

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	

SALADS

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, pomegrenate 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.	

COLD MEZZES - STARTERS

HOMMOS 🌿🥜 puree of chickpeas, tahini, lemon.	£8.25
- Beiruty : Green Chili/Parsley. 🌿🥜	£9.75
- Snoubar : Pine Nuts. 🌿🥜	£9.75
- Zaatar : Thyme, seasame, 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
Chargrilled aubergines, sesame sauce, garlic, lemon juice	

Zufa

TAKE AWAY MENU

0208 421 6821

HOT MEZZES-STARTERS

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	

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	

NON-VEGETARIAN

HOMMOS SHWARMA 🍷	
- 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	

Gluten. 🌿 Dairy. 🍷 Celery. 🥜 Nuts. 🌿 Sesame. 🍷 Fish. 🌿
Crustaceans. 🌿 Vegan. 🌿

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, garlic & lemon	
SAWDAT DAJAJ	£9.25
Sautéed chicken liver, lemon juice, garlic	
KRAYDES BIL KIZBARA 🍷	£12.75
Sautéed prawns, flambéed with coriander, garlic & lemon	
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	

SOUPS

LENTIL SOUP. 🌿🥜	£8.25
CHICKEN SOUP. 🍷	£8.75

SIDES

Plain Rice 🍷	£5.00
Lamb Rice 🍷	£7.25
Vermicelli Rice 🍷	£5.75
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
Mixed Pickles	£5.50
Olives	£6.00

Sauces: Garlic, Chilli, Tahini

Small: £1.50 Large: £2.50

WRAPS 'Spicy options available'

VEGETARIAN

HOMMOS BEIRUTY. Small 6.25 | Large 10.25
Hummus, green chilli, parsley, tomatoes & cucumber

FALAFEL Small 8.50 | Large 13.00
Bean croquettes, lettuce, sesame sauce, tomatoes, pickles

HALLOUMI Small 8.75 | Large 13.50
Grilled Halloumi, pesto sauce, sundried tomatoes, rocket leaves

SPICY POTATOES. Small 7.75 | Large 12.50
Sautéed potatoes, tomatoes, coriander, garlic sauce & pickles

NON-VEGETARIAN

CHICKEN SHAWARMA. Small 9.00 | Large 14.00
Roasted thin slices of chicken, lettuce, garlic sauce, tomatoes & pickles

DUCK SHAWARMA Small 9.25 | Large 14.00
Duck magret, fig jam, spring onion, pickles, garlic sauce

LAMB SHAWARMA Small 9.75 | Large 15.75
Chargrilled chicken cubes, lettuce, tomatoes, sesame sauce & pickles

MIXED SHAWARMA. Small 9.50 | large 15.25
Roasted chicken & lamb, lettuce, garlic sauce, tomatoes & pickles

SHISH TAOUK Small 9.00 | large 15.50
Chargrilled chicken cubes, lettuce, tomatoes, sesame sauce & pickles

KAFTA MESHWI Small 9.00 | large 15.50
Chargrilled minced lamb, lettuce, tomatoes, sesame sauce & pickles

LAHM MESHWI. Small 9.75 | large 15.75
Chargrilled lamb cubes, lettuce, tomatoes, sesame sauce & pickles

SAWDAT DAJAJ Small 7.75 | Large 12.50
Chicken livers, garlic sauce, tomatoes & pickles

SOJOK. Small 9.75 | Large 15.75
Spicy lamb sausages, garlic sauce, tomatoes & pickles

DRINKSFRESH JUICES£5.50

ORANGE
APPLE
CARROT.
LEMON
LEMON MINT
MIX AVAILABLE

SOFT DRINKS£2.00

COKE
D.COKE
COKE 0
7UP
FANTA

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 garlic, coriander, onions, lemon. Served with vermicelli rice.

CHEF'S SPECIAL

Sliced lamb OR chicken enriched in a spicy tomato, pepper, onions and garlic served with vermicelli rice

- **Chicken** £20.75

- **Lamb** £22.25

- **Mix** £21.50

SPICY LEBANESE TILAPIA £22.75

Baked tilapia with spicy sauce, garlic, onions, fresh coriander. Served with rice

SPICY MEAT BALLS £23.75

A blend of minced lamb, spicy peppers, onions, parsley cooked with special spicy sauce served 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, coriander, lemon 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

FATTET BATINJEN £19.50

Layer silky smooth Baked Aubergines, with creamy yogurt sesame sauce, crunchy pita, and pomegranate seeds.

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

MAIN COURSES

FROM THE GRILL

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

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

DESSERTS

Baklava £6.75 **Mouhallabieh** £6.75

Layers of flaky pastry filled with nuts and honey

Milk Pudding with orange blossom & rose water syrup and pistachio

Pistachio Baklava £7.75 **Chocolate Pudding** £9.75

Layers of flaky pastry infused with pistachio paste and honey

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

Knefeh £8.75 **Honey-Cinnamon Pudding** £9.75

Sweet semolina pudding stuffed with mixed cheese, served warm

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

Osmaliyeh £8.25

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

Gluten-Free Honey Cake £8.75
Moist, sweet and perfectly indulgent served with walnuts

We Cater for Homes, Offices & Workplaces
Perfect for meetings, parties, celebrations and special occasions.

Contact us to discuss your catering requirements

TEL:02084216821

WHATSAPP:07719328552

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Crustaceans. 🦞 Vegan. 🌱