



ZOUQ  
TURKISH LEBANESE DECCANI

*Menu*





*Mediterranean cuisine is a feast of flavours and fragrances rich colors and amazing texture.  
Passed on from generations of seasoned chefs and traditional housewives,  
where only the finest of ingredients are used to deliver this rare experience.*





# Soups



## Red Lentil Soup

Turkish

It's a staple soup in the Levant region.



Rs. 100



## Cream of Mushroom Soup

Lebenese

A very famous middleeastern soup with special arabic spices



Rs. 175



## Creamy Chicken Soup

(Tavuk Corbasi) Turkish

Chicken Soup with Vermicelli (Sehriyeli Tavuk Corbasil).



Rs. 175



## Marag - E - Deccani

A very famous deccani Hyderabad dish served with bread.



Rs. 350

# Mezze (Starters Hot)

## Muhammara

Leventine

Muhammara is a hot pepper dip. It is popular in the Levantine cuisine. In Turkey.



Rs. 299

## Shakshuka

Turkish

Shakshuka is a Turkish side dish or mezze made of vegetables cooked in olive oil with eggplant.



Rs. 299

## Tavuk Kanat (Chicken Wings)

Turkish

Grilled chicken wings with special herbs cooked golden brown.



Rs. 375

## Pida/Lahmacun

Turkish

Soft bread with either of the following choice of toppings Zattar/ Cheese/ Zattar and cheese/ Chicken/ Meat mince /Labnah zattar or Labnah.



Rs. 350

## Kibbeh

Lebanese

In Levantine cuisine, kibbeh is usually made by pounding bulgur wheat together with meat into a fine paste and forming it into balls with toasted pine nuts and spices.



Rs. 375

## Falafel

Lebanese

Falafel is a deep fried ball or patty shaped fritter made from ground chick peas and fava beans.



Rs. 250

# Mezze (Starters Hot)

## Lebanese Spicy Potatoes (Batata Harra)

Rs. 300

They are fried or roasted until crispy and then tossed in a flavorful sauce made with cilantro, garlic and crushed red pepper.



## Hummus with Meat or Chicken

Rs. 450

Chickpeas mixed in Tahina and special spices with topping of chicken or meat chunks.



## Manakish / Pizza

Rs. 350

Lebanese

Freshly oven baked flat bread topped with delicious cheese is our Authentic Lebanese Manakish a choice of different toppings Zattar/ Cheese/ Zattar and cheese/ Chicken/ Meat minnece / Labnah zattar or Labnah.



## Shawarma Chicken

Rs. 275

Lebanese

Comes with french fries and arabic pickles.



## Prawn Cocktail

Rs. 450

Lebanese

Chefs Signature dish, king prawns marinated with chefs special spices.



## Cheese Kofte

Rs. 275

Deccani

A soft coating of cheese fried with some lip smacking vegetables.

# Mezze (Salads Cold)

## Labneh Hayadri

Turkish

Labneh is made by straining the liquid out of yogurt until it takes on a consistency similar to a soft cheese.



Rs. 250

## Turkish Red Pepper and Tomato Salad

Fresh tomatoes, red and green peppers, onions and garlic.



Rs. 275

## Shepherd's Salad

Turkish

Cuisine consisting of finely chopped tomatoes, cucumbers, long green peppers, onion, and flat-leaf parsley. The dressing consists of lemon juice, olive oil, and salt.



Rs. 250

## Hummus Beiruti

Mashed chickpeas blended with tahini, lemon juice, and garlic. The standard garnish in the Middle East includes olive oil, a few whole chickpeas, parsley, and paprika.



Rs. 275

## Hummus

A Middle Eastern dip dish made from cooked, mashed chickpeas blended with tahini, lemon juice, and garlic.



Rs. 250

## Baba Ghanoush

Lebanese

Baba ghanoush, consisting of mashed cooked eggplant, olive oil, lemon juice, various seasonings.



Rs. 275

## Tahini (Assorted)

Levantine

Tahini is of Arabic origin and comes from the colloquial Levantine.



Rs. 250

# Mezze (Salads Cold)

## Shirazi Salad

Levantine

Shirazi salad is name after "SHIRAZ" its city of origin in Southern Iran.



Rs. 250

## Fattoush

Lebanese

Fattoush is a salad made from toasted or fried pieces of khubuz combined with mixed greens and other vegetables, such as lettuce, tomatoes, cucumbers, mint, onion, radish and traditional Lebanese bread.



Rs. 250

## Tabouleh

Lebanese

Vegetarian salad made mostly of finely chopped parsley, with tomatoes, mint, onion, bulgur, and seasoned with olive oil, lemon juice, salt and sweet pepper.



Rs. 275

## Zaytton Salad

Levantine

A mix of all vegetables topped with Olive oil and Olives with thame.



Rs. 275

## Zouq - Signature Garlic Sauce

Chef's special



Rs. 160

# Breads

## Khoubz

Lebanese

Khoubz, alternatively spelled khoubz, khobez, khubez, or khubooz is the word in Arabic for "bread".

Rs. 90



## Taboon Flat Bread

Turkish

Taboon bread is Levantine flatbread baked in a taboon.

Rs. 90



## Lavash

Turkish

Lavash is a thin flatbread usually leavened, traditionally baked in a tandoor.

Rs. 90



## Barbari Naan

Turkish

Barbari bread is a type of yeast leavened Iranian flatbread.

It is one of the thickest flat breads and is commonly topped with sesame or black caraway seeds.

Rs. 90



## Pita

Leventine

A type of versatile flat bread that is soft and slightly chewy and often features a pocket inside, which is a result of baking the bread in a hot oven.

Rs. 90



## Dil Wala Sheermal

A Hyderbadi delicacy.

Rs. 30



## Assorted Bread Basket

All varieties of breads, one piece of each.

Rs. 350



# Grills & Kebabs

## Adana Kebap



Rs. 499 (Mutton)

Rs. 450 (Chicken)

Turkish

Adana kebab is a long, hand-minced meat kebab grilled on an open mangal filled with burning charcoal.



## Lskender Kebap



Rs. 499 (Mutton)

Rs. 450 (Chicken)

Turkish

Thinly cut grilled lamb topped with hot tomato sauce over pieces of pita bread and generously slathered with melted sheep's milk butter and yogurt.



## Turkish Grill Fish



Rs. 700

A very famous turkish spicy grilled fish served with french fries.



## Veg Kofte Kebap



Rs. 399

Turkish

Signature turkish spices blended with sauteed vegetables.



## Zucchini Kebap



Rs. 399

Turkish

Zucchini with feta cheese, onion and dill. Fried in olive oil, typically with a touch of red pepper flakes sprinkled on top to give it just the lightest hint of a kick to it.



## Shish Kebap



Rs. 499 (Mutton)

Rs. 450 (Chicken)

Turkish

Turkish lamb kebab made with the thigh of the lamb, and served with onion and tomato garnishes.



## Dejaj - Mashawi



Rs. 399

Lebanese

Quarter of lebanese grilled chicken served with garlic sauce.

\* Served with a choice of Rice "or" French Fries portion.

# Grills & Kebabs

## Shish Tawook \*



Rs. 450

Lebanese

Lebanese Sheesh Taouk is fresh chicken prepared with Authentic Lebanese Spices, lemon, garlic and cheese on the top.



## Koobideh Kebab \*



Rs. 550 (Mutton) Rs. 450 (Chicken)

Levantine

Koobideh comes from the Persian word koobidan meaning slamming which refers to the style in which the meat is prepared.



## Jujeh Kebab \*



Rs. 550 (Mutton) Rs. 450 (Chicken)

Levantine

Jujeh Kabab is an Iranian dish that consists of grilled chunks of Chicken / Mutton.



## Samkeh Harra - Grilled Fish \*



Rs. 650

Lebanese

Samkeh harra or spiced fish is a specialty in North Lebanon, famous for its sweets and old traditional souks.



## Spicy Grilled Saffron Prawns \*



Rs. 650

Deccani

Specially marinated king prawns in Juicy sauces.



## Tangdi Chicken



Rs. 390

Deccani

A blend of arabic and indian spices.



## Saffron Paneer Tikka \*



Rs. 499

Deccani

Marinated in Chef's special spices.

\* Served with a choice of Rice "or" French Fries portion.


# Zouq Specials

Lamb Doner Kebap  Rs. 349



Chicken Doner Kebap  Rs. 299



Veg Doner Kebap  Rs. 299




Lebanese Grilled Chicken - Faham  Rs. 499  
Served with Rice.



Lebanese Grilled Fish  Rs. 499  
Served with Rice.



Dajjaj Al Mashawi Chicken  Rs. 499



Kuzu Tandir Whole Lamb Grill (Pre - order)  Rs. 18000  
Turkish

# Zouq Specials

## Raan Biryani (Pre - Order)

Deccani

Rs. 2499



## Seenay Ke Phool

Deccani

Rs. 999



## Kagit kebabi

Turkish

Rs. 999

It's an oven cooked juicy flavourful minced meat kebab peculiar to Hatay province.



## Chicken Rice Pilaf with Fresh Herbs

Rs. 450 (Half) Rs. 549 (Full)

(Tajjin) - Turkish

In Turkey, we call it pilav, whereas, in other countries, it has been referred to as plov, pilau, and pila or tajjin.



## Baked Mutton / Chicken and Rice

Rs. 450 (Half) Rs. 549 (Full)

(Zarab) - Turkish

# Platters

Lebanese Mix Grill



Rs. 1450



Lebanese Mix Grill Family



Rs. 2400



Turkish Mix Grill Platter with Rice



Rs. 2500



Zouq Special Mix Grill Platter



Rs. 2600

Lebanese and Turkish



Meter Kebap



Rs. 1550 (Half) Rs. 1899 (Full)

Turkish



Zouq E Arabia Signature Platter



Rs. 4999

Serves six people



Zouq Mezze Cold Platter - Veg



Rs. 750

Hummus, Mutabbal, Tabullah, Labneh, Baba Ghanoush, Pita bread.



Zouq Mezza Cold Platter Non - Veg



Rs. 999

Hummus, Mutabbal, Tabullah, Labneh, Baba Ghanoush, Pita bread.



Zouq Lahamjun and Manakish Platter



Rs. 1100



# Rice and Curries



## Zereshk Polo

Rs. 299

Leventine

Zereshk Polo is a delightful dance of sweet and sour, One of the pillars of Persian cooking.



## Saffron Rice

Rs. 299

Leventine

Consisting of rice, yogurt, saffron.



## Baghali Polo

Rs. 299

Leventine

Baghali Polo in Persian, or Timmain Bagilla in Arabic is a delicious dill rice traditionally made with fava beans.



## Hyderabadi Special Chicken Biryani

Rs. 350

Deccani



## Shaadio Wali Mutton Biryani

Rs. 425

Deccani




## Shaadio Wala Red Chicken


Rs. 350

Deccani

# Rice and Curries

Butter Chicken Malai Wala  Rs. 450




Butter Panner Tikka Masala  Rs. 400




Daal Makhni Deccani Style  Rs. 290  
Chefs Special



Murg Musalam  Rs. 450



Hyderabadi Tarkari Ki Biryani  Rs. 300  
Deccani




## Zouq Specials Desserts



### Kunafeh

Turkish

In Turkish, the string pastry is known as tel kadayif, and the cheese-based dessert that uses it as künefe.



Rs. 250

### Bakhlawa


Turkish

It's a layered pastry dessert made of filo pastry, filled with chopped nuts, and sweetened with syrup or honey. It was one of the most popular sweet pastries of Ottoman cuisine.

Rs. 220

### Basboosa - Leventine


A traditional Middle Eastern sweet cake.



Rs. 180

### Umm Ali - Leventine

Umm Ali is a delicious dessert bread pudding with lots of dried fruits.



Rs. 170

### Brownie with Vanilla Ice Cream


Chef is specially baked brownie with vanilla ice cream.



Rs. 250

### Gajjar ka Halwa - Deccani


A very famous Deccani carrot halwa.



Rs. 180

### Badam Ka Kund

Deccani traditionally cooked almond halwa.




Rs. 250

### Firni - Deccani

A lips smacking desert Milk with saffron.

Rs. 160







Beverages



Pepsi Rs. 50



Mirinda Rs. 50



7up Rs. 50



Mineral Water Rs. 30

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