

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

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

COLD MEZZES

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

HOT MEZZES










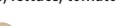
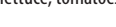
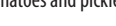
FALAFEL (V) 🌱 🌱	5.00
Beans croquettes made of chick peas, broad beans garlic and herbs	
FATAYER (V) 🌱	5.00
Baked spinach, onions and pine kernels in pastry parcels	
SAMBOUSSIK CHEESE (V) 🌱 🥛	6.00
Pastry stuffed with cheese and herbs	
KEBBEH POTATOES (V) 🌱 🥛	5.50
Potatoes and cracked wheat shell stuffed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

MAIN COURSE

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

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


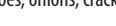

WRAPS

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

SOUPS

LENTIL SOUP 	4.25
CHICKEN SOUP 	4.25

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 & olive oil	
VILLAGE SALAD 	6.25
Lettuce, tomatoes, cucumber, olives, feta cheese lemon juice & olive oil	
SPICY LEBANESE SALAD 	6.25
Lettuce, tomatoes, cucumber, onions, green chillies lemon juice & olive oil	

SIDES

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

DRINKS

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

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	

Zufa
Lebanese Cuisine

Tel: 019 2384 0152

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