

## 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

<b>ZAATAR (V)</b> 🌱	2.75
Dried thyme mixed with olive oil and sesame seeds	
<b>ZAATAR EXTRA (V)</b> 🌱	3.25
Zaatar with tomatoes and fresh mint	
<b>ZAATAR-LABNEH (V)</b> 🌱 🥛	3.50
Zaatar and soft white cream cheese	
<b>ZAATAR-JIBNEH (V)</b> 🌱 🥛	4.00
Zaatar and Halloumi cheese	
<b>JIBNEH (V)</b> 🥛	4.25
Halloumi Cheese	
<b>KAFTA - JIBNEH</b>	6.75
Minced lamb and halloumi cheese	
<b>LAHM BI AJIN</b>	6.25
Minced lamb with spices, mint and and tomatoes	

## COLD MEZZES

<b>HOMMOS AWARMA</b> 🌱	6.50
Hommos topped with minced lamb and pine nuts	
<b>HOMMOS SHAWARMA</b> 🌱 🍗	6.25
Hommos topped with roasted lamb, chicken or mixed	
<b>HOMMOS (V)</b> 🌱	4.50
Puree of chick peas, sesame sauce and lemon juice	
<b>HOMMOS SNOUBAR (V)</b> 🌱 🥛 🥛	6.00
Hommos topped with pint nuts	
<b>HOMMOS BEIRUTY (V)</b> 🌱 🌶️	5.25
Hommos with green chillies and parsley	
<b>MOUTABBAL (BABA GHANNOUJ) (V)</b> 🌱	5.75
Puree of smoked aubergines, sesame sauce garlic and lemon juice	
<b>MUHAMMARA (V)</b> 🌱 🌶️	6.25
Finely blended mixed nuts with hot pepper paste and olive oil	
<b>LABNEH (V)</b> 🥛	4.50
Soft white cream cheese, served with or without garlic	
<b>TZATZIKI (V)</b> 🥛	4.50
Lebanese yogurt, garlic, cucumber and dry mint	
<b>BAMIEH BEL ZEIT (V)</b> 🥛	4.50
Baby okra cooked with tomatoes, onions, garlic and fresh coriander	
<b>MUSAKAAT BEL ZEIT (V)</b> 🥛	5.50
Baked aubergines with tomatoes, chick peas and onions	
<b>WARAKENAB (V)</b>	5.25
Vine leaves stuffed with rice, tomatoes, onions and parsley	
<b>MIXED PICKLES (V)</b> (Olives, turnip, cucumber and chillies)	3.50
<b>GREEN OLIVES (V)</b>	3.50
<b>CHILLI PICKLES (V)</b>	2.75

## HOT MEZZES

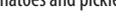
<b>FALAFEL (V)</b> 🌱 🌱	5.00
Beans croquettes made of chick peas, broad beans garlic and herbs	
<b>FATAYER (V)</b> 🌱	5.00
Baked spinach, onions and pine kernels in pastry parcels	
<b>SAMBOUSSIK CHEESE (V)</b> 🌱 🥛	6.00
Pastry stuffed with cheese and herbs	
<b>KEBBEH POTATOES (V)</b> 🌱 🥛	5.50
Potatoes and cracked wheat shell stuffed with walnuts onions and pepper	
<b>SPICY POTATOES (V)</b> 🌶️ (BATATA HARRA)	5.50
Sautéed diced potatoes with fresh coriander, pepper onions and lemon juice	
<b>FOUL MUDAMAS (V)</b>	5.25
Fava beans with lemon juice, garlic and olive oil	
<b>MOUDARARA (V)</b> (Green lentils, rice and onions)	4.50
<b>HALLOUMI (V)</b> 🌱 🥛 (Grilled halloumi cheese)	5.75
<b>ZUFA HALLOUMI (V)</b> 🌱 🥛	6.50
Grilled halloumi topped with pesto sauce and sun dried tomatoes	
<b>KELLAJ (V)</b> 🌱 🥛	6.75
Chargrilled Lebanese bread filled with halloumi cheese thyme and tomatoes	
<b>KEBBEH LAMB</b> 🌱 🍗	6.25
Lamb and cracked wheat shell stuffed with minced lamb onions and pine kernels	
<b>SAMBOUSSIK LAMB</b> 🌱 🍗	6.25
Pastry stuffed with minced lamb, onions and pine kernels	
<b>ARAYES</b> 🌱 🌱	6.50
Chargrilled Lebanese bread filled with minced lamb & pine kernels	
<b>SOJOK</b> 🌶️	7.50
Pan fried spicy lamb sausages flambeed with tomatoes & lemon juice	
<b>SOJOK EGGS</b> 🌶️ 🥚 (Pan fried sojok with eggs)	7.00
<b>MAKANEK</b> 🍗	7.00
Pan fried lamb sausages flambeed with tomatoes & lemon juice	
<b>BAYD BI AWARMA</b> 🥚	7.50
Fried eggs and minced lamb	
<b>JAWANEH</b>	5.00
Chargrilled chicken wings served with garlic sauce	
<b>JAWANEH BIL KIZBARA</b>	5.75
Chargrilled chicken wings flambeed with fresh coriander garlic and lemon juice	
<b>SAWDAT DAJAJ</b>	5.50
Pan fried chicken livers flambeed in lemon juice and garlic	
<b>KRAYDES BL KIZBARA</b> 🍗	8.25
Prawns flamed with fresh coriander, garlic and lemon juice	
<b>SAMAK BIZRI</b> 🍗 🌱 (Fried whitebait)	5.00
<b>CALAMARI</b> 🍗 🌱 (Fried calamari rings)	5.50

## MAIN COURSE

<b>FARROUJ MESHWI</b>	13.75
Chargrilled marinated boneless baby chicken served with salad	
<b>SHISH TAOUK</b>	12.50
Chargrilled marinated tender chicken cubes (2 skewers) served with salad	
<b>LAHM MESHWI</b>	14.75
Chargrilled marinated lamb cubes (2 skewers) served with salad	
<b>KAFTA MESHWI</b>	12.50
Chargrilled seasoned minced lamb with parsley & onions (2 skewers) with salad	
<b>MIXED GRILL</b>	16.25
Chargrilled selection of 3 skewers (Lahm meshwi, shish taouk & kafta) with salad	
<b>KAFTA KHASHKHASH</b> 🌶️ 🌶️	13.50
Kafta meshwi topped with spicy onion, pepper & tomato sauce served with rice	
<b>KAFTA TARATOR</b> 🌱 🥛	13.50
Kafta meshwi topped with tomatoes, parsley and sesame sauce served with rice	
<b>CHICKEN SHAWARMA</b>	11.75
Roasted thin slices of marinated chicken served with rice	
<b>LAMB SHAWARMA</b>	13.50
Roasted thin slices of marinated lamb served with rice	
<b>MIXED SHAWARMA</b>	12.75
Chicken and lamb shawarma served with rice	
<b>CASTALETTA</b>	16.25
Chargrilled marinated lamb cutlets served with salad	
<b>CHEF'S SPECIAL</b> 🌶️	14.50
Sliced lamb or chicken enriched in a spicy tomato & onion sauce served with rice	
<b>ZUFA MIXED GRILL (FOR 2 PEOPLE)</b>	26.75
Lamb cutlets, chicken, lamb shawarma Kafta & jawaneh served with salad	
<b>CHICKEN SALAD</b> 🌱	14.25
Chargrilled chicken cubes on a bed of mixed green leaves tomatoes & cucumber	
<b>BAMIEH LAMB RICE</b>	12.25
Baby okra with lamb, tomatoes, onions, garlic, coriander and olive oil served with vermicelli rice	
<b>MUSAKAAT RICE (V)</b>	11.50
Baked aubergines with tomatoes, chick peas & onions served with vermicelli rice	
<b>BAMIEH RICE (V)</b>	10.25
Baby okra with tomatoes, onions, garlic & coriander served with vermicelli rice	
<b>HALLOUMI SALAD (V)</b> 🌱 🥛	10.50
Grilled halloumi cheese on a bed of mixed green leaves tomatoes, cucumber and sesame seeds	
<b>FALAFEL SALAD (V)</b> 🌱 🌱	9.25
Falafel on a bed of mixed green leaves, tomatoes, cucumber pickles & sesame sauce	
<b>SEA BASS (2 Fillets)</b> 🍷	15.75
Chargrilled fillets of sea bass served with saffron rice & sesame sauce	
<b>KING PRAWNS</b> 🍷	18.75
Chargrilled king prawns served with saffron rice & coriander sauce	

🌱 Vegetarian
🍷 Crustaceans
🥚 Nuts
🌱 Sesame
🥛 Dairy
🌱 Gluten
🌱 Celery
🌶️ Chilli
🥚 Eggs

## WRAPS

<b>Hommos Beirut (V)</b>  .....	3.75
Hommos, green chili, parsley, tomatoes and cucumber	
<b>Falafel (V)</b>  .....	4.00
Bean croquettes, lettuce, sesame sauce, tomatoes, pickles	
<b>Halloumi (V)</b>  .....	4.25
Grilled halloumi, tomatoes, cucumber and dry thyme	
<b>Spicy Potatoes (V)</b>  .....	4.25
Sautéed potatoes, tomatoes, coriander, garlic and pickles	
<b>Chicken Shawarma</b>  .....	4.25
Roasted thin slices of chicken, lettuce, garlic, tomatoes, and pickles	
<b>Lamb Shawarma</b>  .....	4.75
Roasted thin slices of lamb, lettuce, tomatoes, sesame sauce and pickles	
<b>Mixed Shawarma</b>  .....	4.50
Roasted chicken and lamb, lettuce, garlic, tomatoes and pickles	
<b>Shish Taouk</b>  .....	4.75
Chargrilled chicken cubes, lettuce, garlic sauce, tomatoes and pickles	
<b>Kafta Meshwi</b>  .....	4.50
Chargrilled minced lamb, lettuce, tomatoes, sesame sauce and pickles	
<b>Lahm Meshwi</b>  .....	5.75
Chargrilled lamb cubes, lettuce, tomatoes, sesame sauce and pickles	
<b>Sawdat Dajaj</b>  .....	4.00
Chicken livers, garlic, tomatoes and pickles	
<b>Sojok</b>  .....	4.25
Spicy lamb sausages, garlic, tomatoes and pickles	

## SOUPS

<b>LENTIL SOUP</b>  .....	4.25
<b>CHICKEN SOUP</b>  .....	4.25

## SALADS

<b>FATTOUSH SALAD</b>  .....	5.75
Lettuce, tomatoes, radish, cucumber, onions, sumac lemon juice, olive oil and crispy bread	
<b>TABBOULEH SALAD</b>  .....	6.00
Chopped parsley, tomatoes, onions, cracked wheat lemon juice & olive oil	
<b>VILLAGE SALAD</b>  .....	6.25
Lettuce, tomatoes, cucumber, olives, feta cheese lemon juice & olive oil	
<b>SPICY LEBANESE SALAD</b>  .....	6.25
Lettuce, tomatoes, cucumber, onions, green chillies lemon juice & olive oil	

## SIDES

<b>VERMICELLI RICE</b>  .....	3.25
<b>PLAIN RICE</b>  .....	3.00
<b>SAFFRON RICE</b> .....	4.25
<b>FRENCH FRIES</b> .....	3.00
<b>SIDE SALAD</b> .....	3.00
<b>TOMATO ONION SALAD</b> .....	3.25
<b>SAUCES (Chilli, Garlic, Sesame)</b> .....	1.00

## DRINKS

<b>Coca-Cola</b> (0.33L) .....	1.00
<b>Diet Coca-Cola</b> (0.33L) .....	1.00
<b>Fanta</b> (0.33L) .....	1.00
<b>7-up</b> (0.33L) .....	1.00
<b>Small Still Water</b> .....	1.00
<b>Small Sparkling Water</b> .....	1.00
<b>Fresh Juice (Apple, Orange, Carrot, Lemonade, Lemonade &amp; Mint)</b> .....	2.25
<b>Ayran (Yogurt Drink)</b> .....	2.75
<b>Jallab (Yogurt Drink)</b> .....	2.75

## DESSERTS

<b>BAKLAWA</b>  .....	3.50
Layered puffs stuffed with nuts topped with honey	
<b>ATAYEF ASHTA</b>  .....	4.00
Lebanese blinis, filled with ashta clotted cream served warm with syrup	
<b>ATAYEF JOZ</b>  .....	4.00
Lebanese blinis, filled with walnuts served warm with syrup	
<b>KNEFEH BIL JIBNEH</b>  .....	4.25
Sweet semolina pastry on melted cheese served warm with syrup	
<b>HONEY MIRACLE CAKE WITH WALNUTS</b>  .....	4.50
<b>HONEY MIRACLE CAKE WITH CACAO</b>  .....	4.50
<b>BELGIUM CHOCOLATE PUDDING</b>  .....	5.25
A dark chocolate pudding with Belgian chocolate sauce and vanilla ice cream	
<b>DUO OF CHOCOLATE LAVA CAKES</b>  .....	4.00
A rich chocolate lava cake melt with a raspberry and caramel centre served with vanilla ice cream	
<b>ZUFA SPECIAL</b>  .....	6.25
Saj home made flat bread stuffed with nutella bananas, almonds charcoal grilled	

Zuafa  
Lebanese Cuisine

EAT IN | TAKEAWAY | CATERING | PRIVATE RECEPTION

**FREE DELIVERY:** 3 MILE RADIUS

**Opening Times 7 days a week** (Including Bank Holidays)  
Sun: 12.00pm - 10.00pm | Mon - Sat | 12.00pm - 11.00pm



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