

## DESSERTS

- 72. Baklawa**  **4.50**  
Layered pastries filled with nuts, served with pistachios
- 73. Nammoura**  **4.75**  
Semolina cake flavoured with nuts and fragrant syrup
- 74. Knafe**  **5.50**  
Oriental cheese cake, served warm, topped with syrup.
- 75. Ma'amoul**  **4.50**  
Semolina cookies with various fillings
- 76. Mouhalabieh**  **4.00**  
Milk pudding infused with rose water & orange blossom water

## FRESH JUICES

- 77. Orange Juice** **3.95**
- 78. Carrot Juice** **3.00**
- 79. Apple Juice** **3.00**
- 80. Mango Juice** **3.00**
- 81. Lebanese Lemonade** **3.50**  
Homemade Lemonade with hints of orange blossom & mint
- 82. Mix Juice Cocktail** **4.00**
- 83. Ayran** **3.00**



## SOFT DRINKS

- 84. Coca Cola** **1.75**
- 85. Diet Cola** **1.75**
- 86. Coke Zero** **1.75**
- 87. Fanta** **1.75**
- 88. 7up** **1.75**
- 89. Still Water** **1.75**
- 90. Sparkling Water** **2.00**
- 91. Large Still Water** **4.00**
- 92. Large Sparkling Water** **4.00**

## COFFEE & TEA

- 93. Mint Tea** **3.50**
- 94. Black Tea** **3.00**
- 95. Green Tea** **3.00**
- 96. Espresso (Single)** **3.00**
- 97. Espresso (Double)** **3.50**
- 98. Latte** **3.25**
- 99. Cappuccino** **3.50**
- 100. Americano Black** **3.00**
- 101. Americano Whitw** **3.25**
- 102. Lebanese Coffee** **3.50**



Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
Detailed information on the fourteen legal allergens is available on request. Please speak to our staff about the ingredients in your meal, when making your order, and kindly inform your server of any allergies or intolerances.

A discretionary optional service charge of 10% will be added to your bill.

 VEGETARIAN  SESAME  GLUTEN  DAIRY  NUTS  FISH  CRUSTACEANS  CHILLI

# Zaitouna

LEBANESE KITCHEN

## EXPRESS



Free BRING YOUR OWN BOTTLE • Free corkage Fee BRING YOUR OWN BOTTLE • Free corkage

Welcome to Guildford

## SOUPS

- 1. Chicken Soup** ① 6.00
- 2. Lentil Soup** ② 5.50

## COLD STARTERS

- 3. Hommos** ② ③ 6.00  
Chickpea dip with **sesame paste**, lemon juice & olive oil
- 4. Hommos Shawarma** ③ 7.50  
Hommos topped with thin slices of chicken or lamb shawarma.
- 5. Hommos Beiruty** ② ③ ④ 6.25  
Chickpea dip with **sesame paste**, parsley, lemon juice & olive oil, with a hint of garlic & chilli
- 6. Moutabal** ② ③ 6.50  
Grilled aubergine dip with **sesame paste** & lemon juice
- 7. Tabbouleh** ② 7.00  
Finely chopped parsley, tomatoes, mint & onions seasoned with lemon juice & olive oil
- 8. Warak Inab** ② 6.75  
Vine leaves filled with rice, parsley, tomatoes, onions, lemon & olive oil
- 9. Labneh** ② ③ 6.50  
Strained **yoghurt** topped with dried mint & olive oil dressing

## HOT STARTERS

- 10. Hoummos Awarma** ② ③ ④ 7.50  
Purée of chickpeas served with minced marinated lamb
- 11. Cheese Sambousek** 7.00  
Lebanese pastry filled with seasoned **cheese**
- 12. Spinach Fatayer** ② ③ ④ 6.75  
Lebanese **pastries** filled with mixture of spinach, onions, lemon & olive oil
- 13. Lamb Sambousek** ③ ④ 7.00  
Lebanese **pastry** filled with minced lamb
- 14. Kibbeh Shameyieh** ① 7.50  
Deep-fried lamb meatballs mixed with **cracked wheat**, onions & filled with sautéed minced meat and onions
- 15. Falafel** ② ③ 6.00  
Deep fried croquettes of chickpeas, beans & fine spices served with **tahini (sesame paste)**
- 16. Spicy Potatoes** ② ④ 6.00  
Potato cubes sautéed with garlic, coriander, peppers & chilli
- 17. Grilled Halloumi** ② ③ 7.50  
Mediterranean grilled **cheese**
- 18. Grilled Kellaj** ② ③ ④ 7.50  
Lebanese bread filled with halloumi **cheese** & tomatoes, charcoal grilled

- 19. Arayess** 6.95  
Lebanese **bread** filled with seasoned minced lamb, charcoal grilled
- 20. Sojok** ④ 6.95  
Fried spicy lamb sausage
- 21. Chicken Liver** 6.50  
Marinated chicken livers flambéed in pomegranate molasses
- 22. Calamari** ③ ④ 7.50  
Deep-fried squid rings
- 23. Kraides** 7.50  
Shrimps sautéed with tomato, garlic, lemon & coriander.
- 24. Jawaneh** 5.50  
Grilled marinated chicken wings
- 25. Foul Moudamas** ② 6.50  
Boiled broad beans, chickpea seasoned with tomato, garlic, lemon juice & olive oil
- 26. Bamieh B'zeit** ② 6.50  
Okra cooked with tomato, onion, fresh coriander & olive oil
- 27. Moussaka B'zeit** ② 6.50  
Aubergines cooked with chickpeas, tomato, onion, garlic & olive oil.

## SALADS

- 28. Zaitouna Salad** ② 6.95  
House green salad of mixed baby leaves, green pepper, mint, dressed with olive oil, lemon & herbs
- 29. Fattoush** ② ③ 6.95  
Traditional Lebanese mixed salad topped with crispy flat bread
- 30. Grilled Chicken Salad** 7.95  
Grilled chicken cubes on mixed salad of baby leaves, lettuce, cucumber, peppers, tomatoes & radish.
- 31. Grilled Halloumi Cheese Salad** ② ③ 7.95  
**Halloumi cheese**, mixed salad of baby leaves, lettuce, cucumber, peppers, tomatoes & radish

## MANA'EESH (Lebanese Pizza)

- 32. Mana'eesh Za'atar** ② ③ ④ 4.95  
Thyme and **sesame seed herb pizza** with olive oil.
- 33. Mana'eesh Cheese** ② ③ ④ 5.95  
Lebanese **cheese pizza**.
- 34. Lahm Bi Ajine** 6.95  
Lebanese **pizza** topped with seasoned minced lamb, tomato & onions

## Zaitouna SPECIAL

- 35. Gourmet For 2** 45.00  
Hommos, moutabal, tabbouleh, falafel, sambousek cheese, sambousek lamb, mixed grill & mixed shawarma served with rice.
- 36. Vegetarian Set Menu** 40.00  
Hommos, tabbouleh, moutabal, falafel, spinach fatayer, cheese sambousek, bamieh, moussaka & rice
- 37. Zaitouna Set Menu PER PERSON** 24.00  
Hommos, fattoush, warak inab, moutabal, sojok, falafel, chicken liver, kraides, mixed grill, mixed shawarma, moussaka, rice & fries. (Minimum 4 Persons)

## MAIN COURSE

- 38. Chicken Shawarma** 13.95  
Chicken Shawarma served with Rice
- 39. Lamb Shawarma** 14.95  
Lamb Shawarma served with Rice
- 40. MIXED Shawarma** 15.50  
Thin slices of Lamb & Chicken Shawarma served with Rice
- 41. Lamb Kafta** 12.95  
2 Skewers of seasoned minced lamb with onions, parsley served with Rice
- 42. Lamb Cubes** 15.95  
2 Skewers of lamb cubes served with Rice
- 43. Shish Taouk** 13.95  
2 Skewers of chicken cubes served with Rice
- 44. Grilled Boneless Chicken** 14.95  
Served with Rice
- 45. Mixed Grill** 16.95  
3 skewers each of Shish Taouk, lamb kafta, lamb cubes served with Rice
- 46. Moussaka Lamb** 14.50  
Aubergines cooked with lamb, chickpeas, tomatoes, onions, garlic, green & red peppers & olive oil, served with rice.
- 47. Lamb Cutlets** 18.00  
Charcoal-grilled lamb cutlets
- 48. Moussaka Vegetarian** 13.95  
Aubergines cooked with chickpeas, tomatoes, onions, garlic & olive oil, served with rice.
- 49. Bamieh With Rice** 12.95  
Okra cooked with tomato, onion, coriander & olive oil
- 50. Bamieh Lamb** 14.95  
Okra cooked with lamb cubes, tomato, onion, coriander & olive oil

## SEAFOOD

- 51. Grilled King Prawns** 17.95  
Grilled king prawns served with rice
- 52. Grilled Seabass** 16.95  
Seabass served with rice
- 53. Grilled Salmon** 16.95  
Salmon served with rice

## SIDE DISHES

- 54. Chips** ② 3.00
- 55. Rice** ② 3.95
- 56. Yoghurt & Cucumber** ② ③ 3.50
- 57. Mixed Pickles** ② 3.95  
Traditional Lebanese pickles: olives, turnip & chilli
- 58. Chef's Special Spicy Sauce** ④ 4.50

## ZAITOUNA BURGER

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|--|--------|------|
|  | Burger | Meal |
|--|--------|------|
- 59. Zaitouna Burger** ③ ④ ⑤ 8.45 11.95  
Lamb patty in a bun with tomatoes, lettuce and **burger sauce**, served with **cheese**
  - 60. Chicken Burger** ③ ④ ⑤ 7.95 10.95  
Grilled chicken fillet with tomatoes, lettuce and burger sauce

## WRAPS (EXTRA £1.50 FOR FRESH JUICE) Meal

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|--|--|----------------------|
|  |  | + Soft Drink & Chips |
|--|--|----------------------|
- 61. Chicken Shawarma** 7.50 10.50  
Chicken shawarma, garlic sauce, lettuce, pickles,
  - 62. Lamb Shawarma** ③ 8.00 10.75  
Lamb shawarma, **tahini (sesame sauce)**, lettuce, pickles, tomatoes
  - 63. Mixed Shawarma** ③ 8.50 10.75  
Thin roasted slices of marinated chicken & Lamb  
Garlic sauce, onion & parsley, tomato, pickles  
**tahini (sesame sauce)**
  - 64. Falafel** ② ③ 6.95 9.95  
Falafel, **tahini (sesame sauce)**, lettuce, pickles, tomatoes
  - 65. Falafel & Halloumi** ② ③ ④ 7.50 10.50  
Falafel & **halloumi cheese, tahini (sesame sauce)**, lettuce, pickles, tomatoes
  - 66. Shish Taouk** 7.50 10.50  
Grilled chicken cubes, garlic sauce, lettuce, pickles
  - 67. Lamb Kafta** ③ 7.25 10.50  
Grilled lamb mince skewer, **hommos** lettuce, pickles and tomatoes
  - 68. Sojok** 7.50 10.50  
Fried spicy lamb sausages
  - 69. Chicken Liver** 7.25 10.50  
Marinated chicken livers flambéed in lemon juice
  - 70. Halloumi** ② ③ 7.25 10.50  
Grilled **halloumi**, lettuce, tomatoes, cucumber
  - 71. Spicy Potatoes** ② ④ 6.50 9.75  
Spicy potato cubes flame-glazed with garlic, sweet pepper, coriander & chilli