

ZAYA FAVOURITES

SAMKE HARRA	38
Spicy Barramundi Fillets, Tomato Chilli Sauce, Served with Rice	
KIBBEH LABANIEH	36
Spiced Lamb Kibbeh in Warm Garlic Yogurt	
SHISH BARAK	33
House-Made Meat Dumplings In Warm Garlic Yoghurt Served with Rice	
JORDANIAN MANSAF	38
Slow - Cooked Spiced Lamb Shank In Tangy Fermented Dried Yogurt Sauce (Jameed), Served with Rice, Pine Nuts, Almond	
CHICKEN WITH RICE	33
KHAROOF MAHSHI (GF)	38
Slow-braised Lamb, Syrian Oriental Rice, Pine Nuts, Cucumber - Mint Labneh	
KOFTA BI TAHINI	36
Oven-baked Mince Lamb, Tahini, Lemon, Sumac, Pine Nuts	
KOFTA BI BANDORA	36
Oven-baked Mince Lamb in Tomato Sauce	





- SAWDA DAJAJ**
(GF)

21

Sauteed Milk-Soaked Chicken Liver ,
 Caramelised Onion, Pomegranate
 Reduction

🍷 Hot Bread +5
- BATATA HARRA**
(V)(VG)(GF)

18

Crispy Potatoes, Garlic,
 Coriander, Chilli
- ORIENTAL RICE**
(GF)

12

Traditional Rice, Minced Lamb
- CHIPS**

9 (S) | 15 (L)

SALAD

- TABBOULEH
SALAD**
(V)(VG)(GF)

21
- FATTOUSH
SALAD**
(V)(VG)(GF)

21
- GREEK SALAD**
(V)(VG)(GF)

21

- FRIED KIBBEH**

21

Crispy Bulgur Shells Filled
 with Minced Meat, Nuts, Onion
- SAJIYEH KIBBEH**

24

Large Kibbeh Stuffed with
 Minced Lamb, Nuts - Labneh, Mint,
 Pomegranate Seeds
- GRILLED KIBBEH**

24

Charcoal-Grilled Aleppian Kibbeh
 Stuffed Minced Lamb - Laban Espoma,
 Laban Tahini, Mint Caviar

KIBBEH PLATTER

59

Fried Kibbeh (3pcs),
 Sajiyeh Kibbeh
 Grilled Kibbeh

Mezza Best
To Be Shared



ON THE CHARCOAL

ALEPPIAN CHERRY KOFTA

39

Lamb Meatball in Sweet & Sour Cherry Reduction

DAJAJ MASHWI

half 25 / full 39

Chargrilled Chicken Marinated in Garlic, EVOO, Levantine Spices, Served with Toun (Garlic Dip)

KRAYDES MASHWI (5PCS) (A)

41

Charcoal-Grilled Prawns, Aleppo Chili Marinade, Chips, Salad, Housemade Sauce.

All Served with Grilled Onions, Tomatoes, Potatoes, Pita Bread

MIX GRILL

40

Lamb Shish Mashawi, Shish Tawook, Kofta Halabi

LAMB KASTALETA

42

Charred Garlic Lamb Cutlets

LAMB SHISH MASHAWI (3PCS)

39

Charcoal - Grilled Lamb Meat Skewers in Aleppo Pepper Marinade,

KOFTA HALABI (3PCS)

36

Minced Lamb Skewers in Zaya Seven Spices

SHISH TAWOOK MASHAWI (3PCS)

34

Charcoal Chicken Skewers, Garlic - Yogurt Marinade, with side of House-Made Garlic Toun

ARAYES

29

Flame - Grilled House - Baked Pita with Minced Lamb, Caramelised Onion, Pinenuts, House Spices

ZAYA MASHAWI 54

Lamb Shish Mashawi, Shish Tawook, Kofta Halabi, Arayes, Lamb Kastaleta

Add Salad +21 Add Dip +17

Extras (ea)

Lamb +14 | Tawook +12
Halabi +12 | Lamb Kastaleta +15





MANAKISH



The heart of the Levantine table. Freshly baked flatbreads topped with fragrant za'atar, rich cheeses and vibrant Syrian flavours. Warm, generous and made for sharing.

ZAATAR 14

Za'atar (Wild Thyme, Sesame, Sumac), Labneh, EVOO

🌀 Extra Labneh or Cheese + 4ea

GOLDEN CHEESE 14

A Golden Stretchy Cheese Blend.

MUHAMMARA ^(V) 14

Blended Roasted Red Pepper, Walnut, Pomegranate, Molasses, Aleppo Pepper

MUSAKHAN 26

Shredded Chicken, Caramelized Onions, Sumac, Toasted Pine Nuts, Labneh, Parsley

GREEK LAMB 26

Seasoned Lamb, Olives, Red Onions, Tomatoes, Feta, Tzatziki

Make it a perfect pairing with:
Olives & Pickles,
and finish with **Zaya Chai Khamir**
+12



FEED ME ZAYA

69pp (Min 2pax)

TO START

Hummus, Moutabbal, Fattoush, Tabbouleh
Fried Kibbeh, Batata Harra
Chicken Wings, Oriental Rice

ON THE CHARCOAL

Lamb Shish Mashawi, Shish Tawook Mashawi
Kofta Halabi

Extras (ea)

Lamb +14 | Tawook +12 | Halabi +12

SWEETS

Daily Selection



SWEETS & PASTRIES

PISTACHIO BAKLAVA

19 per serve | 35 half kg | 55 per kg

Filo Pastry Filled with Pistachio, Baked in Ghee.

PREMIUM KUNAFI NABULSIAA

16 per serve | 30 half kg | 54 per kg

Fine Semolina Kunefe Filled with
Akkawi Cheese Soaked in Sugar Syrup
Garnish with Pistachio

SWEET FINGERS (Maakaroun)

12 per serve | 22 half kg | 40 per kg

Semolina Dough with Anise Seeds,
Fried, Soaked in Syrup.

CREME BRULÉ 16

Classic French Vanilla Custard,
Caramelised Sugar Crust, Served Fresh.

ICE CREAM 8 / scp

Vanilla | Strawberry | Chocolate

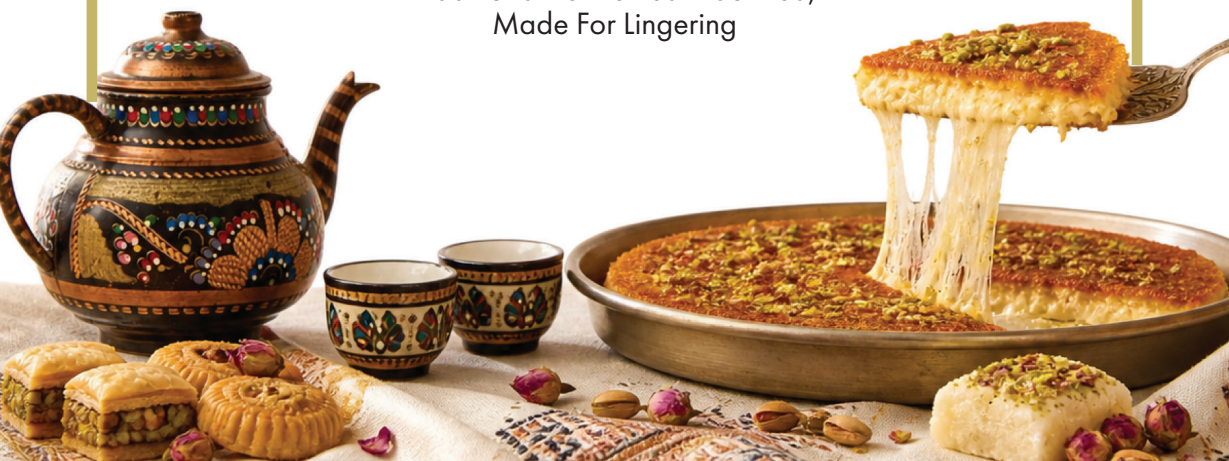
A Perfect Finish

ZAYA SAND COFFEE 7

Slow-Brewed. Richly Aromatic.
Rooted In Ritual

CHAI KHAMIR 6

Traditional Fermented Black Tea,
Made For Lingering



HOT DRINKS

Short Black	4
Long Black	5
Cappuccino.....	5
Latte	5
Flat White.....	5
Hot Chocolate.....	7
Chai Latte.....	6
Herbal Tea Selection.....	6
Mint, Chamomile, Green Tea, Earl Grey	

A PERFECT FINISH

Zaya Sand Coffee 7

**Slow-Brewed. Richly Aromatic.
Rooted In Ritual**

Chai Khamir 6

***Traditional Fermented Black Tea,
Made For Lingering***



NON - ALCOHOLIC BEVERAGES

MOCKTAILS

MOJITO <i>Fresh Lime, Mint, Raw Sugar, Sparkling Lemon</i>	14
RASPBERRY SPRITZ <i>Raspberry, Orange & Passionfruit Soda</i>	14
BLUE-BULL <i>Blue Curaçao, Mint, Red Bull</i>	14
LYCHEE STRAWBERRY <i>Lychee, Splash Of Strawberry</i>	14

FRESH JUICE

Mango Juice	12
Strawberry Juice	12
Lemon Mint	12
Orange	12

MILKSHAKES

Chocolate Milkshake	10
Vanilla Milkshake	10
Strawberry Milkshake	10

SOFT DRINKS

6 (Glass) | 14 (Jug)

Coke/ Coke Zero / Sprite / Fanta

Lemon Lime Bitters

Natural Flavoured Sparkling Water 7

Ask For Available Flavours

Natural Fruit Juice 7

Ask For Available Flavours

Organic Soda 7

Ask For Available Flavours

Uludag Lemonade..... 6

Uludag Orange..... 6

Ginger Beer..... 6

Lemon / Peach Ice Tea..... 6

V Energy 6

Kids Juice 4

Still Water Bottle 5

Sparkling Water Bottle..... 6

**FREE FLOW
INHOUSE
SPARKLING
WATER**

\$3PP

ALCOHOLIC BEVERAGES

ARAK

Arak (glass)	16
Arak Ksarak (bottle)	119
Arak Fakrak (bottle).....	119
Arak Massaya (bottle)	190

BEER

Corona	10
Mountain Goat.....	10
Stella Artois.....	10
Sapporo	10

SPARKLING



Westood Prosecco <i>Central Victoria</i>	14		56
--	----	--	----

ROSE

Leogate 'Miracle on the Wire'	
Rose (organic) <i>Central Ranges</i>	12 49

WHITE

Cofield 'Essence' Pinot Grigio <i>King Valley</i>	14		56
---	----	--	----

RED

Indented Head Pinot Noir <i>Bellarine Peninsula</i>	15		59
Rosenvale 'Gottfried' Shiraz <i>Barossa Valley</i>	15		59

WHISKY

Whisky Black Label <i>Scotch</i>	19		150
--	----	--	-----

