

The Quintessence of the Middle East

We have curated this menu for a limited time only,
bringing the best of Zahli to your sitting.

COLD MEZZA

hommos

smooth chickpeas blended with tahini, garlic & fresh lemon juice

baba ghannouj

smoked chargrilled fresh eggplant, blended with tahini, garlic, fresh lemon juice and topped with fresh pomegranate seeds

labneh

homemade strained yoghurt topped with a sprinkle of oregano and sesame seeds

mouhamara

hot pepper dip with walnuts, garlic, lemon, red capsicum, breadcrumbs and pomegranate molasses

tabbouli

finely chopped parsley, mint, tomato, shallots, crushed wheat, fresh lemon juice & olive oil


fattoush

tomato, cucumber, capsicum, parsley, shallots, baby cos lettuce, fresh mint leaves, cabbage, sumac, crispy bread, pomegranate molasses and lemon oil dressing topped with fresh pomegranate seeds

mixed pickles

turnip, cucumber, & green chilli

 vegetarian dish

 gluten free

zahli
modern middle eastern

HOT MEZZA

sambousik meat

traditional Lebanese pastry, filled with minced meat, onion, pine nuts & spices and served with hommos dip

ladies fingers

filo pastry filled with feta cheese & parsley

cauliflower

golden fried cauliflower served with tahini sauce

potato coriander

crispy fried diced potato, tossed with fresh coriander, garlic, lemon juice & chilli

SEAFOOD

samki harra

seared barramundi fillet topped with spicy tahini sauce and roasted mixed nuts, served with rice

or

samki beirutiyeh

seared barramundi fillet topped with spicy tomato salsa and roasted mixed nuts, served with rice

MAINS

lahem mishwee

chargrilled tender lamb marinated in mixed spices, served with grilled tomato and onion, chilli bread, hommos and garlic dip

shish tawook

chargrilled chicken breast fillets marinated in garlic, vinegar, lemon juice & special spices, served with grilled tomato and onion, chilli bread, hommos and garlic dip

substitute for vegetarian selection of mjadra and loubieh

\$75 per person

Seatings are limited to 1.5 hours, with banquets available for 2 - 10 people.

Zahli Restaurant is committed to the health and safety of its patrons, staff and suppliers. We are actively engaged in hygienic and sanitary methods to ensure there is no compromise on your visit here, and we thank you sincerely for your support during this time.

Kids aged 5 - 12 years sharing in banquet 45

A selection of desserts can be included as part of the banquet for 10

(available selection: baklava, turkish delight, rice pudding, knafe, lebanese mastic ice-cream)



zahlirestaurant.com