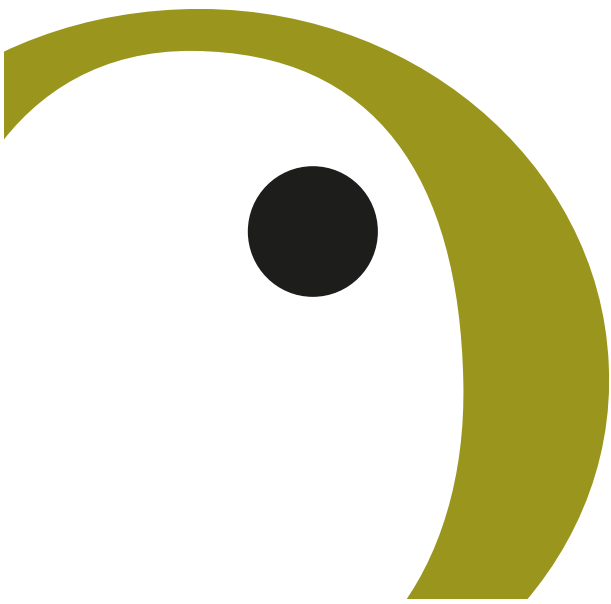




zaytoun

Mediterranean Soul



A LA CARTE BREAKFAST

Two eggs any style	25
Choice of two eggs any style served with hash brown, slow-roasted tomato and sautéed mushrooms	
Brioche French toast	35
Triple toast dipped in milk, cinnamon and eggs, served with caster sugar and maple syrup	
Eggs Benedict	39
Poached egg on rye bread served with Hollandaise sauce and turkey ham or smoked salmon	
Arabic breakfast	55
Shakshuka eggs served with Arabic bread, foul mudammas and cold mezzeh	
American breakfast	59
Choice of two eggs any style served with veal bacon; choice of porridge or cereal	
Healthy breakfast	59
Egg white omelet or poached eggs served with toast, yoghurt and a fresh fruit platter	

Breakfast menu is available from 6.30am to 11.30am



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SALAD	
Caprese Fresh buffalo mozzarella cheese, Roman tomatoes, basil and extra virgin olive oil	75
Horiatiiki The original Greek salad with tomatoes, onion and capsicum, with traditional Greek feta cheese	40
Chicken Caesar salad Romaine lettuce, anchovies, croutons, parmesan cheese and grilled chicken breast	40
Mediterranean Wild rocket, cherry tomatoes, buffalo mozzarella, capers, tuna and olives	40
Zaytoun salad (S) Queen scallops, prawns, shellfish and olives served with selected tender leaves, drizzled with Mediterranean dressing	45
Fattoush salad Traditional Lebanese mixed vegetable salad with molasses dressing, topped with toasted Arabic bread	30
STARTER	
Mejillones salpicada Black mussels sautéed with extra virgin olive oil, garlic, black pepper, chopped fresh tomato, parsley and a dash of wine - <i>Contains Alcohol</i>	65
Carpaccio di Bresaola Beef bresaola served with mixed salad, orange segments and shaved parmesan	65
Mediterranean mezzeh platter Assortment of Oriental starters: hummus, tabouleh, fattoush, mutabal	45
Embutido Daily selection of ham, salami, cheese, and olives, served with fresh fruits - <i>Contains Pork</i>	65
Kizarmis kalamar Crispy fried calamari served with aioli and spicy tomato sauce	35
Tapas Our daily choice of 5 kinds of tapas	45

SOUP	
Pappa al pomodoro Roasted tomato soup served with garlic bread slices	40
Arabic chicken and vermicelli With lemon wedges and cinnamon	40
Tuscan seafood soup (S) With saffron and toasted soda bread	50
Lentil soup Traditional Mediterranean lentil soup, served with toasted Arabic bread	35
SANDWICHES	
Clubhouse sandwich Crispy veal bacon, chicken breast, lettuce and tomato, served with fries and garden salad	45
Hamburger Grilled beef patty with onions, lettuce, melted cheddar cheese and a sunny side up fried egg, served with fries and coleslaw	50
Pita gyros Thin slices of roasted chicken breast seasoned with Greek spices, Tzaziki sauce, tomatoes and lettuce served in fresh baked pita bread	40
Festival burger Pan fried ham, mushrooms, tomatoes, lettuce and mayonnaise - <i>Contains Pork</i>	55
Toasted panini:	
Mixed vegetable with melted cheddar cheese	35
Classic fresh tomato and buffalo mozzarella	55
Chicken breast, fresh tomato, cheddar cheese and romaine lettuce	40
Parma ham and buffalo mozzarella - <i>Contains Pork</i>	60

PASTA	
Bucatini all' amatriciana Bucatini pasta in a cherry tomato sauce with onions, beef bacon and pecorino cheese	50
Rigatoni della nonna Rigatoni pasta in gorgonzola cheese sauce with broccoli and pistachio	60
Tagliatelle tartufate ai funghi Tagliatelle pasta with sautéed mushrooms scented with truffle oil in a light cream sauce	75
Spaghetti al sugo di pesce (S) Spaghetti pasta with seafood sauce, scented with white wine - <i>Contains Alcohol</i>	70
Fettuccine alla bolognese Classic fettuccine pasta in a beef stew sauce	50
Spaghetti alla carbonara Spaghetti pasta with beef bacon, cream and egg sauce	50
RISOTTI	
Risotto ai funghi Traditional risotto with mushrooms and parmesan cheese	60
Arroz Valenciano (S) Spanish style seafood risotto in a saffron sauce, and a dash of wine - <i>Contains Alcohol</i>	60
Parisian Risotto Risotto in a cream and butter sauce, with smoked salmon and black caviar	70
PIZZA	
Margherita Tomato sauce, fresh mozzarella and basil leaves	50
Amore Italiano Tomato sauce, Parma ham and fresh tomatoes topped with buffalo mozzarella after cooking - <i>Contains Pork</i>	80
Prosciutto e Funghi Tomato sauce, mozzarella cheese, fresh mushrooms and cooked ham slices - <i>Contains Pork</i>	65
Piccante Spicy tomato sauce, mozzarella cheese, spicy beef salami and chilli flakes	65
Mediterranean Tomato sauce, mozzarella cheese, artichoke, eggplant, mushroom, capers, grilled zucchini and capsicum	55
Fisherman Tomato sauce, mozzarella cheese, selection of seafood and garlic parsley	70
Four cheese Pizza base with mozzarella, gorgonzola, parmesan and brie cheese	65

FISH MAIN COURSE	
Shrimps Mykonos (S) Grilled tiger prawns in Greek style, dressed with garlic, lemon, oregano and extra virgin olive oil, served with grilled vegetables and tzatziki sauce	120
Plato de mariscos a la parrilla (S) Grilled calamari, hamour, shrimps and scallops, served with mussels risotto in a Spanish style	120
Aeolian's Salmon Salmon fillet cooked casserole style with cherry tomatoes, green olives and capers, served with a typical sauce from Aeolian Islands vegetable and puree potato	90
Sea bass in crazy water Sea bass fillet cooked in pan scented with Mediterranean herbs, in a light tomato sauce and a dash of white wine, served with steamed vegetables - <i>Contains Alcohol</i>	115
Tonno Arrosto Grilled tuna served with caponata and steamed asparagus	115
MEAT MAIN COURSE	
Kotopulo Iliasti Baby chicken grilled in a Greek style, stuffed with baby spinach, served with Greek salad and sun dried tomato	105
Filetto toscano Traditional beef tenderloin served with gravy sauce, sautéed mushrooms and roasted potatoes	150
Kuzu Pirzola Grilled lamb chop Turkish style, served with yogurt mint sauce and grilled Mediterranean vegetables	130
Ternera alla parrilla Grilled rib eye beef steak served with steamed vegetables, rustic fries and a sauce of your choice on the side	115
Arabic mixed grill Chicken shish Tawook, lamb kofta, lamb kebab and lamb chop served with Oriental rice and spicy Arabic bread	145
DESSERT	
Cannolo Pastry roll stuffed with ricotta cream cheese and crushed pistachio, served with raspberry and vanilla sauce	35
Warm chocolate cake Chocolate cake with a soft centre, served with vanilla sauce and fresh strawberry	35
Zaytoun's tiramisù Classic Italian tiramisù served with mocha and chocolate sauce	35
Macedonia di frutta con gelato Refreshing fruit salad served with your choice of ice cream	30
Ice cream Your favourite selection of ice cream	25



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(V) Vegetarian, (S) Contains Shellfish, (N) Contains Nuts

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Please advise the server in case of any allergy.



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HOT BEVERAGES

Coffee	
Espresso single	18
Espresso double	20
Cappuccino	20
Latte	20
Turkish coffee	16
Coffee flavours (caramel, vanilla, hazelnut, chocolate)	Add 4
Tea	
Jing tea	18
Black tea	18
English Breakfast, Earl Grey	
Green tea	18
Jasmine, mint	
Herbal infusion	18
Chamomile, blackcurrant & hibiscus, peppermint	
Hot chocolate	20

MINERAL WATER

Still water	
Acqua Panna	Small 18 Large 30
Local Water	Small 10 Large 16
Sparkling water	
San Pellegrino	Small 25 Large 30

ICED COFFEE, SMOOTHIES & FRAPPUCCINO

Iced chocolate milk	25
Chocolate, cold milk, ice, syrups, whipped cream and drizzles	
Iced Americano	25
Espresso, ice, syrups, whipped cream and drizzles	
Iced mocha	25
Chocolate, espresso, cold milk, ice, syrups, whipped cream and drizzles	
Iced latte	25
Espresso, cold milk, ice, syrups, whipped cream and drizzles	
Strawberry	30
Strawberry base, cold milk, ice and syrup	
Mango	30
Mango base, cold milk, ice and syrup	
Mocha	30
Mocha base, cold milk, ice and syrup	
Latte	30
Coffee base, cold milk, ice and syrup	

SOFT BEVERAGES

Soft drinks	18
Coke, Diet Coke, Sprite, Diet Sprite, Fanta Orange, Tonic Water, Ginger Ale, Bitter Lemon, Soda	
Red Bull energy drink	25
Fresh fruit juices	25
Choose either a single fruit or create your very own cocktail (orange, pineapple, carrot, apple, mango, watermelon)	
Fresh fruit smoothie	25
Blended fresh fruits of your choice with yogurt and milk	
Fresh fruit milkshake	25
One or several fruits blended to your liking with milk, cream or ice cream	
Chilled juices	22
Orange, pineapple, mango, apple, grapefruit	

CHAMPAGNE AND SPARKLING

Laurent Perrier Brut	125 590
Cava, Codorníu, Spain	45 225
Prosecco, Italy	45

WHITE WINE

Catarratto, Ca'Di Ponti, Italy	29 130
Pinot Grigio-Garganega Araldica, Italy	35 155
Chardonnay, Sabourin, France	38 170
Java, Le Blanc Bonheur, Domaine Chiroulet	220
Bianc de L'Observatoire, Château Ksara, Lebanon	235
Classic Blanc, Massaya, Lebanon	240
Bila Haut Blanc, Chapoutier, France	250
Verdicchio, Moncaro, Italy	250
Viña Esmeralda, Miguel Torres, Spain	280
Vermentino, Argiolas, Italy	350
Chablis Vieilles Vignes, La Chablisienne, France	605

RED WINE

Sangiovese, Moncaro, Italy	29 130
Cabernet Sauvignon, Sabourin, France	38 170
Valpolicella, Folonari, Italy	220
Java, Le Rouge Plaisir, Domaine Chiroulet	230
Corbières, Château Cascadais, France	280
Costières de Nîmes, Château Mourgues du Grès, France	55 260
Bordeaux, Château Lagrange Les Tours, France	290
Nero d'Avola, Feudo Principe di Butera, Italy	340
La Planta, Arzuaga, Spain	420
Rioja, Montesa, Remondo & Palacio, Spain	495
Prunotto Nebbiolo d'Alba 05, Italy	590

ROSÉ WINE

Boulaouane, Morocco	50 250
Serra Lori, Argiolas, Italy	270
Château de L'Aumérade, France	340

TRADITIONAL MEDITERRANEAN PRE-DINNER DRINKS

Arak	55
Perroquet (mint), Mauresque (almond), tomate (grenadine)	35
French licorice liquor sweetened with flavoured syrup	
Homemade sangria 1 gls 35 500 ml 115 1ltr 190	
Let your taste buds indulge in the smooth and sweet flavours of our homemade Sangria, with red wine, fresh seasonal fruit and citrus flavoured soda	
Negroni	55
Dry gin Campari and Italian sweet vermouth poured over ice	
Bellini	55
Sparkling wine with peach purée	

BEER

Bottled Beer	
Peroni, Italy	35
San Miguel, Spain	35
Kronenbourg 1664, France	35
Almaza, Lebanon	35
Casa Beer, Morocco	35
Draught Beer	
Peroni, Italy	32 38

CLASSIC COCKTAIL LIST

Martini	55
The classic of classics, a modicum of vermouth with gin and green olive	
Spaniard Kir Royal	55
A refreshing glass of our Cava poured over crème de cassis	
Mai Tai	55
Rum, Triple Sec, Amaretto, pineapple and lime, topped with dark rum and Maraschino	
Cosmopolitan	55
Vodka and Cointreau shaken with fresh lime and cranberry juice	
Caipirinha	55
Cachaça and fresh lime with sugar	
Strawberry Daiquiri	55
Rum, Triple Sec and fresh lime, shaken with strawberry purée	
Mojito	55
Cuban rum muddled with fresh lime, mint and brown sugar, finished with soda	
Bloody Mary	55
Vodka and tomato seasoned with Worcestershire sauce, Tabasco, celery and lemon	
Manhattan	55
Bourbon and vermouth mixed to your liking, sweet, dry or perfect	

ZAYTOLOGY

French 75	50
Gin, lemon juice and sparkling wine	

Iced Ouzo	50
Ouzo served on ice	
Rejuvenating Mojito	50
Cuban rum muddled with fresh lime, mint, cucumber and sugar, finished with soda and cranberry juice	
Ouzo Iced Coffee	50
Ouzo, Kahlua, Baileys and cream shaken, served on crushed ice	
Limoncello Martini	50
Limoncello and vodka	
Dirty Zaytini	50
Modicum of vermouth with vodka and green olive brine	
Greek Islands	50
Banana flavoured rum, Malibu, Ouzo and Blue Curaçao shaken, served on ice	
Zeus	50
Campari, vodka and a dash of coke	

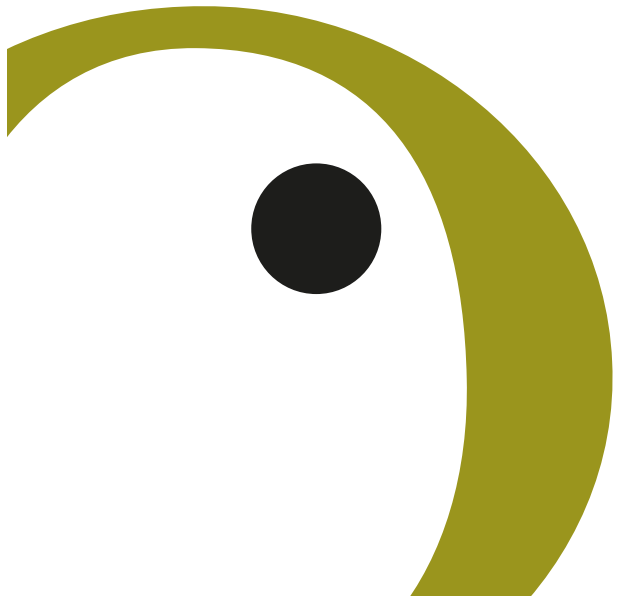
THE SPIRIT OF ZAYTOUN

Vodka	
Smirnoff Red	35
Absolut Blue	40
Russian Standard	38
Grey Goose	55
Rum	
Matusalem	35
Bacardi	40
Cachaça	38
Captain Morgan Black	38
Gin	
Tanqueray	35
Beefeater	38
Gordon's Dry	38
Bombay Sapphire	40
Tequila	
Jose Classic Silver	35
Jose Cuervo Gold	38
Conquistador	38
Whisky	
Johnnie Walker Red Label	35
Johnnie Walker Black Label	50
Johnnie Walker Double Black	55
Johnnie Walker Platinum	55
The Famous Grouse	40
J&B	38
Jameson	38
Glenfiddich 12 Years	45
Chivas Regal 12 Years	50
Canadian Club	38
Jim Beam	38
Jack Daniel's	40
DIGESTIVE	
Armagnac Napoléon Castarède	50
Armagnac Clés des Ducs	40
Cognac Rémy Martin VSOP	65
Cognac Rémy Martin XO	170
Cognac Hennessy VSOP	65
Calvados Busnel	45



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SHISHA MENU

Double apple	65
Apple Fakher	65
Grapes Fakher	65
Strawberry	65
Iskandarani apple	65
Rose Fakher	65
Salloum	60
Orange	65
Lemon	65
Sweet melon	65
Cherry	65
Mint	65
Crowne Plaza special	75
Lemon mint mix	70
Grape mint mix	70

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