

- MEZZE -

WARM FLATBREAD with Za'atar
Dressed with labneh, olives and cucumber

HOUMOUS (v)
Puree of chickpeas mixed with sesame seed paste and lemon juices served with flatbread

TZATZIKI (v)
Strained yoghurt with cucumber, mint and extra virgin olive oil served with flatbread

AUBERGINE CAVIAR (v)
Smoked aubergine with tahini, lemon juice and extra virgin olive oil served with flatbread

GRILLED HALLOUMI (v)
Served with tzatziki, pomegranate and mint sauce

FETA SALAD (v)
Feta cheese, cucumber, tomato, red onion and fresh mint with lebanese croutons

FRENCH FRIES

- BREAKFAST CLASSICS -

SMASHED AVOCADO (v)
Smashed avocado with grilled halloumi, roasted pine nuts and chilli flakes on a sourdough bread

EGGS BENEDICT
Poached Eggs with ham on a sourdough bread topped with hollandaise sauce

EGGS ROYAL
Poached Eggs with smoked salmon on a sourdough bread topped with hollandaise sauce

SHAKSHOUKI (v)
Baked Eggs Shakshouki served with grilled halloumi flatbread

- OPEN POSH KEBABS -

SUMAC CHICKEN
Marinated grilled chicken, fresh tomatoes, roasted pepper, pickled cucumber, topped with homemade garlic sauce and chilli sauce

CAULIFLOWER & AUBERGINE (v)
Charred cauliflower marinated in turmeric served with roasted aubergines, pomegranate, tzatziki sauce and fresh mint

GRILLED CYPRIOT HALLOUMI
Grilled halloumi, cucumber, black olives, crispy onions topped with roasted pepper and aubergine puree and fresh mint

- OTHER MAINS -

GRILLED CHICKEN
Marinated grilled boneless chicken served with vermicelli rice, garlic and chilli sauces

LEBANESE MOUSSAKA (v)
Baked seasoned aubergine cooked with tomato, onion, peppers and chickpeas, served with vermicelli rice

BOTTOMLESS

AT

Zack's

BRUNCH

- DESSERTS -

CHOCOLATE BROWNIE with vanilla ice cream 6.50

MHALABIA - Middle Eastern Style Milk Pudding - with pistachio 6.00

VANILLA PANNACOTTA with strawberry compote 6.50

BOTTOMLESS BRUNCH RULES: Drinking to excess won't be permitted & we reserve the right to cease serving at any time. Participants are required to drink responsibly at all times (www.drinkaware.co.uk). Bottomless Brunch bookings are 90 minute slots which start at the time of your booking. Last drinks orders will be taken no later than 15 minutes before your booking ends. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. The prosecco or draught beer (or cocktail upgrade) is only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be over 18 & ordering from the Bottomless Brunch menu. Price is per person & drinks cannot be shared. (Full info please visit www.zacks.london)

Full allergen menus are available on our website. All dishes are prepared & cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used & we therefore cannot guarantee our dishes will be free from traces of these products • Some dishes may contain bones • We aren't responsible for stolen or lost items • We may need to change or withdraw this menu from time-to-time due to local events • An optional 12.5% service charge will be added to your bill.

£29.00 PER PERSON

Choose a starter and a main and enjoy with unlimited Prosecco, draught beer or soft drinks.

**UPGRADE TO
BOTTOMLESS
COCKTAILS**

ADD £5 PP

Enjoy all of the above with the addition of unlimited cocktails from the selection below. The entire party must upgrade to the same Bottomless Brunch option to qualify.

- COCKTAILS -

BLOODY MARY

Vodka, tomato juice, ginger, black pepper & celery

CLASSIC MOJITO

White Rum, mint, lime juice, sugar syrup and club soda

BELLINI

Very Italian. Prosecco & peach purée

APEROL SPRITZ

Aperol, Prosecco & club soda

LE PINK BUBBLY

Gin, pink lemonade & Prosecco

BAY BREEZE

Vodka, cranberry juice & pineapple juice

BOTTOMLESS

AT

Zack's

BRUNCH

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