

Zufa

Lebanese Cuisine



Lebanon's rich cultural heritage has strongly shaped the popularity of its cuisine across the Middle East. Meals often begin with an assortment of small shared dishes called mezze, followed by a wide range of main courses featuring grilled meats, fish, and vegetarian options. Traditional desserts are commonly flavored with rose water, orange blossom, and sugar syrup

ZUFA - Fresh, Authentic Lebanese Flavors



At Zufa, we honor tradition by providing you with freshly prepared, authentic Lebanese dishes crafted from locally sourced ingredients. Our essential blend of Lebanese herbs and spices ensures a truly delightful culinary experience that will tantalize your taste buds.

Our Homemade Saj Bread



Don't miss the opportunity to explore our Saj Menu! Saj is a traditional dome-shaped iron griddle used to bake bread, which can be enjoyed either plain or filled with delightful ingredients. To enhance your experience, we serve the bread on a hand-cut olive wood board, specially imported from Lebanon. Indulge in the unique flavors of our Saj Menu!

Our Sizzling Dishes



Your experience at Zufa wouldn't be complete without savoring our hot mezzes, served steaming in handcrafted clay pans, ensuring they remain warm until the very last bite of your meal.

LUNCH MENU

2 Course £ 1 5.9 5

4.50 for Baklava and a Hot Drink

Monday- Friday
12pm - 5pm

STARTERS

HOMMOS

Puree of chick peas, sesame sauce & lemon juice

TZATZIKI

Lebanese yogurt, garlic, cucumber, dry mint

MOUTABBAL

Puree of smoked aubergines, sesame, garlic & lemon

FATTOUSH

Lettuce, tomatoes, radish, cucumber, onions, sumac, lemon juice, olive oil and crispy Bread

SAMKE HARRA

Baked fish, spicy tomatoes sauce, garlic, onions, fresh coriander and pine nuts

FALAFEL

Beans croquettes

KEBBEH LAMB

Minced lamb and cracked wheat shell stuffed with minced lamb, onions & pine nuts

MAIN COURSE

FALAFEL SALAD

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

JAWANEH

Chargrilled chicken wings, served with french fries or salad

KAFTA MESHWI

Chargrilled seasoned minced lamb with parsley and onions, served with french fries or salad

BAMIEH RICE

Baby okra with garlic & coriander served with vermicelli rice

SHISH TAOUK

Chargrilled marinated tender chicken cubes, served with french fries

SEA BASS

Baked Sea Bass fillet served with fries or salad and sesame sauce

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LUNCH WRAP DEAL

Served with skin-on fries or salad

FALAFEL 🍷 🥗	£9.99
Lettuce, sesame sauce, tomatoes & pickles	
SPICY POTOATOES	£9.99
Tomatoes, coriander, garlic & pickles	
HALLOUMI 🍷	£10.99
Pesto & sundried tomato	
CHICKEN SHAWARMA	£10.99
Lettuce, garlic, tomatoes & pickles	
SHISH TAOUK	£10.99
Lettuce, tomatoes, garlic sauce & pickles	
KAFTA MESHWI 🍷	£10.99
Lettuce, tomatoes, sesame sauce & pickles	
LAMB SHAWARMA 🍷	£11.99
Lettuce, tomatoes, sesame sauce & pickles	
MIXED SHAWARMA 🍷	£11.49
Lettuce, tomatoes garlic sauce & pickles	

PLATTERS

	FOR ONE	FOR TWO
MEZZES SELECTION 🍷 🥗 🍷 🍷	£15.95	£28.95
Hommos, Moutabbal, Tzatziki, Kebbeh, Lamb Samboussik, Grilled Halloumi		
VEG MEZZES SELECTION 🍷 🥗 🍷 🍷	£13.95	£24.95
Hommos, Moutabbal, Tzatziki, Falafel, Fatayer, Grilled Halloumi		

SALAD BAR £8.50

Make your own salad

Choose any 5 ingredients:

Cherry tomatoes, Cucumber,
Rocket, Mix green leaves, Mint, Rocket,
Red onions, Pomegranate seeds,
Parsley, Black olives,
Crispy zaatar pita 🍷
Beetroot

Dressings:

pomegranate molasses
lemon vinaigrette
🍷 Lemon tahini

Extra Toppings:

Roasted chickpeas: 2.50

Avocado: 4.00

🍷 Feta cheese: 4.00

🍷 🍷 Falafel: 4.00

🍷 Mixed seeds & nuts: 3.00

Grilled chicken: 6.00

Chicken chawrma: 6.00

🍷 Grilled halloumi: 5.00

🍷 Grilled prawns: 8.00

Monday- Friday
12pm - 5pm

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SHARING PLATTERS

VEGETARIAN FEAST



FOR TWO

FOR FOUR

£55.75

£105.75

Hommos, Moutabbal, Fattoush, Tzatziki, Falafel, Fatayer, Spicy potatoes, Grilled Halloumi, Cheese Rikakat.

LEVANTINE FEAST



FOR TWO

FOR FOUR.

£65.75

£125.75

Hommos, Tzatziki, Tabbouleh, Lamb Samboussik, Calamari, Kebbeh Lamb, Jawaneh, Shish Taouk, Kafta Meshwi.

LEBANESE FEAST GRILL



FOR TWO.

FOR FOUR.

£69.75

£133.75

Lahm Meshwi, Kafta Meshwieh, Shish Taouk, Jawaneh, Chicken legs, Tzatziki, Hommos Salad, Vermicelli Rice, Sauces and Bread.

SOUPS

LENTIL SOUP.



£8.25

CHICKEN SOUP.



£8.75

KIDS MEAL £10.99 Under 12's only



Main served with fries, salad or rice

- Pizza Margarita
- Chicken Cubes Grilled
- Chicken Wings Grilled
- Minced Lamb Grilled

Juice (Please ask for availability)

Scoop of ice cream (Vanilla, Chocolate or Cookies&Cream)

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SAJ BREAD

Saj . A domed Lebanese griddle for baking impossibly thin flatbreads.
Filled as listed below, each wrap is rolled and char-grilled for smoky, golden flavour.

ZAATAR £4.75
Dry thyme, olive oil, sesame seeds

ZAATAR EXTRA £5.50
Zaatar, tomatoes, fresh mint

JIBNEH £5.75
Mixed Cheese

ZAATAR - JIBNEH £6.50
Zaatar & mixed cheese .

KAFTA - JIBNEH £9.75
Minced Lamb, mixed cheese

COLD MEZZES

FATTOUSH £12.50
Lettuce, tomatoes, radish, cucumber, onions, mint,
parsley, sumac, lemon juice, extra-virgin olive oil,
crispy bread

TABBOULEH £10.50
Chopped parsley, tomatoes, onions, bulgur, lemon
juice, extra-virgin olive oil

BEET&ROCKET CRUNCH £10.75
Beetroot, peppery wild rocket, Feta Cheese, lemon
juice, pomegranate molasses, extra virgin olive
oil, walnuts

RAHIB £10.25
Charcoal grilled aubergines, cherry tomatoes, garlic,
bell pepper, Parsley, sumac, lemon juice, extra virgin
olive oil.

MIXED PICKLES £5.50

OLIVES £6.00

HOMMOS puree of chickpeas, tahini, lemon. £8.25

- **Beiruty**: Green Chili/Parsley. £9.75

- **Snoubat**: Pine Nuts. £9.75

- **Zaatar**: Thyme, sesame, sumac £8.25

- **Muhammara**: Spicy mix nuts £10.50

- **Tannoury**: Roasted Red Pepper £9.75

TZATZIKI £7.75
Lebanese yogurt, garlic, cucumber, dry mint

MUHAMMARA £9.95
Spicy dip with mixed nuts, red peppers.

MOUTABBAL (Baba ghannouj) £9.95
Char grilled aubergines, sesame sauce, garlic, lemon juice

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HOT MEZZES-STARTERS

VEGETARIAN

HALLOUMI 🍴 🌱	£9.75
Grilled halloumi cheese, sesame seeds	
ZUFA HALLOUMI 🍴	£11.25
Grilled halloumi, pesto, sun dried tomatoes	
CHILLI HALLOUMI 🍴	£12.75
Halloumi cubes, garlic, pepper, fresh chilli, spring onions	
CHEESE RIKAKAT 🍴 🌱	£9.75
Rolled filo pastry, feta cheese, fresh herbs	

VEGAN

FALAFEL 🍴 🌱	£9.50
Chickpeas & broad beans croquettes, sesame, herbs	
FATAYER 🍴 🌱	£8.75
Pastry parcels with spinach, onions, sumac, pine nuts	
FOUL MUDAMAS	£10.25
Fava beans, lemon juice, garlic, olive oil	
BALILA	£9.25
Chickpeas, cumin, lemon juice, garlic, olive oil	
ARNABEET 🍴	£8.75
Fried cauliflower florets, lemon juice, tahini	
SPICY POTATOES	£9.75
Sautéed diced potatoes, fresh coriander, pepper, onions	
PHOENICIAN POTATOES	£9.75
Diced potatoes, garlic, fresh coriander	
MUSAKAAT BEL ZEIT	£9.75
Baked aubergines, tomatoes, chickpeas, onions	
BAMIEH BEL ZEIT	£9.25
Baby okra, tomatoes, onions, garlic, fresh coriander	

NON-VEGETARIAN

HOMMOS SHAWARMA 🍴	
- Chicken	£11.50
- Lamb	£13.50
- Mixed	£12.50
KEBBEH 🍴 🌱	£9.75
Bulgur shell stuffed with minced lamb, onions, pine nuts	
SAMBOUSSIK LAHME 🍴 🌱	£9.75
Pastry stuffed with minced lamb, onions, pine nuts	
ARAYES 🍴 🌱	£11.50
Charcoal grilled flat bread with minced lamb, sesame sauce, pine nuts	
SOJOK	£12.25
Pan fried spicy lamb sausages, tomatoes, lemon juice	

JAWANEH.	£8.75
Chargrilled chicken wings	
JAWANEH BIL KIZBARA	£11.50
Chicken wings flambéed with coriander & lemon sauce	
SAWDAT DAJAJ	£9.25
Sautéed chicken liver, lemon juice, garlic	
KRAYDES BIL KIZBARA 🍴	£12.75
Sautéed prawns, fresh coriander, garlic, lemon juice	
CHILLI PRAWNS 🍴	£12.75
Sautéed prawns, garlic, pepper, fresh chilli, spring onions	
SAMKE HARRA 🍴 🌱	£10.75
Baked fish, spicy sauce, garlic, onions, fresh coriander	
CALAMARI 🍴 🌱	£9.50
Fried squid served with tartar sauce	

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HOUSE SPECIALS

NON-VEGETARIAN

LAMB SHANK £24.75
Braised & slowly cooked, seasoned with chef's special spices. Served with lamb rice or steamed vegetables and toasted nuts.

BAMIEH LAHME £21.50
Tender lamb and okra stewed in a rich tomato sauce with garlic, onions, lemon. Served with vermicelli rice.

CHEF'S SPECIAL
Sliced lamb OR chicken enriched in a spicy tomato, pepper ,onions and garlic with vermicelli rice
- **Chicken** £20.75
- **Lamb** £22.25
- **Mix** £21.50

SPICY LEBANESE BAKED TILAPIA £22.75
Baked tilapia with spicy sauce, garlic, onions, and fresh coriander. Served with rice.

SHAWARMA WRAP
Tomatoes, pickles, garlic sauce, served with skin-on fries
- **Chicken** £18.25
- **Lamb** £19.75
- **Mix** £19.50

DUCK SHAWARMA WRAP £21.75
Duck Magret, fig jam, pickles, garlic sauce, spring onions served with skin-on fries.

SPICY MEAT BALLS £23.75
A blend of minced lamb, spicy peppers, onions, parsley cooked with special spicy sauce servd with vermicelli rice.

VEGETARIAN

MUSAKAAT RICE £19.75
Baked aubergine, tomato sauce, onions, chickpeas, served with vermicelli rice

BAMIEH RICE £18.25
Simmered baby okra, tomato sauce, onions, garlic, fresh coriander, served with vermicelli rice

VEGETARIAN MIXED GRILL £18.75
Charcoal grilled Sweet Potatoes, Mushrooms, Bell Pepper, Courgette, Baby potatoes, Aubergine, Shallots, Pomegranate Sauce
Add Halloumi for £4.50

FALAFEL WRAP £15.50
Tomatoes, pickles, tahini sauce, served with skin-on fries
Add halloumi for £4.50

HALLOUMI WRAP £17.50
Sundried Tomato, Pesto, served with skin-on fries

FATTET BATINJEN £19.50
Layer silky smooth Baked Aubergines, with creamy yogurt,tahini, crunchy pita, and pomegranate seeds.

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MAIN COURSES

FROM THE GRILL 'Spicy options available'

Served with salad

FARROUJ MESHWI £24.50
Marinated free range boneless baby chicken

DJEJ BAYTI £22.50
Marinated free range boneless chicken legs

SHISH TAOUK £22.50
Marinated tender chicken cubes (2 skewers)

MIXED GRILL £26.75
Chargrilled selection of 3 skewers (Lahm meshwi,
shish taouk and kafta)

LAHM MESHWI £23.75
Marinated lamb cubes (2 skewers)

KAFTA MESHWI £21.50
Seasoned minced lamb, parsley, onions (2 skewers)

CASTALETTA £24.75
Marinated lamb cutlets

ZUFA MIXED GRILL. **FOR TWO** £43.75
Castaletta, Jawaneh **FOR FOUR** £80.75
chicken shawarma,
lamb shawarma, kafta Meshwi
served with salad and rice

SEAFOOD

Served with steamed vegetables or rice

SEA BASS £25.75
Baked Sea Bass fillet with tahini sauce

SALMON £26.75
Baked salmon fillet with special spicy sauce

KING PRAWNS £32.75
Grilled King Prawns with coriander Sauce

SIDES

Plain Rice £5.00

Lamb Rice £7.25

Vermicelli Rice £5.75

Bread Basket £3.50

Skin-on fries £5.50

Spicy skin-on fries £6.50

Sweet Potato Fries £7.75

Steamed Vegetables. £5.75

Side Salad £4.50

Chili Pickles £4.50

Sauces: Garlic, Chilli, Tahini £2.00

Gluten. 🌾 Dairy. 🥛 Celery. 🌿 Nuts. 🥜 Sesame. 🌱 Fish. 🐟
Crustaceans. 🦞 Vegan. 🌱

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A 12.5% discretionary service charge will be added to your bill

HOUSE DESSERTS



Baklawa 🍰 🌱 £6.75

Layers of flaky pastry filled with nuts and honey.



Pistachio Baklawa 🍰 🌱 £7.75

Layers of flaky pastry infused with pistachio paste and honey.



Knefeh 🍰 🌱 £8.75

Sweet semolina pudding stuffed with mixed cheese, served warm.



Osmaliyeh 🍰 🌱 £8.25

Crispy shredded pastry with creamy, fragrant clotted cream, drizzled with syrup infused with rose water.



Affogato Al Pistachio 🍰 £7.75

Hot espresso poured over creamy vanilla gelato, finished with crushed roasted pistachios.



Mouhallabieh 🍰 🌱 £6.75

Milk Pudding with orange blossom & rose water syrup and pistachio.



Chocolate Pudding 🍰 🌱 £9.75

Rich & velvety with Belgian chocolate sauce and vanilla ice cream (available **VEGAN**)



Honey-Cinnamon Pudding 🍰 🌱 £9.75

A delightful blend of honey and cinnamon served with vanilla ice cream.



Gluten-Free Honey Cake 🍰 £8.75

Moist, sweet and perfectly indulgent served with walnuts.



Ice Cream: 🍰

VANILLA
CHOCOLATE
COOKIES & CREAM

1 Scoop £3.25
2 Scoops £5.50
3 Scoops £6.75

Please always inform your server of any allergies or intolerances before placing your order.

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HOT DRINKS

TEA & INFUSIONS. £3.75

Fresh mint only
 Fresh mint tea
 Camomile
 Green
 Peppermint
 Earl grey
 Orange blossom
 English breakfast



FLORA TEA £6.75

Hand-tied individual first-pick tea tips (Green tea) with selected dried aromatic flowers forming a tea ball/heart, which reveals its secret center when placed in boiling water, blooming into an artistic flower display.

(Get your camera ready to film it)



COFFEE

Single espresso. £2.75
 Double espresso. £4.25
 Americano £3.75
 Cappuccino £4.50
 Latte. £4.50
 Flat white £4.50
 Single macchiatto. ... £3.25
 Double macchiatto. .. £4.25
 Mocha. £4.75
 Iced Latte. £4.75
 Macha. £6.50



Plant based milk
 &
 flavoured syrups
 available

French coffee (brandy). £9.99
 Irish coffee (whisky). £9.99
 Bailey's coffee. £9.99

Lebanese coffee. £4.00



