

ZAMI

COLD STARTERS

HUMMUS v	6
Chickpea puree, tahini, lemon and garlic.	
CACIK v	6
Creamy yoghurt, cucumber, mint, and garlic.	
BABA GANOUSH v	6
Smoked aubergine, tahini, strained yoghurt, hint of garlic and olive oil topped with fresh pomegranate.	
BEETROOT v n	6
Oven roasted beetroot, natural strained yogurt, a hint of garlic, extra virgin olive oil and topped with walnut.	
PATLICAN SOSLU v	6
Pieces of deep-fried aubergine, in a fresh tomato sauce.	
KISIR v	6
Bulgur wheat, spring onions, tomato sauce and fresh celery seasoned with pomegranate molasses and fresh herbs.	
EZME SALAD v	7
Freshly chopped tomato salad with onions, parsley & herbs.	
AVOCADO AND PRAWN COCKTAIL	8
Avocado, baby prawns, and our classic Marie Rose sauce.	
MIXED OLIVES v	5
A bowl of marinated mixed jumbo olives.	
VEG STICKS	4
ZAVI MIXED MEZE	S 14 – L 19
Hummus, Beetroot Tarator, Baba Ganoush, Kisir, Patlican Soslu and Cacik.	

VEGETARIAN DISHES

HELLIM & VEG	15.5
Grilled hellim, aubergine, courgette, tomato, asparagus, mushroom, peppers with tomato sauce.	
VEGETABLE MOUSSAKA	15.9
Layers of potatoes, aubergine, courgette, mix vegetables, topped with light béchamel sauce, served with salad.	
STUFFED PORTABELLO MUSHROOM	15.5
Stuffed Portabello mushroom topped with mixed vegetables, and mozzarella cheese served with mashed potato.	

HOT STARTERS

SPICY STIR-FRIED OCTOPUS	9.9
Chopped octopus, garlic, chilli, cherry tomatoes, peppers, onion and fresh mango in garlic butter sauce.	
ROASTED GOAT'S CHEESE & WALNUT v n	9
Honey glazed goat cheese, oven roasted beetroot, walnuts, and a balsamic reduction.	
GRILLED KING PRAWNS	10.5
Headless Pacific king prawns with garlic butter sauce served on a bed of basmati rice	
SAGANAKI CHEESE v	9.9
Pan fried flaming Cypriot cheese with brandy.	
FILO PARCELS v	8.9
Feta cheese and spinach wrapped in filo pastry.	
CRISPY BATTERED KING PRAWNS	10.5
With sweet chilli sauce.	
DEEP-FRIED CALAMARI	9.5
Fresh calamari with tartar sauce.	
GRILLED HELLIM CHEESE v	8.9
With mixed leaves, cherry tomatoes and a basil oil dressing.	
HELLIM SUCUK	8.9
Grilled Cyprus cheese and spicy sausage.	

SALADS

TRADITIONAL GREEK SALAD v	11.5
With mixed herbs, cucumber, cherry tomatoes, peppers, red onion topped with feta cheese, marinated olives & fresh lemon.	
CAPRESE SALAD	13
Slices of tomatoes, mozzarella, nocellara olives and fresh basil with extra virgin olive oil and balsamic vinegar.	
CHICKEN & AVOCADO SALAD	14.5
Marinated chicken, mixed leaves, cherry tomatoes, peppers with pomegranate dressing.	
FRUITY GOAT CHEESE SALAD v n	14.5
Mixed leaves, roasted beetroot, avocado, dry cranberry, dry apricot, orange, tossed walnut, and pomegranate sauce.	
GRILLED HELLIM SALAD v	13.5
Mixed leaves with cherry tomatoes, cucumber, avocado, red onion, balsamic glaze, olive oil and pomegranate sauce.	

GRILLS

All grills are served with rice and side salad

ADANA KOFTE	19.5
Minced lamb with herbs and spices on skewers	
CHICKEN AND LAMB SHISH	21
Marinated chicken and lamb, grilled to delight on a skewer.	
LAMB SHISH	24.5
Marinated chunks of lamb grilled to delight on a skewer.	
LAMB CHOPS	25.5
Tender marinated and char-grilled.	
CHICKEN SHISH	19.5
Marinated chunk of chicken breast, grilled to delight on a skewer.	
CHICKEN BEYTI	19.5
Minced chicken with garlic and herbs rolled with bread served with rice yogurt and tomato sauce topped with clarified butter.	
LAMB BEYTI	19.5
Minced lamb with garlic and herbs rolled with bread served with rice yogurt and tomato sauce topped with clarified butter.	
CHICKEN WINGS	18
Marinated chicken wings.	
ZAVI MIXED GRILL	24.5
An assortment of chicken shish, lamb shish, Adana, chicken wings, and a lamb chop.	

SEAFOOD

LOBSTER THERMIDOR (whole)	54.5
Freshly prepared Lobster, flamed in brandy with creamy white wine sauce, herbs and mushroom.	
LOBSTER IN GARLIC BUTTER (whole)	53.5
Freshly prepared lobster cooked with garlic butter, mushroom, parsley, lemon, white wine sauce.	
SALMON FILLET WITH ASPARAGUS	21.5
Served with mash potato, grilled asparagus and lemon butter parsley sauce.	
KING PRAWNS GARLIC BUTTER	23.5
Large king prawns cooked with garlic butter sauce. Served on a bed of basmati rice.	
SPICY SEAFOOD SAUTE	23.5
King prawn, squid, salmon and octopus Cooked with vegetables in a fresh spicy garlic tomato sauce, served with rice.	
CHAR-GRILLED WHOLE SEABASS	23
Char-grilled sea bass served with mixed leaves salad and chips.	
OCEAN GRILL	27
Marinated King prawns, Salmon and Monk fish skewered & char-grilled, served with chips and salad.	

SPECIALS

KLEFTIKO	19.9
Slow roasted lamb shank, served on a bed of mash potato, cooked mushrooms and tomato and red wine sauce.	
WHOLE CHICKEN BREAST	19.5
Grilled spicy whole chicken breast with shallot and creamy mushroom sauce, served with vegetables.	
ISKENDER	22
Minced lamb, lamb cubes, chicken cubes, tomato sauce, yogurt, toasted bread and black butter, served with salad.	
MEAT MOUSSAKA	19.5
Layers of potatoes, aubergine, courgette, mix vegetables and minced lamb, topped with light béchamel sauce, served with salad.	
SPICY LAMB SAUTE	19.5
Cooked with mixed vegetables, spices and served with rice.	

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	32
This steak cut from the centre of the fillet and trimmed off all fat, this is the most tender steak.	
RIB EYE 10oz	28.5
This steak cut from the rib of beef, this marbling fat produces intense flavour.	
FILLET AU POIVRE 8oz	34
Fillet steak pan – fried with crushed peppercorns, cream and flamed with brandy.	
CHOICE OF SAUCE	3
Peppercorn Sauce / Béarnaise Sauce / Hollandaise sauce / Diane Sauce	

SIDE DISHES

SAUTÉ SPINACH WITH PINE KERNELS v n	5
STEAMED MIXED VEGETABLES	5.5
PAN-FRIED GARLIC MUSHROOMS v	5.5
BASMATI RICE v	4
SAUTÉED NEW POTATOES v	5.5
STEAK CUT CHIPS v	5

(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.