

APPETIZERS

Warm Feta Stuffed Apricots	\$15
Grilled Eggplant Wrapped Halloumi Cheese	\$16
Grilled Tiger Prawns - Feta stuffed mushrooms topped with grilled tiger prawns, and a tomato basil sauce	\$24
Lamb Loin Bites - Medallions of lamb on a white bean puree with cayenne butter	\$30
Arancini - Stuffed with sujuk sausage, halloumi, and breadcrumbs on a bed of tomato basil sauce	\$15
Wagyu Meatballs - Grilled wagyu blend with breadcrumbs, fresh herbs with eggplant puree	\$24
Zucchini Cakes - Served with dressed greens and garlic yogurt	\$16
Lentil Soup - Topped with chili butter	\$10

SALADS

Mediterranean Garden Salad with Halloumi Cheese - Mixed greens, pickled carrots, cucumber, and cherry tomatoes tossed in a honey mustard vinaigrette	\$18
Chickpea Salad - Chickpeas, fresh herbs, tomatoes, red onion, and crisp lettuce tossed in a tahini and pomegranate vinaigrette, topped with goat cheese	\$16
Ahi Tuna Salad - Mixed greens, and cherry tomatoes tossed in an apple cider vinaigrette. Topped with goat cheese, toasted walnuts, and seared ahi tuna	\$20
Caprese Salad with Garlic Prawn Arugula Pesto - Stacked prawns, tomatoes, mozzarella, fresh basil, and olive oil	\$20
Tabbouleh Salad - Mixed with bulgur, parsley, mint, lemon, and olive oil	\$15
Beet Salad - Roasted beets and oranges stacked on a mixture of Labneh and feta with a lemon pistachio dressing	\$18

PASTAS

Spaghetti Pescatore - Prawns, calamari, scallops in a roasted red pepper tomato sauce with parmesan cheese	\$30
Short Rib Ragu - Slow cooked ragu tossed with tagliatelle pasta	\$28
Gnocchi - Pan seared gnocchi with a mushroom cream sauce	\$24
Lobster Risotto - Saffron infused vegetarian stock risotto with lobster meat and parmesan cheese, finished with tomato basil sauce	\$32

SANDWICHES

Sandwiches served with a choice of lentil soup, house salad, or roasted potato wedges	
Grilled Vegetable Sandwich - Grilled eggplant, roasted peppers, halloumi, and arugula with hummus on ciabatta	\$18
Grilled Chicken Breast Sandwich - Grilled Mediterranean chicken with haydari, romaine, cucumber, tomato, pickles	\$19
Ahi Tuna Sandwich - Seared tuna with roasted red peppers, arugula, tomato, and parmesan aioli on sourdough	\$22
Short Rib Sandwich - Braised short rib with caramelized onions, blend of four cheeses, arugula on grilled sourdough	\$24
Zula Burger - 6oz Wagyu blend patty grilled and topped with lettuce, tomato, caramelized onions, swiss cheese and spicy tahini mayo on a toasted bun	\$23

MAINS

Mains served with grilled seasonal vegetables and roasted potatoes

Beef Tenderloin Shashlik Kebab	\$29
Marinated Chicken Breast Kebab	\$29
Lamb Rack - New Zealand lamb rack, marinated and grilled to perfection	\$48
Sablefish - Oven roasted with a rosehip, orange, sumac glaze, served on a white bean puree	\$36
AAA Filet Mignon 8oz - Grilled to your liking and topped with compound butter	\$50
AAA Ribeye 10oz - Grilled to your liking and topped with compound butter	\$42

DESSERTS

Baklava - Served with clotted cream, honey	\$12
Saffron Tiramisu - Saffron infused mascarpone, topped with pistachios	\$12
Dark Chocolate Mousse - Dark chocolate with cream cheese, cayenne, vanilla, and cloves	\$14

* Not all ingredients/allergens are listed, please consult your server for more information. As we do not have a separate prep kitchen we can not guarantee zero cross contamination with any allergen.