



ZAYA
— DUBAI —

BY CHEF RABEH AMER

"Your Occasion, Our Expertise – Indoors & Out"

Host your next birthday or private party in our inviting dining area, or let us bring the experience to your doorstep with our professional off-site catering services. Excellence served wherever you are.

Please inform our staff of any food allergies

MEZZA

LOUBIA BIL ZEIT (V)(VG) \$21

Slow-cooked broad beans with garlic, tomatoes, lemon, and extra virgin olive oil.

MUHAMMARA (V) \$19

Roasted red pepper and walnut dip blended with pomegranate molasses, spices, and extra virgin olive oil.

STUFFED VINE LEAVES (V)(VG)(GF) \$20

Vine leaves filled with rice and herbs, and extra virgin olive oil.

HUMMUS (V) \$19

Smooth chickpea purée with tahini, lemon, and extra virgin olive oil.

BABA GHANOUSH (V) \$19

Smoky eggplant with capsicum, tomato, onion, and extra virgin olive oil.

MOUTABBAL (V) \$19

Smoky roasted eggplant purée with tahini, lemon, and extra virgin olive oil.

ALEPPO LABNEH (V) \$19

Creamy labneh with fresh herbs, paprika, dried mint, and extra virgin olive oil.

GARLIC DIP (V) \$13

PICKLES&OLIVES \$13

SALADS

TABBOULEH (V)(VG) \$21

Finely chopped parsley with fine bulgur, tomato, and EX olive oil.

FATTOUSH (V)(VG) \$21

Tomato, cucumber, crisp cos with toasted bread and olive oil.

GREEK SALAD (V) (GF) \$21

Tomato, cucumber, red pepper, onion, olives and fetta with lemon, olive oil, and dried mint.

SHANGLISH (V) \$19

Aged crumbled cheese with tomato, onion, fresh mint leaves and extra virgin olive oil.

KIBBEH

KIBBEH SELECTION PLATTER \$55

(4) Pcs of fried kibbeh, (4) Pcs of sajiyah kibbeh, and (1) Pcs of grilled kibbeh, served with creamy labneh, pomegranate seeds, pomegranate molasses, and fresh mint leaves.

FRIED KIBBEH \$22

Crispy bulgur shells filled with minced meat, nuts, and onion.

KIBBEH SAJYEH \$24

Large piece of fried kibbeh stuffed with minced lamb and nuts served with Labneh mint and pomegranate seeds.

GRILLED KIBBEH \$24

Charcoal-grilled Aleppian kibbeh stuffed minced lamb served with Laban espoma, Topped with Laban tahini and mint caviar.

KIBBEH NAYEH \$27

Raw seasoned minced meat with fine bulgur served with mixed fresh herbs and vegetables, and extra virgin olive oil.

HOT MEZZA

HUMMUS WITH MEAT \$24

Pureed chickpea blended with tahini and topped with pan-fried minced meat.

CALAMARI (GF) \$30

Lightly fried calamari, dusted in lemon pepper seasoning, served with house salad, chunky chips & roasted capsicum aioli

ARANCINI \$19

Crispy risotto balls filled with cheese and served with tomato sauce.

SPINACH FATAYER \$19

Wholegrain pastry filled with fresh spinach and fried until crispy.

CHEESE BOREK \$19

Golden filo pastry filled with cheese and served warm.

CHICKEN LIVER \$21

Sautéed chicken liver with caramelised onion and pomegranate molasses.

BATATA HARRA \$21

Crispy potatoes tossed with garlic, coriander, and chilli.

GRILLED HALOUMI \$21

Grilled to golden & softened, served with olive oil, dried oregano and lemon.

CHIPS \$9 / L 15

RICE \$10

SEASONAL GREENS (v) \$12

Fresh seasonal W a light dressing

Options we have available : (VGN) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE

WOODFIRE PIZZA

VOLCANO San Marzano tomato, mozzarella, salami, olives, jalapeños, roasted capsicum.	\$24
ITALIANO San Marzano tomato, mozzarella salami, olives, cherry tomato, basil.	\$25
MARGHERITA San Marzano tomato, fior di latte, basil. E.V olive oil	\$22
VEGETARIAN San Marzano tomato, mozzarella mushroom, apsicum, olives, onion.	\$26
FUNGI Mozzarella mixed roasted mushrooms with herbs. Truffle Paste.	\$24
PERI PERI San Marzano tomato, peri peri mayo mozzarella chicken thigh, mushrooms, jalapeños, and cherry tomato.	\$26
HAWAIIAN San Marzano tomato, mozzarella ham, pineapple, and mozzarella.	\$24
NAPOLITANA San Marzano tomato, anchovies, olives, and roasted garlic.	\$24
ROASTED PUMPKIN San Marzano tomato, mozzarella pumpkin, onion, pine nuts, and halloumi.	\$26
PEPPERONI San Marzano tomato, fior di latte, salami, oregano.	\$24
CAPRICOSA San Marzano tomato, mozzarella ham, mushroom, olives, and anchovies.	\$24
MUSAKHAN PIZZA Tender shredded chicken slow cooked with caramelized onions, fragrant sumac, and warm spices, finished with toasted pine nuts - labneh and parsley.	\$26
GREEK LAMB Seasoned lamb, Kalamata olives, red onions, juicy tomatoes, and creamy feta, all drizzled with a bright herb oil or tzatziki.	\$27
BURRATA PIZZA Rich tomato garlic sauce, fresh burrata, cherry tomatoes and torn basil, finished with a crack of black pepper and chili.	\$26

MANAKISH

ZAATAR MANAKISH A soft flatbread generously coated with vibrant green za'atar (wild thyme, sesame, and sumac blend) mixed with labneh and olive oil. Add Extra Labnah or Cheese (+ 4\$)	\$16
CHEESE MANAKISH A golden, stretchy blend of cheeses melted over soft flatbread.	\$16
MUHAMMARA MANAKISH A generous layer of vibrant Muhammara (blended roasted red pepper, walnut, pomegranate molasses, and Aleppo pepper) baked over the dough.	\$16
CHICKEN SCHNITZEL Double-crumbed free-range chicken breast, served with chips, house salad & mushroom sauce.	\$28
PARMIGIANA Double-crumbed free-range chicken breast topped with your choice of sauce & melted mozzarella.	\$32
Sauce Options: Napoli – Classic Italian tomato sauce with garlic, onion & fresh herbs. Peri Peri – Spicy Portuguese-style sauce with chilli, garlic & citrus. Sicilian (+4) – Napoli, hot salami, sundried tomato, red onion, olives & mozzarella.	
(12 Years and Under)	\$16
SPAGHETTI Choice of Bolognese or Napoli sauce.	
CHICKEN SCHNITZEL Free-range chicken breast, double crumbed, served with tomato sauce & chips.	
CHICKEN PARMIGIANA Free-range double-crumbed chicken breast topped with mozzarella cheese, served with chips.	
CHICKEN SKEWERS Served with chips.	

ON THE FLAME

MIXED GRILL Lamb skewers, shish taouk, lamb kebab, and arayes served with grilled tomato, onion, potato, and bread.	\$42
CHERRY KEBAB Aleppian grilled lamb kebab in sour cherry reduction.	\$44
LAMB CUTLETS 5 Pcs Grilled lamb chops with Zaya signature spices. served with grilled tomato, onion, potato, and bread.	\$48
GRILLED CHICKEN served with grilled tomato, onion, potato, garlic sauce, and bread.	half 33/ full 55
GRILLED TIGER PRAWNS 5 Pcs Served with roasted potatoes, herbs, and cocktail sauce.	\$43
GRILLED LAMB SKEWERS (Tikka) 3 Skewers lamb meat cubes served with grilled tomato, onion, potato, and bread.	\$44
LAMB KEBAB 3 Skewers Minced lamb kebab served with grilled tomato, onion, potato, and bread.	\$34
SHISH TAWOOK 3 Skewers Marinated chicken breast pieces with garlic and lemon, served with chips, grilled vegetables, and garlic sauce.	\$32
ARAYES Crispy bread filled with spiced minced lamb. served with grilled tomato, onion, potato.	\$29
Extra Skewers: Lamb — \$14 • Tawook — \$10 • Kofta — \$10 • Lamb Cutlet — \$14	

SWEETS AND PASTRIES

PISTACHIO BAKLAVA Filo pastry filled with pistachio and baked in ghee.	\$27/ kg 75
KUNAFI NABULSIAA Fine semolina kunafa filled with Akkawi cheese soaked in sugar syrup.	\$20 /kg 65
SWEET FINGERS (Maakaroun) Semolina dough with anise seeds, fried and soaked in syrup.	\$16 / kg 50
CREME BRULEE Classic French vanilla custard with a crisp caramelised sugar crust, served fresh.	\$16
WARPAT CREAM	\$18 / kg 55
VANILLA ICE CREAM (1 Scoop)	\$8
STRAWBERRY ICE CREAM (1 Scoop)	\$8
CHOCOLATE ICE CREAM (1 Scoop)	\$8

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