COLD STARTERS SALADS

TABBOULEH 37 (V) (G)
Light and fresh chopped tomatoes, green onion, parsley and mint tossed with lemon oil dressing

FATTOUH 37 (V) (G) (Z)
A fresh pick of tomatoes, cucumber, mint, parsley, onion, purslane, lettuce and fried bread with our special pomegranate molasses dressing

ROCCA ZAATAR SALAD 30 (V)
Rocket leaves, thyme, tomato, onion and sumac tossed with lemon olive oil dressing

RAHEB 35 (V)
Whole roasted eggplant with vegetables

MOUHAMARA 39 (V) (S) (G) (D) (N)
Chilli paste, bread crumbs, olive oil, walnut

MOUSSAKA 38 (V)
Oven baked layers of fried eggplant immersed in tomato sauce

MOUTABAL 37 (V) (D) (N)
Grilled aubergine with tahina, lemon and olive oil

STUFFED VINE LEAVES 33 (V) (N)
Grapevine leaves stuffed with rice, tomatoes and parsley

CHEF’S SASHIMI (SF) (Z)
Be sure to ask your server for our pick of the day
Subject to availability and seasonality

(V) Vegetarian  (S) Spicy  (G) Contains Gluten  (D) Contains Dairy  (N) Contains Nuts  (SF) Contains Seafood  (Z) Zaya best sellers
All prices are in UAE dirhams and are inclusive of all applicable service charges, local fees and taxes
LABNEH WITH GARLIC 30 (V) (D)
Thick strained yoghurt mixed with fresh crushed garlic

TAJIN SAMAK 58 (S) (N) (SF)
Baked hammer fish and sliced onion sautéed in olive oil, mixed with tahina paste and lemon juice

SHANKLISH 40 (V) (S) (D)
Aged pungent goat cheese with chopped onion, sun-dried tomato, parsley, cherry tomato and olive oil

BATRAKH 95 (SF)
Thin slices of dried fish roe topped with garlic and olive oil

HUMMUS 32 (V) (N)
Chickpea puree, tahina, lemon juice and olive oil

HOOKED SEAFOOD HUMMUS 50* (N) (S) (Z)
Hummus Beirut topped with our chef’s seasonal seafood fisherman sauce

TRIO HUMMUS 40 (V) (N)
A selection of hummus varieties including pesto, beetroot and classic

HUMMUS BEL LAHME 45 (N)
Hummus topped with our signature Ras Asfour

Sauvignon Blanc, Craggy Range
Te Muna Road, Martinborough, New Zealand

Craggy Range is an iconic family owned winery producing expressive wines reflective of the place and its people. This Sauvignon Blanc comes from a selection of vines growing in the ancient stony soils of Marlborough. Flavours of lime, passion fruit and white peach show alongside the dry, mineral sensation of the place that’s unique to these soils and ideal for immediate enjoyment.

*The perfect complement to your Hooked Seafood Hummus

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BATATA HARRA 35 (V) (S)
Fried diced potatoes sautéed with garlic, coriander, lemon juice and cayenne pepper

GRILLED OCTOPUS 155 (SF)
Slow cooked grilled octopus tentacles

ZAYA GRILLED BABY SQUID 80 (SF) (S) (Z)
Stuffed grilled baby squids with cherry tomatoes and dibess al har

FRENCH FRIES 32 (V)
Cut fried finger chips

HOOKED GOLDEN MIXED SEAFOOD 85 (SF) (Z) (D)
Seasonal chef's selection fried seafood served with tartar sauce

RAKAKAT CHEESE 35 (G) (D)
Fried filo pastry stuffed with akawi cheese

MAKANEK 45 (N) (D)
Lamb sausages and lemon juice

SOIJOUK 45 (S) (N)
Spicy sausages cooked in cherry tomato

CHICKEN LIVERS 45 (D) (N)
Pan-fried chicken livers with garlic, coriander, and lemon juice

FATTEH SHRIMPS 92 (S) (G) (D) (N) (SF) (Z)
Boiled chickpeas, croutons topped with sautéed shrimps and yoghurt

FATTEH BIZRE 85 (G) (D) (N) (SF)
Boiled chickpeas croutons topped with fried whitebait and yoghurt

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We pride ourselves on delivering the absolute freshest seafood available using local fisherman from the Arabian gulf, carefully hand picked at sunrise markets. One of our secret ingredients that our chefs use is “Dibbes el reman” (pomegranate molasses) which adds depth and richness to our dishes.

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HALLOUMI IN THE PAN 60 (V) (G) (D)
Grilled halloumi served with vegetable platter and Arabic bread

RAS ASFOUR 80 (D) (N)
Small tenderloin cut sautéed with butter and pomegranate molasses topped with pine seeds

FATAYER SELECTION 35 (G) (D) (N)
Selection of fatayer: spinach, fried kibble and meat sambousik

OCTOPUS PROVENÇAL 90 (D) (SF)
Roughly chopped octopus sautéed in garlic lemon and coriander

HOOKED FISH KIBBEH 85* (S) (G) (N) (SF) (Z)
Deep fried fish kibbeh stuffed with shrimps and walnuts topped with pomegranate and pistachio

MEDITERRANEAN SOUP 85 (SF)
Clear soup with a combination of clams, mussels, shrimp and fish

Chateau Minuty Côtes de Provence
'M de Minuty' Rose, Provence, France.

A splendid and pleasurable wine. The Grenache and Cinsault blend form an aromatic harmony offering notes of peach and candied orange. The flavour is crisp and round on the palate.

* The perfect complement to your Hooked Fish Kibbeh

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FISH DISPLAY
(All fried fish are served with fried pita bread lemon wedges and tarator sauce)

PRAWNS - CANADIAN LOBSTER - RED SNAPPER - SEA BASS - SEA BREAM - LADY FISH - RED MILLET BIZRE “SEASONAL” - SHERRY - SEASONAL FISH

BUTTERFLY ROASTED SEA BASS (S) (N) (SF)
Roasted sea bass with chili rubbed harra sauce

SALT CRIST GROUPER (SF)
Fresh grouper baked in salt

GRILLED HAMOUR (SF)
Butterfly grouper with our chef’s mediterranean sauce

SHISH TAWOUK 75 (D)
Boneless chicken cubes marinated in garlic, lemon juice, olive oil and spices

VEAL BROCHETTE 140
Tender veal cubes with tomato and onions

KOFTA 75
Minced lightly spiced lamb with parsley, grilled on skewers

MIX GRILL 190 (D)
A selection of veal brochette, shish tawouk, and kofta kebab

KEBAB KESKHACH 77 (N)
Grilled kofta served on a bed of grilled tomato, spices and sumac

Ruffino Riserva Ducale,
Chianti Classico Riserva DOCG, Italy

Intense ruby red. Aroma: This complex wine is characterised by cherry and violet notes with delicate hints of tobacco, white pepper, and a touch of fume. Well balanced on the palate, with velvety tannins, firm acidity, and a lingering finish of rosemary.

*The perfect complement to your selection of Charcoal Grills

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DESSERTS

I M A L I 4 5 ( V ) ( G ) ( D ) ( N )
The most famous and traditional delicious Egyptian warm dessert

B A K L A W A C H E E S E C A K E 6 0 * ( V ) ( G ) ( D ) ( N )
A pistachio cheesecake infused with rosewater and topped with a crispy baklawa and pistachio

H O O K E D M A F R O U K E T F E S T O K 7 0 ( V ) ( G ) ( D ) ( N ) ( Z )
A layer of ashta on a bed of semolina pudding topped with pistachio

A S H T A M I L K S H A K E 7 0 ( V ) ( N ) ( D )
Ashta mixed with milk and banana topped with cotton candy

F R U I T P L A T T E R 6 5 ( V )
Selection of seasonal fruits

Brown Brothers, orange Muscat and flora dessert wine, Victoria, Australia

A popular, late harvested, sweet wine showing fragrant orange blossom and Muscat aromas followed by honeyed apricot orange and lime with lush sweetness on the palate. A beautifully balanced sweet wine.

* The perfect complement to your Baklava Cheese Cake

O U R i n-h u s e s o m m e l i e r i s a l w a y s a r o u n d t o r e c o m m e n d a s e l e c t i o n o f w h i t e , r o s e a n d r e d w i n e f o r y o u r f r e s h s e a f o o d a n d m i x e d g r i l l .