COLD STARTERS

MIX OLIVES (V) (GF) 3.50
Marinated mix olives with herb & spices.

CACIK (V) (GF) 3.50
Strained yogurt mixed with diced cucumber, garlic and herbs .

HUMMUS (V) (GF) 4.00
Puree of chickpeas, tahini, lemon juice and a hint of garlic.

BABA GANOUSH (V) (GF) 6.00
A puree of charcoal grilled aubergine, a hint of garlic, red pepper, parsley, tahini, olive oil and yogurt.

AVOCADO PRAWNS COCKTAIL 7.50
Marinated prawns and crashed avocado, prawn sauce and lettuce.

AVOCADO SALMON (GF) 8.50
Smoked salmon avocado, cucumber, cream cheese and capers.

BUFFALO MOZZARELLA & BEEF TOMATO (GF) 7.50
Sliced beef tomatoes, sliced buffalo mozzarella, pesto sauce, balsamic dressing and drizzle with olive oil.

ANCHOVIES (GF) 7.50
Anchovies served with rocket salad.

HOT STARTERS

GRILLED HALLOUMI (V) (GF) 7.00
Halloumi on a bed of mixed leaves and sun-dried tomatoes.

SAINT-JACQUES SCALLOPS (GF) 7.00
Pan seared scallops served with peas paste and lemon glazed sauce.

KING PRAWNS (GF) 9.50
Marinated 2 pcs tiger prawns and mix pepper, garlic butter sauce served with lemon and toasted bread.

FRIED SQUID 7.50
Coated & deep fried 3 pcs fresh calamari served with tartar sauce.

SPINACH & CHEESE PASTRY BOREK (V) 7.50
Filo pastry parcels with spinach & feta cheese served with salad leaves & sweet chilli sauce.

GRILLED OCTOPUS (GF) 11.50
Marinated cooked with olive oil with oregano, garlic and soya sauce served with roasted pepper sauce.

CREAMY GARLIC MUSHROOMS (V) (GF) 8.50
Wild mushrooms with mustard garlic and cheese cream sauce.

STUFFED AUBERGINE (V) (GF) 9.00
Frine aubergine mix pepper, onion, tomatoes, garlic, olive oil with tomatoes sauce .

CHICKEN PRINCESS (GF) 7.50
Grilled Chicken tender, mushroom and double cream sauce.

FALAFEL (V) (GF) 7.00
Deep fried Mediterranean style chickpea and broad bean patties served with humus.

ASPARAGUS (GF) 6.50

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ZUZU

BAR & RESTAURANT

zuzubistrobar

FROM THE CHARCOAL GRILL

CHICKEN SHISH 22.00
Cubes of chicken breast marinated in pepper paste, garlic, oil and spices served with salad.

CHICKEN WINGS 22.00
Chicken wings marinated in pepper paste, garlic, oil, spices served with salad.

LAMB SHISH 24.00
Lamb cubes marinated in pepper paste, garlic, oil and spices served with salad.

LAMB CHOPS 26.00
Tender Lamp Chops, seasoned with oregano and olive oil served with salad.

MIX GRILL 27.50
Chicken Wings, Chicken Shish, Lamb Shish served with salad.

MIX SHISH 24.00
Chicken Shish, Lamb Shish served with salad.

FROM THE LAND

CHICKEN CASSEROLE (GF) 22.00
Sauteed diced chicken, mix pepper, mushroom and tomato sauce served with rice and salad.

CHICKEN PRINCESS (GF) 22.00
Grilled Chicken tender, mushroom, double cream sauce served with rice and salad.

LAMB CASSEROLE (GF) 24.00
Sauteed diced lamb, mix pepper, mushroom and tomato sauce served with rice and salad.

LAMB SHANK (GF) 26.00
Lamb shank a house speciality, on the bone lamb is slow coked in the oven with mix vegetables and herb served with mash potato.

HOME MADE MEAT MOUSSAKA 22.00
Layers of aubergine, potato, courgette, carrot and minced lamb topped with bechamel sauce, mix pepper, mozzarella and cheddar cheese served with mixed leaf salad and chips or rice.

CHICKEN SHISH WITH YOGURT 24.00
Cubes of chicken breast marinated in pepper paste, garlic, oil and spices served with salad and yogurt.

LAMB SHISH WITH YOGURT 26.00
Lamb cubes marinated in pepper paste, garlic, oil and spices served with salad and yogurt.

PASTAS

ARRABIATA (V) (GF) 18.00
Pasta in a rich spicy tomato, Red Peppers and Parmesan shavings.

LINGUINE BOLOGNESE 19.50
Linguine in a rich bolognese sauce with beef mince parmesan shavings.

PENNE PESTO 20.00
Penne with chicken, mushrooms, creamy sauce and pesto sauce.

SEA FOOD LINGUINE 22.00
Mixed seafood with linguine and creamy tomatoes sauce, parmesan shavings.

VEGETARIAN FOODS

HOMEMADE MOUSSAKA (V) 19.50
Layers of aubergine, potato, courgette, carrot, topped with bechamel sauce, mozzarella and cheddar cheese, mixed leaf salad, mix pepper served with chips or rice.

STUFFED AUBERGINE (V) (GF) (VG) 21.00
Frine aubergine mix pepper, onion, tomatoes, garlic, olive oil with tomatoes sauce served with rice and salad.

FALAFEL (V) (GF) (VG) 19.50
Deep fried Mediterranean style chickpea and broad bean patties served with humus and salad.

STEAKS

SIRLOIN STEAK (GF) 30.00
Grilled sirloin steak (12oz) served with grilled porto bello mushrooms, chips, grilled tomatoes, asparagus, garlic butter, peppercorn or mushroom sauce.

RIB EYE STEAK (GF) 32.00
Grilled rib eye steak (12oz) served with grilled porto bello mushrooms, chips, grilled tomatoes, asparagus, garlic butter, peppercorn or mushroom sauce.

SEA FOODS

FILLET SALMON (GF) 26.00
Grilled salmon, mash potato, steam vegetable served with fish sauce.

SEA BASS FILLET (GF) 24.00
Grilled sea bass, mash potato, steam vegetable served with fish sauce.

MUSSEL (GF) 22.00
Steamed & cooked with white wine, mix peppers, onions, garlic served with tomato or creamy sauce and chips.

GRILLED OCTOPUS (GF) 25.00
Marinated Octopus cooked with olive oil, oregano, garlic and soya sauce served with sauteed vegetable, mash potato, garlic, lemon, butter and sauce.

MIX GRILLED SEAFOOD (GF) 36.00
Salmon, king prawns, octopus, sea bass, mash potato, steam vegetable served with fish sauce.

HOMEMADE BURGERS

HOUSE BURGER 14.00
Cheddar cheese, lettuce, tomato, caramelized onion, burger sauce served with chips.

CHICKEN BURGER 12.00
Grilled chicken breast, salad and burger sauce served with chips.

FALAFEL HALLOUMI BURGER (V) 12.00
Falafel, halloumi cheese, lettuce, tomato, cucumber, burger sauce served with chips.

SALADS

CAESAR SALAD 9.50
Cos lettuce & croutons, home made Caesar dressing Parmesan shavings and grilled chicken pieces.

SALMON & AVOCADO (GF) 13.00
Mixed leaf salad with green olives, avocado, sun-dried tomatoes, smoked salmon and mustard dressing.

OCTOPUS SALAD (GF) 13.00
Mixed leaf salad with green olives, avocado, sun-dried tomatoes, red onion, marinated octopus and mustard dressing.

SIDES

RICE	3.00
CHIPS	3.00
SAUTEED BABY POTATOES	3.00
MASH POTATOES	3.00
ROASTED VEGETABLES	3.00

ALLERGENS:
The contents of all our products are written on the menu. If you are allergic to anything, ask our staff for content information about the product you have chosen.