#### Established 2009

# FAMILY OWNED AND OPERATED BY THE MANDWEE'S

Halal Meat

# **APPETIZERS**

New! Chef's Choice Mazza Tapas 35

Beet and Feta Dip 6
A smooth purée topped with labneh and walnuts.

Rich purée of chickpea, tahini, garlic and lemon juice.

Add chicken or beef shawermah for an additional 3

Egoplant Mazza 6
Roasted eggplant with pepper, tomato and onion tossed in a light dressing.

Cheese Plate Three cheeses of chef's choice. Served with fig jam, house nuts and grilled pita.

Falafel 

Fried croquettes of ground chickpea, parsley, cilantro and onion.

Persian Batata 6
Diced potatoes sautéed with garlic, cilantro and spicy hot sauce.

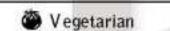
Beef Borek
Savory minced spiced beef, celery and onion wrapped in phyllo and fried crisp.

### Veggie Appetizer Sampler 13

A combo plate of Hummous, Falafel, Dolmeh, Tabbouleh, Baba Ghannouj and pita. Serves 1 or 2 people.

Appetizer Sampler Dish 13

A generous plate of Beef Borek, Dolmeh, Baba Ghannouj, Hummous and pita. Serves 1 or 2 people.







# PARTY PLATTERS

Served family-style - combination trays come with rice and your choice of appetizer - Hummous or Baba Ghannouj.

All trays include Falafel, Beef Borek, Dolmeh,
Chicken Kafta Kabob, Beef & Lamb Kafta Kabob,
Beef Shawermah, Chicken Shawermah.
Zooroona Tray and Sultan Tray also come with
Shish Tawook. (sorry no substitutions)
Add 3.00 for extra skewer.
Add any salad for 2.50 each

House Tray serves 2 to 3 35

Zooroona Tray serves 4 to 5 65 2 appetizers included

> Sultan Tray serves 6 99 3 appetizers included

# SALADS

Add chicken or beef shawerman to your salad for an additional 4

Al Dar 🍅

Romaine, tomato, cucumber and Syrian cheese, tossed with our signature dressing and topped with roasted almond bits.

with Chicken Cream Chop 11
with Grilled Shrimp 12

Tabbouleh 🍅

Fresh parsley, diced tomato, cucumber, green onion, bulgur wheat, mint, lemon juice and olive oil.

Zooroona 🏶 8

Blend of diced tomato, cucumber, beet, chickpea, red wine vinegar, parsley and lemon juice, topped with red onion.

Fattoush 🍅

Romaine mixed with tomato, cucumber, radish, parsley, and our signature dressing and topped with crispy pita.

Greek 🍅

Romaine, tomatoes, red onion, cucumber, black olives, feta cheese with white wine vinegar and olive oil.

SOUP Cup 1.95 Bowl 2.95 Lentil or Spicy Moroccan

### **ENTREES**

Served with rice and choice of Soup or Al Dar or Fattoush Salad. Add any other salad for 2.50

17 Lake Michigan Whitefish

Curry spiced whitefish filet, pan seared.

Spiced Beef with Figs 7 2 A rich, savory stew of beef, apricots, and figs. 15

16 Salmon Kabob

Tender pieces of marinated fresh salmon served with grilled vegetable.

14 Galaya

Your choice of chicken, beef tenderloin or shrimp, sautéed with Arabic spices, onion, tomato, pepper, mushroom and pomegranate molasses.

Chicken Biryani

Chicken with carrot, onion, and peas, mixed with rice and Arabic spices.

19 Lamb Shank

Tender lamb shank with herbs and a flavorful sauce.

14

Chilli Fry Your choice of chicken, beef tenderloin or shrimp, tossed with potato, pepper, tomato sauce, onion, garlic, and spices.

Chicken Curry Stew A 13
Half a Cornish Hen, potato, and onion in a tomato curry. 13

16 Strioin Steak with Balsamic

Grilled 10oz sirloin seasoned with spices and balsamic reduction. Served with grilled vegetables and curry potatoes.

16

Lebenese Lemb Medley over Hummus 2 16
Sauteed lamb with a vegetable medley and chickpeas over creamy hummus.

19 Mixed Grill

A variety of kabobs -Beef Kafta, Chicken Kafta & Grilled Shrimp.

14 Cauliflower & Essplant

Your choice of chicken, beef or shrimp, sautéed cauliflower and eggplant served with rice and a spicy tomato sauce.

### VEGETARIAN ENTREES

12 Masaka

Eggplant, onion, tomato, chickpea and green pepper baked in a tomato sauce and spices.

11 Vegetable Biryani 🏶

Potato, carrot, pea, onion and garlic mixed with rice and Arabic spices.

11 Spinach and Cheese Pie 🍅

Served with yogurt sauce, harissa sauce and grilled vegetable.

12 

Carrot, chickpea, black raisins, onion with ginger, cinnamon, cilantro, garlic, honey, and fiery spices.

12 Galaya 🌑

A vegetarian sauté of onion, tomato, bell pepper, mushroom and pomegranate molasses mixed with Arabic spices.

12 Chilli Fry

A mix of seasoned potatoes, bell pepper, tomato sauce, onion, garlic and Zooroona spices.

V egetarian



Z Zooroona Signature

#### Halal Meat

### Shawermah W

Seasoned meat grilled with special spices.

Chicken - served with garlic sauce. 13 Beef - served with tahini sauce. 14

#### Kafta Kabob

Finely ground meat with spices, chopped onion and parsley, grilled on a skewer.

Chicken - served with garlic sauce. 13

Beef & Lamb - served with tahini sauce.

Shish Tawook 14

Tender white chicken marinated and grilled on skewers.

16 Shrimp Kabob

Jumbo shrimp marinated and grilled.

Chicken Cream Chops 13 Chicken breast marinated and lightly fried.

Combo Dish 17 A single plate with your choice of 2 items from

above.

All items served with grilled vegetables and Zooroona rice.

Also avaible as a sandwich wrap

### SIDES 3each

Zooroona Rice • Hummus

Curry Potatoes • Zataar Fries

Baba Ghannouj • Egoplant Mazza

See our beverage menu for a complete list of beer, wine, hot teas and specialty cocktails

Our specialty desserts are listed on a separate menu along with digestifs.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

18% gratuity will be added to parties of 6 or more.