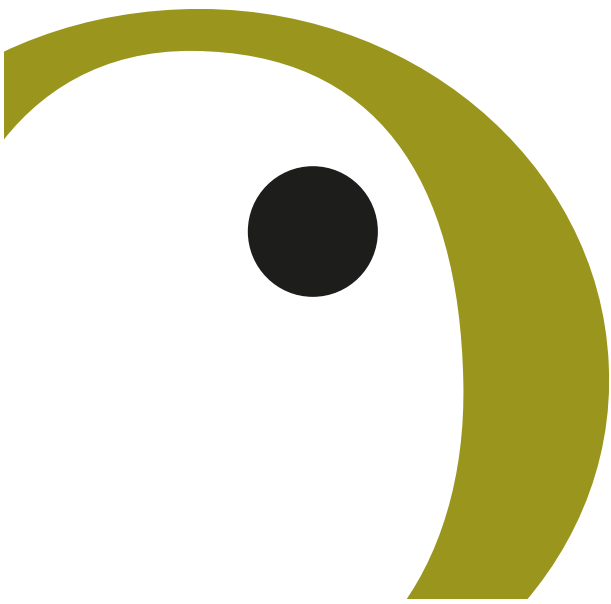




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*Mediterranean Soul*



## A LA CARTE BREAKFAST

<b>Two eggs any style</b>	<b>25</b>
Choice of two eggs any style served with hash brown, slow-roasted tomato and sautéed mushrooms	
<b>Brioche French toast</b>	<b>35</b>
Triple toast dipped in milk, cinnamon and eggs, served with caster sugar and maple syrup	
<b>Eggs Benedict</b>	<b>39</b>
Poached egg on rye bread served with Hollandaise sauce and turkey ham or smoked salmon	
<b>Arabic breakfast</b>	<b>55</b>
Shakshuka eggs served with Arabic bread, foul mudammas and cold mezzeh	
<b>American breakfast</b>	<b>59</b>
Choice of two eggs any style served with veal bacon; choice of porridge or cereal	
<b>Healthy breakfast</b>	<b>59</b>
Egg white omelet or poached eggs served with toast, yoghurt and a fresh fruit platter	

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Breakfast menu is available from 6.30am to 11.30am

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## SALAD

<b>Caprese</b> Fresh buffalo mozzarella cheese, Roman tomatoes, basil and extra virgin olive oil	75
<b>Horiatiiki</b> The original Greek salad with tomatoes, onion and capsicum, with traditional Greek feta cheese	40
<b>Chicken Caesar salad</b> Romaine lettuce, anchovies, croutons, parmesan cheese and grilled chicken breast	40
<b>Mediterranean</b> Wild rocket, cherry tomatoes, buffalo mozzarella, capers, tuna and olives	40
<b>Zaytoun salad (S)</b> Queen scallops, prawns, shellfish and olives served with selected tender leaves, drizzled with Mediterranean dressing	45
<b>Fattoush salad</b> Traditional Lebanese mixed vegetable salad with molasses dressing, topped with toasted Arabic bread	30
<b>STARTER</b>	
<b>Mejillones salpicada</b> Black mussels sautéed with extra virgin olive oil, garlic, black pepper, chopped fresh tomato, parsley and a dash of wine - <i>Contains Alcohol</i>	65
<b>Carpaccio di Bresaola</b> Beef bresaola served with mixed salad, orange segments and shaved parmesan	65
<b>Mediterranean mezze platter</b> Assortment of Oriental starters: hummus, tabouleh, fattoush, mutabal	45
<b>Embutido</b> Daily selection of ham, salami, cheese, and olives, served with fresh fruits - <i>Contains Pork</i>	65
<b>Kizarmis kalamar</b> Crispy fried calamari served with aioli and spicy tomato sauce	35
<b>Tapas</b> Our daily choice of 5 kinds of tapas	45

## SOUP

<b>Pappa al pomodoro</b> Roasted tomato soup served with garlic bread slices	40
<b>Arabic chicken and vermicelli</b> With lemon wedges and cinnamon	40
<b>Tuscan seafood soup (S)</b> With saffron and toasted soda bread	50
<b>Lentil soup</b> Traditional Mediterranean lentil soup, served with toasted Arabic bread	35

## SANDWICHES

<b>Clubhouse sandwich</b> Crispy veal bacon, chicken breast, lettuce and tomato, served with fries and garden salad	45
<b>Hamburger</b> Grilled beef patty with onions, lettuce, melted cheddar cheese and a sunny side up fried egg, served with fries and coleslaw	50
<b>Pita gyros</b> Thin slices of roasted chicken breast seasoned with Greek spices, Tzaziki sauce, tomatoes and lettuce served in fresh baked pita bread	40
<b>Festival burger</b> Pan fried ham, mushrooms, tomatoes, lettuce and mayonnaise - <i>Contains Pork</i>	55
<b>Toasted panini:</b>	
Mixed vegetable with melted cheddar cheese	35
Classic fresh tomato and buffalo mozzarella	55
Chicken breast, fresh tomato, cheddar cheese and romaine lettuce	40
Parma ham and buffalo mozzarella - <i>Contains Pork</i>	60

## PASTA

<b>Bucatini all' amatriciana</b> Bucatini pasta in a cherry tomato sauce with onions, beef bacon and pecorino cheese	50
<b>Rigatoni della nonna</b> Rigatoni pasta in gorgonzola cheese sauce with broccoli and pistachio	60
<b>Tagliatelle tartufate ai funghi</b> Tagliatelle pasta with sautéed mushrooms scented with truffle oil in a light cream sauce	75
<b>Spaghetti al sugo di pesce (S)</b> Spaghetti pasta with seafood sauce, scented with white wine - <i>Contains Alcohol</i>	70
<b>Fettuccine alla bolognese</b> Classic fettuccine pasta in a beef stew sauce	50
<b>Spaghetti alla carbonara</b> Spaghetti pasta with beef bacon, cream and egg sauce	50

## RISOTTI

<b>Risotto ai funghi</b> Traditional risotto with mushrooms and parmesan cheese	60
<b>Arroz Valenciano (S)</b> Spanish style seafood risotto in a saffron sauce, and a dash of wine - <i>Contains Alcohol</i>	60
<b>Parisian Risotto</b> Risotto in a cream and butter sauce, with smoked salmon and black caviar	70

## PIZZA

<b>Margherita</b> Tomato sauce, fresh mozzarella and basil leaves	50
<b>Amore Italiano</b> Tomato sauce, Parma ham and fresh tomatoes topped with buffalo mozzarella after cooking - <i>Contains Pork</i>	80
<b>Prosciutto e Funghi</b> Tomato sauce, mozzarella cheese, fresh mushrooms and cooked ham slices - <i>Contains Pork</i>	65
<b>Piccante</b> Spicy tomato sauce, mozzarella cheese, spicy beef salami and chilli flakes	65
<b>Mediterranean</b> Tomato sauce, mozzarella cheese, artichoke, eggplant, mushroom, capers, grilled zucchini and capsicum	55
<b>Fisherman</b> Tomato sauce, mozzarella cheese, selection of seafood and garlic parsley	70
<b>Four cheese</b> Pizza base with mozzarella, gorgonzola, parmesan and brie cheese	65

## FISH MAIN COURSE

<b>Shrimps Mykonos (S)</b> Grilled tiger prawns in Greek style, dressed with garlic, lemon, oregano and extra virgin olive oil, served with grilled vegetables and tzatziki sauce	120
<b>Plato de mariscos a la parrilla (S)</b> Grilled calamari, hamour, shrimps and scallops, served with mussels risotto in a Spanish style	120
<b>Aeolian's Salmon</b> Salmon fillet cooked casserole style with cherry tomatoes, green olives and capers, served with a typical sauce from Aeolian Islands vegetable and puree potato	90
<b>Sea bass in crazy water</b> Sea bass fillet cooked in pan scented with Mediterranean herbs, in a light tomato sauce and a dash of white wine, served with steamed vegetables - <i>Contains Alcohol</i>	115
<b>Tonno Arrosto</b> Grilled tuna served with caponata and steamed asparagus	115

## MEAT MAIN COURSE

<b>Kotopulo Iliasti</b> Baby chicken grilled in a Greek style, stuffed with baby spinach, served with Greek salad and sun dried tomato	105
<b>Filetto toscano</b> Traditional beef tenderloin served with gravy sauce, sautéed mushrooms and roasted potatoes	150
<b>Kuzu Pirzola</b> Grilled lamb chop Turkish style, served with yogurt mint sauce and grilled Mediterranean vegetables	130
<b>Ternera alla parrilla</b> Grilled rib eye beef steak served with steamed vegetables, rustic fries and a sauce of your choice on the side	115
<b>Arabic mixed grill</b> Chicken shish Tawook, lamb kofta, lamb kebab and lamb chop served with Oriental rice and spicy Arabic bread	145

## DESSERT

<b>Cannolo</b> Pastry roll stuffed with ricotta cream cheese and crushed pistachio, served with raspberry and vanilla sauce	35
<b>Warm chocolate cake</b> Chocolate cake with a soft centre, served with vanilla sauce and fresh strawberry	35
<b>Zaytoun's tiramisù</b> Classic Italian tiramisù served with mocha and chocolate sauce	35
<b>Macedonia di frutta con gelato</b> Refreshing fruit salad served with your choice of ice cream	30
<b>Ice cream</b> Your favourite selection of ice cream	25



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(V) Vegetarian, (S) Contains Shellfish, (N) Contains Nuts

All prices are in Dirhams and are inclusive of 10% municipality tax and 10% service charge.  
Please advise the server in case of any allergy.



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## HOT BEVERAGES

<b>Coffee</b>	
Espresso single	18
Espresso double	20
Cappuccino	20
Latte	20
Turkish coffee	16
Coffee flavours (caramel, vanilla, hazelnut, chocolate)	Add 4
<b>Tea</b>	
Jing tea	18
Black tea	18
English Breakfast, Earl Grey	
Green tea	18
Jasmine, mint	
Herbal infusion	18
Chamomile, blackcurrant & hibiscus, peppermint	
<b>Hot chocolate</b>	20

## MINERAL WATER

<b>Still water</b>	
Acqua Panna	Small 18   Large 30
Local Water	Small 10   Large 16
<b>Sparkling water</b>	
San Pellegrino	Small 25   Large 30

## ICED COFFEE, SMOOTHIES & FRAPPUCCINO

<b>Iced chocolate milk</b>	25
Chocolate, cold milk, ice, syrups, whipped cream and drizzles	
<b>Iced Americano</b>	25
Espresso, ice, syrups, whipped cream and drizzles	
<b>Iced mocha</b>	25
Chocolate, espresso, cold milk, ice, syrups, whipped cream and drizzles	
<b>Iced latte</b>	25
Espresso, cold milk, ice, syrups, whipped cream and drizzles	
<b>Strawberry</b>	30
Strawberry base, cold milk, ice and syrup	
<b>Mango</b>	30
Mango base, cold milk, ice and syrup	
<b>Mocha</b>	30
Mocha base, cold milk, ice and syrup	
<b>Latte</b>	30
Coffee base, cold milk, ice and syrup	

## SOFT BEVERAGES

<b>Soft drinks</b>	18
Coke, Diet Coke, Sprite, Diet Sprite, Fanta Orange, Tonic Water, Ginger Ale, Bitter Lemon, Soda	
<b>Red Bull energy drink</b>	25
<b>Fresh fruit juices</b>	25
Choose either a single fruit or create your very own cocktail (orange, pineapple, carrot, apple, mango, watermelon)	
<b>Fresh fruit smoothie</b>	25
Blended fresh fruits of your choice with yogurt and milk	
<b>Fresh fruit milkshake</b>	25
One or several fruits blended to your liking with milk, cream or ice cream	
<b>Chilled juices</b>	22
Orange, pineapple, mango, apple, grapefruit	

## CHAMPAGNE AND SPARKLING

<b>Laurent Perrier Brut</b>	125   590
Cava, Codorníu, Spain	45   225
Prosecco, Italy	45

## WHITE WINE

<b>Catarratto, Ca'Di Ponti, Italy</b>	29   130
<b>Pinot Grigio-Garganega Araldica, Italy</b>	35   155
<b>Chardonnay, Sabourin, France</b>	38   170
<b>Java, Le Blanc Bonheur, Domaine Chiroulet</b>	220
<b>Blanc de L'Observatoire, Château Ksara, Lebanon</b>	235
<b>Classic Blanc, Massaya, Lebanon</b>	240
<b>Bila Haut Blanc, Chapoutier, France</b>	250
<b>Verdicchio, Moncaro, Italy</b>	250
<b>Viña Esmeralda, Miguel Torres, Spain</b>	280
<b>Vermentino, Argiolas, Italy</b>	350
<b>Chablis Vieilles Vignes, La Chablisienne, France</b>	605

## RED WINE

<b>Sangiovese, Moncaro, Italy</b>	29   130
<b>Cabernet Sauvignon, Sabourin, France</b>	38   170
<b>Valpolicella, Folonari, Italy</b>	220
<b>Java, Le Rouge Plaisir, Domaine Chiroulet</b>	230
<b>Corbières, Château Cascadais, France</b>	280
<b>Costières de Nîmes, Château Mourgues du Grès, France</b>	55   260
<b>Bordeaux, Château Lagrange Les Tours, France</b>	290
<b>Nero d'Avola, Feudo Principe di Butera, Italy</b>	340
<b>La Planta, Arzuaga, Spain</b>	420
<b>Rioja, Montesa, Remondo &amp; Palacio, Spain</b>	495
<b>Prunotto Nebbiolo d'Alba 05, Italy</b>	590

## ROSÉ WINE

<b>Boulaouane, Morocco</b>	50   250
<b>Serra Lori, Argiolas, Italy</b>	270
<b>Château de L'Aumérade, France</b>	340

## TRADITIONAL MEDITERRANEAN PRE-DINNER DRINKS

<b>Arak</b>	55
<b>Perroquet (mint), Mauresque (almond), tomate (grenadine)</b>	35
French licorice liquor sweetened with flavoured syrup	
<b>Homemade sangria 1 gls   35 500 ml   115 1ltr   190</b>	
Let your taste buds indulge in the smooth and sweet flavours of our homemade Sangria, with red wine, fresh seasonal fruit and citrus flavoured soda	
<b>Negroni</b>	55
Dry gin Campari and Italian sweet vermouth poured over ice	
<b>Bellini</b>	55
Sparkling wine with peach purée	

## BEER

<b>Bottled Beer</b>	
<b>Peroni, Italy</b>	35
<b>San Miguel, Spain</b>	35
<b>Kronenbourg 1664, France</b>	35
<b>Almaza, Lebanon</b>	35
<b>Casa Beer, Morocco</b>	35
<b>Draught Beer</b>	
<b>Peroni, Italy</b>	32   38

## CLASSIC COCKTAIL LIST

<b>Martini</b>	55
The classic of classics, a modicum of vermouth with gin and green olive	
<b>Spaniard Kir Royal</b>	55
A refreshing glass of our Cava poured over crème de cassis	
<b>Mai Tai</b>	55
Rum, Triple Sec, Amaretto, pineapple and lime, topped with dark rum and Maraschino	
<b>Cosmopolitan</b>	55
Vodka and Cointreau shaken with fresh lime and cranberry juice	
<b>Caipirinha</b>	55
Cachaça and fresh lime with sugar	
<b>Strawberry Daiquiri</b>	55
Rum, Triple Sec and fresh lime, shaken with strawberry purée	
<b>Mojito</b>	55
Cuban rum muddled with fresh lime, mint and brown sugar, finished with soda	
<b>Bloody Mary</b>	55
Vodka and tomato seasoned with Worcestershire sauce, Tabasco, celery and lemon	
<b>Manhattan</b>	55
Bourbon and vermouth mixed to your liking, sweet, dry or perfect	

## ZAYTOLOGY

<b>French 75</b>	50
Gin, lemon juice and sparkling wine	

<b>Iced Ouzo</b>	50
Ouzo served on ice	
<b>Rejuvenating Mojito</b>	50
Cuban rum muddled with fresh lime, mint, cucumber and sugar, finished with soda and cranberry juice	
<b>Ouzo Iced Coffee</b>	50
Ouzo, Kahlua, Baileys and cream shaken, served on crushed ice	
<b>Limoncello Martini</b>	50
Limoncello and vodka	
<b>Dirty Zaytini</b>	50
Modicum of vermouth with vodka and green olive brine	
<b>Greek Islands</b>	50
Banana flavoured rum, Malibu, Ouzo and Blue Curaçao shaken, served on ice	
<b>Zeus</b>	50
Campari, vodka and a dash of coke	

## THE SPIRIT OF ZAYTOUN

<b>Vodka</b>	
<b>Smirnoff Red</b>	35
<b>Absolut Blue</b>	40
<b>Russian Standard</b>	38
<b>Grey Goose</b>	55
<b>Rum</b>	
<b>Matusalem</b>	35
<b>Bacardi</b>	40
<b>Cachaça</b>	38
<b>Captain Morgan Black</b>	38
<b>Gin</b>	
<b>Tanqueray</b>	35
<b>Beefeater</b>	38
<b>Gordon's Dry</b>	38
<b>Bombay Sapphire</b>	40
<b>Tequila</b>	
<b>Jose Classic Silver</b>	35
<b>Jose Cuervo Gold</b>	38
<b>Conquistador</b>	38
<b>Whisky</b>	
<b>Johnnie Walker Red Label</b>	35
<b>Johnnie Walker Black Label</b>	50
<b>Johnnie Walker Double Black</b>	55
<b>Johnnie Walker Platinum</b>	55
<b>The Famous Grouse</b>	40
<b>J&amp;B</b>	38
<b>Jameson</b>	38
<b>Glenfiddich 12 Years</b>	45
<b>Chivas Regal 12 Years</b>	50
<b>Canadian Club</b>	38
<b>Jim Beam</b>	38
<b>Jack Daniel's</b>	40

## DIGESTIVE

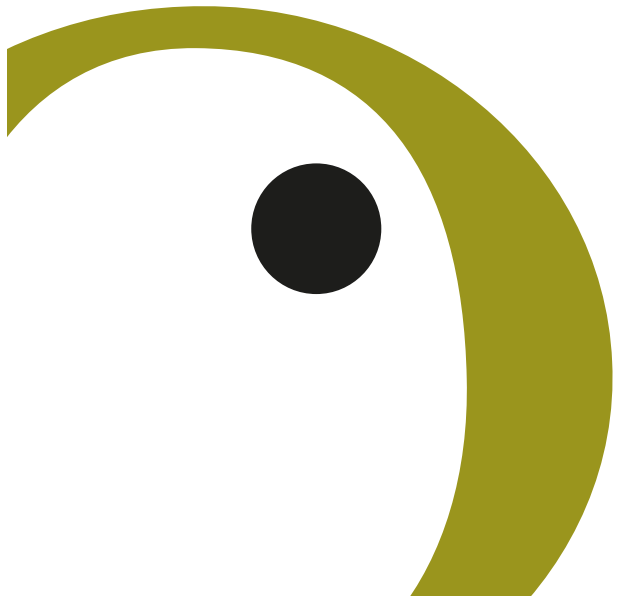
<b>Armagnac Napoléon Castarède</b>	50
<b>Armagnac Clés des Ducs</b>	40
<b>Cognac Rémy Martin VSOP</b>	65
<b>Cognac Rémy Martin XO</b>	170
<b>Cognac Hennessy VSOP</b>	65
<b>Calvados Busnel</b>	45





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## SHISHA MENU

Double apple	65
Apple Fakher	65
Grapes Fakher	65
Strawberry	65
Iskandarani apple	65
Rose Fakher	65
Salloum	60
Orange	65
Lemon	65
Sweet melon	65
Cherry	65
Mint	65
Crowne Plaza special	75
Lemon mint mix	70
Grape mint mix	70