

zohli
modern middle eastern



A Dining Experience Like No Other.

Drawing from the history, culture and tradition of Lebanon, Zahli has been named after one of the most iconic regions in the country. Experience Lebanese cuisine the way it should be experienced – sampling staple dishes, tasting traditional recipes, and basking in an ambiance of warmth and comfort.

- split bills can only be between a maximum of two cards
- coverage of \$4 per person will be applied
- a 10% surcharge applies on Sundays and public holidays
- Zahli restaurant is fully licensed
- Zahli is committed to the responsible service of alcohol. Intoxicated guests will not be served. Consumption must comply with all local council and state regulations.



something sweet

lebanese premium mastic ice cream

ashta, chocolate, cinnamon, fig jam & walnut, roasted pistachio, rose water, sweet sesame halawa and turkish delight

6
per scoop

knafe with cheese

a fine semolina base, layered with cheese and baked until golden, topped with bread crumbs and pistachio, served with sweet syrup

18

large knafe with cheese

(serves 5-6 people)

a fine semolina base, layered with cheese and baked until golden, topped with bread crumbs and pistachio, served with sweet syrup

65

turkish delight

(3 pieces per serving)

squares of authentic rose flavoured turkish delight, topped with shredded coconut

11

rice pudding

milk and rice pudding infused with rose water and topped with pistachios, served chilled

13

mhalabiye

milk pudding infused with rosewater & orange blossom, topped with pistachios, served chilled

13

baklawa

(3 pieces per serving)

filo pastries with cashews & syrup, topped with crushed pistachios

13

fruit platter

(serves 3-4 people)

medley of seasonal fruit selected by chef

30

something to drink

hot beverages

coffee 5
cappuccino, flat white, latte, long black, piccolo,
espresso, macchiato, mocha, hot chocolate

tea 5
english breakfast, earl grey, green,
chamomile, peppermint

affogato 8
ice cream topped with coffee shot

lebanese coffee pot

pot 1-2	8
pot 3-4	15
pot 5-6	23

lebanese teapot

pot 1-2	8
pot 3-4	15
pot 5-6	23

add fresh mint leaves or cinnamon
for an additional \$3 per pot

something to finish

morris of rutherghlen 12
classic liqueur muscat

morris of rutherghlen 25
old premium rare liqueur topaque

bleasdale 27
fortis et astutus 20 year old rare liqueur
tawny

espresso martini 19
vodka, kahlua, crème de cacao with
coffee shot



We are a
COVID-safe business

zahlirestaurant.com