S MAIN MENU 3





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- ≥ hello@zer.london
- © zermiddleeast
- **f** zermiddleeastkitchen

→ COLD MEZES →	
HUMMUS V GF Crushed chick peas, tahini, lemon juice and garlic	5.00
MIXED OLIVES V GF Mixed olives with spices and herbs	4.50
TABBOULEH V Finely chopped parsley, couscous, onion, mint seasoned with olive oil, lemon juice and salt	5.00
ROASTED RED PEPPER V GF Mixed with walnut, feta cheese, tahini and garlic	6.00
PEAS TAHINI AND ZAA'TAR V GF No Tahini zaa'tar, parsley, mint and lemon juice	5.00
AUBERGINE WITH WALNUT DIP V GF (KASHKE BADEMJAN) Dry yoghurt, aubergine, onion, herbs, garlic and	
BEETROOT TARATOR V GF Beetroot, Yogurt, Garlic, Mayo	5.00
MELON & FETA CHEESE V GF	5.00

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SPINACH PASTRY (MUSKA BOREGI) V Pastry filled with spinach, feta cheese, parsley, dill and herbs	6.00
HALLOUMI GF Grilled Cyprus halloumi cheese	6.00
FALAFEL V N GF Chick peas, broad beans, red and green peppers, onion, garlic, carrot, coriander and parsley served with humus	5.00
TURKISH SAUSAGE GF Pan fried Turkish beef sausage	6.00
CALAMARI Buttered squid rings	6.00
TURKISH SAUSAGE & HALLOUMI GF Spicy Turkish sausage & Cyprus cheese	7.00
PRAWN SAUTE GF Prawns, Garlic, Butter	7.00

+ HOT MEZES →

→ MIXED MEZE PLATES →

MIXED COLD MEZE

12.00

MIXED HOT MEZE

14.00

Humus, peas tahini, roast red pepper, tabbouleh

Turkish sausage, pastry, falafel, halloumi

न् **MAINS** 3• REGION CHICKEN IN YOGHURT (LAVAND-E MURG) GF Afghanistan 9.50 Chicken chunks cooked with herbs in yoghurt HERB STEW WITH LAMB (GHORME SABZI) GF Ican 10.50 Mixed herb stew with kidney beans MEAT BALLS WITH SOUR CHERRIES (LAHM-I KIRAZ) GF Syria 9.50 Seasoned Iamb meat balls cooked in tomato sauce with sour cherries FISH STEW (OURMA-E-MAHI) GF
Marinated cod fillet cooked with baby potato and tomato Israel 10.50 LAMB TAGINE N GF Morocco 12.00 Slow cooked lamb with onion, garlic, celery, carrot, cinnamon, plum, apricot and almond PRAWN TAGINE GF Morocco 14.00 Slow cooked prawns with chermoula, onions, potatoes, peas, tomatoes and honey. Garnished with fresh coriander and chilli

→ VEGETARIAN DISHES →	REGION	
ROAST AUBERGINE (BORANI BALJAN) V GF Aubergine with zaa'tar, sumac, tomato sauce serve with yoghurt	Ican	8.50
LENTIL DALL (MOONG DALL) V GF	Afghanistan	7.50
PUMPKIN WITH YOGHURT (BORANI KADO) V GF Sweet and spicy pumpkin served with yoghurt	Afghanistan	8.50
MUCVER V Vegetable fritters made with courgettes, feta cheese, spring onions, dill, mint, eggs and flour served with yoghurt	Turkey	9.00
ROASTED CAULIFLOWER WITH TAHINI V Fried cauliflower with chilli flakes and zaa'tar served with tahini sauce	Lebanon	8.50
FALAFEL V N GF Chick peas, broad beans, red & green peppers, onion, garlic, carrot, coriander, parsley ser	Lebanon ved with humus	9.00
CHICKPEAS & CRACKED WHEAT STEW (SORBA NÛKA Û DON) V Roasted red peppers, onion, garlic with zaa'tar, cooked with spices and tomato sauce	Kurdish	9.50
VEGETARIAN MOUSSAKA v Fried aubergine layered with potatoes, courgette, green peas, spinach, onions and sweetcorn cooked in the oven, topped with cheese	Turkey	10.00
ARTICHOKE V GF Road beans, Carrots, Potatoes, Onions	Turkey	10.00

* FOR MORE VEGAN OPTIONS, PLEASE ASK STAFF *

4.95

· € WRAPS 3•	
ALL WRAPS SERVED WITH CHIPS	
HALLOUMI WRAP V	8.00
Halloumi, roast red pepper, salad with pomegranate molasses	
FALAFEL WRAP ∨	8.00
Falafel,humus and salad.	
HALLOUMI FALAFEL MIXED WRAP ∨	9.00
Halloumi, falafel, humus and salad.	
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•⊱ SWEETS 3•	

MÖVENPICK SORBET (PASSION FRUIT & MANGO) (2 Scoops) 4.50

BAKLAVA (1 Piece)

SEMOLINA CAKE (REVANI)

CHOCOLATE TRUFFLE

8.00	BREAD 2	
0.00	HAND CUT CHIPS 3	
9.00	MIXED PICKLES 2	
	SHEPHERD'S SALAD Tomatoes, cucumber, onion, green pepper, parsley and fresh mint	-
	Before ordering your food please speak to a member	
1.20	of staff if you have allergies.	
3.50	A discretionary service charge of 12.5% will be added to your bill	
0.00	WEGAN.	

SEASONAL SALAD

RICE

V = VEGETARIAN = MILD SPICY

GF = GLUTEN FREE N = CONTAIN NUTS

SIDE DISHES 3.

3.50 3.00

2.00 3.50 2.00 4.00