

APÉRITIFS

BAJTRA SPRITZ Prosecco , bajtra liqueur & club soda. (Refreshing/Sweet)	8
CYNAR SPRITZ Prosecco, cynar & club soda. (Bitter / Sweet)	8
APEROL SPRITZ Prosecco, aperol & club soda. (Bitter / Refreshing)	8
LIMONCELLO SPRITZ Prosecco, limoncello & club soda. (Citrusy / Refreshing)	8

CRUDI

BEETROOT CARPACCIO    	9.5
Beetroot carpaccio with pistachio cheese pralines, roasted almond, honey & fried kale.	
BEEF CARPACCIO  	12.5
Black Angus beef carpaccio, garnished with tartar sauce, baby spinach & parmesan.	
TUNA CARPACCIO  	12.5
Fresh tuna carpaccio dressing with oil, salt, black pepper, lime, parsley, dill & reduction of passion fruit.	

TAPAS

FRITTURA DI LATTERINI 	8
Fried latterini served with lemon & tartar sauce.	
FALAFEL BALLS    	7.5
4 pcs homemade chickpea balls served with vegan mayo.	
MEDITERRANEAN HALLOUMI  	7.5
Grilled halloumi with pomegranate molasses.	
SICILIAN ARANCINI 	8.5
Arancini with beef ragu & parmesan.	
BURRATA E NDUJA    	12.5
Fresh burrata, nduja, broccoli, almonds served with crostini bread.	
FRIED CALAMARI  	14
Fried calamari with tartar sauce.	
THAI PRAWNS    	8.5
Prawns sautéed in ginger, garlic, chili, sesame seeds & Thai sauce.	

STARTERS TO SHARE

DIP PLATTER     	12
Selection of home-made dips: Bigilla, snežanka & beetroot served with pita bread.	
VEGETARIAN MALTESE     	15.5
Selection of fresh bigilla, olives, sun-dried tomatoes, caponata, fig almond & Ġbejna.	
FRITTO MISTO   	21
Mix of prawns, seabass & calamari. Served with tartar sauce.	
COLD CUTS & CHEESE  	19
Selection of Parma ham, spianata, pancetta, parmesan, scamorza, gorgonzola, pecorino, speck, olives, sun-dried tomatoes & crostini bread.	

 Vegan	 Vegetarian	 Lactose	 Spicy	 Egg	 Dried Fruit /Vegetables	 Gluten Controlled
 Nuts & Seeds	 Gluten	 Seafood	 Molluscs	 Crustaceans	 Celery	 Mustard

FOOD & ALLERGEN INFORMATION

Disclaimer: Zion offers food that may contain milk, soybeans, tree nuts, peanuts, eggs, shellfish & wheat. Customers who have any allergies to ingredients used in food should inform us before ordering. The customer takes full responsibility of informing Zion staff about any allergies they have at the time of ordering their food. Gluten Controlled: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur & our restaurant is unable to guarantee that any item can be completely free of allergens.

SALADS

CAPRESE    	10.5
Fresh tomato, mozzarella di bufala, basil pesto & crostini bread.	
ALCALINE  	11.5
Mixed greens with beetroot, asparagus, avocado, carrots, cherry tomatoes, nuts & lemon dressing.	
CHICKEN TZATZIKI   	13.5
Chicken breast, cherry tomatoes, carrots, kale, roasted pepper, sesame seeds & tzatziki sauce. Choose your base: Green leaf or rice.	
BEEF TERIYAKI    	14.5
Beef strips, spring onions, roasted peppers, purple cabbage, carrots, fried onions, sesame & teriyaki sauce. Choose your base: Green leaf or rice.	
GRECA  	12.5
Tomato, cucumber, olives, red onion, feta cheese, oil, white vinegar, salt & oregano.	
TROPICAL   	13.5
Mixed green leaves, avocado, strawberry, blueberry, mango, a mix of nuts & an orange dressing.	
CARPACCIO TUNA SALAD  	13.5
Mixed green leaves, carrots, cherry tomatoes, purple cabbage, orange, red onion, olives, capers, sesame seeds, mix of nuts & Tuna carpaccio.	
SMOKED SALMON  	15
Mixed green with avocado, carrots, onion, cherry tomatoes, kale & smoked salmon. Finished with balsamic vinegar oil & sesame seeds.	

ADD EXTRA PROTEIN
BOILED EGG 1.00 / FETA CHEESE 1.50 / CHICKEN 3.50 / BEEF 3.50
TUNA 3.50 / SMOKED SALMON 4.50

BURGERS (HOME-MADE)

CHEESE BURGER  	10.5
USDA beef patty, cheese, lettuce, tomato, pickles, fried onion & mayonnaise.	
ZION BURGER  	14.5
USDA 2 beef patties, bacon, cheese, lettuce, tomatoes, pickles, fried onions & Zion sauce.	
JAMAICAN   	15
USDA 2 spicy beef patties, cheese, lettuce, tomatoes, pineapple & hot sauce.	
CHICKEN THIGH   	14
Chicken, cheese, coleslaw, fresh onion, tomatoes & pepper mayo.	
FALAFEL HALLOUMI    	13.5
Falafel patty, halloumi cheese, rucola, tomatoes, fresh onions & vegan mayo.	
GOURMET PISTACHIO BURGER    	17.5
Double beef patty, pistachio cream, melted Emmental cheese, crispy speck, fresh rucola & crushed pistachios.	



*ALL BURGERS ARE SERVED WITH FRENCH FRIES

GLUTEN FREE BREAD 2 **FRIES 3**  

ADD A SAUCE 1.5

- Sriracha Mayo • Zion house sauce • Harissa sauce
- Pepper mayo • Avocado sauce
- Yogurt sauce • Cheddar cheese sauce

WRAPS SERVED TILL 6PM FROM MONDAY TO FRIDAY

BEEF TERIYAKI WRAP  	10
150g beef tagliata cooked in teriyaki sauce, cherry tomatoes, cheese, Parmesan & fresh onion.	
CHICKEN THIGH WRAP  	10
150g chicken grilled, pepper, onion, lettuce, cheese & mayonnaise.	



*ALL WRAPS ARE SERVED WITH CRISPS

PASTA & RISOTTO

TAGLIOLINI BURRATA    	12.5
Fresh tomato sauce, creamy burrata cheese & pesto.	
GARGANELLI MALTESE    	13.5
Fresh Maltese sausages, black olives, capers, cherry tomatoes, spring onion, garlic, parsley & white wine, finished with ġbejna.	
CHICKEN & MUSHROOM <small>(GARGANELLI OR RISOTTO)</small>   	14.5
Chicken, mushrooms, garlic, truffle cream, white wine & parmesan.	
TAGLIOLINI VONGOLE   	14.5
Fresh clams, garlic, cherry tomatoes, white wine, black pepper & parsley.	
RISOTTO MUSHROOMS & TRUFFLE    	14.5
Riso Arborio, mushrooms, white wine, cream of truffle, garlic, black pepper & parsley.	
TAGLIOLINI COZZE    	15
Fresh tomato, mussels, fresh chili, white wine & parsley.	
PAPPARDELLE BEEF RAGU     	16.5
USDA beef mince, cooked for three hours with onion, carrots, celery, red wine, tomato sauce & Parmesan.	
FRUTTI DI MARE <small>(TAGLIOLINI OR RISOTTO)</small>    	18
Prawns, clams, mussels, calamari, cherry tomatoes, white wine & parsley.	

AVAILABLE GLUTEN FREE PASTA AT AN EXTRA 3

MAINS

TAGLIATA 1KG (TO SHARE)  	62.5
Flap Tagliata, cooked to your liking, served with vegetables & roasted potatoes or fries. Choose two sauces: • Chimichurri • Pepper • Mushroom.	
BEEF RIB EYE  	29.5
300g Black Angus cooked to your liking, served with vegetables & roasted potatoes or fries. Choose one sauce • Chimichurri • Pepper • Mushroom	
MEDITERRANEAN CHICKEN BREAST  	18
Marinated grilled chicken breast with sautéed broccoli, cherry-tomatoes, olives, garlic & parsley, served with gorgonzola sauce and roasted potatoes or fries.	
SEABASS   	21.5
Grilled seabass, served with asparagus, caponata & roasted potatoes or fries.	
SWORDFISH   	21.5
Covered in marinated breadcrumbs, served with mixed salad, tartar sauce & roasted potato or fries.	
GRILLED SALMON IN ASPARAGUS SAUCE  	22.5
250g grilled salmon dressing in asparagus, cherry tomatoes, olives, garlic, salt & pepper, served with basmati rice.	


SIDES EXTRAS 3

- Fresh salad • Fries • Roasted Potatoes
- Grilled vegetables • Caponata






























ADD A SAUCE 2

- Gorgonzola cream • Pepper
- Mushrooms • Zion Chimichurri

KIDS MENU

PASTA   	7.5
Garganelli pasta. Choose between tomato sauce or butter with parmesan cheese.	
BURGER   	8.5
1x 100g USDA beef patty, lettuce, tomatoes & cheese. Served with fries.	
CHICKEN NUGGETS 	7.5
5 pcs breaded chicken breast nuggets & fries. Served with mayo sauce.	
CHICKEN WINGS 	7
4 pcs chicken breaded wings with mayo sauce.	
KIDS PIZZA  	10
Tomato sauce, mozzarella, ham & fries.	

PIZZA

FOCACCIA		
BRUSCHETTA FOCACCIA   	8.5	
Fresh tomato, garlic & basil		
PECORINO CHEESE FOCACCIA   	8.5	
GREEK FOCACCIA   		10.5
Fresh tomato, feta cheese, olives, onion, garlic & parsley.		
NAKED & UNCOOKED   	15	
Fresh tomatoes, rucola, Parma ham, mozzarella di Bufala, pistachios, balsamic cream, extra virgin olive oil.		
AL POMODORO		
MARGHERITA   	10	
Tomato sauce, mozzarella & olive oil.		
Add mozzarella di Bufala at an extra €3.50.		
REGINA MARGHERITA  	14	
Tomato sauce, mozzarella di bufala Parma ham & rucola.		
SICILIANA   	10.5	
Tomato sauce, mozzarella, pecorino, cherry tomatoes, garlic & rucola.		
VEGANA ROSSA   	12	
Tomato sauce, vegan mozzarella, olives, artichokes, spring onion, peppers & rucola.		
CAPRICCIOSA   	13	
Tomato sauce, mozzarella, ham, mushrooms, artichokes, eggs & olives.		
ONE LOVE  	13	
Tomato sauce, mozzarella, porcini mushrooms, ham, parmesan, garlic & parsley.		
SWORDFISH PIZZA   	14.5	
Tomato sauce, mozzarella, swordfish, cherry tomato, eggplant & parsley.		
BIANCA		
QUATTRO FORMAGGI   	12	
Mozzarella, gorgonzola, parmesan & pecorino.		
PICCANTE   	12	
Mozzarella, 'Nduja salami, spicy Spianata & fresh ricotta.		
POPEYE  	12.5	
BBQ sauce, mozzarella, chicken, spinach, peppers, olives, & Scamorza cheese.		
MALTESE   	13	
Mozzarella, maltese sausage, ġbejna, olives, capers, spring onion & cherry tomatoes.		
VEGANA BIANCA    	13	
Cream of pistachio, vegan mozzarella, roasted potatoes, porcini mushrooms, granella di pistachio & parsley.		
ZION CALZONE  	14	
Mozzarella, speck, porcini mushrooms, Parmesan, Gorgonzola, cherry tomatoes & rucola.		
DELL'ETNA   	15	
Pistachio cream, mozzarella, porcini mushrooms, pancetta, scamorza cheese & pistachio.		
MARE E MONTI   	15	
Mozzarella, fresh tomato, asparagus, spring onion, smoked salmon & parsley.		

ZION

GOOD MOOD!
GOOD FOOD!

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WINE LIST

SWEET SPARKLING

MOSCATO D'ASTI -Fabio Perrone, Italy .
Moscato grape. Pairs well with any type of dessert; or pair with fresh bread, charcuterie, figs, melon or spicy dishes like curries or spiced chicken wings. Our mediterranean chicken breast is worth a shot with this favourite. The gorgonzola sauce hits a delightful spot on the taste buds.

SPARKLING / CHAMPAGNE

PROSECCO DI TREVISO -Moleto, Italy.
Glera grape. Try it with a sweet-and-salty appetizer like prosciutto-wrapped dates! Prosecco is also delicious with asian dishes such as Thai noodles or sushi or even with our Thai prawns.
PROSECCO ROSÉ TREVISO MILLESIMATO -Moleto, Italy. Glera & Pinot Nero grape blend. On the nose the floral notes of Glera grape and the fruity red fruits of Pinot Noir grapes stand out. Delicate and fragrant. Love it it paired with our piccante pizza.
DRAPPIER CARTE D'OR BRUT CHAMPAGNE -France.
Vermilion gold in color. Nose of freshly pressed black grapes, of red, white and citrus fruits. Small spicy notes in the finish. Pairs well with thai prawns, tropical salad, chicken dishes and cream cheeses.

ROSÉ

* **PALATINO ROSÉ** -Cassar Camilleri, Malta.
Syrah grape. Pair ideally with barbecued seafood dishes. Try it with our tuna carpaccio.
ZINFANDEL -Eagle Creek California, USA.
This rose has a full flavour and a pleasant fruity note with red berries and peaches. Paired with Teriyaki salad, burgers and Asian spicy.
CERASVOLO DI ABRUZZO ROSÉ AGRONIKA -Novaripa, Italy.
Montepulciano d' Abruzzo grape. Perfect match with our beetroot carpaccio. Pairs well with creamy pastas, seafood, shellfish and green salads.

WHITE

* **PALATINO SAUVIGNON BLANC** -Cassar Camilleri, Malta.
Sauvignon Blanc grape. Ideal match with seafood and shellfish whilst providing excellent company on its own.We love it with our grilled salmon in asparagus sauce or vegana pizza.
* **LA TORRE GIRGENTINA** -Marsovin, Malta.
Girgentina grape. a perfect match with shellfish, lightly-cooked fish dishes, sushi or sashimi, spring vegetables and summer salads. Give it a shot with our Mediterranean halloumi starter and rosemary focaccia.
* **CARAVAGGIO CHENIN BLANC** -Marsovin, Malta.
Chenin Blanc grape. Ideal paired with light food dishes including salads, fish, poultry, veal and pork. We love it paired with our chicken tzatziki and pizza marittima.
* **LAURENTI VERMENTINO** -Camilleri Wines, Malta.
Vermentino grape. Excellent pairing with herbal and savoury pasta dishes. Have you tried it with our bruschetta mare monti or garganelli maltese?
GAVI DI GAVI -Picollo, Italy.
Cortese grape. Pairs well with salads, particularly those with a citrus dressing, as well as light pastas and risottos. Try it with our ricotta & caponata or bruschetta mare e monti.
FALANGHINA -Corteregia, Italy.
Falanghina grape. Excellent with seafood such as spaghetti with clams, risotto with scampi. It is the perfect aperitif for a summer day or the ideal partner to our pizza siciliana or Zion calzone.
GRECO DI TUFO -Torricino, Italy.
Greco grape. The wine's robust body can hold its own against creamy dishes like pasta carbonara, cutting through the richness of the sauce. It pairs really well with our tagliolini vongole veraci and seabass.
KANIMARI VERMENTINO DI SARDEGNA -Nuraghe Crabioni, Italy.
Vermentino grape.Feel like a native to the medittearean as you dine on our naked and uncooked salad whilst sipping this beautiful Sardinian Vermentino.
PECORINO AGRONIKA -Novaripa, Italy.
Pecorino grape. A must try with our fritto misto and tagliolini aglio olio e peperoncino.
VIIGNIER -Delas Freres, France.
Viognier grape. Prawn and ginger noodles chicken and apricot tagine come to mind but we've tried it with our falafel & halloumi burger and garganelli chicken & mushroom pasta. Simply amazing!
LES CROLOUPS POUILLY FUME -Domaine Chauveau, France.
Sauvignon Blanc grape. Cheese, goat cheese, feta, fish, seafood, mussels. White meditteranean caught fish always a great combination.
SANCERRE BLANC -Domaine Chauveau, France.
Sauvignon Blanc grape. Will pair perfectly with gravlax or our grilled salmon in asparagus sauce.
CHABLIS -Domaine Besson, France.
Chardonnay grape. The white wine fried rabbit we prepare and seabass should pair well with this beauty, but Chablis is such a joy when paired with most shell fish. Give it a try!
SHAYA VERDEJO RUEDA ORGANIC -Spain.
Verdejo grapes. Complex, hints of stone fruits, spices and marzipan with a refreshing acidity. Pairs well with Fried Calamari, Thai Prawns, Fritto Misto, Tagliolini Vongole, Frutti Di Mare, Seabass, Grilled Salmon and all Salads.
DISFRUTANDO.O. VG -Spain.
Verdejo 0.0 % alcohol. Vegan, citrus scent and a twist of lime & white flowers. Pairs well with Falafel Balls & Halloumi, Focaccia, Pizza, Tuna Carpaccio, Seabass, Grilled Salmon and all Salads and Pasta dishes.
ALAMOS TORRONTES -Argentina.
Aromatic. On the nose, citrus aromas combine with floral (jasmine) and fresh herbs. The palate is vibrant, with a very rich and well - balanced acidity.
SANTA RITA 120 CHARDONNAY -Santa Rita, Chile.
Chardonnay grape. Try with our capricciosa or dell' Etna pizza. Lovely match!
MAORI BAY SAUVIGNON BLANC -Maori Bay, New Zealand.
Sauvignon Blanc grape. Asparagus with hollandaise sauce. Goat's cheese (a match made in heaven) in salads or with caramelised onions.
Thai food – a green curry or a Thai chicken salad is amazing.

RED

* **LA TORRE GELLENWZA SHIRAZ** -Marsovin, Malta.
Blend of Cabernet Franc and Shiraz. Pairs well with our beef carpaccio and garganelli maltese.
* **CHEVAL FRANC** -Marsovin, Malta.
Blend of Shiraz & local Gellewza grapes. Perfect pairing with our tagliata to share and Zion burger.
BARBERA D' ALBA SUPERIORE -Fontana bianca, Italy.
Barbera grape. Charcuterie, cold cuts, and salumi: this match is a tradition in northern Italy for a good reason. Barbera 's high acidity cuts through the richness of salami, soppressata, mortadella, bologna, prosciutto, and lardo.
GRAN PASSIONE ROSSO -Famiglia Botter, Italy.
Merlot and Corvina grape blend. Jamaican burger maybe? Why not? Or the beef teriyaki salad?
CHIANTI -Il Palazzo, Italy.
Sangiovese grape. Pair with game dishes, like our Maltese rabbit and pappardelle beef ragu. You can enjoy Chianti even with a nice cheese platter, especially aged ones such as Pecorino and Parmigiano.
PRIMITIVO -Cantina Museo Albea, Italy.
Primitivo grape. Pairs well with dishes featuring tomato sauce such as pizza, eggplant parmesan, and pasta with ragu.
NARKE NERO D' AVOLA -Principe di Corleone, Italy.
Nero d' Avola grape. It can stand up to Greek cuisine, like gyros or moussaka, and naturally works well with spicier Italian sausages or sauces like puttanesca.
SANTA RITA 120 CARMENERE -Santa Rita, Chile.
Carménère grape. Ideally paired with bbq, especially lean meats such as Sirloin steaks, or some cuts of Pork and Lamb. Also consider when adding herbaceous sauces like a Chimichurri.
JUAN GIL SILVER -Spain.
Moscato grape. Pairs well with any type of dessert; or pair with fresh bread, charcuterie, figs, melon or spicy dishes like curries or spiced chicken wings. Our mediterranean chicken breast is worth a shot with this favourite. The gorgonzola sauce hits a delightful spot on the taste buds.

WINE 175

* **LA TORRE - 175ML** WHITE 4.5
GAVI DI GAVI - 175ML WHITE 6
ZINFANDEL - 175ML ROSÉ 6
PRIMITIVO - 175ML RED 6



TURN PAGE FOR
FOOD
MENU