



ZEITOUN
CLAYGATE



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A TASTE OF LEBANON

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Cold Mezza

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

Hot Mezza

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

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

Main course

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



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

- 🍃 Vegetarian
- 🍌 Nuts
- 🍌 Gluten
- 🍌 Dairy
- 🍌 Optional

Wraps only available
Tuesday to Friday from 12pm - 6pm

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

