

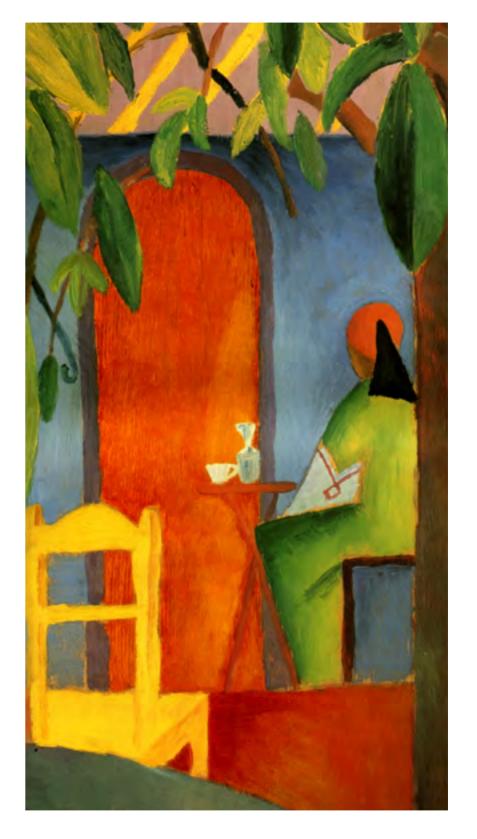
ZARA Cafe & Restaurant

Fully Licensed Restaurant 11 South End Road London NW3 2PT Tel: 020 7794 5498 info@zararestaurant.co.uk

www.zararestaurant.co.uk







Cafe & Restaurant

The timeless flavours of traditional Anatolian Cuisine



1.	FETA CHEESE Served with olives	COLD MEZES	£3.95	BEVERA	IGES	
2.	KISIR Crushed wheat salad with tomato, onions, parsl	ey, green pepper, celery, lemon & olive oil	£4.55	1. ORANGE JUICE • APPLE JUICE • PO	MEGRANATE JUICE	
3.	ISPANAK SALATA Fresh spinach in yogurt, garlic & olive oil		£4.55	2. CHERRY NECTAR ● APRICOT NECTAR		
4.	CACIK Diced cucumber in yogurt, mint, olive oil with a	hint of garlic	£4.55			
5.	HUMUS Chick peas, sesame seed paste, lemon juice wit	ū	£4.55	3. STILL MINERAL WATER	Small: £1.50	
6.	TARAMA Cod roe with vegetable oil & lemon juice	. gai ne a vogetable on	£3.95	4. SPARKLING MINERAL WATER	Small: £1.50	
7.	PATLICAN SALATA Grilled and chopped aubergine, red and green	peppers with olive oil	£4.95	5. COLA • DIET COKE • 7 UP • FANTA		
8.	ÇOBAN SALATA	ons, green peppers, tomatoes & a touch of sumac herb	£4.95	6. CAPPUCCINO		
9.	GREEK SALAD Tomatoes, cucumber, onions & feta cheese		£4.95	7. ESPRESSO	Single: £1.75	
10	. MEZE PLATTER Mixed mezes including Humus. Tarama. Kısır. M	uska Börek, Cacık, Tabule, Falafel & Ispanak Salata	£10.00		-	
	J			8. TURKISH COFFEE		
11	CHIPS	HOT MEZES	£2.50	9. CAFE LATTE		
	. MERCİMEK ÇORBASI Lentil Soup		£4.55	10. CAFE AMERICANO		
13.	. İMAM BAYILDI Tomato, green pepper & onions on a bed of au	pergine	£4.95	11. ALPINE HOT CHOCOLATE		
14.	. YOĞURTLU KIZARTMA	& green pepper) with halep sauce, yogurt & garlic	£4.95			
15.	TAZE FASÜLYE Green beans cooked in olive oil with potatoes, of		£4.95	12. HERBAL TEA (ROSEHIP, PEPPERMINT, CAMC	OMILE, APPLE)	
16.	BEYAZ PEYNIR IZGARA Baked feta cheese with tomato & olive oil		£4.55	13. TEA		
17.	. HELLİM IZGARA Grilled hellim cheese		£4.95	14. FRESH MINT TEA		
18.	FIRINDA SUCUK Spicy sausage, tomato and potatoes, baked in t	he oven	£4.95	15. POT OF TEA		
19.	. SUCUK IZGARA Grilled Turkish spicy sausage		£4.95			
20	D. FALAFEL Broad beans, chick peas, onion, green pepper, parsley & garlic, all crushed & deep fried, serve		£4.55			
21.	. MÜCVER Courgette, egg, feta cheese, flour, dill, parsley, I	nint, mixed & deep fried, served with kısır	£4.95			
22	2. MUSKA BÖREĞI Pastry filled with feta cheese & parsley		£4.55			
23	3. ARNAVUT CİĞERİ Albanian style liver served hot with onion salad		£4.55			
24	I. MİTİTE KÖFTE Fried lamb meat balls served with chopped onic	ns & salad	£4.55	 All our vegetables & meat are selected and purchased by us personally to ensure the Our meals are freshly cooked on the premises. Vegetarian dishes are prepared with extra 		
25	5. KALAMAR Deen fried squid served with tartar sauce		£4.95	• None of our products u	uses GM ingredients.	
26	Deep fried squid, served with tartar sauce 5. CHICKEN SALAD Mixed leaves with tomato and grilled chicken or	top	£9.00	 We are passionate about our food. If you I A suggested service charge of 12.5% will be added to 	your bill. This is voluntary and not	
27	7. MIXED HOT & COLD MEZE (Minir Kısır, Humus, Cacık, Muska Börek, Hellim, Falafe	num 2 people, £7.95 per person)	£7.95	our service has fallen below your expectations • Cheque	s will only be accepted with a valid	
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£1.50

£1.50

Large: £2.50

Large: £3.00

Double: £2.25

£2.00

£2.50

£2.00

£2.50

£2.00

£3.00

£1.50

£1.50

£2.00

£3.50

nsure the highest quality.

with extra virgin olive oil.

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y and not need be paid if ith a valid guarantee card.

V	WHITE WINES		Glass (175ml)	Bottle	KEBABS & GRILLS
14. HOUSE WINE (TURKISH OR FRENCH)			£4.55	£15.95	All Kebabs Are Grilled & Served With Salad And Rice Or Chips 1. INEGÖL KÖFTE £12.55
15. ANGORA WHITE (TURKISH) The aromatic character of the "sultana" grape is delicious, rich flavoured, lively and well balanced.			£4.55	£15.95	Minced tender lamb grilled in traditional style of Inegöl (a city in Turkey), served with rice $\&$ mixed salad
					2. PİRZOLA Three lamb chops served with mixed salad & rice or chips
16. VILLA DOLUCA WHITE (TURKISH) A balanced blend of Sultaniye grapes, this wine invok grapefruit, green apple and lemon.	neapple,	£4.75	£16.95	3. KÜLBASTI Fillet of lamb grilled with herbs, mixed salad & rice	
17. CANKAYA (TURKISH) It is a light-colored, elegant, full-bodied, and very fresh wine. It matches well with all seafood, fish, chicken, and all kind of cheese and it can also be taken			£4.75	£16.95	4. SHISH KÖFTE Marinated lean, tender minced lamb, skewered & grilled over charcoal, served with rice & mixed salad
as a full flavored aperitif.	aneri			5. SHISH KEBAB Marinated lamb pieces grilled over charcoal, served with rice & mixed salad	
18. SAUVIGNON BLANC (CHILEAN) This stylish wine is crisp, fresh and dry, a delightful w	ine			£16.00	
inio osynon mno io eriopy moon and ary, a designida m					Lean chunks of lamb shish and shish kofte skewered and grilled
19. BUZBAG WHITE (TURKISH) With a nose of lemon flower and freshly squeezed grapefruit juice,			£4.95	£17.95	over charcoal, chopped on a bed of bread, topped with tomato sauce then drizzled with butter
Buzbag Emir Narince reveals lychee and apricot flavo	ours our the palate.				7. MIXED GRILL Lamb shish, chicken shish, köfte & lamb chop grilled over charcoal, £15.95
20. PINOT GRIGIO (ITALIAN) Light and crisp with smooth, almost silk like overtone				£17.00	served with rice & mixed salad
Light and crisp with smooth, annout sincine over tone	J.				8. CHICKEN SHISH £11.95
21. KAYRA NARINCE (TURKISH) Light, citrus nose with a touch of quince and spring f	lowers.			£21.95	Diced chicken specially marinated & grilled over charcoal, served with rice & mixed salad
Refreshing palate with a low acidity. It matches well w				9. ZARA KÖFTE Minced lamb mixed with red and green pepper, hellim cheese and	
C	HAMPAGNES		Bottle	Bottle	cheddar
22. TERRA ORGANICA PROSECCO			£6.50	£25.00	10. CHICKEN ISKENDER £14.95
23. HOUSE CHAMPAGNE	141			£45.00	Lean chunks of chicken breast skewered and grilled over charcoal, chopped on a bed of bread, topped with tomato sauce then drizzled
24. MOET & CHANDON - BRUT IMPER Perhaps the best known Champagne, the Brut Imperi clean, this classic Champagne shows citrus aromas a	al from Moet embod			£65.00	with butter TRADITIONAL ANATOLIAN DISHES
The state of the s					11. KUZU FIRIN £14.95
en.	SPIRITS				Joint of lamb cooked in oven with tomato sauce, onion, green pepper, mushroom, carrots, served with mixed salad & rice
25. YENÎ RAKI RAKI	25ml £3.50	50ml £5.50	35cl £25.00	70cl £45.00	12. ET SOTE (MINIMUM 2 PEOPLE) £25.95
26. TEKİRDAĞ RAKI	£3.50	£5.50	£25.00	£45.00	Diced lamb, sauteed with onions, chilli peppers, tomatoes and mushrooms. Served with rice & salad
27. TEKİRDAĞ GOLD RAKI	£4.00	£6.00	£30.00	£55.00	
28. YENI RAKI ALA			£32.00	£60.00	13. İSLİM KEBABI Diced lamb wrapped with fried aubergine, green peppers & tomatoes
* Raki is a Turkish unsweetened, aniseed avored alcoften served with kebab or Turkish meze. It is consider					14. GÜVEÇ Lamb or chicken with a mixture of fresh vegetables baked in the oven.
29. WHISKY	£3.50	£5.50			15. MUSAKKA £11.95
30. VODKA	£3.50	£5.50			Sliced aubergine, potatoes, green peppers, mushrooms, tomatoes, courgette, minced lamb cooked in the oven, topped with cheddar
31. GIN £3.50 £5.50		£5.50			cheese & delicious creamy sauce
32. BRANDY £3.50 £5.50		£5.50			16. FIRIN KÖFTE Meat balls cooked in the oven with potatoes, green peppers, mushrooms, tomatoes & onion,
33. METAXA	£3.50	£5.50			served with rice & mixed salad
* Mixers are plus £1					17. TAVUK TAVA Pan fried chicken with much room, red & green penners, carried.
34. EFES	BEERS			£3.50	Pan-fried chicken with mushroom, red & green peppers, spring onion, courgette, touch of herbs cooked in cream sauce & served
35. BUDWEISER			£3.50	with salad & rice.	

FISH DISHES All Fish Are Grilled & Served With Salad And Rice Or Chips		RED WINES	Glass (175ml)	Bottle
22. LEVREK (SEA BASS)	£14.95	1. HOUSE WINE (TURKISH OR FRENCH)	£4.55	£15.95
23. SOMON (SALMON STEAK)	£12.95	2. ANGORA RED (TURKISH)	£4.55	£14.95
24. CUPRA (SEA BREAM)	£14.95	This mid-crimson with ruby colour heralds afresh bouquet. It has black cherry and mulberry fruit characters, with subtle spicy overtones.		
25. KARİDES IZGARA Grilled king prawns, served with mixed salad & rice	£14.95	3. VILLA DOLUCA RED (TURKISH) This is an excellent dry wine. It has smooth, crisp and fruity flavours, evoking aromas of cherry, strawberry and blackberry.	£4.75	£16.95
WRAPS				
26. WRAP Lamb or chicken or shish kofte wrap. All wraps are grilled and served with salad & sauce of your choice	£8.00	4. YAKUT (TURKISH) Yakut, the favorite red wine of Turkey. Yakut is a distinctive red wine with rich aroma character it is very well balanced with soft flavours of cherry and ripe tannins. It is very good match with any grilled meat.	£4.75	£16.95
VEGETARIAN DISHES 27. GÜVEÇ Aubergine, green beans, courgette, potato, green pepper, tomatoes &	£10.95	5. BUZBAG RED (TURKISH) This wine has ripe, sour cherry and blackberry aromas. It is soft and pleasurable to drink.	£4.95	£17.95
onions, baked in the oven in a tomato sauce		6. MERLOT (CHILEAN) The deep ruby colour heralds a light fruity wine with a delightful bouquet and good depth of flavour.		£19.00
28. FALAFEL Broad beans, chick peas, onion, green pepper, red pepper, coriander, parsley, garlic all crushed, served with salad & humus	£10.55	7. KAYRA KALECIK KARASI RED (TURKISH) This red wine exhibits black pepper, juniper tree, jasmine, white and black aroma of mulberry and is soft and elegant on the palate. It compliments with grilled lamb and rich meats excellently.		£20.95
29. MÜCVER Courgette, egg, feta cheese, flour, dill, parsley & mint mixed, deep fried, served with salad & kısır	£11.95	8. KAYRA BOGAZKERE (TURKISH) This wine boasts cherry, sourcherry, black mulberry, blackberry, thyme and spicy aromas. It may be enjoyed with hot and spicy dishes.		£21.95
30. YOĞURTLU KIZARTMA Fried aubergine, courgette, potatoes, carrot, green peppers	£10.95	9. KAYRA SHIRAZ (TURKISH) Aged for 8 months in French Oak Barrels, produced with finely chosen shiraz grown in Denizli with a nose of blackberry, black mulberry, black cherry and plum flavours. Goes perfectly with meat, game and spicy dishes.		£22.95
served with yogurt		10. BUZBAG RESERV (TURKISH) With a delicate character and timeless blend of rich fruit with lively acidity, this wine reveals subtle nuances of spices, leather and cassis. Try with lamb dishes.		£25.00
31. VEGETARIAN MUSAKKA Oven cooked aubergine, potatoes, courgette, carrot, peas, mushroom, dill, parsley topped with cheddar cheese & delicious creamy sauce	£10.95	11. KAYRA OKUZGOZU (TURKISH) Rich flavoured, full bodied wine with a great concentration of red fruit aromas. Its aged in French oak barrels for 8 months. It accompanies grilled meat well.		£26.50
32. TAZE FASÜLYE	£10.95	ROSE WINES	Glass (175ml)	D. I
een beans cooked in olive oil with carrots, peppers, onions & herbs		12. KAVAKLIDERE LAL (TURKISH) Dry, tender and rich in character.	£4.00	Bottle £16.95
33. HELLİM TAVA Pan-fried hellim cheese with mushroom, red & green peppers, spring onion, courgette, touch of herbs cooked in cream sauce, served with salad & rice.	£13.95	13. BEYAZ KAYRA KALECIK KARASI (TURKISH) This rose wine has aromas ripe strawberry, raspberry, orange blossom, jasmine and vanilla and concentrated fresh fruit flavours on the palate.	£4.25	£19.95