



ZEYNA

Lunch Menu

**17.5 for
2 courses**

COLD STARTERS

Garlic & Herb Marinated Olives (v, ve, gf)

Plump, pitted green olives marinated in garlic, olive oil, and Mediterranean herbs.

Hummus (v, ve, gf)

Silky-smooth chickpea dip blended with tahini, lemon juice and roasted garlic. Served with warm bread.

Tzatziki (v, gf)

Refreshing Greek yoghurt with cucumber, garlic, mint, and hint of olive oil. Served with warm bread.

Greek Feta Cheese (v, gf)

Firm, tangy feta served with fresh tomato and cucumber slices, finished with olive oil and a sprinkle of dried oregano.

HOT STARTERS

Grilled Halloumi Cheese (v)

Slices of grilled halloumi served on fresh salad leaves and finished with a drizzle of pomegranate molasses.

Garlic Beef Sausage

Grilled spicy beef sausage served on fresh salad leaves and topped with a touch of pomegranate molasses.

Crispy Battered Squid

Crispy fried calamari served with mixed salad, tartare sauce and a wedge of lemon.

Spicy Lamb Liver (gf)

Tender diced lamb liver pan-fried with spices served with onion, parsley, sumac and fresh lemon salad.

Crispy Cheese Rolls (Börek) (v)

Crispy filo pastry rolls filled with a mix of cheese and spinach served with fresh salad and sweet chilli sauce.

Chickpea Fritters (Falafel) (v, ve, gf)

Crispy falafel served with hummus and mixed salad. Mini AranciniGolden fried risotto balls filled with mozzarella and porcini mushrooms served on truffle mayo.

v = vegetarian ve = vegangf = non gluten containing ingredients

Please inform a member of staff

if you have any food allergies or intolerances.

An optional and discretionary service charge of 12.5% will be added to your bill.



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MAINS

Grilled Chicken Skewers (gf)

Succulent chicken cubes grilled on skewers, served with rice, fresh salad and our homemade chilli sauce.

Greek Meat Moussaka (gf)

Layers of minced lamb, potatoes, courgettes and aubergine baked in a rich tomato sauce and topped with cheesy bechamel. Served with rice and salad.

Risotto Porcini

Creamy arborio rice with chicken and porcini mushrooms, gently cooked with white wine and finished with a touch of cream and parmesan.

Penne Zeyna

Penne pasta in a creamy mushroom sauce with tender chicken pieces.

Penne Arrabbiata (v)

Penne pasta in a spicy tomato sauce with garlic and fresh chilli. Tagliatelle Mare e Monti Tagliatelle cooked with king prawns, porcini mushrooms, tomato, garlic and a splash of cream.

Grilled Seabass (gf)

Fresh seabass fillets grilled to perfection served with roasted vegetables and creamy mashed potatoes.

Grilled Salmon (gf)

Grilled salmon fillet served with tender asparagus, fresh salad and creamy mashed potatoes.

Prawn Casserole (gf)

Tiger prawns simmered in our homemade tomato sauce with mushrooms, peppers, garlic and onions. Served with rice.

Grilled Halloumi Salad (v)

Slices of grilled halloumi served over a fresh mixed salad finished with pomegranate dressing.

Chicken Caesar Salad

Grilled chicken breast served on crispy lettuce with gherkins, shaved parmesan and crunchy croutons and caesar dressing.

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