

Zooroona

Mediterranean Grill

1710 West Main Street

Located in Tiffany's Village

Phone (269) 382-4444

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www.zooroonarestaurant.com

Halal Meat

CLOSED MONDAY

TUESDAY - THURSDAY 11AM - 9:30PM

FRIDAY 11AM - 10:30PM

SATURDAY 12PM - 10:30PM

SUNDAY BUFFET 12PM - 2:30PM

SUNDAY DINNER 5PM - 9PM

KITCHEN CLOSSES HALF HOUR BEFORE CLOSING TIME

CATERING AVAILABLE

Delivery available for large orders,
please inquire

APPETIZERS

Hummus 🍷 6
Rich purée of chickpea, tahini, garlic and lemon juice. Add chicken or beef shawermah for an additional 3

Baba Ghannouj 🍷 6
Charbroiled eggplant puréed with tahini, garlic and lemon juice.

Dolmeh 🍷 6
Grape leaves filled with seasoned vegetables and rice.

Eggplant Mazza 🍷 7
Roasted eggplant with pepper, tomato and onion tossed in a light dressing.

Cheese Plate 🍷 10
Three cheeses of chef's choice. Served with fig jam, house nuts and grilled pita.

Falafel 🍷 6
Fried croquettes of ground chickpea, parsley, cilantro and onion.

Persian Batata 🍷🔥Z 7
Diced potatoes sautéed with garlic, cilantro and spicy hot sauce.

Beef Borek Z 7
Savory minced spiced beef, celery and onion wrapped in phyllo and fried crisp.

🍷 Vegetarian 🍷 Spicy Z Zooroona Signature

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Veggie Appetizer Sampler

A combo plate of Hummus, Falafel, Dolmeh, Tabbouleh, Baba Ghannouj and pita.
Serves 1 to 2 people.
13

Appetizer Sampler Dish

A generous plate of Beef Borek, Beef Kafta Kabob, Dolmeh, Baba Ghannouj, Hummus and pita.
Serves 1 to 2 people.
13

SALADS

Add chicken or beef shawermah to your salad for an additional 4

Al Dar 🍷Z 7
Romaine, tomato, cucumber and Syrian cheese, tossed with our signature dressing and topped with roasted almond bits.
with Chicken Cream Chop 11
with Grilled Shrimp 12

Tabbouleh 🍷 8
Fresh parsley, diced tomato, cucumber, green onion, bulgur wheat, mint, lemon juice and olive oil.

Zooroona 🍷Z 8
Blend of diced tomato, cucumber, beet, chickpea, red wine vinegar, parsley and lemon juice, topped with red onion.

Fattoush 🍷 7
Romaine mixed with tomato, cucumber, radish, parsley, and our signature dressing and topped with crispy pita.

Shawermah W
Seasoned meat grilled with special spices.
Chicken – served with garlic sauce. 14
Beef – served with tahini sauce. 14

Kafta Kabob W
Finely ground meat with spices, chopped onion and parsley, grilled on a skewer.
Chicken – served with garlic sauce. 13
Beef & Lamb – served with tahini sauce. 14

Shish Tawook W 15
Tender white chicken marinated and grilled on skewers.

Shrimp Kabob 16
Jumbo shrimp marinated and grilled.

Chicken Cream Chops W 14
Chicken breast marinated and lightly fried.

Combo Dish 17
A single plate with your choice of 2 items from above.

All items served with grilled vegetables and Zooroona rice.

SOUP

Cup 2.95 Bowl 3.95

Lentil 🍷Z A creamy lentil soup served with a slice of lemon and topped with parsley.

Spicy Moroccan 🍷Z A traditional Moroccan soup called 'harira' that includes chickpeas, vegetables and special North African spices

DESSERTS

Rice Pudding 4
Gelato 6
Date Cake 6
Kanafa 6
Baklava 6
Chocolate Cheesecake 6

ENTREES

Served with rice and choice of Lentil Soup or Al Dar Salad. Option for any other salad for 2.50

- Chicken Fesenjoon** 16
A Persian dish featuring chunks of white meat chicken mixed with walnuts, pomegranate molasses, tahini, and tumeric and served over rice.
- Umbaa Shish Tawook** 15
Our in-house marinated chunks of tender white meat chicken, topped with a mixture of tangy Iraqi pickled mangos and vegetables.
- Lake Michigan Whitefish** **Z** 17
Curry spiced whitefish filet, pan seared.
- Spiced Beef with Figs** **F** **Z** 15
A rich, savory stew of beef, apricots, and figs.
- Salmon Kabob** 17
Tender pieces of marinated fresh salmon served with grilled vegetable.
- Galaya** 14
Your choice of chicken, beef tenderloin or shrimp, sautéed with Arabic spices, onion, tomato, pepper, mushroom and pomegranate molasses.
- Chicken Biryani** **F** 14
Chicken with carrot, onion, and peas, mixed with rice and Arabic spices.
- Lamb Shank** 20
Tender lamb shank with herbs and a flavorful sauce.
- Chili Fry** **F** 14
Your choice of chicken, beef tenderloin or shrimp, tossed with potato, pepper, tomato sauce, onion, garlic, and spices.
- Chicken Curry Stew** **Z** 13
Half a Cornish Hen, potato, and onion in a tomato curry.
- Beef Shoulder with Balsamic** *New!* 16
Tender beef shoulder prepared with spices and balsamic reduction. Served with curry potatoes and grilled vegetables.
- Lebanese Lamb Medley over Hummus** **Z** 17
Sautéed lamb with a vegetable medley and chickpeas over creamy hummus.
- Mixed Grill** 19
A variety of kabobs -Beef Kafta, Chicken Kafta & Grilled Shrimp.
- Cauliflower and Eggplant** **Z** 14
Your choice of chicken, beef or shrimp, sautéed cauliflower and eggplant served with rice and a spicy tomato sauce.

VEGETARIAN ENTREES

- Mujadara** **F** 12
Lentils, bulgar wheat, mixed with spices and yogurt sauce. Topped with caramelized onions.
- Masaka** **F** 12
Eggplant, onion, tomato, chickpea and green pepper baked in a tomato sauce and spices.
- Vegetable Biryani** **F** 12
Potato, carrot, pea, onion and garlic mixed with rice and Arabic spices.
- Spinach and Cheese Pie** **F** 11
Served with yogurt sauce, harissa sauce and grilled vegetable.
- Moroccan Veggie Tangine** **F** 12
Carrot, chickpea, black raisins, onion with ginger, cinnamon, cilantro, garlic, honey, and fiery spices.
- Galaya** **F** 12
A vegetarian sauté of onion, tomato, bell pepper, mushroom and pomegranate molasses mixed with Arabic spices.
- Chili Fry** **F** **F** **Z** 12
A mix of seasoned potatoes, bell pepper, tomato sauce, onion, garlic and Zooroona spices.
- Cauliflower and Eggplant** **F** **Z** 14
Sautéed cauliflower and eggplant served with rice and a spicy tomato sauce.

PARTY PLATTERS

Each platter comes with rice and choice of appetizer Hummus, Baba Ghannouj or Eggplant Mazza. All trays include Falafel, Beef Borek, Dolmeh, Chicken Kafta Kabob, Beef & Lamb Kafta Kabob, Beef Shawermah, Chicken Shawermah. (no substitutions)

House Tray

1 appetizer included
Serves 2 to 3 35

Zooroona Tray

2 appetizers included.
Comes with Shish Tawook
Serves 4 to 5 65

Sultan Tray

3 appetizers included.
Comes with Shish Tawook
Serves 6 99

Additional cost for extra skewers or salad.

LUNCH MENU

Available Monday-Friday
11am - 3pm

PICK YOUR PLATE

These traditional grilled dishes available as:

• Sandwich Wrap 8

served with choice of fries, curry potatoes, or rice

• Over Rice 9

• Over Al Dar Salad 10

SIDES Zooroona Rice • Zataar Fries
Hummus • Curry Potatoes • Baba Ghannouj

Shawermah Seasoned meat grilled with special spices.

Chicken- served with garlic sauce.

Beef - served with tahini sauce.

Sultan - mixed chicken, beef & lamb,
extra meat, both sauces

Chicken Cream Chop Chicken breast marinated in a seasoned cream sauce, dipped in bread crumbs and then lightly fried.

Falafel **F** Flavorful high-protein croquettes of ground chickpea, parsley, cilantro and onion, lightly fried for a crisp finish. Served with tahini sauce.

Dolmeh **F** Grape leaves filled with seasoned vegetables and rice, simmered with lemon, olive oil, garlic and herbs. Served cold with yogurt sauce.

Zooroona Wrap **F** **Z** (not available over rice or salad)
Falafel wrapped with tabbouleh and baba ghannouj.

LUNCH SALADS

Each 6 / Side 3

Al Dar **F** Romaine, tomato, cucumber & Syrian cheese, tossed with Zooroona signature dressing. Topped with almond.

Fattoush **F** Romaine mixed with tomato, cucumber, radish, and parsley and tossed with Zooroona signature dressing, topped with crispy pita.

Each 8 / Side 5

Tabbouleh **F** Fresh parsley, diced tomato, cucumber, green onion, bulgur wheat, mint and lemon juice, then tossed with Lebanese extra virgin olive oil.

Zooroona **F** Blend of diced tomato, cucumber, beet, chickpea, red wine vinegar, parsley and lemon juice, topped with red onion.

LUNCH SPECIALTIES Each 10

Kafta Kabob Finely ground meat with spices, chopped onion and parsley, grilled on a skewer.

Served over rice with your choice of side.

Chicken - served with garlic sauce.

Beef & Lamb - served with tahini sauce.

Chili Fry **F** Your choice of chicken, beef or shrimp, mixed with seasoned potatoes, bell pepper, tomato sauce, onion, garlic and Zooroona spices. Served with Zooroona rice. *Also available as Vegetarian*

Masakah **F** Eggplant, onion, tomato, chickpeas & green pepper baked in a Zooroona tomato sauce with spices. Served with Zooroona rice.

Galaya Your choice of chicken, beef or shrimp, sautéed with Arabic spices and mixed with onion, tomato, bell pepper, mushroom and pomegranate molasses. Served with Zooroona rice. *Also available as Vegetarian*

Chicken Biryani Potato, carrot, pea, onion and garlic, mixed with rice, Arabic spices and chicken. Served with yogurt sauce and sautéed vegetables. *Also available as Vegetarian*

Cauliflower & Eggplant **F** Your choice of chicken, beef or shrimp, sautéed cauliflower & eggplant served with rice and a spicy tomato-based sauce with dried apricot, plum and cilantro.

COMBO PLATES Each 10

Just the right-size portion of your favorite dishes

1. Falafel - Baba Ghannouj - Tabbouleh
2. Beef Borek - Hummus - Zooroona Salad

SOUP Lentil or Soup of the Day
Cup 2.95 Bowl 3.95

STEW OF THE DAY
Chef's Choice. Ask your server