Zula Grill

Appetizers

Salatim Sampler For Two 33
A bit of all the dips and salads served with za'atar flatbread

Hummus 9
Served with olive oil and parsley

Babaganoush 10
Roasted eggplant and tahini dip served with za'atar flatbread

Matbucha 10
Slowly cooked tomato dip with garlic and jalapeno peppers served with za'atar flatbread

Pickled Cabbage 9
Green cabbage pickled w/ chili flakes

Mediterranean Beets 9
Steamed and marinated in a vinegar dressing

Fennel Salad 9
Sliced fresh fennel w/ dill in a lemon dressing

Tabuleh 10
Parsley w/ bulgur wheat, tomatoes, craisins in a lemon dressing

Moroccan Carrots 9
Steamed carrots in a sweet glaze

Pickles and Olives 8
House-made pickles and green cracked olives

Falafel 12
6 falafel balls served with tahini

Moroccan Cigars 14
Rolled phyllo dough stuffed with ground beef

Kibbeh 14
Fried bulgur stuffed with ground beef

Arayes 22
Grilled pita stuffed with minced beef & lamb served with tahini amba

Hummus

Classic Hummus 16
Chickpeas, olive oil and parsley

Hummus Tahini & Pine Nuts 17

Hummus Mushroom 20

Hummus Falafel 20

Hummus Shawarma 23
Thinly sliced marinated chicken thighs

Hummus Beef 23
Minced beef mixed with onions

Hummus Lamb 24
Minced lamb mixed with parsley onions and pine nuts

Soups & Salads

Soup of the Day 10

Lentil Soup 10

Chicken Noodle Soup 10

House Salad 15
Romaine lettuce, grape tomatoes, red cabbage, carrots, cranberries, with red wine vinaigrette
Add chicken 11
Add Salmon 12

Israeli Salad 15
Tomatoes, cucumbers, white cabbage, parsley, with lemon dressing *protein add-ons available*
Add chicken 11
Add Salmon 12

Entrée

Served with your choice of two sides: (excluding Burger and Couscous)
Israeli Salad – French Fries – Mujadara Rice – White Rice – Fried Zucchini – String Beans

Pargiot 31
Grilled chicken thigh skewers marinated in our spice blend dry rub

Shawarma 32
Thinly sliced marinated chicken thighs served with tahini

Chicken Breast 30
Chicken breast grilled with our spice blend

Schnitzel 32
Breaded chicken cutlet

Beef Kofta 32
Romanian style grilled ground beef kababs

Lamb Kofta 34
Ground lamb kababs with pine nuts, onions mint, and parsley

Ribeye Shish 44
Grilled Ribeye skewers marinated in our steak seasoning blend

Mixed Grill 70
Five ½ portions of meat and your choice of two sides. Serves two.
Pargiot – Shawarma – Beef Kofta – Lamb Kofta – Ribeye Shish

Combo Plate 33
Two ½ portions of any meat option excluding Shawarma. Add Ribeye 7

Impossible Kofta 33
Grilled Impossible Meat seasoned with parsley and onions (vegan)

Salmon 34
Grilled salmon cubes served with our house-made date honey dressing

Branzino 40
Served whole or fillet with lemon jalapeño dressing

Burger 24
7oz Patty of Chuck, Brisket & Ribeye blend served with fries & house sauce

Add Sauteed Onions 2

Couscous 20
Steamed semolina topped with vegetable stew

Add Chicken 10
Add Ribeye 18

Kids' Meal (For kids 13 and under)
Served with fries or rice

Pargiot 16 – Chicken Tenders 16 – Burger 16 – Shawarma 16 – Beef Kofta 17

Sides

White Rice 10

Homemade French Fries 10

Mujadara Rice 12
Basmati rice with lentils , caramelized onions, and parsley

String Beans 15
String beans sautéed in garlic and olive oil

Fried Zucchini 12
Flash fried zucchini slices with oregano

Beverages

Mint Lemonade
Glass 4 Carafe 9

Sparkling Water
Small 5 Large 9

Snapple Zero 4
Lemon, Peach, Raspberry

Juices 4.5
Grape, Grapefruit, Orange

Nectar 4.5
Mango, Peach, Strawberry-Banana

Mineral Water 8

Soda Can 3.5

Malt Beer 5

Extras

Tahini 3

Tahini Amba 3
Tahini w/ pickled mango in fenugreek & curry

Schug 3 - Cilantro and jalapeño based hot sauce

Round Pita 1.50

Za'atar Flatbread 2.75

Hard Boiled Egg 2.50

Carrots & Cucumbers 2.50

20% gratuity will be automatically included for parties of 6 or more