



**ZEITOUN**  
CLAYGATE



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DELIVERING A TASTE  
OF LEBANON  
TO YOU.

### Cold Mezza

<b>Hommous</b> ①	8
Chickpea purée with tahini, lemon and olive oil	
<b>Fig hommous</b> ① ②	9
Chickpea purée with fresh figs, tahini, lemon, olive oil, pine nuts and walnuts	
<b>Avocado hommous</b> ①	9
Chickpea purée with tahini, avocado, lemon juice and olive oil	
<b>Hommous Beiruty</b> ①	9
Chickpea purée with tahini, chilli, parsley, lemon and olive oil	
<b>Moutabal</b> ①	8
Charcoal grilled aubergine with tahini, lemon, pomegranate, olive oil	
<b>Rahib (aubergine)</b> ①	8
Charcoal grilled aubergine, tomato, mixed peppers, parsley, pomegranate, lemon and olive oil	
<b>Vine leaves</b> ①	8
Vine leaves stuffed with rice, tomato, parsley, pomegranate, cooked in olive oil	
<b>Muhamara</b> ① ② ③	9
Mixed nuts, peppers, breadcrumbs, chilli and olive oil	
<b>Labnet</b> ① ② ③	8
Strained yogurt with fresh mint and olive oil	
<b>Taboulet</b> ① ②	8
Chopped parsley and tomato, spring onion, mint, crushed wheat, lemon juice and olive oil	
<b>Fatoush</b> ① ② ③	8
Mixed salad with toasted pita bread, sumac, pomegranate, lemon juice and olive oil	
<b>Avocado salad</b> ①	9
Mixed salad with avocado and pomegranate, lemon juice and olive oil	
<b>Feta salad</b> ① ②	9
Mixed salad with feta cheese, mint, olive, lemon juice and olive oil	
<b>Rocket salad</b> ① ②	8
Beetroot with rocket, lemon, olive oil and walnuts	
<b>Kabbis</b> ①	5
Mixed pickles and olive	
<b>Zaitoun cold mezza</b> ① ② ③	18
Hommous, moutabal, vine leaves, taboulet, muhamara	

### Hot Mezza

<b>Falafel</b> ①	8
Fava beans, chickpea croquettes with tahini sauce	
<b>Cheese sambousek</b> ① ② ③	8
Pastry filled with herbs, mozzarella and feta cheese	
<b>Cheese rikakat</b> ① ② ③	8
Filo pastry filled with herbs, mozzarella and feta cheese	
<b>Fatayer</b> ① ② ③	8
Pastry filled with spinach, onion, herbs and pine nuts	
<b>Batata harra</b> ①	8
Sautéed potatoes with garlic, chilli, coriander and herbs	
<b>Mousskaa</b> ①	8
Baked aubergine with tomato sauce, garlic, onion and chickpeas	
<b>Grill halloumi</b> ① ②	9
Grilled halloumi cheese served with tomato, cucumber and fresh mint	
<b>Roast vegetable</b> ①	8
Roasted mixed vegetables with herbs and olive oil	
<b>Kibbeh</b> ① ②	9
Cracked wheat shell filled with minced lamb, herbs, pomegranate and pine nuts	
<b>Lamb sambousek</b> ① ②	9
Pastry filled with minced lamb, herbs and pine nuts	
<b>Jawaneh</b>	8
Marinated chicken wings grilled with garlic and lemon juice	
<b>Sawda djej</b>	8
Sautéed chicken liver with pomegranate molasses, garlic and lemon juice	

<b>Makanek</b> ①	9
Sautéed lamb sausage with pomegranate molasses, lemon juice and pine nuts	
<b>Soujok</b>	9
Sautéed lamb sausage spicy with tomato, pomegranate and lemon juice	
<b>Arayes</b> ①	9
Charcoal grilled minced lamb with parsley, onion, herbs toasted in Lebanese bread	
<b>Calamari</b> ①	11
Fried calamari served with tartare sauce	
<b>Samake harra</b> ①	10
Fresh cod fillet with spicy tomato sauce, herbs, lemon juice and pine nuts	
<b>Prawns Provençal</b>	12
Sautéed king prawns with chilli sauce, garlic, coriander and lemon juice	
<b>Zaitoun hot mezza</b> ① ② ③	18
Falafel, cheese rikakat, fatayer, kibeh and lamb sambousek	
<b>Whitebait</b> ①	10
Fried crispy whitebait served with tahini sauce	
<b>Hommous shawarma</b>	10
Hommous served with sliced marinated lamb	
<b>Hommous kawarma</b> ①	10
Hommous served with marinated lamb cubes and pine nuts	

### Main course

<b>Shish tawouk</b> ① ②	19
Marinated chicken with herbs and garlic sauce	
<b>Chicken shawarma</b> ① ②	19
Slice of roast chicken, lemon and herbs	
<b>Lamb shawarma</b> ① ②	19
Slice of roast lamb, lemon and herbs	
<b>Mix shawarma</b> ① ②	20
Slice of roast lamb and chicken, lemon and herbs	
<b>Lamb meshwi</b> ① ②	20
Marinated lamb fillet with tomato and herbs	
<b>Lamb kofta</b> ① ②	19
Seasoned minced lamb with parsley, onion and herbs	
<b>Mix grill</b> ① ②	21
Selection of lamb meshwi, kafta, shish tawouk	
<b>Farrouj</b>	20
Marinated whole chicken with herbs	
<b>Chicken tajine</b>	19
Sautéed chicken with ginger, shallot, olives served with couscous and caramelised onion	
<b>Kastalelita</b> ① ②	21
Marinated lamb chops with herbs	
<b>Haloumi roast vegetables</b> ①	19
Grilled halloumi with roast vegetables, herbs and pomegranate	
<b>Kharouf</b> ①	21
Roasted lamb shank with herbs served with oriental rice, gravy sauce and mixed nuts	
<b>Siyadieh</b> ①	22
Baked fresh cod fillet with olive oil, cumin served with brawn rice, crispy onion and pine nuts	
<b>Grill sea bass</b>	23
Marinated a whole sea bass with herbs and lemon and olive oil	
<b>Grill king prawns</b>	23
Charcoal grilled king prawns marinated with lemon and herbs	



<b>Mousakaa</b>	19
Baked aubergine with tomato sauce, chickpeas, herbs served with vermicelli rice	
<b>Okra</b> ①	19
Baked okra with tomato sauce, coriander, herbs served with vermicelli rice	
<b>Samake harra</b> ①	22
Baked fresh cod fillet with spicy tomato sauce, peppers, coriander, asparagus, pine nuts and rice	
<b>Zaitoun special</b>	22
Baked fresh salmon fillet, herbs, roast vegetables, asparagus, served with hot sauce	
<b>Soups</b>	
<b>Lentil</b> ①	6.5
<b>Chicken and vegetable</b> ①	7
<b>Side dishes</b>	
<b>Vermicelli rice</b> ① ②	5
<b>Plain rice</b> ①	5
<b>Phoenician fries</b> ①	5
<b>Roast vegetables</b> ①	6



We want you to have the best possible dining experience with us, so it's important to us that you feel free and comfortable discussing any special dietary requirements including intolerances and allergies you, or a member of your group may have.

- ① Vegetarian
- ② Nuts
- ③ Gluten
- ④ Dairy
- ⑤ Optional

### Wraps only available

Tuesday to Friday from 12pm - 6pm

#### Wraps

<b>Shish tawouk</b> ①	9
Marinated grilled chicken with garlic sauce, tomato, pickles	
<b>Chicken shawarma</b> ①	9
Slice of roast chicken with tomato, garlic sauce, pickles	
<b>Lamb shawarma</b> ①	9
Slice of roast lamb with tomato, onion, tahini sauce and pickles	
<b>Mix shawarma</b> ①	10
Slice of roast chicken and lamb with tahini sauce and onion, tomato, pickles	
<b>Kafta</b> ①	9
Minced lamb marinated with parsley, onion, tomato and tahini sauce	
<b>Lamb meshwi</b> ①	10
Marinated lamb fillet with tomato, onion, pickles and hommous	
<b>Makanek</b> ① ②	9
Sautéed Lebanese sausage with hommous and pickles	
<b>Soujok</b> ①	9
Sautéed spicy lamb sausage with tomato and pickles	
<b>Chicken liver</b> ①	9
Sautéed chicken liver with garlic sauce and pickles	
<b>King prawns</b> ①	12
Sautéed king prawns with garlic, coriander, chilli and pickles	
<b>Falafel</b> ① ②	9
Fava beans, chickpea croquettes with tahini sauce and pickles	
<b>Halloumi</b> ① ② ③	9
Grilled halloumi with tomato, cucumber, fresh mint	
<b>Batata harra</b> ① ②	8
Sautéed roast potatoes with tomato, coriander, peppers, garlic and pickles	

