

ZUROUPNA ZUROUPNA ZUROUPNA

DINNER MENU

Dips, Salads & Sides

Labneh Thickened yoghurt with cucumber and mint. (V,G)	12
Hummus Chickpea puree with tahini, lemon and garlic. (V,G)	12
Baba Ghanoush Chargrilled eggplant with tahini, garlic and lemon. (V,G)	12
Mohamara Roasted capsicum with walnuts, pomegranate, molasses and a touch of chilli. (V)	14
Dip Platter Our selection of dips to share. (V,G)	21
Tabbouleh A fresh mix of parsley, tomato, onion and cracked wheat, dressed in olive oil and lemon. (V)	14
Zurouna's Fattouch Mixed garden salad with sumac, pomegranate and crispy bread. (V)	14
Roast Vegetables Roasted seasonal vegetables to beautifully complement your meal. (V,G)	12
Pickles & Olives Pickled turnip, cucumber and olives. (V,G)	9
Batata Harra Potatoes fried with fresh coriander, garlic and spices. (G)	14

Small Plates

Zahra Shallow-fried cauliflower dusted with cumin, served with tahini sauce. (V,G)	14
Falafel Fried chickpea patties served with tahini sauce. (V,G)	14
Lamb Cigars Filo pastry rolls filled with spiced mince lamb.	15
Kibbeh Egg-shaped minced lamb, cracked wheat and pine nuts.	17
Ma'aneh Grilled spiced lamb sausages with lemon, olive oil and sumac. (G)	15
Zaa'ter Calamari Grilled, fresh calamari served with rocket and pomegranate. (G)	19
Haloumi Pan-fried and served with tomatoes and almonds. (V,GR)	16
Vine Leaves Fragrant rice and vegetables rolled in vine leaves. (V,G)	12
Sambousik Haloumi, mozzarella and parsley rolled in a thin pastry. (V)	14
Salatat El Raheer Grilled eggplant and pomegranate salad mixed with diced capsicum, tomato, spring onion and mint. (V,G)	18
Twice Cooked Chicken Wings Char-grilled chicken wings with lemon and garlic. (G)	13
Hummus Bi Lahme Finely sliced marinated lamb fillet on hummus.	21

Large Plates

Samke Harra Fresh wild Barramundi fillet topped with tahini sauce, chopped coriander and walnuts. (GR)	34
Kraidis Chargrilled king prawns served on a bed of rocket salad. (G)	34
Lahem Meshwee Grilled lamb filets marinated with Lebanese spices. (GR)	31
Shish Tawouk Marinated grilled chicken breast with garlic, lemon and za'atar. (GR)	27
Kafta Halabi Lamb kafta served on a bed of eggplant and tahini sauce. (G)	27
Lamb Cutlets Premium lamb cutlets marinated and grilled with special Zurouna spices. (G)	32
Moroccan Lamb Braised lamb casserole with aromatic spices. Served with almond rice.	28
Chicken Fatteh Finely sliced chicken served with a chickpea, garlic and tahini salad, topped with tomato and pine nuts.	22
Vegetable Tagine Seasonal vegetables sautéed in harissa sauce and served with almond rice. (V,G)	23

Dessert

Dessert Sharing Plate Traditional Baklava and Turkish Delight	14
Mahalabieh Milk pudding topped with Persian fairy floss and crushed pistachios	12
Amoura Hand Crafted Gelato Kindly ask your server for today's flavours	8
Affogatto Shot of espresso topped with vanilla ice cream	9
Affogatto Liqueur A shot of espresso topped with vanilla ice cream and your choice of liqueur	15

Coffee and Tea

Espresso	3
Double Espresso	5
Long Black	3
Flat White	4
Late	4
Cappuccino	4
Short Macchiato	3
Long Macchiato	5
Arabic Coffee For Two	4
English Breakfast	4
Earl Grey	4
Green Tea	4
Camomile	4
Fresh Mint Tea	5
Persian Tea	5