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✂ MAIN MENU ✂

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zer

middle east kitchen



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## ❧ COLD MEZES ❧

<b>HUMMUS</b> V GF 🌿	5.45
Crushed chick peas, tahini, lemon juice and garlic	
<b>AVOCADO HUMMUS</b> V GF 🌿	5.95
Crushed avocado & chick peas, tahini, lemon juice and garlic	
<b>MIXED OLIVES</b> V GF 🌿	5.45
Mixed olives with spices and herbs	
<b>TABBOULEH</b> V 🌿	5.45
Finely chopped parsley, couscous, onion, mint seasoned with olive oil, lemon juice and salt	
<b>ROASTED RED PEPPER</b> V GF N	6.45
Mixed with walnut, feta cheese, tahini and garlic	
<b>PEAS TAHINI AND ZAA'TAR</b> V GF 🌿	5.95
Tahini zaa'tar, parsley, mint and lemon juice	
<b>AUBERGINE WITH WALNUT DIP (KASHKE BADEMJAN)</b> V N GF	6.45
Dry yoghurt, aubergine, onion, herbs, garlic and walnut	
<b>QUINOA KISIR</b> V GF 🌿	6.45
Quinoa, parsley, onion, tomato, olive oil	
<b>BEETROOT TARATOR</b> V GF	5.45
Beetroot, Yoghurt, Garlic, Mayo	
<b>SAMPHIRE SALAD (DENIZ BÖRÜLCESİ)</b> V GF 🌿	6.95
Samphire, lemon, garlic, olive oil	
<b>MELON &amp; FETA CHEESE</b> V GF	5.95

## ❧ HOT MEZES ❧

<b>SPINACH PASTRY (MUSKA BOREGI)</b> V	6.95
Pastry filled with spinach, feta cheese, parsley, dill and herbs	
<b>HALLOUMI</b> GF	7.45
Grilled Cyprus halloumi cheese	
<b>FALAFEL</b> V GF 🌿	6.95
Chick peas, broad beans, red and green peppers, onion, garlic, carrot, coriander and parsley served with humus	
<b>TURKISH SAUSAGE</b> GF	7.45
Pan fried Turkish beef sausage	
<b>CALAMARI</b>	7.95
Buttered squid rings	
<b>TURKISH SAUSAGE &amp; HALLOUMI</b> GF	7.95
Spicy Turkish sausage & Cyprus cheese	
<b>PRAWN SAUTE</b> GF	8.45
Prawns, Garlic, Tomatoes, Butter	

## ❧ MIXED MEZE PLATES ❧

<b>MIXED COLD MEZE</b>	14.95	<b>MIXED HOT MEZE</b>	15.95
Humus, peas tahini, roast red pepper, tabbouleh		Turkish sausage, pastry, falafel, halloumi	

## ❧ MAINS ❧

	REGION
<b>CHICKEN IN YOGHURT (LAVAND-E MURG)</b> GF 🌶️	<i>Afghanistan</i> 14.45
Chicken chunks cooked with herbs in yoghurt	
<b>HERB STEW WITH LAMB (GHORME SABZI)</b> GF	<i>Iran</i> 15.45
Mixed herb stew with kidney beans	
<b>MEAT BALLS WITH SOUR CHERRIES (LAHM-I KIRAZ)</b> GF	<i>Syria</i> 15.45
Seasoned lamb meat balls cooked in tomato sauce with sour cherries	
<b>FISH STEW (OURMA-E-MAHI)</b> GF 🌶️	<i>Israel</i> 15.95
Marinated cod fillet cooked with baby potato and tomato	
<b>LAMB TAGINE</b> GF	<i>Morocco</i> 18.45
Slow cooked lamb with onion, garlic, celery, carrot, cinnamon, plum, apricot and almond	
<b>PRAWN TAGINE</b> GF 🌶️	<i>Morocco</i> 18.95
Slow cooked prawns with chermoula, onions, potatoes, peas, tomatoes and honey. Garnished with fresh coriander and chilli	

## ❧ VEGETARIAN DISHES ❧

	REGION
<b>ROAST AUBERGINE (BORANI BALJAN)</b> V GF	<i>Iran</i> 11.95
Aubergine with zaa'tar, sumac, tomato sauce serve with yoghurt	
<b>LENTIL DALL (MOONG DALL)</b> V GF 🌶️ 🌿	<i>Afghanistan</i> 11.45
<b>PUMPKIN WITH YOGHURT (BORANI KADO)</b> V GF	<i>Afghanistan</i> 12.45
Sweet and spicy pumpkin served with yoghurt	
<b>MUCVER</b> V	<i>Turkey</i> 12.95
Vegetable fritters made with courgettes, feta cheese, spring onions, dill, mint, eggs and flour served with yoghurt	
<b>ROASTED CAULIFLOWER WITH TAHINI</b> V	<i>Lebanon</i> 11.95
Fried cauliflower with chilli flakes and zaa'tar served with tahini sauce	
<b>FALAFEL</b> V GF 🌿	<i>Palestine</i> 12.45
Chick peas, broad beans, red & green peppers, onion, garlic, carrot, coriander, parsley served with humus	
<b>CHICKPEAS &amp; CRACKED WHEAT STEW (SORBA NÛKA Û DON)</b> V 🌿	<i>Kurdish</i> 11.95
Roasted red peppers, onion, garlic with zaa'tar, cooked with spices and tomato sauce	
<b>VEGETARIAN MOUSSAKA</b> V	<i>Turkey</i> 14.45
Fried aubergine layered with potatoes, courgette, green peas, spinach, onions and sweetcorn cooked in the oven, topped with cheese	
<b>ARTICHOKE</b> V 🌿	<i>Turkey</i> 14.45
Broad beans, Carrots, Potatoes, Onions	
<b>QUINOA STUFFED VINE LEAVES (YAPRAK SARMA)</b> V GF 🌿	<i>Turkey</i> 14.45
Quinoa, parsley, onion, garlic, tomato paste, olive oil served with yoghurt and salad	

\* FOR MORE VEGAN OPTIONS, PLEASE ASK STAFF \*

## ❧ WRAPS ❧

### TAKEAWAY ONLY

<b>HALLOUMI WRAP</b> V N	8.45
Halloumi, roast red pepper, salad with pomegranate molasses.	
<b>FALAFEL WRAP</b> V	8.45
Falafel, humus and salad.	
<b>HALLOUMI FALAFEL MIXED WRAP</b> V N	9.45
Halloumi, falafel, humus and salad.	

## ❧ SIDE DISHES ❧

<b>RICE</b>	3.50
<b>BULGUR WHEAT</b>	3.50
<b>BREAD</b>	2.00
<b>HAND CUT CHIPS</b>	3.50
<b>MIXED PICKLES</b>	3.00
<b>SEASONAL SALAD</b>	3.50
<b>SHEPHERD'S SALAD</b>	4.00
Tomatoes, cucumber, onion, green papper, parsley and fresh mint	

🌿 VEGAN V VEGETARIAN 🌶️ MILD SPICY GF GLUTEN FREE N CONTAIN NUTS

Before ordering your food please speak to a member of staff if you have allergies. A discretionary service charge of **12.5%** will be added to your bill.