

Zufa

Lebanese Cuisine

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Lebanon's rich cultural history has had a unique impact on making the Lebanese cuisine the most popular in the Middle East region.

Lebanese meals are renowned for beginning with a selection of small sharing dishes called 'Mezze' followed by a wide variety of main courses including grilled meats, fish and vegetarians.

Desserts are traditionally flavoured with rose water orange blossom and sugar syrup.

Zufa Specialities

At Zufa we preserve the tradition by offering you the most freshly prepared authentic Lebanese dishes made from locally sourced ingredients as well as an essential blend of Lebanese herbs and spices to create a truly mouth-watering culinary experience!

Our Home-made Saj Bread

Do not miss out on our Saj Menu. Saj is a traditional dome shaped iron griddle used to bake bread either plain or filled with delicious fillings.

To make the experience truly unique we serve the bread on a hand-cut olive wood board specially exported from Lebanon.

Our Sizzling Dishes

Your Zufa experience is not complete without the taste of our hot mezzes served sizzling in handmade clay pans so you can enjoy them warm till the end of your meal

Please advise your server of any special dietary requirements including intolerances and allergies. Where possible we will be happy to accomodate your needs.

 Crustaceans |  Nuts |  Sesame |  Dairy |  Gluten |  Celery |  Chilli |  Eggs

SET MENU

Minimum 2 Persons, Price Per Person

VEGETARIAN MENU 19.50

(Selection of 5 Starters)

Hommos, Moutabbal, Tabbouleh, Falafel, Fatayer
Vegetarian Main of Your Choice
Mixed Baklawa

HILLS MENU 22.50

(Selection of 5 Starters)

Hommos, Moutabbal, Tabbouleh, Cheese Samboussik, Kebbeh
Mixed Shawarma or Mixed Grill (2 Skewers)
Mixed Baklawa

ZUFA MENU 28.50

(Selection of 7 Starters)

Hommos, Moutabbal, Tabbouleh, Vine Leaves
Falafel, Cheese Samboussik, Kebbeh
Mixed Shawarma or Mixed Grill (3 Skewers)
Mixed Baklawa
Coffee or Tea

TASTING MENU 35.50

(Selection of 8 Starters)

Hommos, Moutabbal, Tabbouleh, Vine Leaves, Falafel
Sojok, Cheese Samboussik, Kebbeh
Main Course of Your Choice
Lebanese Desserts
Coffee or Tea

SOUPS

LENTIL SOUP 

CHICKEN SOUP  

4.25

4.25

KIDS MENU

Served with chips, salad, or rice

CHEESE PIZZA  

KAFTA MESHWI

SHISH TAOUK

CHICKEN WINGS

5.00

6.25

6.25

6.25

SAJ BREAD

Saj is a domed griddle used in the Middle East particularly in Lebanon to cook-bake the flat thin bread. The fillings vary as below, wrapped up and chargrilled for extra flavour

VEGETARIAN

ZAATAR 	2.75
Dried thyme mixed with olive oil and sesame seeds	
ZAATAR EXTRA 	3.25
Zaatar with tomatoes and fresh mint	
ZAATAR-LABNEH  	3.50
Zaatar and soft white cream cheese	
ZAATAR-JIBNEH  	4.00
Zaatar and Halloumi cheese	
JIBNEH 	4.25
Halloumi Cheese	

COLD MEZZES

NON VEGETARIAN

HOMMOS AWARMA  	6.50
Hommos topped with minced lamb and pine nuts	
HOMMOS SHAWARMA 	6.25
Hommos topped with roasted lamb, chicken or mixed	

VEGETARIAN

HOMMOS 	4.50
Puree of chick peas, sesame sauce and lemon juice	
HOMMOS SNOUBAR   	6.00
Hommos topped with pint nuts	
HOMMOS BEIRUTY  	5.25
Hommos with green chillies and parsley	
MOUTABBAL (BABA GHANNOUJ) 	5.75
Puree of smoked aubergines, sesame sauce garlic and lemon juice	
MUHAMMARA  	6.25
Finely blended mixed nuts with hot pepper paste and olive oil	
LABNEH 	4.50
Soft white cream cheese, served with or without garlic	
TZATZIKI 	4.50
Lebanese yogurt, garlic, cucumber and dry mint	

NON VEGETARIAN

KAFTA - JIBNEH 	6.75
Minced lamb and halloumi cheese	
LAHM BI AJIN 	6.25
Minced lamb with spices, mint and and tomatoes	
BAMIEH BEL ZEIT	4.50
Baby okra cooked with tomatoes, onions, garlic & fresh coriander	
MUSAKAAT BEL ZEIT	5.50
Baked aubergines with tomatoes, chick peas and onions	
WARAKENAB	5.25
Vine leaves stuffed with rice, tomatoes, onions and parsley	
MIXED PICKLES (Olives, turnip, cucumber and chillies)	3.50
GREEN OLIVES	3.50
CHILLI PICKLES	2.75
SALADS	
FATTOUSH SALAD 	5.75
Lettuce, tomatoes, radish, cucumber, onions, sumac lemon juice, olive oil and crispy bread	
TABBOULEH SALAD 	6.00
Chopped parsley, tomatoes, onions, cracked wheat lemon juice and olive oil	
VILLAGE SALAD 	6.25
Lettuce, tomatoes, cucumber, olives, feta cheese lemon juice and olive oil	
SPICY LEBANESE SALAD 	6.25
Lettuce, tomatoes, cucumber, onions, green chillies lemon juice & olive oil	

HOT MEZZES

VEGETARIAN

FALAFEL

Beans croquettes made of chick peas, broad beans garlic and herbs

FATAYER

Baked spinach, onions and pine kernels in pastry parcels

SAMBOUSSIK CHEESE

Pastry stuffed with cheese and herbs

KEBBEH POTATOES

Potatoes and cracked wheat shell stuffed with walnuts onions and pepper

SPICY POTATOES (BATATA HARRA)

Sautéed diced potatoes with fresh coriander, pepper onions and lemon juice

FOUL MUDAMAS

Fava beans with lemon juice, garlic and olive oil

MOUDARDARA

Green lentils, rice and onions

HALLOUMI

Grilled halloumi cheese

ZUFA HALLOUMI

Grilled halloumi topped with pesto sauce and sun dried tomatoes

KELLAJ

Chargrilled Lebanese bread filled with halloumi cheese thyme and tomatoes

NON VEGETARIAN

5.00 KEBBEH LAMB 6.25

Lamb and cracked wheat shell stuffed with minced lamb onions and pine kernels

5.00 SAMBOUSSIK LAMB 6.25

Pastry stuffed with minced lamb, onions and pine kernels

6.00 ARAYES 6.50

Chargrilled Lebanese bread filled with minced lamb and pine kernels

5.50 SOJOK 7.50

Pan fried spicy lamb sausages flambeed with tomatoes and lemon juice

5.50 SOJOK EGGS 7.00

Pan fried sojok with eggs

5.50 MAKANEK 7.00

Pan fried lamb sausages flambeed with tomatoes and lemon juice

5.25 BAYD BI AWARMA 7.50

Fried eggs and minced lamb in traditional clay pan

4.50 JAWANEH 5.00

Chargrilled chicken wings served with garlic sauce

5.75 JAWANEH BIL KIZBARA 5.75

Chargrilled chicken wings flambeed with fresh coriander garlic and lemon juice

6.50 SAWDAT DAJAJ 5.50

Pan fried chicken livers flambeed in lemon juice and garlic

6.50 KRAYDES BL KIZBARA 8.25

Prawns flamed with fresh coriander, garlic and lemon juice

6.75 SAMAK BIZRI 5.00

Fried whitebait

CALAMARI 5.50

Fried calamari rings

MAIN COURSE

NON VEGETARIAN

FAROUJ MESHWI 🌿

Chargrilled marinated boneless baby chicken served with salad

SHISH TAOUK 🌿

Chargrilled marinated tender chicken cubes (2 skewers) served with salad

LAHM MESHWI 🌿

Chargrilled marinated lamb cubes (2 skewers) served with salad

KAFTA MESHWI 🌿

Chargrilled seasoned minced lamb with parsley and onions (2 skewers) served with salad

MIXED GRILL 🌿

Chargrilled selection of 3 skewers (Lahm meshwi, shish taouk and kafta) served with salad

KAFTA KHASHKHASH 🌶️ 🍄

Kafta meshwi topped with spicy onion, pepper and tomato sauce served with rice

KAFTA TARATOR 🍄 🍄

Kafta meshwi topped with tomatoes, parsley and sesame sauce served with rice

CHICKEN SHAWARMA 🌿

Roasted thin slices of marinated chicken served with salad

LAMB SHAWARMA 🌿

Roasted thin slices of marinated lamb served with salad

MIXED SHAWARMA 🌿

Chicken and lamb shawarma served with salad

CASTALETTA 🌿

Chargrilled marinated lamb cutlets served with salad

CHEF'S SPECIAL 🌶️

Sliced lamb or chicken enriched in a spicy tomato and onion sauce served with rice

ZUFA MIXED GRILL (FOR 2 PEOPLE) 🌿

Lamb cutlets, chicken shawarma, lamb shawarma
Kafta and jawaneh served with salad

CHICKEN SALAD 🍄

Chargrilled chicken cubes on a bed of mixed green leaves tomatoes and cucumber

BAMIEH LAMB RICE 🌿

Baby okra with lamb, tomatoes, onions, garlic, coriander and olive oil served with vermicelli rice

VEGETARIAN

13.75 **MUSAKAAT RICE** 🌿 11.50

Baked aubergines with tomatoes, chick peas and onions served with vermicelli rice

12.50

BAMIEH RICE 🌿 10.25

Baby okra with tomatoes, onions, garlic and coriander served with vermicelli rice

14.75

12.50 **HALLOUMI SALAD** 🍄 🍄 10.50

Grilled halloumi cheese on a bed of mixed green leaves tomatoes, cucumber and sesame seeds

16.25 **FALAFEL SALAD** 🌿 🍄 9.25

Falafel on a bed of mixed green leaves, tomatoes cucumber pickles and sesame sauce

13.50

SEA FOOD

13.50 **SEA BASS (2 Fillets)** 🌊 15.75

Chargrilled fillets of sea bass served with saffron rice and sesame sauce

11.75

KING PRAWNS 🌊 18.75

Chargrilled king prawns served with saffron rice and coriander sauce

13.50

12.75

16.25

SIDES

14.50 **VERMICELLI RICE** 🌿 🍄 3.25

PLAIN RICE 🍄 3.00

26.75 **SAFFRON RICE** 4.25

FRENCH FRIES 3.00

14.25 **SIDE SALAD** 3.00

TOMATO ONION SALAD 3.25

12.25 **SAUCES (Chilli, Garlic, Sesame)** 1.00

DESSERTS

BAKLAWA    3.50
Layered puffs stuffed with nuts topped with honey

ATAYEF ASHTA   4.00
Lebanese blinis, filled with ashta clotted cream served warm with syrup

ATAYEF JOZ   4.00
Lebanese blinis, filled with walnuts served warm with syrup

KNEFEH BIL JIBNEH  4.25
Sweet semolina pastry on melted cheese served warm with syrup

HONEY MIRACLE CAKE WITH WALNUTS    4.50

HONEY MIRACLE CAKE WITH CACAO   4.50

BELGIUM CHOCOLATE PUDDING  5.25
A dark chocolate pudding with Belgian chocolate sauce and vanilla ice cream

DUO OF CHOCOLATE LAVA CAKES  4.00
A rich chocolate lava cake melt with a raspberry and caramel centre served with vanilla ice cream

ZUFA SPECIAL   6.25
Saj home made flat bread stuffed with nutella bananas, almonds charcoal grilled

ICE CREAMS

BARRY 'KIDS ICE CREAM  3.25
Vanilla ice cream in a novelty souvenir toy

NOCCIOLA   4.50
Smooth hazelnut ice cream with a chocolate ripple

CIOCCOLATO  4.50
Vanilla and chocolate ice cream

IRISH COFFEE  6.25
Coffee and cream ice cream with a whisky flavoured ripple, dusted with cocoa powder and topped with a coffee bean

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