

ZARA



ZARA
Cafe & Restaurant

Fully Licensed Restaurant
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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

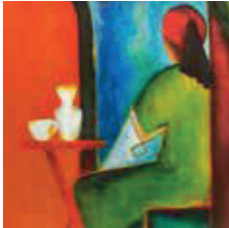
Please speak to our staff about ingredients in your meal, when making your order.

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.

Beers					
Efes Pilsen (Turkish)	5.5	Mytos (Greek)		5.5	
Turkish Raki					
Yeni Raki	25ml 5.50	50ml 7.50	35cl Bottle 43	70cl Bottle 79	
Raki is an unsweetened, aniseed spirit that is regarded as Turkey's signature drink.					
Yani Raki (Yeni Seri)	25ml 5.50	50ml 7.50	35cl Bottle 48	70cl Bottle 85	
Spirits					
Whiskey	5.8	7.8	Brandy	5.8	7.8
Vodka	5.8	7.8	Metaxa	5.8	7.8
Gin	5.8	7.8	Add a mixer		2
Soft Beverages					
Orange Juice • Apple Juice	3.2	Still / Sparkling Mineral Water	330ml 2.9	1Liter 3.8	
Cherry Nectar • Apricot Nectar	3.2	Cola • Diet Coke • 7 Up • Fanta		3.2	
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 GF*				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 GF*				5.95	
Pumpkin oven-baked with honey syrup, cinnamon and cloves. Add a scoop of ice cream for £1.50					
4. Kayısı GF*				5.95	
Apricots soaked in syrup and filled with whipped cream and nuts.					
5. Armut Tatlısı GF*				5.95	
Fresh pear cooked in syrup, topped with cream, luxurious chocolate and nuts.					
6. Sütlaç GF*				4.95	
Turkish-style rice pudding, oven baked in a terracotta pot.					
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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Red Wines		
	175ml	Bottle
House Red	7.00	25.00
Turkish or French		
Angora Red <small>AEGEAN</small>	7.50	26.00
A round and well-balanced wine.		
Yakut <small>ANKARA/ELAZIG</small>	7.75	29.50
A distinctive red wine with a rich aroma, well-balanced with soft cherry flavours.		
Villa Doluca <small>EASTERN ANATOLIA</small>	7.75	29.50
An excellent dry wine.		
Buzbag <small>ELAZIG/DIYARBAKIR</small>	7.75	30.00
A Turkish red of the Öküzgözü variety with a fruity and driven character and cherry and fruit flavours.		
Malbec <small>ARGENTINA</small>		35.00
A full-bodied wine with dark fruity flavours, perfect with lamb.		

White Wines		
	175ml	Bottle
House Wine	7.00	25.00
French or Turkish		
Angora	7.50	26.00
A fresh and lively wine with an aromatic character.		
Çankaya	7.75	29.50
An elegant and well-balanced wine, perfect with seafood, chicken and cheese dishes.		
Villa Doluca	7.75	29.50
A mellow Turkish white, with a crisp and smooth flavour.		
Pinot Grigio	7.00	28.50
Light and crisp with smooth, silk-like overtones.		
Buzbag	7.75	30.00
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.		

Rosé & Sparkling		
	175ml	Bottle
Kavaklidere Lal	7.750	29.00
A fruity rosé with strawberry flavours and natural acidity.		
Pinot Grigio Blush		29.00
An aromatic, semi-sweet and well-balanced rosé.		
Prosecco <small>250 ml</small>	<small>Small Bottle</small> 9.00	30.00
Moet & Chandon - Brut Imperial		105.00
A delightful crisp and classic champagne with citrus aromas.		

Cold Meze	
1. Kısır <small>VE</small>	7.50
Crushed wheat salad, with finely chopped tomato, onion, parsley, green pepper and celery.	
2. Ispanak Salata <small>V GF</small>	7.50
Fresh spinach in yoghurt, with garlic and olive oil.	
3. Cacık <small>V GF</small>	7.50
Diced cucumber with mint and a touch of garlic in yoghurt.	
4. Babaganoush <small>VE GF</small>	7.50
Charcoal-grilled aubergine, puréed with tahini, red pepper and olive oil.	
5. Tabule <small>VE</small>	6.00
Parsely, tomato, onions and green pepper, with lemon and olive oil.	
6. Humus <small>VE GF</small>	7.00
Chickpea and tahini dip with garlic, lemon juice and olive oil.	
7. Tarama	6.50
Cod roe with vegetable oil and lemon juice.	
8. Coban Salata <small>VE GF</small>	8.50
Shepherd's salad - finely chopped cucumber, tomato, pepper and spring onion with a touch of sumac.	
9. Greek Salad <small>V GF</small>	12.00
Tomatoes, cucumber and red onion with feta cheese.	
10. Patlıcan Salata <small>V GF</small>	7.50
Smoked aubergine with smoked pepper, tomato, garlic and olive oil.	
11. Meze Platter <small>(V GF OPTIONAL)</small>	15.50
Mixed meze platter, with humus, tarama, kisir, cacik, tabule, falafel and muska börek.	

Hot Meze	
12. Mercimek Çorbası (Lentil Soup) <small>VE</small>	7.50
13. Taze Fasülye <small>VE GF</small>	7.50
Green beans cooked in olive oil with carrots and onion.	
14. Enginar <small>VE</small>	8.80
Artichoke heart cooked with olive oil, peas, carrot and potato.	
15. İmam Bayıldı <small>VE GF</small>	10.50
Cooked tomato, green pepper and onions, on a bed of aubergine.	
16. Falafel <small>VE GF</small>	8.50
Broad beans, chickpeas, onion, peppers and herbs, crushed and deep fried, served with humus.	
17. Mücver <small>V</small>	8.50
Courgette, feta, egg, mint and dill, mixed and deep fried into a fritter.	
18. Yoğurtlu Kızartma <small>V GF</small>	9.00
Fried vegetables (aubergine, courgette, potato and pepper) with halep sauce, topped with yoghurt.	
19. Hellim Izgara <small>V GF</small>	8.50
Grilled hellim cheese.	
20. Muska Böreği <small>V</small>	7.50
Pastry rolls, filled with feta cheese and parsley.	
21. Fırında Sucuk <small>GF</small>	9.00
Spicy oven-baked Turkish sausage, with tomato and potatoes.	
22. Sucuk Izgara <small>GF</small>	8.50
Grilled spicy Turkish sausage.	
23. Arnavut Ciğeri	8.50
Albanian style liver served with onion salad.	
24. Kalamar	9.50
Deep fried squid with bread crumbs, served with white sauce.	
25. Mixed Hot & Cold Meze For 2 People <small>(V GF OPTIONAL)</small> <i>(Add an extra person for £10 each)</i>	25.00
Kisir, Humus, Cacik, Borek, Hellim and Falafel.	

Main Courses		
KEBABS & GRILLS		
1.	Mixed Grill GF <small>OPTION</small> Lamb shish, chicken shish, köfte & lamb chop grilled over charcoal. Served with rice & mixed salad.	29.50
2.	Pirzola GF Lamb chops grilled over charcoal. Served with mixed salad & rice or chips.	25.00
3.	Külbastı GF Fillet of lamb grilled with herbs. Served with mixed salad & rice.	23.00
4.	İnegöl Köfte Minced lamb meatballs, grilled in the traditional style of the Turkish city of Inegöl. Served with mixed salad & rice.	18.00
5.	Tavuk Shish GF Diced chicken specially marinated and grilled over charcoal. Served with rice & mixed salad.	17.90
6.	Chicken Fillet GF Chicken fillet with rice & mixed salad.	17.90
7.	Tavuk İskender GF* Chicken on a bed of pitta bread, topped with tomato sauce, yoghurt and parsley.	18.50
8.	İskender Kebab GF* Shish köfte and lamb served with pitta bread soaked in yoghurt, topped with tomato sauce and parsley.	20.00
9.	Shish Köfte GF Tender minced lamb, marinated, skewered and grilled over charcoal. Served with mixed salad & rice.	21.00
10.	Shish Kebab GF Marinated lamb pieces grilled over charcoal. Served with rice & mixed salad	23.00

Traditional Anatolian Dishes		
11.	Kuzu Fırın GF Oven-cooked joint of lamb with tomato sauce, onion, green peppers, mushroom, carrots, and potato. Served with salad & rice.	25.00
12.	İslim Kebabı GF Diced lamb wrapped with fried aubergine, green peppers & tomatoes.	19.00
13.	Güveç GF Oven baked lamb or chicken with a mixture of fresh vegetables in a rich tomato sauce.	19.00
14.	Musakka Layers of sliced aubergine, potatoes, green peppers, mushrooms, tomatoes, courgette and minced lamb, oven-cooked and finished with cheese and a creamy sauce.	18.50
15.	Tavuk Tava GF Pan-fried chicken breast in a cream sauce, with red and green peppers, mushrooms and garlic.	18.95
16.	Karides Tava GF King prawns in a cream sauce, pan-fried with red and green peppers, mushrooms and garlic.	22.00

Fish Dishes		
All fishs are grilled & served with rice and salad.		
17.	Levrek (Sea Bass) GF*	22.50
18.	Somon (Salmon Steak) GF*	22.00
19.	Çupra (Sea Bream) GF*	22.50

Vegetarian & Vegan Dishes		
20.	Enginar VE GF Artichoke heart cooked with potato, peas, and carrot in olive oil.	19.00
21.	Güveç VE GF Aubergine, green beans, courgette, potato, green pepper, tomatoes and onions, oven baked in a rich tomato sauce. Served with salad & rice.	17.50
22.	Falafel VE GF Broad beans, chickpeas, onion, green and red pepper, coriander, parsley and garlic, crushed and deep-fried. Served with salad & humus.	17.50
23.	Mücver V GF Courgette, egg and feta cheese, mixed with herbs and deep-fried to give a crispy finish. Served with salad & kısır.	18.00
24.	Yoğurtlu Kızartma VE <small>OPTION</small> GF 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.	18.00
25.	Vegetarian Musakka V GF Potatoes, courgette, carrot, peas, and mushroom, topped and baked with cheddar cheese and a delicious cream sauce.	17.50
26.	Taze Fasülye VE GF Green beans cooked in olive oil with carrots, onions & herbs. Served with rice & salad.	16.50
27.	Hellim Tava V GF Pan-fried hellim cheese with mushrooms, red and green peppers, and a touch of herbs, cooked in a cream sauce. Served with salad & rice.	21.00
28.	Grilled Goat Cheese Salad V GF	15.00
29.	Bamya (Okra) V GF Okra cooked with onion, tomato and garlic	15.00

Sides / Extras		
30.	Side Salad v	4
31.	Chips v	3
32.	Rice v	3