

ZARA



Cafe & Restaurant

The timeless flavours of traditional
Anatolian cuisine

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.

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about ingredients in your meal, when making your order.

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.

Cold Meze

1. **Kisir** VE 6.50
Crushed wheat salad, with finely chopped tomato, onion, parsley, green pepper and celery.
2. **Ispanak Salata** V GF 6.50
Fresh spinach in yoghurt, with garlic and olive oil.
3. **Cacik** V GF 6.50
Diced cucumber with mint and a touch of garlic in yoghurt.
4. **Babaganoush** VE GF 6.50
Charcoal-grilled aubergine, puréed with tahini, red pepper and olive oil.
5. **Tabule** VE GF 6.00
Parsely, tomato, onions and green pepper, with lemon and olive oil.
6. **Humus** VE GF 6.50
Chickpea and tahini dip with garlic, lemon juice and olive oil.
7. **Tarama** 6.00
Cod roe with vegetable oil and lemon juice.
8. **Coban Salata** VE GF 6.50
Shepherd's salad - finely chopped cucumber, tomato, pepper and spring onion with a touch of sumac.
9. **Greek Salad** VE GF 9.50
Tomatoes, cucumber and red onion with feta cheese.
10. **Patlican Salata** V GF 6.50
Smoked aubergine with smoked pepper, tomato, garlic and olive oil.
11. **Karisik Meze** V (GF OPTION) 13.50
Mixed meze platter, with humus, tarama, kisir, cacik, tabule, falafel and muska börek.

Hot Meze

12. **Mercimek Çorbası (Lentil Soup)** VE 7.50
13. **Taze Fasulye** VE GF 6.50
Green beans cooked in olive oil with potatoes, carrots, peppers and onion.
14. **Enginar** VE 7.50
Artichoke heart cooked with olive oil, peas, carrot and potato.
15. **Imam Bayildi** VE GF 7.50
Cooked tomato, green pepper and onions, on a bed of aubergine.
16. **Falafel** VE GF 7.50
Broad beans, chickpeas, onion, peppers and herbs, crushed and deep fried, served with humus.
17. **Mücver** V 7.50
Courgette, feta, egg, mint and dill, mixed and deep fried into a fritter.
18. **Yoğurtlu Kızartma** V GF 8.50
Fried vegetables (aubergine, courgette, potato and pepper) with halep sauce, topped with yoghurt.
19. **Hellim Izgara** V GF 8.50
Grilled hellim cheese.
20. **Muska Böreği** V 7.50
Pastry rolls, filled with feta cheese and parsley.
21. **Fırında Sucuk** 7.50
Spicy oven-baked Turkish sausage, with tomato and potatoes.
22. **Sucuk Izgara** 7.50
Grilled spicy Turkish sausage.
23. **Arnavut Ciğeri** 7.50
Albanian style liver served with onion salad.
24. **Kalamar** GF 7.50
Pan fried squid, served with white sauce.
25. **Mixed Hot & Cold Meze** V (GF OPTION) 11.50
Kisir, Humus, Cacik, Borek, Hellim and Falafel. (Minimum 2 people, £11.50 per person.)

Main Courses

KEBABS & GRILLS

- 1. Mixed Grill GF OPTION** 22.50
Lamb shish, chicken shish, köfte & lamb chop grilled over charcoal.
Served with rice & mixed salad.
- 2. Pirzola GF** 21.00
Lamb chops grilled over charcoal. Served with mixed salad & rice or chips.
- 3. Külbasti GF** 21.00
Fillet of lamb grilled with herbs. Served with mixed salad & rice.
- 4. Inegöl Köfte** 15.90
Minced lamb meatballs, grilled in the traditional style of the Turkish city of Inegöl.
Served with mixed salad & rice.
- 5. Tavuk Shish GF** 15.90
Diced chicken specially marinated and grilled over charcoal. Served with rice & mixed salad.
- 6. Tavuk Izgara Alaturka GF** 16.90
Onion, peppers and mushrooms cooked in cream sauce. Served with rice & mixed salad.
- 7. Tavuk Iskender GF** 16.00
Chicken on a bed of pitta bread, topped with tomato sauce, yoghurt and parsley.
- 8. Iskender Kebab** 18.00
Shish köfte and lamb served with pitta bread soaked in yoghurt, topped with tomato sauce and parsley.
- 9. Shish Köfte GF** 17.50
Tender minced lamb, marinated, skewered and grilled over charcoal.
Served with mixed salad & rice.
- 10. Shish Kebab GF** 19.90
Marinated lamb pieces grilled over charcoal. Served with rice & mixed salad

Traditional Anatolian Dishes

- 11. Kuzu Fırın GF** 17.95
Oven-cooked joint of lamb with tomato sauce, onion, green peppers, mushroom, carrots, and potato. Served with salad & rice.
- 12. Islim Kebabı GF** 16.95
Diced lamb wrapped with fried aubergine, green peppers & tomatoes.
- 13. Güveç GF** 15.95
Oven baked lamb or chicken with a mixture of fresh vegetables in a rich tomato sauce.
- 14. Musakka** 16.50
Layers of sliced aubergine, potatoes, green peppers, mushrooms, tomatoes, courgette and minced lamb, oven-cooked and finished with cheese and a creamy sauce.
- 15. Tavuk Tava GF** 15.95
Pan-fried chicken breast in a cream sauce, with red and green peppers, mushrooms and garlic.
- 16. Karides Tava GF** 16.95
King prawns in a cream sauce, pan-fried with red and green peppers, mushrooms and garlic.

Fish Dishes

All fishes are grilled & served with rice and salad.

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| 17. Levrek (<i>Sea Bass</i>) | 18.95 |
| 18. Somon (<i>Salmon Steak</i>) | 19.95 |
| 19. Çupra (<i>Sea Bream</i>) | 18.95 |

Vegetarian & Vegan Dishes

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| 20. Enginar VE
Artichoke heart cooked with potato, peas, and carrot in olive oil. | 15.95 |
| 21. Güveç VE
Aubergine, green beans, courgette, potato, green pepper, tomatoes and onions, oven baked in a rich tomato sauce. Served with salad & rice. | 15.95 |
| 22. Falafel VE
Broad beans, chickpeas, onion, green and red pepper, coriander, parsley and garlic, crushed and deep-fried. Served with salad & humus. | 15.95 |
| 23. Mücver v
Courgette, egg and feta cheese, mixed with herbs and deep-fried to give a crispy finish. Served with salad & kısır. | 14.95 |
| 24. Yogurtlu Kizartma VE OPTION
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. | 14.95 |
| 25. Vegetarian Musakka v
Potatoes, courgette, carrot, peas, and mushroom, topped and baked with cheddar cheese and a delicious cream sauce. | 15.95 |
| 26. Taze Fasulye VE
Green beans cooked in olive oil with potatoes, carrots, peppers, onions & herbs. Served with rice & salad. | 14.95 |
| 27. Hellim Tava v
Pan-fried hellim cheese with mushrooms, red and green peppers, and a touch of herbs, cooked in a cream sauce. Served with salad & rice. | 16.95 |
| 28. Grilled Goat Cheese Salad v | 12.95 |
| 29. Bamya (Okra)
Okra cooked with onion, tomato and garlic | 12.95 |

Red Wines

	175ml	Bottle
House Red Turkish or French	6.25	21.45
Angora Red <small>AEGEAN</small> A round and well-balanced wine.	6.45	23.00
Yakut <small>ANKARA/ELAZIG</small> A distinctive red wine with a rich aroma, well-balanced with soft cherry flavours.	6.75	25.50
Villa Doluca <small>EASTERN ANATOLIA</small> An excellent dry wine.	6.75	25.50
Buzbag <small>ELAZIG/DIYARBAKIR</small> A Turkish red of the Öküzgözü variety with a fruity and driven character and cherry and fruit flavours.	6.75	25.50
Nemea <small>PELOPONNESE</small> A dry red with black-cherry flavours from the Greek variety Agiorgitiko, aged in a small oak barrel.	7.00	27.00
Malbec <small>ARGENTINA</small> A full-bodied wine with dark fruity flavours, perfect with lamb.		27.00

White Wines

	175ml	Bottle
House Wine French or Turkish	6.00	21.45
Angora A fresh and lively wine with an aromatic character.	6.45	22.00
Çankaya An elegant and well-balanced wine, perfect with seafood, chicken and cheese dishes.	6.75	25.50
Villa Doluca A mellow Turkish white, with a crisp and smooth flavour.	6.75	25.50
Pinot Grigio Light and crisp with smooth, silk-like overtones.	7.00	26.50
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.	6.45	26.00

Rosé & Sparkling

	175ml	Bottle
Kavaklidere Lal A fruity rosé with strawberry flavours and natural acidity.	6.25	27.00
Kayra Kalecik Karasi An aromatic, semi-sweet and well-balanced rosé.		29.00
Prosecco <small>250 ml</small>	8.00	26.50
Moet & Chandon - Brut Imperial A delightful crisp and classic champagne with citrus aromas.		95.00

Beers

Efes Pilsen (Turkish)	5.5	Mytos (Greek)	5.5
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Turkish Raki

Yeni Raki	25ml 4.90	50ml 6.90	35cl Bottle 40	70cl Bottle 75
Raki is an unsweetened, aniseed spirit that is regarded as Turkey's signature drink.				
Yani Raki (Yeni Seri)	25ml 4.90	50ml 6.90	35cl Bottle 45	70cl Bottle 80
Saki	25ml 4.90	50ml 6.90	35cl Bottle 45	70cl Bottle 95
Tekirdag	25ml 4.90	50ml 6.90	-	70cl Bottle 75

Spirits

Whiskey	5.5	7.5	Brandy	5.5	7.5
Vodka	5.5	7.5	Metaxa	5.5	7.5
Gin	5.5	7.5	Add a mixer		2

Soft Beverages

Orange Juice • Apple Juice	3	Still / Sparkling Mineral Water	330ml 2.5 1Liter 3.5
Cherry Nectar • Apricot Nectar	3	Cola • Diet Coke • 7 Up • Fanta	3

Coffee & Tea

Cappuccino	3.5	English Breakfast Tea	2.5
Espresso	Single 2.5 Double 3.2	Earl Grey Tea	2.5
Latte	3.5	Fresh Mint Tea	3
Americano	2.9	Herbal Tea	3
Hot Chocolate	4	Apple Tea	3
Turkish Coffee	4	Green Tea	3
Turkish Tea	2.2		

Desserts

1. Yoghurt Dessert	5.95
Yoghurt prepared with honey and walnuts.	
2. Baklava	5.95
Iconic Turkish pastry with layers of honey and pistachio. Add a scoop of ice cream for £1.50	
3. Kabak SEASONAL	5.95
Pumpkin oven-baked with honey syrup, cinnamon and cloves. Add a scoop of ice cream for £1.50	
4. Kayisi	5.95
Apricots soaked in syrup and filled with whipped cream and nuts.	
5. Armut Tatlisi	5.95
Fresh pear cooked in syrup, topped with cream, luxurious chocolate and nuts.	
6. Sütlaç	4.95
Turkish-style rice pudding, oven baked in a terracotta pot.	
7. Ice Creams and Sorbet	6.95
Swiss Chocolate • Vanilla Dream • Strawberry • Lemon Sorbet	

FOOD ALLERGIES AND INTOLERANCES Please speak to our staff about ingredients in your meal, when making your order.

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.



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