

PASTA

APPETIZERS

Marinated Olives	\$10
Warm Feta Stuffed Apricots	\$16
Grilled Eggplant Wrapped Halloumi Cheese	\$18
Grilled Tiger Prawns - Feta-stuffed mushrooms topped with grilled tiger prawns and tomato basil sauce	\$26
Zula Bruschetta – Roasted red pepper, tahini, and walnut spread topped with tomatoes, herbs, aged balsamic, and feta	\$18
Arancini – Stuffed with Sujuk sausage, halloumi, and breadcrumbs on a bed of tomato basil sauce	\$18
Wagyu Meatballs – Grilled Wagyu blend with breadcrumbs and fresh herbs on eggplant purée	\$26
Falafel – on a bed of chickpea puree with garlic yogurt and dressed greens	\$18
Crab Cakes – Served with lemon beurre blanc	\$22
Lentil Soup – Topped with chili butter	\$12

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	\$18
Ahi Tuna Salad – Mixed greens and cherry tomatoes tossed in an apple cider vinaigrette, topped with goat cheese, toasted walnuts, and seared ahi tuna	\$24
Caprese Salad with Garlic Prawn Arugula Pesto – Stacked prawns, tomatoes, mozzarella, fresh basil, and olive oil	\$24
Tabbouleh Salad – Mixed with bulgur, parsley, mint, lemon, and olive oil	\$16
Beet Salad – Roasted beets and oranges stacked on a mixture of labneh and feta with a lemon pistachio dressing	\$18

Not all ingredients & allergens are listed. Please inform your server.

Short Rib Ragu – Slow cooked ragu tossed with tagliatelle pasta topped with parmesan cheese	\$36
Lobster Risotto – Saffron-infused vegetarian stock risotto with lobster meat and parmesan cheese, finished with tomato basil sauce	\$34
Spaghetti Pescatore – Prawns, calamari and scallops in roasted red pepper tomato sauce with parmesan	\$36
Gnocchi – Pan-seared gnocchi in a mushroom cream sauce	\$28

SANDWICHES

Served with potato wedges, salad or soup

Caprese Sandwich – Fresh mozzarella, tomatoes, arugula, arugula pesto, basil, aged balsamic, and olive oil	\$22
Grilled Chicken Breast Sandwich – Grilled Mediterranean chicken with haydari, romaine, cucumber, and tomato	\$24
Ahi Tuna Sandwich – Seared tuna with roasted red peppers, arugula, tomato, and parmesan aioli on sourdough	\$24
Short Rib Sandwich – Braised short rib with caramelized onions, four-cheese blend, arugula, and horseradish mayo on grilled sourdough	\$24
Zula Burger – 6oz Wagyu blend grilled and topped with lettuce, tomato, caramelized onions, Monterey Jack, and spicy tahini mayo on a toasted bun	\$24

MAINS

Served with seasonal vegetables and roasted potatoes

Beef Tenderloin Shashlik Kebab	\$32
Marinated Chicken Breast Kebab	\$32
Lamb Rack – New Zealand lamb rack, marinated and grilled to perfection	\$50
Grilled Salmon – Topped with lemon beurre blanc	\$32
AAA Filet Mignon 8oz – Grilled to your liking and topped with compound butter	\$55
Grilled Veal Chop – Marinated and grilled to your liking, topped with herb and garlic compound butter	\$45
Casserole – Garlic butter shrimp sautéed with vegetables, baked in a clay dish topped with mozzarella	\$32

