

Zara is named after a small Turkish town in Central Anatolia, Turkey, the inspiration for our food. The word *Zara* is derived from Arabic and Persian, meaning flowers, blossoms, or light.

At Zara, we are passionate about the food we serve and the community that we are a part of. Founded in 2001, we value the importance of sharing food together and we strive to make our restaurant a second home for our customers.

*Sometimes I wish I was a fish in a glass of raki.*

## Cold Meze

1. Kisir VE 4.75  
Crushed wheat salad, with finely chopped tomato, onion, parsley, green pepper and celery.
2. Ispanak Salata V 4.55  
Fresh spinach in yoghurt, with garlic and olive oil.
3. Cacik V 4.55  
Diced cucumber with mint and a touch of garlic in yoghurt.
4. Babaganoush VE 5.50  
Charcoal-grilled aubergine, puréed with tahini, red pepper and olive oil.
5. Tabule VE 4.95  
Parsely, tomato, onions and green pepper, with lemon and olive oil.
6. Humus VE 4.75  
Chickpea and tahini dip with garlic, lemon juice and olive oil.
7. Tarama 4.50  
Cod roe with vegetable oil and lemon juice.
8. Imam Bayildi VE 5.50  
Cooked tomato, green pepper and onions, on a bed of aubergine.
9. Feta Cheese V 5.50
10. Coban Salata VE 5.50  
Shepherd's salad - finely chopped cucumber, tomato, pepper and spring onion with a touch of sumac.
11. Greek Salad VE 6.50  
Tomatoes, cucumber and red onion with feta cheese.
12. Karisik Meze V 11.50  
Mixed meze platter, with humus, tarama, kisir, cacik, tabule, falafel and muska börek.

## Hot Meze

13. Mercimek Çorbası (Lentil Soup) VE 4.75
14. Taze Fasulye VE 4.95  
Green beans cooked in olive oil with potatoes, carrots, peppers and onion.
15. Enginar VE 5.50  
Artichoke heart cooked with olive oil, peas, carrot and potato.
16. Falafel VE 5.25  
Broad beans, chickpeas, onion, peppers and herbs, crushed and deep fried, served with humus.
17. Mücver V 5.25  
Courgette, feta, egg, mint and dill, mixed and deep fried into a fritter.
18. Yo□ urtlu Kızartma V 5.50  
Fried vegetables (aubergine, courgette, potato and pepper) with halep sauce, topped with yoghurt.
19. Hellim Izgara V 5.00  
Grilled hellim cheese.
20. Muska Böre□ i V 4.95  
Pastry rolls, filled with feta cheese and parsley.
21. Fırında Sucuk 5.50  
Spicy oven-baked Turkish sausage, with tomato and potatoes.
22. Sucuk Izgara 5.50  
Grilled spicy Turkish sausage.
23. Arnavut Ci□ eri 4.75  
Albanian style liver served with onion salad.
24. Mitite Köfte 5.25  
Fried lamb meatballs served with chopped onions and salad.
25. Kalamar 5.50  
Deep fried squid, served with white sauce.
26. Mixed Hot & Cold Meze V 8.50  
Kisir, humus, cacik, borek, hellim and falafel. (Minimum 2 people, £8.50 per person.)

## Main Courses

### KEBABS & GRILLS

1. Inegöl Köfte 13.55  
Minced lamb meatballs, grilled in the traditional style of the Turkish city of Inegöl.  
Served with mixed salad & rice.
2. Pirzola 14.95  
Lamb chops grilled over charcoal. Served with mixed salad & rice or chips.
3. Külbasti 14.95  
Fillet of lamb grilled with herbs. Served with mixed salad & rice.
4. Shish Köfte 13.25  
Tender minced lamb, marinated, skewered and grilled over charcoal.  
Served with mixed salad & rice.
5. Shish Kebab 14.55  
Marinated lamb pieces grilled over charcoal. Served with rice & mixed salad
6. Iskender Kebab 14.95  
Shish köfte and lamb served with pitta bread soaked in yoghurt, topped with tomato  
sauce and parsley.
7. Karisik Izgara (Mixed Grill) 16.95  
Lamb shish, chicken shish, köfte & lamb chop grilled over charcoal.  
Served with rice & mixed salad.
8. Tavuk Shish 11.95  
Diced chicken specially marinated and grilled over charcoal. Served with rice & mixed salad.
9. Tavuk Izgara 11.95  
Marinated grilled chicken fillet. Served with rice & mixed salad.
10. Tavuk Iskender 14.95  
Chicken on a bed of pitta bread, topped with tomato sauce, yoghurt and parsley.

## Traditional Anatolian Dishes

11. Kuzu Fırın 14.95  
Oven-cooked joint of lamb with tomato sauce, onion, green peppers, mushroom,  
carrots, and potato. Served with salad & rice.
12. Islim Kebabi 13.95  
Diced lamb wrapped with fried aubergine, green peppers & tomatoes.
13. Güveç 12.95  
Oven baked lamb or chicken with a mixture of fresh vegetables in a rich tomato sauce.
14. Musakka 13.50  
Layers of sliced aubergine, potatoes, green peppers, mushrooms, tomatoes, courgette and  
minced lamb, oven-cooked and finished with cheese and a creamy sauce.
15. Karides Tava 13.95  
King prawns in a cream sauce, pan-fried with red and green peppers, mushrooms and garlic.
16. Tavuk Tava 13.95  
Pan-fried chicken breast in a cream sauce, with red and green peppers, mushrooms and garlic.

## Fish Dishes

All fish are grilled & served with rice and salad.

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| 22. Levrek ( <i>Sea Bass</i> )    | 14.95 |
| 23. Somon ( <i>Salmon Steak</i> ) | 12.95 |
| 24. Çupra ( <i>Sea Bream</i> )    | 14.95 |

## Vegetarian and Vegan Dishes

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| 25. Enginar <sup>VE</sup><br>Artichoke heart cooked with potato, peas, and carrot in olive oil.   | 13.50 |
| 26. Güveç <sup>VE</sup><br>Aubergine, green beans, courgette, potato, green pepper, tomatoes and onions, oven baked in a rich tomato sauce. Served with salad & rice.   | 11.95 |
| 28. Falafel <sup>VE</sup><br>Broad beans, chickpeas, onion, green and red pepper, coriander, parsley and garlic, crushed and deep-fried. Served with salad & humus.   | 11.55 |
| 29. Mücver <sup>V</sup><br>Courgette, egg and feta cheese, mixed with herbs and deep-fried to give a crispy finish. Served with salad & kısır.  | 11.95 |
| 30. Yoğurtlu Kizartma <sup>VE OPTION</sup><br>Fried aubergine, courgette, potatoes, carrot and green peppers, served with a rich tomato sauce and topped with yoghurt. Yoghurt can be substituted for a vegan option. | 12.95 |
| 31. Vegetarian Musakka <sup>V</sup><br>Potatoes, courgette, carrot, peas, and mushroom, topped and baked with cheddar cheese and a delicious cream sauce.   | 12.95 |
| 32. Taze Fasulye <sup>VE</sup><br>Green beans cooked in olive oil with potatoes, carrots, peppers, onions & herbs. Served with rice & salad.  | 11.50 |
| 33. Hellim Tava <sup>V</sup><br>Pan-fried hellim cheese with mushrooms, red and green peppers, and a touch of herbs, cooked in a cream sauce. Served with salad & rice.   | 13.95 |

## Red Wines

	175ml	BOTTLE
House Red Turkish or French	4.75	17.95
Angora Red AEGEAN A round and well-balanced wine.	4.95	19.50
Yakut ANKARA/ELAZIG A distinctive red wine with a rich aroma, well-balanced with soft cherry flavours.	5.75	22.00
Villa Doluca EASTERN ANATOLIA An excellent dry wine.	5.75	22.00
Buzbag ELAZIG/DIYARBAKIR A Turkish red of the Öküzgözü variety with a fruity and driven character and cherry and fruit flavours.	5.75	22.00
Nemea PELOPONNESE A dry red with black-cherry flavours from the Greek variety Agiorgitiko, aged in a small oak barrel.	5.75	22.50
Malbec ARGENTINA A full-bodied wine with dark fruity flavours, perfect with lamb.		22.50

## White Wine

House Wine French or Turkish	4.50	17.95
Angora A fresh and lively wine with an aromatic character.	4.95	19.50
Çankaya An elegant and well-balanced wine, perfect with seafood, chicken and cheese dishes.	5.50	22.00
Villa Doluca A mellow Turkish white, with a crisp and smooth flavour.	5.50	22.00
Pinot Grigio Light and crisp with smooth, silk-like overtones.	5.50	21.00
Buzbag An Anatolian wine with a delicate and rich flavour. A refreshing and well-balanced palate of crisp apples and pears with aromas of lemon flower and grapefruit.		22.50
Sauvignon Blanc This stylish wine is crisp, fresh and dry. Finely balanced with flowery and citrus flavours.		21.50

## Rosé & Sparkling

Kavaklidere Lal A fruity rosé with strawberry flavours and natural acidity.	4.75	19.50
Kayra Kalecik Karasi An aromatic, semi-sweet and well-balanced rosé.		25.50
Prosecco	250ML 7.50	25.00
Moet & Chandon - Brut Imperial A delightful crisp and classic champagne with citrus aromas.		55.00

## Beers

## Spirits

25ML 50ML

Efes Pilsen ( <i>Turkish</i> )	3.50	Raki Whisky • Vodka Gin • Brandy • Metaxa	3.50	5.50
Mytos ( <i>Greek</i> )	3.50	<i>Raki is an unsweetened, aniseed spirit that is regarded as Turkey's signature drink.</i>		

## Soft Beverages

Orange Juice • Apple Juice • Cherry Nectar • Apricot Nectar				2.00	
Still/Sparkling Mineral Water			2.00	330ml/3.00	11
Cola • Diet Coke • 7 Up • Fanta •				2.00	
Cappuccino • Espresso • Latte • Cafe Americano • Hot Chocolate				2.50	
Turkish Coffee				2.50	
Tea				1.75	
Fresh Mint Tea				2.50	
Herbal Tea Rosehip, Peppermint, Chamomile or Apple			2.50/3.50	pot	

## Desserts

1. Yoghurt Dessert  
Yoghurt prepared with honey and walnuts. 4.50
2. Baklava  
Iconic Turkish pastry with layers of honey and pistachio. Add a scoop of ice cream for £1.00. 5.50
3. Kabak SEASONAL  
Pumpkin oven-baked with honey syrup, cinnamon and cloves. Add a scoop of ice cream for £1.00. 4.50
4. Kayisi  
Apricots soaked in syrup and filled with whipped cream and nuts. 4.50
5. Armut Tatlisi  
Fresh pear cooked in syrup, topped with cream, luxurious chocolate and nuts. 4.50
6. Sütlaç  
Turkish-style rice pudding, oven baked in a terracotta pot. 4.50
7. Cheesecake  
Deliciously creamy and topped with crunchy honeycomb pieces. 4.75
8. Salted Caramel Fondant  
Rich chocolate with an oozing caramel centre. 4.75
9. Ice Creams and Sorbet  
Swiss Chocolate • Vanilla Dream • Strawberry • Lemon Sorbet 4.50

All our vegetables and meat are selected and purchased by us personally to ensure the highest quality. Our meals are freshly cooked on the premises. Vegetarian dishes are prepared with extra virgin olive oil. None of our products use GM ingredients.

We are passionate about food. If you have any comments, please let us know.

A suggested service charge of 12.5% will be added to your bill.  
This is voluntary and need not be paid if our service has fallen below your expectations.