

ZuZu

—SOUP & SALAD—

Soup du Jour...7

Made fresh daily. Ask your server for today's choices.

Caesar...8

Romaine, parmesan, house-baked croutons & anchovies.

Fattoush...8

Romaine, tomatoes, onion, fresh mint, cucumber & diced parsley. Crispy pita croutons & imported sumac. Served with a house garlic lemon vinaigrette.

Baby Arugula...9 GF, V

Cherry tomatoes, supreme orange pieces & house glazed nuts. Served with a homemade coconut lemon dressing.

Spinach & Beet...9 GF

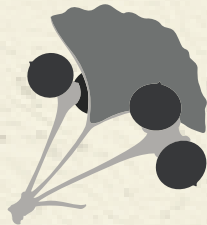
Fresh baby spinach topped with mixed nuts & gorgonzola cheese. Finished with a balsamic vinaigrette.

Mediterranean...8 GF, V

Romaine, fava beans, diced onion, chickpeas & tomato marinated in a lemon garlic vinaigrette.

Add any Kebab...4 each GF

Your choice of chicken, beef, lamb or shrimp.



ZuZu Restaurant

474 Massachusetts Ave
Central Square - Cambridge

Dinner Served Between
5:00 pm & 10:00 pm
Entertainment Nightly

Weekend Brunch Between
9:00 am & 4:00 pm

For reservations, room rentals,
private events & catering visit.
www.zuzudining.com

—APPETIZERS—

MEZZA/TAPAS PLATES...6.00 EACH

—VEGETARIAN—

Spinach Dumplings

Tabouli V

Hoomis V, GF

Baba Ghanoush V, GF

Falafel V, GF

Whipped Garlic V, GF

Black Olive Pate V, GF

Veggie Grape Leaves V, GF

Pumpkin Kibby Mishi

Labneh

Guacamole V

Harrisa V

—MEAT—

Meat Empanadas

Grape Leaves GF

Kibbeh Mishi

Kafta GF

Chicken Livers GF

—VEGETARIAN—

Vegetarian Pupu Platter...25

Spinach dumplings, tabouli, hoomis, black olive pate, labneh, grape leaves, baba ghanoush, pumpkin kibby mishi & falafel. Served with harrisa, whipped garlic, pico de gallo & chive cream.

Stuffed Artichoke...11

Two marinated artichokes, served warm with herbs & goat cheese filling. Finished with baby arugula & balsamic glaze.

Quesadilla...12

Baked tortillas stuffed with fresh vegetables & cheese. Served with pico de gallo, chive creme & guacamole.

—MEAT & SEAFOOD—

ZuZu Pupu Platter...25

Grape leaves, spinach dumplings, meat empanadas, chicken brik, kibby mishi & your choice of two kebabs: chicken, beef, lamb, or shrimp. Served with hoomis, tabouli, baba ghanoush, harrisa, & whipped garlic.

Fried Calamari...13

Tossed with cherry peppers, parmesan & parsley. Served with a side of citrus aioli.

Atlantic Salmon Cake...8

Panko-crusted, pan-seared fresh Atlantic salmon with capers & diced red pepper. Served with a side of citrus aioli.

Shrimp Cocktail...13 GF

Six large shrimp served with homemade cocktail sauce.

Prince Edward Island Steamed Mussels...15

Cooked with white wine, garlic & lemon broth. Served with a side of garlic toast.

Chicken Brik Plate...8

Seasoned chicken rolled in crispy pastry. Served with whipped garlic & harrisa.

Red Hot Buffalo or Honey BBQ Chicken Tenders...12

Served with celery & blue cheese.

Kebab Trio Plate...12 GF

Three marinated & grilled skewers. Your choice of chicken, beef, lamb, or shrimp. Served with whipped garlic & harrisa.



V = Vegan GF = Gluten Free

GF may not apply to side dishes. Substitutions are available.



ENTREES

VEGETARIAN

Veggie Confit ...15

Vegetables, cherry tomatoes, spinach & cheese in a farro style risotto.

Mac & Brie...12

Small shell pasta in a brie cheese bechamel. Add broccoli or smoked bacon...2.00, chicken...3.00

Eggplant Braciolettine...14

Baked eggplant filled with seasoned ricotta cheese rolled in a lightly breaded eggplant topped with marinara sauce, mozzarella & parmesan. Served with pasta & baked garlic bread.

Pumpkin Kibby Labanieh...15

Layers of ground pumpkin, cracked wheat & onions with a spinach, chickpea, onion & sumac filling, baked to perfection. Served with a side salad.

Maklouta...13 V, GF

Bean stew with kidney beans, string beans, lentils & onions. Served with a side salad.

Middle Eastern Cous Cous...13 V

Served with chickpeas, caramelized onions & vegetables.

Msaah...13 V, GF

Baked eggplant with caramelized onions, tomatoes & chickpeas complete with red sauce & brown rice.

ZuZu Veggie Burger...12

Homemade veggie patty with sharp cheddar or swiss, lettuce, tomato & onion. Served with seasoned french fries & salad.

SEAFOOD

Seared Scallops & Braised Bacon...18

Pan-seared scallops over slow-braised pork belly. Served with toasted orzo, baby arugula & red bell peppers.

Tequila Shrimp...18 GF

Seasoned shrimp with black beans, pico de gallo & tequila. Flash seared with lime. Served over brown rice.

Shrimp Scampi...18

Shrimp served in a garlic wine broth with blistered cherry tomatoes & parsley. Served over linguine.

Seafood Tagine...24 GF

Scallops, shrimp, mussels, salmon & calamari in a red sauce.

Seared Herb Salmon...17

Herb-crusted salmon with sauteéd baby spinach. Served with ginger infused brown rice & citrus broth.

SPECIALTIES

Grilled Sirloin Steak...18

Cooked to order & served with homemade mashed potatoes & vegetables.

Marinated Steak Tips...18 GF

Marinated & grilled steak tips, sauteéd mushrooms, peppers & onions. Served over brown rice or mashed potatoes & vegetables.

Guinness Braised Lamb Shank...17

Slow-roasted lamb shank with portobello mushrooms, tomatoes & finished with a Ruby Port demi glaze. Served with roasted sweet potatoes or red bliss mashed potatoes.

Confit of Duck...18

Slow-roasted confit of duck over a farro style risotto with baby spinach & cherry tomatoes.

Chicken Brouchole...17

Chicken breast stuffed with spinach & brie with roasted sweet potatoes in a white wine & sage reduction.

Fried Chicken Breast...15

Served with honey barbeque sauce, mashed potatoes & vegetables.

Chicken Parmesan...16

Lightly breaded chicken breast topped with marinara, mozzarella & parmesan. Served over pasta & baked garlic bread.

ZuZu Burger...12

All natural beef with sharp cheddar or swiss, lettuce, tomato & onion. Served with seasoned french fries & salad.

Sides: Mashed Potatoes, French Fries, Onion Rings, Rice Pilaf, Side Salad, Garlic Bread or Roasted Sweet Potatoes...4.00 each

DESSERTS

Homemade Baklava or Chocolate Baklava...6

Chia Rice Pudding...6 GF

Coconut Honey Cake...6

Carrot Cake...7

Homemade Flan...7

Cheesecake...7

Chocolate Cake...7

Chocolate Baklava Sundae...8

**Add ice cream to any dish for 3*



Please be aware that the consumption of raw or undercooked foods may lead to illness caused by food born bacteria. Please inform your server of any food allergies. An 18% gratuity may be added to parties of 6 or more or checks over \$50.00. All items are prepared with love & care.



Join us for brunch! Saturday & Sunday from 9am-4pm.