

## 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*

### **LUNCH SPECIAL - ANY WRAP & SMALL CHIPS \$12, WITH CAN OF DRINK \$14.50**

#### **Chicken Wrap**

Grilled chicken breast nestled in garlic sauce, fresh mesclun lettuce, tabouli, tomatoes, onion and pickles 10.00

#### **Kafta Wrap**

Grilled kafta with a spread of hommus, mesclun lettuce, tomato, onion, pickles & tabouli 10.00

#### **Lamb Wrap**

Marinated grilled lamb on a bed of tzatziki, mesclun lettuce, tomato, onion, pickles & tabouli 10.00

#### **Kibbeh Wrap**

Fried kibbeh, tzatziki, tomato, cucumber and lettuce 10.00

#### **Falafel Wrap**

Ground chickpeas and sesame seeds mixed with Lebanese spices with hommus, accompanied by mesclun lettuce, tomato, onion, pickles, tabouli & tahini dressing 10.00

#### **Haloumi Wrap**

Grilled haloumi with a spread of baba ghanoush, black olives, tomato, cucumber and lettuce 10.00

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

Grilled eggplant and fried cauliflower in tahini dressing topped with mesclun lettuce, tomato, onion & tabouli 10.00

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

Wild thyme, oregano & sesame seeds mixture, fresh vegetables & olives lathered with middle eastern yoghurt 8.00

#### **Lunch Skewer Special**

Two skewers of our appetizing meats on a bed of seasoned onions served with tabouli *with chicken/kafta* 15.00  
*with lamb* 16.00

**Side of hommus / baba ghanoush / garlic / tzatziki / tahini \$2.00**

#### **WRAP Extras:**

Feta \$3, haloumi \$3, avocado \$3, falafel \$3  
additional chicken//kafta \$6.50, lamb \$7.50

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

Small 3.00  
Large 8.00

**\* LUNCH TIME CATERING AVAILABLE**

## SALADS

**Fattoush** 16.50

Zaida's most loved salad of mesclun leaves, cut fresh garden vegetables and fried bread tossed in sumac and lemon dressing and topped with pomegranates seeds

**Tabouli** 15.00

A refreshing salad of chopped parsley, tomato and onion with freshly squeezed lemon juice and olive oil

**Greek Salad** 16.00

lettuce tomato Spanish onion capsicum feta black olives with oregano and lemon dressing

**Grilled Chicken Salad** 17.50

Tender chicken breast served on a freshly mixed salad of tomato, spanish onion, cucumber & oregano with lemon dressing

**Grilled Lamb Salad** 16.50

Succulent diced lamb nestled in a mixed salad of tomato, spanish onion, capsicum & mesclun leaves lightly tossed in lemon dressing

**Falafel Salad** 16.00

Chunks of falafel tossed in mesclun leaves, garden vegetables, mixed pickles, & tahini dressing

### Add to any salad:

Extra Chicken / Kafta \$6.50, Lamb \$7.50, Falafel \$3, Avocado \$3, Haloumi \$3

## DIPS

**Traditional Middle Eastern Dips** 25.00

A platter of mixed home-made dips (hommus, tzatziki & baba ghanoush) served with fresh & fried lebanese bread

**Hommus** 9.00

Pureed chickpeas blended with lemon juice, garlic, extra virgin olive oil & tahini

**Tzatziki** 9.00

Refreshing yoghurt infused with grated cucumber, finely chopped roasted garlic & desiccated mint

**Baba Ghanoush** 9.00

Char-grilled eggplant blended with lemon juice, garlic, extra virgin olive oil & tahini

**Garlic Dip** 9.50

Traditional lebanese garlic dip

**Labneh Dip** 9.50

A tangy traditional Lebanese yoghurt served with olives and extra virgin olive oil

**Shanklish** 12.00

Aged & dried yoghurt fused with herbs, tomato, onion, olive oil, mint & a dash of parsley

## MEZZE

### Mixed Pickles

Pickle cucumbers, turnips, chilli & olives 9.00

### Lebanese Garlic Bread

Toasted Lebanese bread filled with garlic sauce drizzled with za'atar 8.00

### Lebanese Garlic Bread w/ Mozzarella & Feta

Toasted Lebanese bread filled with garlic sauce drizzled with za'atar 12.00

### Hommus with Minced Meat & Pine Nuts

Hommus dip topped with minced meat roasted pine nuts, garnished with toasted almonds & pistachio 15.00

### Vegans Dream

Hommus dip topped with sautéed mushroom, onion, chilli, thyme 14.00

### Arayes Kafta

Toasted Lebanese bread filled with minced lamb in fresh parsley & onion seasoning combined with authentic Lebanese spices 16.00

### Arayes Kafta w/ Mozzarella & Feta

Toasted Lebanese bread filled with minced lamb in fresh parsley & onion seasoning combined with authentic Lebanese spices 20.00

### 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

### Spinach Sambousek

Triangle shaped pastry filled with spinach 14.00

### Kibbeh

Cracked wheat shells filled with sautéed minced meat and middle eastern spices 15.00

### Haloumi with Vegetables

Grilled Cypriot cheese presented with garden-fresh mesclun greens, tomatoes and cucumber 17.00

### Haloumi Stack with Black Olives

Grilled Cypriot cheese with layers of fresh tomatoes, cucumber, mint & olive paste served with black olives 18.00

### Eggplant & Cauliflower

Char-grilled eggplants with fried cauliflower dressed in tahini and sesame seeds 19.00

### Cauliflower

Fried cauliflower dressed in tahini and sesame seeds 20.00

<b>Falafel</b>	13.00
Four domes of homemade delicious fried savoury ground chickpeas & sesame seeds served with tahini dressing	
<b>Chicken Skewers</b>	22.00
Three succulent chicken skewers marinated in lebanese spices served with garlic dip & mixed pickles	
<b>Kafta Skewers</b>	22.00
Three char-grilled minced lamb seasoned with authentic lebanese spices served with hommus dip & mixed pickles	
<b>Lamb Skewers</b>	23.00
Three appetizing lamb skewers marinated in our special house seasoning served with tzatziki dip & mixed pickles	
<b>Mixed Skewers</b>	23.00
A delicious combination of kafta, chicken and lamb skewers served with garlic dip & mixed pickles	
<b>Mjadra</b>	7.00
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	
<b>Basamati Rice</b>	4.00

## MAINS

Served with Zaida Chips & Lebanese bread  
(Chefs' Tip: Use the bread to easily pull the meat off the skewers)

<b>Chicken Main</b>	29.50
Three succulent chicken skewers marinated in our special house spices served with tabouli, hommus & garlic dips	
<b>Kafta Main</b>	29.50
Three char-grilled minced lamb seasoned with fresh parsley, onion, and authentic lebanese spices served with tabouli, hommus & baba ghanoush dips	
<b>Lamb Main</b>	30.00
Three appetizing lamb skewers marinated in our special house seasoning served with tabouli, hommus & tzatziki dips	
<b>Mixed Grilled</b>	30.00
A delicious combination of kafta, chicken and lamb skewers served with tabouli, hommus & baba ghanoush dips	
<b>Falafel Main</b>	27.00
Six domes of homemade delicious fried ground chickpeas & sesame seeds mixed with Lebanese spices served with tabouli, tahini, hommus & baba ghanoush dips	

**Vegetarian Main**

29.50

Two homemade falafels, fried cauliflower dressed in tahini & sesame seeds with two char-grilled haloumi, accompanied by tabouli, tahini, hommus & baba ghanoush dips

29.50

**Vegan Main**

Two homemade falafels, grilled eggplant, fried cauliflower dressed in tahini & sesame seeds, accompanied by tabouli, tahini, hommus & baba ghanoush dips

**Add to any platter:**

Extra Chicken / Kafta \$6.50, Lamb \$7.50, Falafel \$3, Avocado \$3, Haloumi \$3

**Kibbeh Nayeh****(24 hours notice)****\$20 per serve****BANQUET****(Minimum of 4 people)**

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

**\$46 Banquet per person**

*Comes with a bottle of house wine!*

(wine can be upgraded for additional cost)

Traditional Middle Eastern Dips

Fattoush Salad

Falafel, Grilled Eggplant & Cauliflower

Sambousek Meat

Zaida Chips

Garlic Dip

Lamb & Chicken Skewers

Lebanese Sweets

Vegetarian / Vegan Options Available