

DINNER MEZZE

APPETIZERS

Marinated Mixed Olives	\$9
Dip Platter – hummus, red pepper yogurt dip, tapenade and warm pita	\$26
Charcuterie Board – Smoked duck, house-made pastrami, grilled halloumi, chaga cheddar and marinated olives. Served with pita crisps and grilled crostini	\$32
Mixed Appetizer Platter – Eggplant halloumi, dates wrapped in prosciutto, seared scallops, grilled shrimp stacked with lamb sausage and apricots with feta	\$42
Surf & Turf – Spicy Turkish lamb sausage stacked with seared scallops and arugula	\$34
Grilled Tiger Prawns – Feta stuffed cremini mushrooms topped with grilled tiger prawns and a tomato basil sauce	\$26
Grilled Lamb Loin Bites – Served on a bed of eggplant garlic yogurt with burnt cayenne butter	\$32
Stuffed Calamari – Filled with lamb sausage, shrimp, green onions, garlic, parsley and breadcrumbs	\$32
Seared Ahi Tuna Ceviche – Fresh citrus with orange and lemon, chili flakes and fresh herbs on a bed of arugula	\$24
Wagyu Meatballs – Grilled wagyu blend with breadcrumbs and fresh herbs with eggplant puree	\$26
Mini AAA Ribeye Kebabs – 6 grilled mini ribeye kebabs served on a bed of arugula and drizzled with smoked paprika butter	\$22
Mini Chicken Kebabs – 6 grilled mini marinated chicken thighs kebabs served on a bed of arugula and drizzled with smoked paprika butter	\$22
Shrimp Croquettes – Four crispy shrimp croquettes served on a bed of cremini mushrooms, tarator sauce and finished with a tomato basil sauce and fresh mint	\$28
Grilled Octopus – Grilled marinated octopus, olive tapenade and pita bites	\$22
Zucchini Cakes – Served with fresh mint and garlic yogurt (v)	\$19

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SALADS

Mediterranean Garden Salad with Grilled Halloumi Cheese – Mixed greens tossed in a honey mustard vinaigrette	\$16
Tabbouleh Salad – Mixed with parsley, mint, lemon and olive oil	\$14
Caprese Salad with Garlic Prawn Arugula Pesto – Stacked prawns, tomatoes, mozzarella, fresh basil and olive oil	\$18

MAINS

All proteins accompanied with grilled polenta, green beans and bulgur pilaf

Grilled Rack of Lamb – New Zealand lamb grilled to perfection	\$48
Mixed Grilled Kebabs – Chicken, lamb loins, beef tenderloin and fish kebab. Enjoy individually or perfect for sharing.	\$80
Grilled Halibut Cheeks – Topped with parmesan crisps and breadcrumbs. Served on a bed of tarator sauce and a house-made blend of yogurt, walnuts, lemon and garlic	\$34
Chilean Seabass – Perfectly charred and finished in the oven	\$52
AAA Filet mignon 8oz – Topped with grilled brie cheese and a bone marrow compound butter	\$55
Feature Pasta – Ask server for details	MARKET PRICE

PRIME CUTS

All prime cuts accompanied with grilled polenta, green beans, bulgur pilaf and topped with house-made, bone marrow compound butter. Cuts served fresh from Arpa Butchery

AAA Dry-Aged Tomahawk 35oz	\$160
AAA Dry-Aged Striploin 10oz	\$50
AAA Dry-Aged Porterhouse 16oz	\$80
Japanese A5 Wagyu Striploin 6oz	\$80

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