

Welcome to za'atar! Ahlan wa sahlán!

Lebanese food
vegetarian and vegan

Freshly Made, Locally Sourced

Every dish on our menu is freshly prepared and made to order.

We use dry organic chickpeas, processed in-house for the best flavor and texture.

Whenever possible, we source fresh, local ingredients to bring you the finest quality.

Meat Sourcing:

Switzerland: Beef, Chicken, Merguez

Australia & New Zealand: Lamb*

For halal-friendly options, please ask your waiter.

OPENING TIMES

Mo closed

Tue – Fr 11:00 – 14:00

17:00 – 23:00

Sa 17:00 – 23:00

Sun 17:00 – 22:00











 vegetarian

 vegan

**Our meats are free from hormonal performance enhancers.*

If you have any questions about allergenic ingredients, our team will be happy to provide you with detailed information.

COLD MEZZE

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 Hummus <i>organic chickpea puree with tahini</i>	8.00	15.00
 Moutabbal <i>aubergine puree with tahini</i>	8.00	15.00
 Muhammara <i>red pepper and walnut puree (spicy)</i>	8.00	15.00
 Shamandar <i>beetroot and almond puree</i>	8.00	15.00
 Mejaddara <i>warm lentil rice dish with caramelized onions</i>	8.00	15.00
 Labneh <i>homemade cream cheese</i>	8.00	15.00
 Warak einab <i>vine leaves stuffed with rice and vegetables</i>	8.00	15.00
 Makdous <i>mini aubergine filled with walnuts</i>	9.00	16.00
 Kamoune banadoura <i>fresh tomatoes, bulgur wheat, with kebbe spices (slightly spicy)</i>	8.00	15.00
 Tabbouleh <i>parsley salad with tomatoes, peppermint, bulgur wheat and spring onions with olive oil & lemon juice</i>	10.00	17.00
 Fattoush <i>mixed salad with tomatoes, cucumbers, radishes, spring onions and toasted flatbread</i>	10.00	17.00
Hummus bil Lahmeh <i>hummus with freshly fried minced beef, onions and pine nuts</i>		24.00

CATERING

Celebrate your special occasion with us and indulge in the finest Oriental cuisine!

Interested? Please contact us:

043 243 80 33

076 792 21 31

info@zaatar.ch

Let Us Cater Your Next Event with Excellence!

We'd be delighted to bring our finest flavors to your celebration.

TAKE AWAY & DELIVERY

Pre-order your meals for pickup at our restaurant.

For home delivery, please get in touch with us.

za'atar

Brauerstrasse 74

8004 Zurich

www.zaatar.ch

REBELS NON-ALCOHOLIC DRINKS

Amaretto Sour <i>amaretto 0%, organic lemon juice, organic elderflower syrup, mineral water</i>	12.00
Rose Gin <i>gin 0%, pink tonic, cinnamon syrup, sticks of organic thyme, slice of organic lemon, pink leaves</i>	12.00
Basil Giselle <i>giselle, rimuss bianco, mineral water, organic lemon juice, organic basil</i>	12.00
Planteur Noir <i>rum 0%, cinnamon syrup, organic lemon juice, grenadine, organic orange juice, organic spritzer, slice of organic orange.</i>	12.00
Rebel Spitz <i>rebels 0%, rimuss bianco, slice of organic orange</i>	12.00

WARM MEZZE

 Falafel (5 Pcs.) <i>deep-fried balls of organic chickpeas, broad beans and herbs</i>	16.50
 Kebbe vegetables (4 Pcs.) <i>deep-fried bulgur wheat and potatoes patties filled with vegetables</i>	16.50
Kebbe meat (4 Pcs.) <i>deep-fried bulgur wheat and potato patties filled with minced beef</i>	16.50
 Manaesh za'atar (4 Pcs.) <i>baked yeast dough topped with za'atar spices</i>	16.50
 Fattayer spinach (4 Pcs.) <i>baked yeast dough filled with spinach and pine nuts</i>	16.50
 Roll with vegetables or cheese (5 Pcs.) <i>filo dough rolls filled with vegetables or cheese(to choose from)</i>	16.50
Sfiha (4 Pcs.) <i>baked yeast dough topped with minced beef, tomatoes, onions, pomegranate sauce</i>	17.50
 Batata harra <i>fried potatoes with coriander and garlic (slightly spicy)</i>	17.50
 Fattet Hummos <i>chickpea stew with yogurt, tahini, toasted bread and nuts</i>	33.00
 Fattet Hummos with minced meat <i>chickpea stew with minced meat, yogurt, tahini, toasted bread and nuts</i>	36.00
Chicken skewer (120g/Pcs.)	16.50
Beef or lamb skewer (120g/Pcs.)	19.50
 French fries	9.00

TO SHARE for 2 people



Mixed plate <i>vegetarian mezze and fattayer</i>	66.00
Mixed plate with meat <i>mezze, fattayer and kebbe</i>	69.00
Mixed plate with grilled meat <i>mezze, fattayer and meat skewers</i>	86.00

MEZZE TO SHARE

Mezze for 2 persons <i>4 cold and 4 warm mezze*</i>	
<i>vegetarian</i>	84.00
<i>with meat</i>	88.00
<i>with skewers</i>	98.00
Mezze for 3 persons <i>5 cold and 5 warm mezze*</i>	
<i>vegetarian</i>	110.00
<i>with meat</i>	117.00
<i>with skewers</i>	129.00
Mezze for 4 persons* <i>6 cold and 5 warm mezze**</i>	
<i>vegetarian</i>	140.00
<i>with meat</i>	150.00
<i>with skewers</i>	162.00

BEER

<i>Almaza, lebanese beer</i>	<i>33 cl</i>	6.50
	<i>33 cl</i>	6.50
<i>Feldschlössli, open</i>	<i>33 cl</i>	6.50
	<i>50 cl</i>	7.50
<i>Appenzeller Sonnwendig non-alcoholic</i>	<i>33 cl</i>	6.50

APERITIF

<i>Martini bianco</i>	<i>14.4% vol</i>	<i>4 cl</i>	11.00
<i>Campari</i>	<i>23% vol</i>	<i>4 cl</i>	11.00
<i>Campari Soda/Orange</i>			13.00
<i>Aperol Spritz</i>			14.00
<i>Spritzed sweet/sour</i>			13.00

SPIRITS

<i>Arak, Château Ksara</i>	<i>53% vol</i>	<i>2 cl</i>	11.00
<i>Absolut Vodka</i>	<i>40% vol</i>	<i>4 cl</i>	11.00
<i>Grappa</i>	<i>42% vol</i>	<i>4 cl</i>	13.00
<i>Grappa</i>	<i>40% vol</i>	<i>4 cl</i>	14.00
<i>Additional soft drink</i>			5.00

* The mezze selection is curated by our kitchen.

WINE

RED WINE

Château Kefraya Les Bretèches 2020 <i>Cinsault</i> <i>Aromas of cherry, pepper, liquorice, vanilla, light smoke and little leather</i>	14% vol	7.5 dl 1dl	45.00 8.00
Ixsir Altitudes 2019 <i>Cabernet Sauvignon, Caladoc, Syrah Tempranillo</i> <i>Oriental bouquet of flowers, cassis</i>	13.8% vol	7.5 dl 1dl	61.00 9.00
Ixsir Grande Reserve 2016 <i>Syrah, Cabernet Sauvignon</i> <i>France inspiration. Dark fruit, some violets, fine toasted notes, great balance of fullness and freshness, some cloves from barrique maturation, long finish</i>	13.5% vol	7.5 dl	88.00

WHITE WINE

Château Kefraya Les Bretèches 2022 <i>Muscat à petit grains, Bourboulenc, Sauvignon blanc, Viognier, Verdejo, Clairette</i> <i>exotic, floral, fruity, dry, fresh</i>	13.0% vol	7.5 dl 1dl	45.00 8.00
Ixsir Altitudes 2023 <i>Obeidi, Viognier, Muscat</i> <i>fruity, aromatic, soft palate, very mild acidity</i>	13.5% vol	7.5 dl 1dl	61.00 9.00

ROSÉ WINE

Ixsir Altitudes 2021 <i>Syrah, Caladoc, Cinsault</i> <i>Intense bouquet of gooseberries, fruity</i>	14.0% vol	7.5 dl 1dl	61.00 9.00
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PROSECCO

Asolo Prosecco Superiore D.O.C.G. Brut 11.0% vol <i>Glera / biodynamic cultivation</i> <i>fresh, dry with a fruity, accomplished finish</i>	11.0% vol	7.5 dl 1dl	45.00 11.00
Prosecco Treviso Spumante extra Dry D.O.C. – Cecilia Beretta <i>Glera</i> <i>delicate, harmonious and velvety</i>		7.5 dl 1dl	45.00 11.00

SALAD & DISH VARIATIONS

 Mezze Plate <i>hummus, moutabbal, muhammara, fattouche, labneh with flatbread</i>	24.00
Mixed Plate cold & warm <i>5 different mezze</i>	36.00
 Falafel Salad <i>falafel (5 Pcs.) with hummus and mix salad</i>	27.50
 Halloumi Salad <i>grilled halloumi cheese with hummos and fattoush salad</i>	29.50
 Fatayer Salad <i>fatayer with spinach (4 Pcs.) with hummus and salad</i>	29.50
 Mjaddara Salad <i>warm lentil rice dish with caramelized onions, yogurt and mixed salad</i>	29.50
Kebbe Salad <i>meat kebbe (4 Pcs.) with hummus and fattoush salad</i>	29.50
Kefta, Sujuk or Merguez Plate <i>kefta, sujuk or merguez (to choose from) with hummus and fattoush salad</i>	40.50
Chicken shawarma Plate <i>spiced chicken (CH) with hummus, fattouche & french fries</i>	40.50
Lamb shawarma Plate <i>spiced lamb (AU or NZ) with hummus, fattouche & french fries</i>	40.50
Chicken, Lamb or beef skewer Plate <i>2 skewers of your choice with hummus, fattouche & french fries</i>	40.50

*The menu selection is curated by our kitchen.

HOMEMADE DRINKS

Jallab	30 cl	6.50
<i>date syrup with pine nuts</i>	50 cl	8.50
Laimunada	30 cl	6.50
<i>lebanese lemonade with peppermint</i>	50 cl	8.50
Ayran	30 cl	6.50
<i>soft drink made from yoghurt water and salt</i>	50 cl	8.50

WATER & BEVERAGES

<i>Valser Mineral Sparkling Water</i>	50 cl	6.00
	1l	11.00
<i>Valser Mineral Still Water</i>	50 cl	6.00
	1l	11.00
<i>Coca-Cola, Coca-Cola Zero, Sprite</i>	33 cl	5.50
<i>Apfelschorle Möhl</i>	33 cl	6.50
<i>Tonic Water</i>	20 cl	5.50
<i>Bitter Lemon</i>	20 cl	5.50
<i>Raspberry and Rhubarb</i>	20 cl	5.50
<i>Alpine Herbs Ice Tea</i>	50 cl	5.50
<i>Bio Sicilia Aranciata</i>	27.5 cl	6.50
<i>Bio Sicilia Chinotto</i>	27.5 cl	6.50
<i>Lurisia La Nostra Aranciata</i>	27.5 cl	6.50
<i>Lurisia La Nostra Chinotto</i>	27.5 cl	6.50



COFFEE

<i>Arabic coffee</i>	6.00
<i>Espresso</i>	4.50
<i>Doppio espresso</i>	6.50
<i>Coffee crème</i>	6.00
<i>Corretto grappa</i>	8.00

TEA

<i>Fresh mint tea</i>	7.50
<i>Fresh ginger tea</i>	7.50
<i>Lebanese black tea, teapot</i>	13.00

DESSERT

 Baklava (2 Pcs.)	8.50
<i>filo pastry with walnuts, pistachios or cashew nuts</i>	
 Ma'amoul (4 Pcs.)	8.50
<i>semolina pastries with different fillings, walnut or date puree</i>	

Sorbetto Ice Cream - Zurich for Za'atar

Blood orange
blood orange juice, water, sugar

Rose
milk, sugar, rose-petal syrup, cream

<i>Per scoop</i>	5.50
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Ice cream bowl with fruits	9.00
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