

Zula Grill

Appetizers

All apps are vegan and gluten free

Salatim Sampler 26

Share a little bit of everything from below!
Served with zaatar pita

Baba 8

Roasted eggplant and tahini dip, served with zaatar pita

Tahina 7

Sesame based dip garnished with parsley, served with zaatar pita

Matbucha 8

Moroccan stewed tomato dip, served with zaatar pita

Mediterranean Beets 7

Steamed and marinated in a vinegar dressing

Moroccan Carrots 7

Steamed carrots in a sweet glaze

Bish-Bash 7

Sliced fresh fennel w/ dill in a lemon dressing

Pickled Cabbage 7

White cabbage pickled in vinegar with chili flakes

Pickles and Olives 7

House-made pickled cucumbers and green cracked olives

Tabule 8

Parsley w/ bulgur wheat, tomatoes, and craisins in a lemon dressing *contains gluten*

Falafel 9

6 falafel balls served with tahini sauce

Fried Zucchini 9

Flash fried zucchini slices with oregano

Extras

Zaatar Pita 1.5

Round Pita 1.5

Tahini 2.5

Tahini Amba 2.5

Tahini with mango pickled in fenugreek and curry

Schug 2.5

Cilantro and jalapeño based hot sauce

Hummus

Served with zaatar pita and schug

The Modest Chickpea 12

Hummus with olive oil and parsley or plain

The Classic 14

Hummus w/ warm chickpeas and lemon

The Nut Case 14

Hummus topped w/ tahini and pine nuts

The Fun Guy 16

Hummus topped w/ sautéed mushrooms & onions

The Unlawful Falafel 17

Hummus topped w/ falafel and tahini

The Favorite 19

Hummus w/ shawarma and tahini

The Troublemaker 19

Hummus w/ beef crumbles and tahini

The Middle Eastern 20

Hummus w/ crumbled lamb & pine nuts

Sides

Israeli Salad 12

Tomatoes, cucumbers, white cabbage, parsley, with lemon dressing

House Salad 12

Romaine lettuce, grape tomatoes, red cabbage, carrots, cranberries, with red wine vinaigrette

White Rice 6

Mujadara Rice 9

Basmati rice with lentils & caramelized onions

Hand Cut Fries 8

Straight cut house made fries

Lentil Soup 8

Made with lentils, onions, carrots, and celery, served with zaatar pita

Chicken Noodle Soup 9

House made chicken soup with egg noodles and carrots, served with zaatar pita

Soup of the Day 8

Chef's selection of vegetable soups, served with zaatar pita

Zula Grill

Entrée

Served with your choice of two sides

Pargiot 26

Grilled chicken thigh skewers marinated in our spice blend dry rub

Shawarma 27

Chicken thighs mixed with lamb marinated and sliced thinly, served with tahini

Schnitzel 27

Panko breaded and fried chicken breast served with lemon

Chicken Breast 26

Chicken breast grilled with our spice blend

Beef Kofta 28

Romanian style grilled ground beef kababs

Ribeye Shish 38

Grilled ribeye skewers marinated in our steak seasoning blend

Lamb Kofta 29

Ground lamb kababs with pine nuts, mint, and parsley

Impossible Kofta 28

Grilled vegan Impossible Meat seasoned with parsley and onion

Salmon 30

Grilled salmon cubes served with our house-made date honey dressing

Branzino 36

Served whole or fillet with lemon jalapeño dressing

20% automatic gratuity will be added to parties of 5 or more

Mixed Grill 50

Your choice of 4 from below (one of each) and 2 sides :

Pargiot

Chicken Breast

Shawarma

Lamb Kofta

Beef Kofta

Ribeye Shish (+5)

Entrée Sides

Israeli Salad

Hand Cut Fries

White Rice

Mujadara Rice

Sautéed String Beans

Fried Zucchini

Kids' Corner

Served with a side of fries or rice (for kids under the age of 13)

Pargiot Skewer 13

Chicken Tenders 13

Shawarma 14

Beef Kofta 14

Beverages

Mint Lemonade

Snapple 4

Glass 3, Carafe 9

Israeli Juice 4

Sparkling Water

Small 4, Large 7

Malt Beer 4

Mineral Water 7

Soda 3

Turkish Coffee 3

Mint Tea 3