

زيتونة هاوس
ZAITOUNA HOUSE

SOUPS

LEBANESE SEAFOOD SOUP (F)	49
<i>Creamy seafood bisque</i>	
LENTIL SOUP (V)	35
<i>Traditional creamy oriental lentil soup</i>	

THE CLASSICS

ASSORTED TAPAS (V, G, D)	55
<i>A Mediterranean mix of Spanish marinated olives, patatas bravas, berenjenas con miel, pimientos de Padrón and tomato bread</i>	
CLASSIC GREEK SALAD (D)	45
<i>Tomato, cucumber, onion, olives and feta, topped with oregano and olive oil</i>	
GREEK DOLMADES (V)	45
<i>Stuffed vine leaves with rice and olive oil</i>	
MUHAMMARA (N, G, D)	40
<i>Spicy red pepper paste with walnuts, garlic, onion, red capsicum, olive oil, breadcrumbs, cumin and tahini</i>	
TABBOULEH (V, G)	39
<i>Chopped parsley, fresh tomato, crushed wheat, onion, lemon juice and olive oil</i>	
FATTOUSH SALAD (V, G)	39
<i>Tomato, cucumber, watercress, za'atar leaves, mint leaves and crispy Arabic bread with pomegranate molasses</i>	
MOUTABAL BATENJEN (V, D)	39
<i>Grilled aubergine blended with yoghurt, tahini and lemon juice</i>	
TZATZIKI (D)	39
<i>Creamy Greek yoghurt dip with cucumber, garlic, olive oil and fresh dill</i>	
CLASSIC HUMMUS (V)	39
<i>Chickpea purée with sesame paste, lemon juice and olive oil</i>	
MELITZANOSALATA (V)	39
<i>Roasted aubergine with garlic, lemon juice, olive oil and parsley</i>	

HOT APPETIZERS

AUBERGINE PARMIGIANA	49
<i>Layers of tender aubergine baked with tomato sauce, basil, mozzarella and Parmesan</i>	
SPANAKOPITA (V, D, G)	45
<i>Baked Flaky phyllo pastry filled with spinach, feta cheese and fresh herbs</i>	

V = Vegetarian | F = Fish/Seafood | D = Dairy | S = Soya | N = Nuts | E = Eggs | G = Gluten

If you have any dietary requirements or food allergies, kindly inform us and we will do our best to accommodate your needs.

Here, our food has a local accent. We favor local produce, our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced. In line with our Sustainability commitment, we do not serve endangered fish.

All prices are in AED and include 5% VAT, 7% Dubai Municipality Fee and 10% Service Charge

HOT APPETIZERS

HALLOUMI & FETA ROLLS (D, G)	39
<i>Filo pastry stuffed with a mix of halloumi and feta (6 pieces)</i>	
PATATAS BRAVAS (V, D)	39
<i>Crispy potatoes served with spicy tomato sauce and garlic aioli</i>	
CROQUETAS (D, G)	39
<i>Golden bites filled with mushrooms and melted halloumi</i>	
MAKANEK (N)	39
<i>Pan-fried lamb sausages with lemon juice, pomegranate molasses, butter and pine nuts</i>	
ASSORTED HOT APPETISERS (G, D, N)	39
<i>Selection of fried Middle Eastern pastries: kibbeh, halloumi rolls and spinach fatayer (6 pieces)</i>	
KIBBEH (N, G)	39
<i>Deep-fried bulgur wheat croquettes, stuffed with minced lamb and pine nuts, served with pomegranate molasses (6 pieces)</i>	

MAIN COURSES

All grilled platters are served with grilled vegetables or French fries

GRILLS FROM THE LAND

ZAITOUNA PLATTER (G, E, D)	169
<i>A feast of lamb chops, shish taouk, kofta kebab, marinated lamb tikka and arais, served with creamy garlic sauce</i>	
LAMB CHOPS (G)	95
<i>Tender lamb chops marinated with fresh thyme and spices</i>	
GRILLED LAMB TIKKA (G)	85
<i>Lamb tenderloin skewers marinated in aromatic spices</i>	
SHISH TAOUK (G, D)	75
<i>Marinated chicken skewers with yoghurt, garlic, lemon, olive oil and oriental spices</i>	

GRILLS FROM THE SEA

HARRA GRILLED JUMBO PRAWNS (F, D)	159
<i>Chargrilled jumbo prawns served with a spicy harra sauce</i>	
GRILLED HAMOUR FILLET (F, D)	119
<i>Locally sourced hamour fillet with lemon-tahini sauce</i>	
MEDITERRANEAN SEA BASS (F, D)	90
<i>Grilled sea bass fillet with herbs, capers, sun-dried tomato and coriander salsa</i>	

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SPECIALTIES

LEBANESE LAMB SHANK WITH ORIENTAL RICE (D, N) 115

Braised lamb shank served with fragrant oriental rice

EMIRATI SHRIMP MAJBOOS (F, D, N) AED 85 85

Spiced Emirati rice topped with jumbo shrimp, served with cucumber yoghurt sauce

ADANA KEBAB (G) AED 85 85

Spiced minced lamb skewers served with warm flatbread and a wedge of lemon

AUTHENTIC GREEK LAMB MOUSSAKA (D, G) 80

Oven-baked minced lamb layered with aubergine and creamy béchamel

HAWAWSHI ALEXANDRIA (G) 75

Crispy flatbread stuffed with spiced minced beef, onions and peppers

JORDANIAN MUSAKHAN ROLLS (G, N) 75

Chicken, onion and sumac rolled in flatbread and baked

ADD-ONS 19

POTATO WEDGES | GRILLED VEGETABLES | STEAMED RICE | SAFFRON RICE | FRENCH FRIES

DESSERTS

CLASSIC HOME-MADE KUNafa (D, G, N) 50

Freshly baked kunafa, cheese and drizzled with syrup

LIWA DATE CAKE WITH ICE CREAM (D, G, N, E) 50

Sticky date pudding topped with vanilla ice cream, caramel sauce and fresh berries

ASSORTED BAKLAVA (D, G, N) 50

Selection of home-made pistachio baklava

UMM ALI (D, N, G) 45

Traditional pastry pudding with milk, cream, rose water, raisins, pistachio and almond

FRUIT PLATTER (V) 40

Seasonal sliced fresh fruits

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CORNICHE SUNDOWNERS

<i>OUZO MOJITO</i>	55
<i>KSARA SANGRIA</i>	55
<i>GREEK COLADA</i>	49
<i>ARAK MASSAYA</i>	49

SPRITZ COLLECTION

<i>WILDBERRY LILLET SPRITZ</i>	55
<i>LIMONCELLO SPRITZ</i>	55
<i>ARAK FUSION SPRITZ</i>	55
<i>APEROL SPRITZ</i>	49
<i>BELLINI</i>	45

WINE LIST

FROM THE LEBANESE VINEYARDS

	<i>GLASS</i>	<i>BOTTLE</i>
<i>Chateau Ksara Reserve du couvent</i>		470
<i>Chateau Kefraya Blanc de Blanc Chardonnay, Muscat</i>	65	320
<i>Masaya Blanc, Sauvignon Blanc</i>	60	300
<i>Château Kefraya, Cinsault Blend, Syrah, Cabernet Sauvignon</i>	45	210

<i>BUBBLES</i>	<i>GLASS</i>	<i>BOTTLE</i>
<i>Laurent-Perrier La Cuvée Brut, France</i>		890
<i>Moët & Chandon Impérial, France</i>		820
<i>Amore di Amanti Prosecco DOC, Italy</i>	45	249

GRAPES FROM THE MEDITERRANEAN REGION

FINE WHITES	GLASS	BOTTLE
Petit Chablis Louis Moreau, Chardonnay, France	69	275
Notios by Gaia, White, Greece	59	275
Riff Pinot Grigio delle Venezie I.G.T., Italy	55	255
Bottega, Chardonnay, Italy	50	239
Askaneli Authors Collection, Rkatsiteli Dry White Aged in Qvevri, Georgia	45	215

FINE REDS	GLASS	BOTTLE
Château Lagrange Les Tours, Merlot, Cabernet Sauvignon, France	59	345
Dourthe Bordeaux Rouge Cabernet Sauvignon, France	55	290
Askaneli Classic Collection Kindzmarauli Semi Sweet, Georgia	50	290
Ruffino Chianti DOCG, Tuscany, Italy	50	240
Notios by Gaia, Red, Greece	50	220

ROSÉ	GLASS	BOTTLE
Mare Mosso Rosé, Italy	50	225
Marius by Michel Chapoutier, Grenache, Cinsault, France	50	220

BEERS

CORONA	45
PERONI	45
ALMAZA	40

VODKA

GREY GOOSE	45
STOLICHNAYA	39

SCOTCH & MORE

THE MACALLAN 12 YEARS	55
CHIVAS 12 YEARS	50
JOHNNIE WALKER BLACK LABEL	50
JACK DANIEL'S	40

GIN

MONKEY 47	60
TANQUERAY	45
BEEFEATER	40
BOMBAY SAPPHIRE	40

RUM

BACARDI WHITE	40
CAPTAIN MORGAN DARK	40

TEQUILA

PATRÓN REPOSADO	49
PATRÓN SILVER	49

COGNAC

HENNESSY V.S.O.P	50
HENNESSY V.S	45

DIGESTIVES

<i>SAMBUCA</i>	40
<i>BAILEYS</i>	40
<i>COINTREAU</i>	40

SOFT DRINKS & FRESH JUICES

<i>ORANGE, WATERMELON, PINEAPPLE</i>	30
<i>PEPSI, DIET PEPSI, MIRINDA, 7UP</i>	20

VIRGIN REFRESHERS

<i>FROZEN LEMON MINT</i>	35
<i>MANGO PARADISE</i>	35
<i>RASPBERRY BLISS</i>	35