

ZENOBI

EST 2010

EARLY BIRD

2 COURSES € 23

3 COURSE € 27

TUES - FRI
4PM - 6.30PM

STARTERS

HUMMUS (11)

A mix of chickpea, tahini & lemon juice topped with extra virgin olive oil.

BABA GHANOUJ (11,7)

Smoked Aubergine Purée, yogurt, tahini & lemon juice drizzled with fresh pomegranate.

FALAFEL (11)

Ground chickpeas mixed with garlic, onion & fresh parsley served with tahini sauce

HALLOUMI CHEESE (11)

Fried halloumi cheese with lettuce and tomato drizzled with black seed

STUFFED VINE LEAVES

Stuffed vine leaves with rice, garlic, onion & fresh parsley, slow cooked in olive oil

MAKDOUS (8)

Stuffed Aubergine with walnuts, red peppers, chilli & garlic

VEGETABLE SABOUSE (1)

Crispy pastry parcels with fresh spinach, onion, sumac

SHANKLISH (1, 7,11)

Feta cheese balls mixed with chilli pepper seeds, mixed herbs, paprika & sesame seeds, topped with olive oil, served with fried flatbread and olives

MIXED SAMBOUSE (11)

Mixed lamb and spinach Sambouse deep fried in a pastry parcel.

CHICKEN WINGS

Fried chicken wings served with special bbq sauce (6Pcs)

CALAMARI (14)

Deep fried breaded squid rings

MAIN COURSE

CHICKEN SHAWERMA (I)

Chicken shawarma, fresh fried potatoes, mixed salad, pickles, garlic and chilli sauce. served with bread

SHISH KEBAB (II)

Grandmother's special low cooked lamb meat balls with tomato, ginger, garlic, served with rice

DAWOD PASHA

*Charcoal grilled minced lamb skewers, served with rice, mixed salad, hummus, garlic, and chilli sauce **

SHISH TAOUK (II)

Charcoal grilled marinated skewers of chicken breast, served with rice, mixed salad, hummus, garlic, and chilli sauce

MANSAF CHICKEN / LAMB (I,7)

Cooked in yogurt sauce served with a saffron rice and fresh pomegranate seeds

MAKLOUBEH VEGETABLE (OR WITH CHICKEN)

Aubergine, carrot, cauliflower, potatoes, onions and rice (with chicken), served upside down with a minty pomegranate salad and tzatziki

MUSAKAA

Aubergine, chickpeas, carrot, onion, mixed peppers, olive oil, garlic, cooked in chopped tomato served with rice

STUFFED VINE LEAVES PLATTER (I, 7)

Stuffed vine leaves with hummus, mixed salad, tzatziki and bread. (8 pcs)

FALAFEL PLATER (I, 7, II)

Falafel hummus, mixed salad. served with tzatziki, tahina sauce and bread (6 pcs)

DESSERT

Traditional Middle Eastern Dessert of the day

