



## Pizzas

The traditional wood-fired way to make great tasting pizzas!  
All pizzas have our special tomato and basil passata.

- Mount Margarita, vine ripened tomatoes, basil and mozzarella **\$21.50**
- Chicken, satay, red onion and mozzarella topped with iceberg, tomatoes and garlic yoghurt **\$24**
- Chicken, beetroot chutney, cashew, brie and mozzarella **\$24**
- The Devil, spicy pepperoni, fresh chilli, black olives and mozzarella cheese **\$24**
- Chicken, avocado, red onion and mozzarella **\$24**
- Confit duck, caramelised onions, rosemary, feta and mozzarella **\$24**
- Smoked ham, pineapple and mozzarella **\$24**
- Lamb, Feta, Caramelised Onion, mint and Mozzarella **\$24**
- Marinated prawns, bacon, spinach, feta and mozzarella  
Topped with a sweet chilli swirl **\$24**
- Chorizo sausage, caramelised onions, mushroom and mozzarella **\$24**
- Streaky bacon, chorizo sausage, beef, onion and mozzarella  
Topped with tomato salsa **\$24**
- Hot smoked salmon tail, capers, spinach, marscapone and mozzarella (no tomato base) **\$24**
- Roasted veges with feta, spinach, pesto and mozzarella **\$24**

\* Gluten free pizza bases available add \$4.00



## Salads

### Hand Made Fafel Patties\* **\$19.50**

Homemade chick pea patties full of fresh herbs and spices, served with fresh salad, avocado, tomatoes and cucumber. Served with garlic flat bread and your choice of sauce.

### Prawn and Avocado Salad\* **\$26.50**

Juicy pan seared marinated prawns with a crunchy summer salad, garlic croutons and avocado, dressed with sundried tomato aioli.

### Chilli Squid Salad\* **\$26.50**

Marinated squid scored and seared, served with fresh salad greens, sweet grilled peppers, tomatoes and cucumber. Dressed with a coriander mayo and lots of lemon wedges.

### Grilled Haloumi\* **\$26.50**

Slices of pan fried marinated haloumi cheese with honey baked walnuts and beetroot chutney, served on salad with tomatoes and cucumber and dressed with minted yoghurt.

### Scallop Salad\* **\$26.50**

Pan fried skewered scallops, served with toasted bruschetta garden salad and pawpaw and avocado salsa.

### Confit Duck Salad\* **\$26.50**

Roasted pulled duck nestled on top of a crunchy summer salad with duck fat roasted potatoes and a cherry and raisin chutney.

### Greek Salad\* **\$13.00**

Crunchy salad with cucumbers, tomatoes, olives, red onion and feta cheese

### Salad Extras **\$4 (each)**

Cashews, olives, avocado, falafels, feta, hummus.

Yoghurt\*, Garlic Yoghurt\*, Minted Yoghurt\*, Mayonnaise\*, Sweet Chilli\*, Hot Chilli\*, Avocado\*, Satay, BBQ, Horseradish Cream, Tomato & Basil Passata\*.

\* Gluten Free Options Available

Finish off your meal with our  
home made sweet treats & enjoy with  
locally roasted Fixation Coffee

# Zeytin

at the mount

- Mediterranean Cafe -

Please order takeaways on line through our website

[www.zeytinmountcafe.co.nz](http://www.zeytinmountcafe.co.nz)  
[zeytins@clear.net.nz](mailto:zeytins@clear.net.nz)

Visa and Mastercard accepted.

The staff at Zeytins at the Mount thank you for selecting our establishment.  
We hope you have an enjoyable time and a safe journey home.

Your hosts Mandy and Albert.





## Bread Selection

All our Bread and Pizzas are hand made fresh daily in our Wood-Fired Oven.

- Turkish Pide **\$12.00**
- Parmesan and Pesto **\$12.00**
- Garlic Bread **\$12.00**
- Caramelised onion, rosemary and blue cheese **\$12.00**
- Olive Tapanade, thyme and fresh tomato bread **\$12.00**
- Tomato, basil and feta bread **\$12.00**
- To compliment breads, dips from the cabinet **\$3.50**

*Selection of Four (great for 2 people)* **\$20.50**  
Selection of our dips served with warm bread

- |  |                        |
|--|------------------------|
| Red pepper and sundried tomato         | Salmon spread          |
| Jajick (cucumber, mint, double garlic) | Olives                 |
| Panja (beetroot, creamy yoghurt)       | Feta                   |
| Hummus                                 | Blue cheese            |
| Spicy walnut                           | Dolma                  |
| Avocado                                | Stuffed red pepperdews |
| Olive tapanade                         | Falafel                |
| Babaganush                             | Fried haloumi          |
| Spinach and feta                       | Grilled chorizo        |
| Dukkah with olive oil                  |                        |

*Meze Board (great for 4 people)* **\$30.00**  
A selection of our most popular Mediterranean dips and kitchens choice of cheeses and meats, garnished with fresh salad greens and home made Turkish bread from the wood-fired pizza oven.

*Baked Brie (great for 2 people)* **\$19.50**  
A mini brie cheese baked in our wood-fired oven and served with sliced dates, pistachio nuts and a drizzle of honey. Served with toasted Turkish bread and perfect as a shared starter or dessert!

*Hot Hummus and Dukkah* **\$16.50**  
Home made hummus sprinkled with Zeytins dukkah and a dollop of pesto. Enjoy it hot from our wood-fired oven, and served with Turkish Bread.

\* Gluten free options available

## Mezes (to Start)

*Scallop Meze\** **\$16.50**  
Pan seared skewered scallops on toasted bruschetta served with a home made fresh pawpaw and avocado salsa with salad greens.

*Chilli Squid Meze\** **\$16.50**  
Marinated squid scored and seared, served with fresh salad greens, sweet grilled peppers, tomatoes and cucumber. Dressed with a coriander mayo and lots of lemon wedges.

*Prawn Meze\** **\$16.50**  
Juicy marinated skewered prawns, pan seared and served on fresh salad greens with tomato, cucumber and mushy avocado.

*Smoked Salmon Cake* **\$16.50**  
Hot smoked salmon with fresh herbs and pan fried, served on a fresh salad greens with a fennel and green apple slaw with tangy jajick.

*Haloumi Meze\** **\$16.50**  
Pan fried haloumi and red peppers, served on salad greens with olive tapenade and caper berries.

*Dolma Meze\** **\$13.00**  
Vegetarian stuffed dolma, served on home made hot tomato and basil passata with feta cheese and fresh basil leaves.

*Falafel Meze\** **\$13.00**  
Home made rolled falafel, served hot with Zeytins hummus, tomato and cucumber salad and Greek yoghurt.

*Iskenders \**  
Served with rice, hummus, tabouleh and salad, with your choice of 2 sauces.

- Grilled Chicken **\$25.00**
- Roast Beef **\$26.00**
- Wood-Fired Lamb **\$29.00**
- Mixed Meat **\$27.00** (with chicken and roast beef)
- Falafel **\$23.00**
- Vegetarian (falafel, borek) **\$23.50**

*Doner Kebabs* (includes hummus, iceberg, carrot and red cabbage)  
Wrapped in a Turkish flat bread and hot pressed. Please choose your 2 sauces.

- Grilled Chicken **\$21.00**
- Wood-Fired Lamb **\$23.00**
- Roast Beef **\$21.00**
- Mixed Meat **\$22.00** (with chicken and roast beef)
- Falafel **\$19.50**

## Dishes from the Mediterranean

*Chicken and Apricot Tagine with Cous Cous* **\$26.00**  
This is a tagine of both fruity and spicy flavours. The rosemary and ginger give it a delightful aroma. Served with buttery couscous and salad greens.

*Beef Cheeks* **\$27.00**  
Slowly braised cheeks in a rich tomato and wine sauce served on spiced brown lentils and topped with parsnip chips, served with garlic flat bread and your chocie of steamed seasonal veggies or a side salad.

*Chicken Parmigiana* **\$28.00**  
Pounded chicken breast crumbed in panko, fresh herbs and parmesan cheese. Cooked till golden brown and topped with our tomato and basil passata sauce and grilled with mozzarella cheese. Served with a Greek salad and garlic bread.

*On Bone Scotch Fillet* **\$36.00** (400-450g)  
A marinated scotch fillet grilled to your liking and served on potato pave with steamed broccoli and a béarnaise sauce.

Rice is available upon request

*Fresh Fish of the Day (when available)* **\$30.00**  
Always changing, please see wait staff

*Individual Beef Moussaka* **\$30.00**  
Slices of potato and pumpkin layered with a flavoursome beef mix and oven baked. Topped with a b chamel sauce and grilled mozzarella cheese. Served with rice, salad greens, tabouleh, hummus and natural yoghurt.

*Spinach Borek* **\$28.00**  
Baked layers of filo pastry filled with fresh baby spinach, feta cheese, chopped tomato and spring onion. Served hot with rice, Jajick and fresh salad greens.