

ZAMI

COLD STARTERS

HUMMUS v	5
<i>Chickpea puree, tahini, lemon and garlic.</i>	
TARAMASALATA	5
<i>Fresh cod roe dip beaten with olive oil and lemon.</i>	
CACIK v	5
<i>Creamy yoghurt, cucumber, mint, and garlic.</i>	
STUFFED VINE LEAVES v	5
<i>Filling of rice, sweet spices and fresh herbs.</i>	
BABA GANOUSH v	5
<i>Smoked aubergine, tahini, strained yoghurt, hint of garlic and olive oil topped with fresh pomegranate.</i>	
BEETROOT v n	5
<i>Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and topped with walnut.</i>	
PATLICAN SOSLU v	5
<i>Pieces of deep-fried aubergine, in a fresh tomato sauce.</i>	
KISIR v	5
<i>Bulgur wheat, spring onions, tomato sauce and fresh celery seasoned with pomegranate molasses and fresh herbs.</i>	
EZME SALAD v	5.9
<i>Freshly chopped tomato salad with onions, parsley & herbs.</i>	
AVOCADO AND PRAWN COCKTAIL 7	
<i>Avocado, baby prawns, and our classic Marie Rose sauce.</i>	
MIXED OLIVES v	3.5
<i>A bowl of marinated mixed jumbo olives.</i>	
VEG STICKS	2.5
ZAVI MIXED MEZE	S 12 – L 19
<i>Hummus, Kisir, Beetroot Tarator, Stuffed Vine Leaves, Patlican Soslu and Cacik.</i>	

VEGETARIAN DISHES

HELLIM & VEG	14.5
<i>Grilled hellim, aubergine, courgette, tomato, asparagus, mushroom, peppers with tomato sauce.</i>	
VEGETABLE MOUSSAKA	14.5
<i>Layers of potatoes, aubergine, courgette, mix vegetables, topped with light béchamel sauce, served with salad.</i>	
MIXED VEGETABLE STEW	14.5
<i>Aubergine, courgette, bell peppers, fresh beans, okra cooked with onion and fresh tomato, served with rice.</i>	

HOT STARTERS

SPICY STIR-FRIED OCTOPUS	7.9
<i>Chopped octopus, garlic, chilli, cherry tomatoes, peppers, onion and fresh mango in garlic butter sauce.</i>	
ROASTED GOAT'S CHEESE & WALNUT v n	7.9
<i>Honey glazed goat cheese, oven roasted beetroot, walnuts, and a balsamic reduction.</i>	
GRILLED KING PRAWNS	8.9
<i>Headless Pacific king prawns with garlic butter sauce served on a bed of basmati rice</i>	
SAGANAKI CHEESE v	8.5
<i>Pan fried flaming Cypriot cheese with brandy.</i>	
FILO PARCELS v	6.9
<i>Feta cheese and spinach wrapped in filo pastry.</i>	
CRISPY BATTERED KING PRAWNS	8.9
<i>With sweet chilli sauce.</i>	
DEEP-FRIED CALAMARI	7.9
<i>Fresh calamari with tartar sauce.</i>	
GRILLED HELLIM CHEESE v	7.5
<i>With mixed leaves, cherry tomatoes and a basil oil dressing.</i>	
FALAFEL v	6.5
<i>Fritters of crushed chickpeas, broad beans, peppers, parsley and coriander.</i>	
SOUP OF THE DAY	5.9
<i>Ask your server please.</i>	

SALADS

TRADITIONAL GREEK SALAD v	8.9
<i>With mixed herbs, cucumber, cherry tomatoes, peppers, red onion topped with feta cheese, marinated olives & fresh lemon.</i>	
PRAWN AVOCADO SALAD	10.5
<i>Marinated prawns, mixed leaves, cherry tomatoes, cucumber and onions with olive oil and dressing.</i>	
CHICKEN & AVOCADO SALAD	9.9
<i>Marinated chicken, mixed leaves, cherry tomatoes, peppers with pomegranate dressing.</i>	
FRUITY GOAT CHEESE SALAD v n	9.9
<i>Mixed leaves, roasted beetroot, avocado, dry cranberry, dry apricot, orange, tossed walnut, and pomegranate sauce.</i>	
GRILLED HELLIM SALAD v	9.9
<i>Mixed leaves with cherry tomatoes, cucumber, avocado, red onion, balsamic glaze, olive oil and pomegranate sauce.</i>	

GRILLS

All grills are served with rice and side salad

ADANA KOFTE	16.5
<i>Minced lamb with herbs and spices on skewers</i>	
CHICKEN AND LAMB SHISH	18
<i>Marinated chicken and lamb, grilled to delight on a skewer.</i>	
LAMB SHISH	19.9
<i>Marinated chunks of lamb grilled to delight on a skewer.</i>	
LAMB CHOPS	21
<i>Tender marinated and char-grilled.</i>	
CHICKEN SHISH	16.5
<i>Marinated chunk of chicken breast, grilled to delight on a skewer.</i>	
CHICKEN BEYTI	16.5
<i>Minced chicken with garlic and herbs rolled with bread served with rice yogurt and tomato sauce topped with clarified butter.</i>	
LAMB BEYTI	16.5
<i>Minced lamb with garlic and herbs rolled with bread served with rice yogurt and tomato sauce topped with clarified butter.</i>	
CHICKEN WINGS	15
<i>Marinated chicken wings.</i>	
ZAVI MIXED GRILL	19.9
<i>An assortment of chicken shish, lamb shish, Adana, chicken wings, and a lamb chop.</i>	

SEAFOOD

LOBSTER THERMIDOR (whole)	42
<i>Freshly prepared Lobster, flamed in brandy with creamy white wine sauce, herbs and mushroom.</i>	
LOBSTER IN GARLIC BUTTER	40
<i>Freshly prepared lobster cooked with garlic butter, mushroom, parsley, lemon, white wine sauce.</i>	
SALMON FILLET WITH ASPARAGUS	18
<i>Served with mash potato, grilled asparagus and lemon butter parsley sauce.</i>	
KING PRAWNS GARLIC BUTTER	19.9
<i>Large king prawns cooked with garlic butter sauce. Served on a bed of basmati rice.</i>	
SPICY SEAFOOD SAUTE	18.9
<i>King prawn, squid, salmon and octopus Cooked with vegetables in a fresh spicy garlic tomato sauce, served with rice.</i>	
CHAR-GRILLED WHOLE SEABASS	18.9
<i>Char-grilled sea bass served with mixed leaves salad and chips.</i>	
OCEAN GRILL	23
<i>Marinated King prawns, Salmon and Monk fish skewered & char-grilled, served with chips and salad.</i>	

SPECIALS

KLEFTIKO	18.5
<i>Slow roasted lamb shank, served on a bed of mash potato, cooked mushrooms and tomato and red wine sauce.</i>	
DUCK BREAST WITH ORANGE SAUCE	17
<i>Crispy pan-fried Barbary Duck Breast. Served with orange sauce, mash potato and steamed fresh asparagus.</i>	
ISKENDER	18.9
<i>Minced lamb, lamb cubes, chicken cubes, tomato sauce, yogurt, toasted bread and black butter, served with salad.</i>	
MEAT MOUSSAKA	16.5
<i>Layers of potatoes, aubergine, courgette, mix vegetables and minced lamb, topped with light béchamel sauce, served with salad.</i>	
SPICY LAMB SAUTE	15.5
<i>Cooked with mixed vegetables, spices and served with rice.</i>	
SPICY CHICKEN SAUTE	15.5
<i>Cooked with mixed vegetables, spices and served with rice.</i>	

SCOTCH BEEF STEAKS

Our steaks are Prime Scotch Beef aged for 30 days and served with steak cut chips, portobello mushroom and tomatoes.

FILLET MIGNON 8oz	26.5
<i>This steak cut from the centre of the fillet and trimmed off all fat, this is the most tender steak.</i>	
RIB EYE 10oz	23.5
<i>This steak cut from the rib of beef, this marbling fat produces intense flavour.</i>	
SIRLOIN 10oz	22.5
<i>This steak cut from the short loin and consistently produces great flavour.</i>	
FILLET AU POIVRE 8oz	27.5
<i>Fillet steak pan – fried with crushed peppercorns, cream and flamed with brandy.</i>	
CHOICE OF SAUCE	2.5
<i>Peppercorn Sauce / Béarnaise Sauce / Hollandaise sauce / Diane Sauce</i>	

SIDE DISHES

SAUTÉ SPINACH WITH PINE KERNELS v n	3.5
STEAMED MIXED VEGETABLES	4
PAN-FRIED GARLIC MUSHROOMS v	4
BASMATI RICE v	3
SAUTÉED NEW POTATOES v	4
STEAK CUT CHIPS v	4

(n) CONTAINS NUTS - (v) VEGETARIAN - If you have any dietary conditions please notify a member of our staff. Discretionary service charge of %10 will be added to your bill.