

## LEBANESE STYLE WRAPS (ONLY available between 12pm-3pm)

Healthy and nutritious lightly toasted Zaida gourmet wraps with grilled meats/vegetables marinated in special herbs and spices. **MADE TO ORDER**

### **LUNCH SPECIAL - ANY WRAP & SMALL CHIPS \$10, WITH CAN OF DRINK \$12.50**

#### **Chicken Wrap**

Grilled chicken breast nestled in garlic sauce, fresh mesclun lettuce, tabouli, tomatoes, onion and pickles 9.00

#### **Kafta Wrap**

Grilled kafta with a spread of hommus, mesclun lettuce, tomato, onion, pickles & tabouli 9.00

#### **Makanek Wrap**

Delicious spicy Lebanese sausages with hommus, fresh mesclun leaves, tomato, pickles, onion & tabouli 9.00

#### **Lamb Wrap**

Marinated grilled lamb on a bed of tzatziki, mesclun lettuce, tomato, onion, pickles & tabouli 9.50

#### **Kibbeh Wrap**

Fried kibbeh, tzatziki, tomato, cucumber and lettuce 9.50

#### **Falafel Wrap**

Ground chickpeas and sesame seeds mixed with Lebanese spices with hommus, accompanied by mesclun lettuce, tomato, onion, pickles, tabouli & tahini dressing 8.50

#### **Haloumi Wrap**

Grilled haloumi with a spread of baba ghanoush, black olives, tomato, cucumber and lettuce 8.50

#### **Eggplant & Cauliflower Wrap**

Grilled eggplant and fried cauliflower in tahini dressing topped with mesclun lettuce, tomato, onion & tabouli 8.50

#### **Za'atar & Labneh Wrap**

Wild thyme & sesame seeds mixture, fresh vegetables & olives lathered with Middle Eastern soft cheese 6.00

#### **Lunch Skewer Special**

Two skewers of our appetizing meats on a bed of seasoned onions served with tabouli *with chicken/kafta* 13.00  
*with lamb* 14.00

**side of mini hommus/baba ghanoush/garlic/tzatziki/tahini \$1.00**

**small chips extra \$3**

#### **WRAP Extras:**

haloumi \$3, mozzarella \$1, avocado \$3, falafel \$3  
additional chicken//kafta \$4.50, lamb \$5.50

**Add** hot chilli, barbecue or tomato sauce in the wraps at no charge

#### **Zaida chips with herbs**

Small 3.00  
Large 8.00

#### **\* LUNCH TIME CATERING AVAILABLE**

*no split bills, fully licenced and BYO wine only, \$4 per person charge, gluten free options\**

## SALADS

*With marinated Chicken / Kafta \$4.50; Lamb \$5.50*

*Extra Falafel \$3 / Avocado \$3 / Haloumi \$3 per slice*

<b>Fattoush</b>	14.50
A salad of chunky cut fresh garden vegetables and crispy bread tossed in sumac and lemon dressing and drizzled with pomegranate syrup	
<b>Tabouli</b>	11.00
A refreshing salad of chopped parsley, cracked wheat, tomato and onion with freshly squeezed lemon juice and olive oil	
<b>Grilled Chicken Salad*</b>	15.50
Tender chicken breast served on a freshly mixed salad of tomato, Spanish onion, cucumber & oregano with lemon dressing	
<b>Grilled Lamb Salad*</b>	16.50
Succulent diced lamb nestled in a mixed salad of tomato, spanish onion, capsicum & mesclun leaves lightly tossed in lemon dressing	
<b>Falafel Salad*</b>	15.50
Chunks of flavourful ground chickpeas tossed in seasoned chickpeas, garden vegetables, mixed pickles, & tahini dressing	

## DIPS

<b>Traditional Middle Eastern Dips</b>	22.00
A platter of mixed home-made dips (hommus, tzatziki & baba ghanoush) served with lightly toasted Lebanese bread	
<b>Hommus*</b>	8.00
Pureed chickpeas blended with lemon juice, garlic, extra virgin olive oil & tahini	
<b>Tzatziki*</b>	8.00
Refreshing yoghurt infused with grated cucumber, finely chopped roasted garlic & desiccated mint	
<b>Baba Ghanoush*</b>	8.00
Char-grilled eggplant blended with lemon juice, garlic, extra virgin olive oil & tahini	
<b>Garlic Dip*</b>	8.50
Pureed garlic blended with home-made lemon dressing	
<b>Labneh Dip*</b>	8.50
A tangy traditional Lebanese yoghurt served with olives and extra virgin olive oil	
<b>Shanklish*</b>	10.00
Aged & dried yoghurt fused with herbs, tomato, onion, olive oil, mint & a dash of parsley	

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## MEZZE

### Mixed Pickles\*

Pickle cucumbers, turnips, chilli & olives 7.00

### Lebanese Garlic Bread

Toasted Lebanese bread filled with savoury garlic sauce drizzled with za'atar 6.50  
*Add mozzarella cheese for an extra \$1.00*

### Hommus with Minced Meat & Pine Nuts\*

Hommus dip topped with minced meat roasted pine nuts, garnished with 11.50  
toasted almonds & pistachio

### Arayes Kafta

Toasted Lebanese bread filled with minced lamb in fresh parsley & onion 15.00  
seasoning combined with authentic Lebanese spices  
*Add mozzarella cheese for an extra \$1.00*

### Sambousek

Half-moon shaped pastry filled with sautéed onions, minced meat,spices 14.00

### Sambousek Cheese

Half-moon shaped pastry filled with feta and mozzarella cheese 14.00

### Kibbeh

Cracked wheat shells filled with sautéed minced meat, and Middle Eastern 15.00  
Spices

### Makanek

Flambéed spicy Lebanese sausages oozing a deep, bloody sauce that wafted 14.00  
of sweet spices and citrus garnished with lemons

### Haloumi with Vegetables\*

Grilled Cypriot cheese presented with garden-fresh mesclun greens, 15.00  
tomatoes and cucumber

### Haloumi Stack with Black Olives\*

Grilled Cypriot cheese with layers of fresh tomatoes, cucumber, mint & olive 16.50  
paste served with black olives

### Eggplant & Cauliflower\*

Char-grilled eggplants with fried cauliflower dressed in tahini and sesame 17.00  
seeds

### Cauliflower\*

Fried cauliflower dressed in tahini and sesame seeds 16.00

### Falafel\*

Four domes of homemade delicious fried savoury ground chickpeas & 13.00  
sesame seeds served with tahini dressing

### Chicken Mezze\*

Three succulent chicken skewers marinated in lebanese spices served with 18.50  
garlic dip & mixed pickles

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<b>Kafta Mezze*</b>	18.50
Three char-grilled minced lamb seasoned with authentic lebanese spices served with hommum dip & mixed pickles	
<b>Lamb Mezze*</b>	19.50
Three appetizing lamb skewers marinated in our special house seasoning served with tzatziki dip & mixed pickles	
<b>Mixed Mezze*</b>	19.50
A delicious combination of kafta, chicken and lamb skewers served with garlic dip & mixed pickles	
<b>Mjadra*</b>	6.50
Rice and lentils simmered in low heat garnished with caramelised onion and mixed pickles	
<b>Zaida Chips with Herbs*</b>	8.00
Handcut potato chips seasoned with Zaida's house herbs <i>Add mozzarella cheese for an extra \$1.00</i>	

## PLATTERS

*Served with Lebanese bread*

*(Chefs' Tip: Use the bread to easily pull the meat off the skewers)*

<b>Chicken Platter</b>	25.90
Three succulent chicken skewers marinated in Lebanese spices served with tabouli, hommum & garlic dips plus a side of Zaida chips	
<b>Kafta Platter</b>	25.90
Three char-grilled minced lamb seasoned with fresh parsley, onion, and authentic Lebanese spices served with tabouli, hommum & baba ghanoush dips plus a side of Zaida chips	
<b>Lamb Platter</b>	26.90
Three appetizing lamb skewers marinated in our special house seasoning served with tabouli, hommum & tzatziki dips plus a side of Zaida chips	
<b>Mixed Grilled Platter</b>	26.90
A delicious combination of kafta, chicken and lamb skewers served with tabouli, hommum & baba ghanoush dips plus a side of Zaida chips	
<b>Falafel Platter</b>	25.90
Six domes of homemade delicious fried ground chickpeas & sesame seeds mixed with Lebanese spices served with tabouli, tahini, hommum & baba ghanoush dips plus a side of Zaida chips	
<b>Vegetarian Platter</b>	26.90
Two homemade falafels, fried cauliflower dressed in tahini & sesame seeds with two char-grilled haloumi, accompanied by tabouli, tahini, hommum & baba ghanoush dips plus a side of Zaida chips	

### **Add to any platter:**

Extra Chicken/Kafta \$4.50, Lamb \$5.50, Falafel \$3 per piece, Avocado \$3, Haloumi \$3 per slice

**Kibbeh Nayeh (24 hours notice) \$13 per person**

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## **BANQUETS**

**(Minimum of 4 people)**

(Any group of 10 or more is required to have set menu)

### **\$42 Banquet per person**

*Comes with a free bottle of house wine!*

*(wine can be upgraded for additional cost)*

Traditional Middle Eastern Dips

Fattoush Salad

Falafel, Grilled Eggplant & Cauliflower

Zaida Chips

Kafta, Lamb & Chicken Skewers

Lebanese Coffee & Sweets

### **\$52 Banquet per person**

*Comes with a free bottle of house wine!*

*(wine can be upgraded for additional cost)*

Traditional Middle Eastern Dips

Fattoush & Tabouli

Falafel, Grilled Eggplant & Cauliflower

Sambousek, Kibbeh

Zaida Chips

Arayes Kafta

Kafta, Lamb & Chicken Skewers

Lebanese Coffee & Sweets