

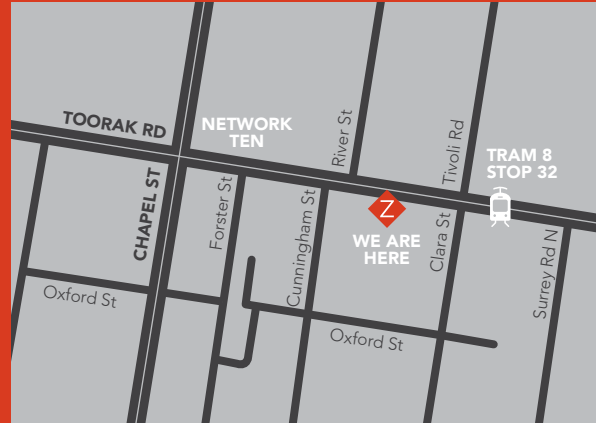
WRAPS & EXTRAS

Wrapped in Arabic bread with lettuce, tomato & tahini (add fries to your wrap for \$1).

FALAFEL	10
CHICKEN SHAWARMA	12
LAMB SHAWARMA	12
LAMB KAFTA	12
SOUJOK Spicy lamb sausage.	12
ROASTED SEASONAL VEGETABLES	8
CINNAMON & ALMOND RICE	8
SAFFRON RICE	8
FRIES	6
WHIPPED GARLIC DIP	5
TAHINI	5
ARABIC BREAD (5 PER PACK)	4

DESSERTS

BAKLAWA (4 PIECES)	8
TURKISH DELIGHT (6 PIECES)	5
MAHALABIEH Traditional milk pudding topped with pistachios and Persian floss.	10
'TETA'S' CUSTARD MA'A CHOCOLAT	10
HALVA	4



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OPEN DINNER Tuesday
OPEN LUNCH & DINNER Wednesday – Sunday
(Subject to change)

ZUROUNA

LEBANESE RESTAURANT

Takeaway Menu

STARTERS & SIDES

SELECTION OF DIPS	22
A selection of traditional favourites. (V)	
HOMMUS	9
Chickpea puree with tahini, lemon and garlic. (V,G)	
BABA GHANNOUJ	9
Lightly smoked eggplant with tahini, lemon and garlic. (V,G)	
LABNEH	8
Thickened yoghurt with cucumber and mint. (V,G)	
MOHAMARA	10
Spicy roasted capsicum dip with walnuts & pomegranate molasses. (V)	
TABOULEH	10
A fresh mix of parsley, tomato, onion and cracked wheat, dressed in olive oil and lemon. (V)	
QUINOA TABOULEH	12
A fresh mix of parsley, tomato, onion and quinoa, dressed in olive oil and lemon. (V,G)	
FATTOUCH	12
Mixed garden salad with sumac, pomegranate and crispy bread. (V,GR)	
HALOUMI FATTOUCH	18
Grilled haloumi, mixed Lebanese garden salad, sumac, pomegranate and crispy bread. (V,GR)	
ZAHRA	10
Traditional shallow-fried cauliflower, dusted in cumin and topped with tahini. (V,G)	
HOMMUS BI LAHMI	16
Finely sliced marinated lamb fillet on hommus. (G)	

ENTREES

FALAFEL (6 PIECES)	9
Vegetarian favourite, crushed chickpea patties and tahini sauce. (V)	
SAMBOUSIK (6 PIECES)	12
Haloumi, mozzarella, kashkavan and parsley rolled in a thin pastry. (V)	
KIBBEH (5 PIECES)	14
Egg-shaped minced lamb, cracked wheat and pine nuts, served with yoghurt.	

CABBAGE LEAVES (5 PIECES)	11
Rice and minced lamb, dressed with a minted tomato sauce, rolled in cabbage leaves. (G)	
VINE LEAVES (10 PIECES)	11
Fragrant rice, capsicum and tomato, rolled in vine leaves. (V,G)	
LAMB CIGARS (5 PIECES)	12
Filo pastry rolls filled with spiced mince lamb.	
CHICKEN WINGS (8 PIECES)	9
Char-grilled chicken wings with lemon and garlic. (G)	
SOUJOK (8 PIECES)	9
Homemade spicy lamb sausages with lemon and garlic. (G)	
LOUBIEH BI ZEIT	9
Warm French green bean salad. (V,G)	
BATATA HARRA	9
Potatoes fried with fresh coriander, garlic and spices. (G)	

MAINS

SHISH TAWOUK	19
3 large skewers of marinated grilled chicken breast, served with a side of cabbage salad and garlic. (GR)	
LAHEM MESHWEE	21
3 large skewers of grilled lamb fillets marinated with Lebanese spices and served with hommus, fattouch and tahini sauce. (GR)	
KAFTA HALABI	19
Lamb kafta topped with tahini and pomegranate sauce on a bed of almond rice. (G)	
ZUROUNA'S FISH	32
Oven cooked Barramundi fillet, served with salad, rice and tahini sauce. (G)	
ZUROUNA'S CALAMARI	22
Grilled calamari served with salad and pomegranate. (G)	
ZUROUNA'S PRAWNS	32
Grilled tiger prawns served with Fattouch salad. (G)	
LAMB SHAWARMA	21
Grilled, sliced marinated lamb fillet. (G)	

CHICKEN SHAWARMA	19
Grilled chicken, marinated in garlic and cinnamon, served with almond rice, hommus and rocket salad. (G)	
MOROCCAN LAMB TAGINE	22
Braised lamb casserole with aromatic spices, served with rice.	
MOROCCAN CHICKEN TAGINE	21
Braised chicken casserole with aromatic spices and green olive harissa, served with rice.	
MOROCCAN VEGETABLE TAGINE	17
Seasonal vegetables sautéed in harissa sauce, served with almond rice. (V,G)	
HOMMUS FATTEH	11
Warm chickpea salad with yoghurt and tahini dressing, served with crispy bread. (V)	
CHICKEN FATTEH	21
Warm chicken and chickpea salad with yoghurt and tahini dressing, served with rice and crispy bread.	
EGGPLANT FATTEH	18
Warm eggplant and chickpea salad with yoghurt and tahini dressing, served with rice and crispy bread. (V)	

DINNER FOR ONE

VEGETARIAN MEAL	17
Sesame falafel served with hommus, salad, tahini & Lebanese bread. (V,G)	
SHISH TAWOUK	23
Served with hommus, salad, rice & Lebanese bread.	
LAHEM MESHWEE	25
Served with hommus, salad, rice & Lebanese bread.	
KAFTA HALABI	23
Served with hommus, salad, rice & Lebanese bread.	
CHICKEN SHAWARMA	23
Served with hommus, salad, rice and Lebanese bread.	
LAMB SHAWARMA	25
Served with hommus, salad, rice and Lebanese bread.	
MIXED GRILL	25
1 skewer of Shish Tawouk, 1 skewer of Lahem Meshwee & 2 pieces of Kafta served with hommus, salad, rice & Lebanese bread.	

To enjoy a true Lebanese experience, we recommend sharing.

No alterations to the menu. V Vegetarian G Gluten-free GR Can be made gluten-free upon request.