ZIA

RESTAURANT

MOROCCAN & ITALIAN KITCHEN

MENU

ZIA
RESTAURANT

MOROCCAN KITCHEN



BREAKFAST

Royal Marrakesh Breakfast 49

Served with harira soup, fresh orange juice, Moroccan tea, eggs, butter, honey, olives and an assortment of Moroccan breads (Msemen, Harcha and Baghrir).



SOUPS

Harira Soup 35

Lentils, chickpeas and tomatoes simmered in a flavourful broth with aromatic spices.

Lentil Soup 25

Aromatic vegetables and hearty lentils slowly simmered in a rich, flavourful broth.

Chicken Mushroom Soup 35

Tender chicken and fresh mushrooms gently simmered in a rich, velvety broth with savoury aromatics.

SALADS & APPETIZERS

Niçoise Salad 35

Fresh mixed greens, tomatoes, hard-boiled eggs, green beans, olives and tuna.

Moroccan Salad 35

Vine-ripened tomatoes, crisp cucumbers and fresh onions.

Burrata Salad 49

Fresh burrata, ripe tomatoes and fragrant basil, finished with extra-virgin olive oil and sweet balsamic glaze.

Zalouk Salad 29

Slow-cooked eggplant, tomatoes and onions with garlic, cumin and paprika.

Taktouka Salad 29

Roasted bell peppers and tomatoes with garlic, cumin and chilli peppers for a spicy kick.

Caesar Salad 38

Crisp greens and crunchy croutons tossed with cheese in a bold, tangy dressing.

Add ons: Chicken +15 | Shrimp +20

Fattoush Salad 35

Crispy pita pieces and fresh garden vegetables tossed in a tangy sumac dressing.

Seafood Salad 55

Tender shrimp, calamari and mussels on crisp lettuce with sweet cherry tomatoes.

Quinoa Salad 55

Quinoa tossed with fresh seasonal fruit, cherry tomatoes and tender shrimp.

MOROCCAN *FAVOURITES*

COUSCOUS

Couscous with Vegetables 49

Fluffy couscous topped with carrots, peppers, cabbage, potatoes, zucchini and onions, served with harissa on the side. Tfaya can be added on request.

Chicken Couscous with Vegetables 65

Chicken simmered with carrots, zucchini and onion, finished with almonds and served over fluffy couscous.

Beef Couscous with Vegetables 75

Tender beef simmered with seasonal vegetables and served over fluffy couscous.

Tfaya 65

Caramelised onions and raisins.



Chicken Couscous with Vegetables



Seafood Pastilla

PASTILLA

Seafood Pastilla 59

Shrimp, calamari, fish and Chinese vermicelli wrapped in delicate warqa pastry.

Chicken Pastilla 50

Tender shredded chicken with aromatic spices, wrapped in crisp layers of warqa pastry.

BAKERY

Plain Msemen 6

Traditional Moroccan layered flatbread, pan-cooked until golden and flaky.

Stuffed Msemen with Vegetables 10

Traditional Moroccan layered flatbread stuffed with vegetables and pan-cooked until golden.

Baghrir 5

Spongy Moroccan semolina pancake, served with honey.

Plain Harcha 6

Traditional Moroccan semolina bread made with butter or oil, golden and crumbly.

Bread 4

Freshly baked bread with a golden crust and soft texture, perfect for sandwiches or enjoyed on its own.

TAGINE
SPECIALITIES

Kofta Tagine with Eggs — 45
Seasoned kofta simmered in a rich tomato sauce and topped with poached eggs.

Shrimp Tagine with Tomato — 55
Shrimp braised in a savoury tomato, onion and herb sauce, topped with crispy French fries.

Chicken Tagine with French Fries — 54
Tender chicken braised in a savoury onion and herb sauce, topped with crispy French fries.

Beef Tagine with Raisins — 59
Tender beef slow-cooked with plump raisins and aromatic spices.

Beef Tagine with French Fries — 69
Tender beef slow-cooked in a savoury sauce, served with golden French fries, warm bread, marinated olives and spicy harissa.

Beef Tagine with Artichoke — 69
Tender beef slow-cooked with fresh artichokes and green peas in a light, spiced olive oil broth.

Beef Tagine with Prunes — 69
Tender beef slow-cooked with aromatic warm spices and sweet, caramelised prunes.



Shrimp Tagine with Tomato

Tkalia — 59
Mixed offal, including tripe, liver, lung and spleen, cooked in a spiced sauce.

Beef Tanjia — 69
Succulent beef slow-cooked with preserved lemon, garlic, cumin and saffron in fine olive oil.

Seffa — 39
Fine semolina slow-cooked with butter and a touch of sugar, dusted with cinnamon and ground almonds.

Chicken Seffa — 55
Tender chicken slow-cooked with caramelised onions and a delicate blend of warm spices.

Chicken Rfissa — 49
Tender braised chicken over fragrant green lentils with warm spices, served with harissa and marinated olives.

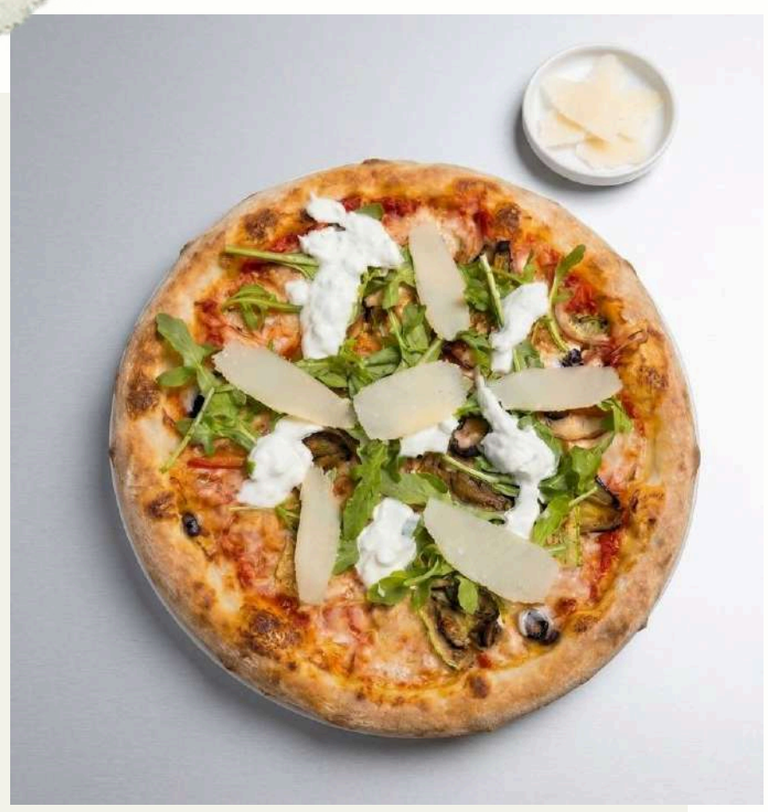
Kaouaree with Chickpeas — 59
Slow-cooked cow's feet and chickpeas simmered in a rich, spiced sauce, served hot with fresh bread.

White Beans Dish — 35
White beans cooked in a fragrant sauce of tomatoes, onion, garlic and spices, served with bread.

Lentils Dish — 35
Lentils cooked in a fragrant sauce of onion, garlic, tomatoes, parsley and spices, served with olives and bread.

PIZZA

ITALIAN KITCHEN



Vegetable Pizza 49

Pizza topped with capsicum, tomato, eggplant and mushrooms with melted mozzarella on a tomato sauce base, finished with oregano.

Margherita Pizza 39

Classic pizza topped with melted mozzarella on a tomato sauce base, finished with oregano.

Chicken Pizza 55

Pizza topped with tender chicken, mushrooms and melted mozzarella on a tomato sauce base, finished with oregano.

Seafood Pizza 59

Pizza topped with shrimp, mussels, calamari and pesto with melted mozzarella on a tomato sauce base, finished with oregano.

Pepperoni Pizza 49

Pizza topped with pepperoni and melted mozzarella on a tomato sauce base, finished with oregano.

Tuna Pizza 45

Pizza topped with tuna, onion, olives and melted mozzarella on a tomato sauce base, finished with oregano.

Truffle Pizza 65

Pizza with a creamy white sauce, melted mozzarella, mushrooms and Parmesan, finished with truffle.

PASTA

CHOICE OF SPAGHETTI / PENNE / TAGLIATELLE

Seafood Penne Pasta 59

Sautéed shrimp, mussels and calamari in a rich tomato sauce with Parmesan.

Bolognese Pasta 49

Rich, slow-cooked meat sauce served over your choice of pasta.

Truffle Pasta 59

Sautéed mushrooms in garlic butter and cooking cream, infused with truffle oil and parmesan.

Pesto Pasta 49

Pasta in a creamy basil pesto sauce with Parmesan.

Alfredo Pasta 49

Pasta in a rich, creamy Parmesan sauce served with chicken, mushrooms and onion.

Arrabbiata Pasta 39

Pasta in a tomato sauce with garlic, olive oil, chilli flakes and Parmesan.



Arrabbiata Pasta

SANDWICHES

Isabelle Sandwich 29

Tuna sandwich served with French fries, ketchup and mayonnaise.

Kofta Sandwich 35

Kofta sandwich served with French fries, ketchup and mayonnaise.

Chicken Sandwich 35

Grilled chicken sandwich served with French fries, ketchup and mayonnaise.

Sausage Sandwich 35

Sausage sandwich served with French fries, ketchup and mayonnaise.

TACOS

Chicken Tacos 30

Traditional tacos filled with tender chicken.

Sausage Tacos 35

Traditional tacos filled with sausage.

Mixed Tacos 35

Traditional tacos filled with chicken, beef and sausage.

Beef Tacos 35

Traditional tacos filled with minced beef.

KIDS MENU

Nuggets with Fries — 30
Six pieces of chicken nuggets served with French fries.

Chicken Club Sandwich — 35
Classic chicken club sandwich served with French fries.

Spaghetti with Beef Meatballs — 35
Slow-braised beef meatballs in a rich tomato sauce, tossed with spaghetti and extra-virgin olive oil.

MOROCCAN DRINKS

Moroccan Tea (Cup) — 15

Moroccan Tea (Medium) — 20

Moroccan Tea (Large) — 38

Hawai — 21

Laban (Cup) — 13



DESSERT

Fruit Salad — 29
A refreshing mix of fresh seasonal fruit.

Cheesecake — 36
Rich, velvety cream cheese baked on a buttery graham cracker crust.

Tiramisu — 39
Espresso-dipped ladyfingers layered with creamy mascarpone and dusted with cocoa powder.

Apple Pie — 34
Golden pastry crust filled with tender, cinnamon-spiced apples, served with your choice of chocolate sauce or ice cream.

Panna Cotta — 32
Creamy milk and sugar flavoured with vanilla essence, garnished with fresh fruit.

MOCKTAILS *& FRESH JUICES*

SIGNATURE MOCKTAILS

Zia Classic Mojito — 34
Fresh mint, zesty lime and sparkling water.

Tropical Sunset — 29
Juicy mango and aromatic passion fruit.

Lychee Rose Mist — 34
Sweet lychee and fragrant citrus with a soft blush of pink.

Orchard Sparkle — 36
Ripe kiwi and crisp green apple, finished with sparkling water.

Golden Sunrise — 34
Freshly squeezed orange juice, lifted with a sparkling finish for a bright, citrus-sweet refresher.

Piña Colada — 36
Creamy coconut and sweet pineapple, blended with ice for a tropical classic.

Passion Reef — 36
Passion fruit, fresh mint and citrus, topped with sparkling water.

Sangria Fresca — 36
A vibrant blend of fresh seasonal fruits, served chilled over ice.

Raspberry Royale — 36
Ripe raspberries, fragrant mint and freshly squeezed lime.

Spiced Lemon Royale — 28
Fresh lemon, aromatic spices and a hint of black salt.

Midnight Lagoon — 32
A captivating blue cooler with bright citrus notes and sparkling water.

Green Garden Fizz — 35
Crisp cucumber, fragrant basil and freshly squeezed lemon.

Scarlet Bloom — 36
Juicy strawberries and delicate vanilla with sparkling water.

Brazilian Lemonade — 31
Creamy, sweet and tangy, made with whole lime and condensed milk

Coconut Grove — 34
Fresh coconut water, garden mint and a hint of lime.

Havana Nights — 34
A Caribbean-inspired blend of chilled cola, fresh mint and freshly squeezed lime.

Arctic Mint — 32
A frosty blend of fresh mint and zesty citrus with a bold twist.

FRESH JUICES

Ruby Glow — 29
Beetroot, pineapple and orange.

Green Revive — 28
Spinach, pineapple and green apple.

Garden Harvest — 26
Orange, cucumber and carrot.

Pink Bliss — 29
Watermelon and strawberry.

COFFEE, TEA *& REFRESHMENTS*

HOT BEVERAGES

Espresso 16
Rich, bold single shot with a velvety crema.

Americano 20
Espresso lengthened with hot water for a smooth finish.

Latte 22
Espresso with steamed milk and a light layer of microfoam.

Cappuccino 22
Espresso with steamed milk and silky foam.

Flat White 22
Double espresso with velvety micro-textured milk.

Mocha 24
Espresso, rich chocolate and steamed milk.

Macchiato 20
Espresso marked with a dollop of milk foam.

Cortado 18
Espresso balanced with an equal measure of warm milk.

Spanish Latte 24
Espresso and steamed milk sweetened with condensed milk.

Hot Chocolate 20
Velvety chocolate steamed with milk.

Turkish Coffee 14
Finely ground coffee, slowly brewed in a traditional cezve.

TEA

Moroccan Tea Small 25 / Large 32
Traditional Moroccan tea infused with fresh mint.

Black Tea 12
A classic, full-bodied brew.

Green Tea 12
Light, fresh and delicately aromatic.

Fresh Milk Tea 12
Black tea simmered with fresh milk.

ICED TEA

Peach Ice Tea 26
Chilled tea infused with sweet, ripe peach.

Classic Lemon Ice Tea 26
Chilled tea with freshly squeezed lemon.

Mango Passion ice Tea 26
Chilled tea with juicy mango and passion fruit.

Icy Mint Tea 26
Refreshing iced tea with cool, fresh mint.

SMOOTHIES

Peach Mango 32
Ripe peach and mango, blended smooth.

Avocado 34
Creamy, velvety avocado, blended smooth.

Green 35
A nourishing blend of leafy greens and fresh fruit.

Tropical 36
A sun-ripened medley of tropical fruits.

Mixed Berry 36
Strawberries, blueberries and raspberries, blended smooth.

FRAPPÉ

Mocha 31
Espresso and rich chocolate, blended with ice.

Caramel 31
Espresso and buttery caramel, blended with ice.

Vanilla 31
Creamy vanilla, blended with ice.

Strawberry 31
Sweet strawberry, blended with ice and cream.

Pistachio 33
Rich pistachio, blended with ice and cream.

ICED COFFEE

Iced Coffee 28
Americano / Latte / Cappuccino / Mocha / Spanish served over ice.

ZIA

RESTAURANT

MOMENTS WORTH SHARING

Every gathering has a story, and
every table holds a memory.

Thank you for sharing yours with us.

ZIA

RESTAURANT

VISIT US

Jumeirah Garden City 1,
Al Satwa. Dubai

@ziarestaurant.dxb