 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)

Kebab Hindi: (df, gf) £20

Tender lamb kofta on top of a bed of chopped tomatoes, onions, and peppers, then oven-baked to perfection and served with fluffy rice and flatbread.

Manzilah: (df, gf) £19

Minced lamb with fried aubergine, peppers, sliced tomatoes and spices, simmered then oven-baked to perfection and served with fluffy rice and flatbread.



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Hot Drinks:

Americano	£3
Cappuccino	£3.20
Flat White	£3.20
Hot Chocolate	£3
Deluxe Hot Chocolate	£3.50
Latte	£3.20
Tea	£2.20
Herbs Tea	£2.50

Black Tea with fresh lemon or mint	£2.50
Chai Latte	£3.20
Espresso	£1.70
Double Espresso	£2.20
Turkish Coffee	£5
Arabic Tea	£5

Milk Alternatives: Whole, Oat

Syrups 30p

Soft Drinks:

Barbican	£2.50
Zero alcohol beer, available in various flavours	
Shani Mixed Fruit	£1.50
Mirinda Orange	£1.50
R Whites Lemonade	£1.50
Kuffeyah Cola	£1.50

Freshly Squeezed Juice:

Orange	£4
Orange & Carrot	£4
Orange & Lemon	£4
Mint & Lemon	£4
Lemon	£4

Desserts:

Baklava: £5

Flaky layers of golden pastry, filled with crushed pistachios, baked to perfection and soaked in a fragrant honey syrup.

Basboussa: £5

Golden, syrup-soaked semolina cake with a hint of coconut, baked to a delicate crisp.

Bottled Water (Still/Sparkling) £1.50