

ANTIPASTI

CARCIOFI CACIO E PEPE 🍷🍴🌶️	9.50
Golden fried Artichoke in breadcrumb crust, served with Cacio e Pepe sauce	
BURRATA BRUSCHETTONE 🍷🍴	12.00
Toasted Bread, Fresh Burrata, Tomatoes & Basil Pesto	
ANDALUCIA LIVER 🍷	13.00
Grilled Veal Liver served with Pico de Gallo & Focaccelle	
BEEF CARPACCIO 🍷🍴🍴🍴	13.50
Beef Carpaccio with Caper Vinaigrette, Capers, Honey, Parmesan, Coriander & Almonds	
FRIED CALAMARI 🍷🍴	15.00
Crispy Fried Calamari, served with Tartar Sauce & Lemon Wedge	
THAI PRAWNS 🌶️🍴🍴🍴	8.50
Prawns sautéed in Ginger, Garlic, Chilli, Sesame Seeds & Thai Sauce	
SICILIAN MUSSELS 🍷	12.50
Mussels with Tomato, Garlic, White Wine, Chilli & Parsley	

PLATTERS

MEDITERRANEAN ANTIPASTO 🍷🍴🌶️🍴🍴	24.50
Focaccine, Tomatoes, Burrata, Parma Ham, Cured Sausage, Provolone, Olives, Almonds, Dried Figs & Artichokes	
COLD CUTS 🍴🍴🌶️	23.50
Selection of Italian Cured Meats and Cheese: Salame, Parma Ham, Pancetta, Sicilian Cured Sausage, Pecorino Romano, Parmigiano & Gorgonzola Served with Focaccelle & Fig Jam	
FRITTO MISTO 🍷🍴🍴🍴	23.50
Mixed Seafood Fry: Calamari, Sea Bass, Prawns served with Tartar Sauce & Lemon Wedge	

ADD ONE FOCACCELLA

SALADS

BURRATA CAPRESE 🍴	11.00
Fresh Tomato, Burrata Mozzarella, Onion, Pesto & Basil	
ALKALINE SALAD 🍴🍴🍴🍴	12.00
Mixed Green Leaves, Beetroot, Asparagus, Avocado, Carrots, Cherry Tomatoes, Mixed Nuts, Honey Mustard Vinaigrette	
CRUNCHY CAESAR SALAD 🍴🍴🍴🍴	14.50
Romaine Lettuce, Chicken in Breadcrumbs, Caesar Dressing, Parmesan & Croutons	
SMOKED SALMON SALAD 🍷🍴🍴🍴	16.00
Mixed Green Leaves, Avocado, Asparagus, Carrots, Cherry Tomatoes, Kale, Smoked Salmon, Coriander, Sesame Seeds & Honey Mustard Vinaigrette	
BEEF TERIYAKI 🍴🍴🌶️🍴	15.50
Mixed Green Leaves, Pulled Brisket, Spring Onions, Bell Peppers, Purple Cabbage, Carrots, Fried Onions, Sesame & Teriyaki Sauce	
ADD ONS	
Feta Burrata Eggs Avocado Chicken Brisket Asparagus Smoked Salmon	

PASTA

SPAGHETTONE BURRATA & PESTO 🍷🍴🍴🌶️	13.50
(SPAGHETTONE OR GARGANELLI) Spaghettone with Fresh Burrata, Tomatoes & Pesto Genovese	
SPAGHETTONE CARBONARA 🍴🌶️🍴🍴	15.50
(SPAGHETTONE OR GARGANELLI) Spaghettone with Eggs, Guanciale, Pecorino Romano & Black Pepper	
TAGLIATELLE CHICKEN AND MUSHROOMS 🍴🍴🍴🍴	15.00
(TAGLIATELLE OR RISOTTO) Chicken, Baby Spinach, Mushrooms, Cream, White Wine, Parsley & Parmesan	
TAGLIATELLE AL RAGU BOLOGNESE 🍴🍴🍴🍴🌶️	16.50
(TAGLIATELLE OR GARGANELLI) Tagliatelle with Slow-Cooked Meat Ragù & Parmesan	
VONGOLE (SPAGHETTONE OR GARGANELLI) 🍴🍴🌶️🍴	15.50
Spaghettone with Clams, White Wine, Garlic, Fresh Chilli, Parsley & Tomatoes	

FRUTTI DI MARE (SPAGHETTONE OR RISOTTO) 🍴🍴🍴🍴🍴	18.50
Spaghettone with Prawns, Clams, Mussels, Calamari, Tomatoes, Garlic, White Wine & Parsley	

GLUTEN-FREE PASTA AVAILABLE AT EXTRA

RISOTTI

RISOTTO PORCINI 🍷🍴🌶️	15.00
Arborio Rice with Porcini Mushrooms, Black Truffle, Garlic & Parsley	
RISOTTO ETNA 🌶️🍴🍴	13.50
Arborio Rice with Saffron & Sicilian Sausage, Chives & Parmesan	

MAINS

TAGLIATA 1KG 🍷🌶️	65.00
Tagliata Cooked to your liking Served with Grilled Vegetables & Roasted Potatoes or French Fries	
Choose Two Sauces: Mushroom Pepper Zion Chimichurri Port Wine Reduction	
RIB EYE 300G 🍷🌶️	31.00
Rib Eye Steak Cooked to your liking Served with Grilled Vegetables & Roasted Potatoes or French Fries	
Choose One Sauce: Mushroom Pepper Zion Chimichurri Port Wine Reduction	
MEDITERRANEAN CHICKEN BREAST 🍷🌶️🍴	19.50
Grilled Chicken Breast Topped with Greek Feta, Sautéed Spinach, Olives, Cherry Tomatoes, Garlic & Fresh Herbs, Served with Roasted Potatoes or French Fries	

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.

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GRILLED SEA BASS 250G 🍷🍴🍴🌶️	22.50
Grilled Sea Bass Fillet with Pico de Gallo, Grilled Asparagus, Lime & Coriander, Served with French Fries or Roasted Potatoes	
GRILLED SALMON 🍷🍴🌶️🍴🍴	24.00
Grilled Salmon Served with Mash Potato, Spinach, Mushrooms, Cherry Tomatoes & Béarnaise Sauce	
EXTRA	
Grilled Vegetables Pico de Gallo Mashed Potatoes Roasted Potatoes French Fries	
EXTRA SAUCE	
Mushroom Pepper Béarnaise Zion Chimichurri Port Wine Reduction	

BURGERS

All burgers come with sesame seed buns and are served with French Fries	
EGG TRUFFLE BURGER 🍷🍴🍴	10.00
One Beef Patty, Red Leicester Cheese, Eggs, Lettuce, Tomato, Pickles, Fried Onions & Truffle Mayo	
RED LEICESTER CHEESE BURGER 🍷🍴🍴	14.50
Two Homemade Beef Patties, Red Leicester Cheese, Lettuce, Tomato, Pickles, Fried Onions & Ranch Sauce	
ZION BURGER 🍷🍴🌶️🍴	16.00
Two Homemade Beef Patties, Lettuce, Tomato, Fresh Onions, Porchetta, Red Leicester Cheese & Zion Sauce	

BBQ BRISKET BURGER 🍷🍴🍴🌶️🍴	15.00
Pulled Brisket, Provolone Scamorza, Coleslaw, Lettuce, Onions, Ranch Sauce & BBQ Sauce	

CRUNCHY CHICKEN THIGH BURGER 🍷🍴🌶️🍴	13.50
Breaded Chicken, Red Leicester Cheese, Coleslaw, Tomato, Fresh Onions & Pepper Mayo	

AVOCADO BURGER 🍴🌶️🍴🍴🌶️	15.00
Avocado Corn Patty, Guacamole, Lettuce, Halloumi, Pico de Gallo & tartar sauce	

EXTRA SAUCES	13.50
Zion Ranch Picante Truffle Mayo Guacamole Zion Chimichurri Pepper Mayo	

EXTRA	3.00
Beef Patty Fried Egg Red Leicester Cheese Porchetta alla Romana French Fries	

WRAPS	65.00
All Wraps Are Served With French Fries Available Only Monday – Friday (12.00hrs – 18.00hrs) Excluding Public Holidays	

NATIVE WRAP – VEGETARIAN 🍴🌶️🍴🍴	19.50
Guacamole, Fresh Onions, Corn, Tomato, Black Beans, Lime, Feta Cheese & Coriander	

CHICKEN LIME WRAP 🌶️🍴🍴	19.50
Chicken Strips Marinated in Fresh Lime, Red Leicester Cheese, Lettuce, Tomato, Onion, Corn, Coriander & Ranch Sauce	

TERIYAKI BRISKET WRAP 🍷🌶️🍴🍴	19.50
Beef Brisket, Lettuce, Kale, Provolone Scamorza, Tomatoes, Onions, Cucumber, Teriyaki Sauce, Coriander & Ranch Sauce	

PIZZA

FOCACCE

FOCACCIA PECORINO 🍷🍴	8.50
Focaccia with Pecorino	
BRUSCHETTA FOCACCIA 🍷	9.50
Focaccia with Chopped Cherry Tomatoes, Garlic & Basil	
GRECA FOCACCIA 🍷🍴	12.50
Tomatoes, Feta Cheese, Onions, Olives, Garlic & Parsley	
EXTRAS	
Mozzarella di Bufala Burrata Pecorino Anchovies	

SCACCIONE

PORCHETTATA 🍷🍴🍴	14.50
Porchetta, Mozzarella di Bufala, Pistachio Pesto, Rucola & Tomato	
GAMBERETTI 🍷🍴🍴	15.50
Mozzarella, Prawns, Lettuce & Salsa Cocktail with Brandy	
ROMANO 🍷🍴	14.50
Artichokes Cream, Parmigiano Reggiano, Speck, Tomato & Fresh Parsley	

PIZZE ROSSE

MARGHERITA 🍷🍴	10.50
Tomato Sauce, Mozzarella & Basil	
REGGINA MARGHERITA 🍷🍴	15.50
Tomato Sauce, Mozzarella di Bufala, Pesto, Rucola, Parma Ham & Parmesan Cheese	
SICILIANA 🍷🍴	11.50
Tomato Sauce, Mozzarella, Garlic, Pecorino, Rucola & Cherry Tomatoes	
CAPRICCIOSA 🍴🍴🍴🍴	14.50
Tomato Sauce, Mozzarella, Ham, Mushrooms, Eggs, Olives & Artichokes	
ONE LOVE 🍷🍴	14.00
Tomato Sauce, Mozzarella, Ham, Porcini, Parmesan Cheese, Parsley & Garlic Oil	
ARRABBIATA 🍷🍴🌶️	13.00
Tomato Sauce, Mozzarella, Chilli, Onions, Spianata Romana & Taggiasca Olives	
PARMIGGIANA 🍷🍴🍴	14.00
Tomato Sauce, Mozzarella, Aubergine, Ham, Eggs, Parmesan & Basil	
VEGANA ROSSA 🍴🍴🍴	13.50
Tomato Sauce, Vegan Mozzarella, Taggiasca Olives, Peppers, Artichokes, Carrots & Rucola	
MARINAIO 🍷🍴🍴🍴🍴	15.50
Tomato Sauce, Mozzarella, Prawns, Mussel Meat, Calamari, Parsley & Garlic Oil	

TURN THE PAGE FOR MORE PIZZAZZ!

PIZZE BIANCHE

MALTESE 🍷🍷🍷
Mozzarella, Cherry Tomatoes, Capers, Olives, Gbejna, Spring Onion & Maltese Sausage

NAKED AND UNCOOKED 🍷🍷🍷
Prosciutto Crudo, Burrata, Fresh Tomato, Rucola, Pistachio & Balsamic Cream

QUATTRO FORMAGGI 🍷🍷
Pecorino, Mozzarella, Gorgonzola & Parmesan Cheese

VEGANA BIANCA 🍷🍷🍷
Pistachio Cream, Vegan Mozzarella, Porcini, Roasted Potatoes & Pistachio Crumble

CALZONI

CALZONE CLASSICO 🍷🍷🍷
Tomato, Mozzarella, Ham, Mushrooms & Eggs

ZION CALZONE 🍷🍷
Mozzarella, Porcini, Speck, Gorgonzola, Rucola, Fresh Tomatoes & Parmesan

SWEET PIZZA

SWEET PIZZA NUTELLA & RICOTTA 🍷🍷
Pizza Base with Nutella, Ricotta & Pistachio

ADD ON
Strawberries

KIDS MENU

GARGANELLI PASTA (TOMATO OR BUTTER) 🍷🍷🍷
Garganelli Pasta with Tomato or Butter Sauce

CHICKEN NUGGETS 🍷
Crispy Chicken Bites Served with French Fries & Mayonnaise

KIDS PIZZA 🍷🍷
Tomato, Mozzarella, French Fries & Ham

CHICKEN WINGS 🍷
Served with BBQ Sauce

KIDS BURGER 🍷🍷
One Beef Patty, Red Leicester Cheese, Lettuce, Tomato & Mayonnaise

DESSERTS

CHOCOLATE FONDANT 🍷🍷
Served with Vanilla Ice-Cream

SICILIAN CANNOLO 🍷🍷🍷
Sheep’s Ricotta Cream, Chocolate & Pistachio

PET MENU

GRILLED CHICKEN & RICE
Plain Grilled Chicken Breast with Rice (No Seasoning)

BEEF BRISKET & RICE
Grilled Brisket with White Rice (No Seasoning)

Fresh Water Always Available for Pets

WINE LIST

SWEET SPARKLING

14.00

MOSCATO D' ASTI Fabio Perone, Italy **23.00**
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 a Great Match for this Favourite. The Gorgonzola Sauce Hits a Delightful Spot on the Taste Buds.

SPARKLING / CHAMPAGNE

13.50

DRAPPIER CARTE D'OR BRUT CHAMPAGNE France **55.00**
Vermilion Gold in Colour. Nose of Freshly Pressed Black Grapes, Red White and Citrus Fruits. Slightly Spicy Notes in the Finish. Pairs Well with Tropical Salad, Chicken Dishes and Cream Cheese.

13.50

PROSECCO SUPERIORE DOCG BRUT **25.00**
Bacio Della Luna Veneto, Italy

15.50

This Fine and Balanced Prosecco, with Bright Straw Yellow Colour, Stands Out for its Floral Bouquet and for its Scents of Mature Fruits. On the Palate it is Harmonious and with a Lively Freshness. Perfect as an Aperitif or Combined with White Meat and Cheese. It is the Right Wine for Every Special Occasion.

13.00

PROSECCO DI TREVISO Moletto, Italy **21.00**
Glera Grape. Try it with a Sweet and Salty Appetizer like Cold Cut Cheese! Prosecco is also Delicious with Asian Dishes such as Thai Noodles, Sushi or Thai Prawns.

21.00

PROSECCO ROSE' TREVISO MILLESIMATO Moletto, Italy **21.00**
Glera & Pinot Noir Grape Blend. On the Nose the Floral Notes of Glera Grape and the Fruity Red Fruit of Pinot Noir Grapes Stand Out. Delicate and Fragrant. Love it! Pairs Well with our Picante Pizza.

ROSE

7.50

7.50

CERASUOLO DI ABRUZZO ROSE AGRONIKA Novaripa, Italy **17.00**
Montepulciano D’Abruzzo Grape. Perfect Match with our Beetroot Carpaccio. Pairs Well with Creamy Pastas, Seafood, Shellfish, and Green Salads.

10.00

18.00

PALATINO ROSE Malta **18.00**
Syrah Grape. Pair with Seafood Dishes. Try it with our Tuna Carpaccio.

7.50

9.50

ZINFANDEL Eagle Creek, California, USA **19.00**
This Rosé has a Full Flavour and a Pleasant Fruity Note with Red Berries and Peaches. Pairs Well with Teriyaki Salad, Burgers and Asian Spicy Dishes.

WHITE

9.50

4.50

LA TORRE GIRGENTINA Malta **17.00**
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 Chicken Tzatziki or Maltese Pizza.

18.00

SAUVIGNON BLANC Malta **18.00**
Sauvignon Blanc Grape. Ideal Match with Seafood and Shellfish Whilst Providing Excellent Company on its Own. Best with our Grilled Salmon in Asparagus Sauce or Vegan Pizza.

9.50

11.00

SANTA RITA 120 CHARDONNAY Santa Rita, Chile **19.00**
Chardonnay Grape. Try it with our Delicious Capricciosa or Dell’ Etna Pizza. Lovely Match.

SOLEIANO VERDICCHIO DI MATELICA D.O.C. Italy
Soleiano has a Bright Straw Yellow with Green Reflections. On the Nose, it Reveals an Elegant and Intense Bouquet with Floral Notes, alongside Fruity Hints of Grapefruit, Apple, Apricot and Peach. On the Palate, it is Fresh and Savoury, with a Long Finish.

FALANGHINA Corteregia, Italy
Falanghina Grape. Excellent with Seafood such as Spaghetti with Clams and Risotto with Scampi. It is the Perfect Aperitif for a Summer Day or the Ideal Partner to our Pizza Siciliana or Zion Calzone.

VIIGNIER Delas Frères, France
Viognier Grape. Prawns and Ginger Noodles, Chicken and Apricot Tagine go well. Try it with Falafel Balls, Veggie Burger, Chicken and Mushroom Pasta simply amazing!

ALAMOS TORRONTES Argentina
Aromatic on the Nose, Citrus Aromas Combined with Floral (Jasmine) and Fresh Herbs. The Palate is Vibrant with a Very Rich and Well-Balanced Acidity.

CARAVAGGIO CHENIN BLANC Malta
Chenin Grape. Pairs well with Light Dishes including Salads, Fish, Poultry, Veal & Pork. We loved it with Chicken Tzatziki and Pizzas.

PECORINO AGRONIKA Novaripa, Italy
Pecorino Grape. Must try with Fritto Misto or Tagliolini Vongole.

PINOT GRIGIO VALVITIS FRIULI Friuli-Venezia Giulia, Italy
The wine displays a Yellow Straw Colour with Golden Highlights. Its nose is Intense and Refined, featuring a composed bouquet of Fruity Aromas. On the palate, it is Well-Balanced and Enveloping, with good persistence and a satisfying finish.

VIDILA Verdeco, Bodegas y Viñedos Shaya, Rueda DOP
Crafted from Certified Organic Vineyards. Attractive Greenish Yellow Colour. A pleasant Aromatic Bouquet with Floral Notes and Tropical Fruits including Banana, Pineapple, and Apricot. A Fresh Acidity balances a long and tasty finish. Ideal with Cooked Seafood, Fish, Pasta, Salads, and White Meats.

GAVI DI GAVI Picollo, Italy
Cortese Grape. Pairs Well with Salads, Particularly those with Citrus Dressing, as well as Light Pastas and Risotto. Try it with our Bruschettone or Vegetarian Maltese.

GRAND VALENSAC CHARDONNAY Le Domaine Valensac, Pays D’Oc, France
This Chardonnay, with its Discreet Woodiness, is in Perfect Harmony with Fruity Pineapple Notes. The Finish is Long and Persistent. Recommended with Fish, Shellfish, White Meats in Cream Sauce, Mushroom Risotto and Goat’s Cheese.

ALBEA DUE TRULLI VERDECA I.G.P. Italy
In a Radiant Greenish–Yellow Hue, this Wine offers Intense Aromas of Green Apple, Pineapple and Herbs. On the Palate, it delights with Refreshing Minerality, Elegant Body and Versatility for Effortless Pairing.

GRECO DI TUFO Terricino, Italy
Greco Grape. The wine’s Robust Body holds its own against Creamy Dishes like Pasta Carbonara, cutting the richness. Pairs well with Tagliolini Vongole or Grilled Sea Bass.

KANIMARI VERMENTINO DI SARDEGNA Nuraghe Crabioni, Italy
Vermentino Grape. Feels Mediterranean Style while dining on Naked and Uncooked Pizza paired with this Sardinian Vermentino.

19.00

LAURENTI VERMENTINO Malta **25.00**
Vermentino Grape. Excellent pairing with Herbal and Savoury Pasta Dishes. Try with Garganelli Maltese or Seafood Pizza.

20.00

MAORI BAY SAUVIGNON Maori Bay, New Zealand **28.00**
Sauvignon Blanc Grape. Pairs well with Asparagus with Hollandaise Sauce, Goat’s Cheese (a Match Made in Heaven), Salads, Caramelised Onions. Thai Food – Green Curry or Thai Chicken Salad is Amazing.

19.00

POUILLY–FUME LES CROQLOUPS Domaine Chauveau, France **29.00**
Sauvignon Blanc Grape. Pairs well with Goat Cheese, Feta Cheese, Seafood, Mussels. White Mediterranean Fish is Always a Great Combination.

19.00

SANCERRE BLANC Domaine Chauveau, France **32.00**
Sauvignon Blanc Grape. Perfectly Pairs with Grilled Salmon in Asparagus Sauce.

19.00

CHABLIS Domaine Besson, France **36.00**
King of the Chardonnay Grape. Pairs well with all Fish Dishes and Perfectly with Sea Bass.

RED

20.00

LA TORRE GELLEWZA SHIRAZ Malta **17.00**
Blend of Cabernet Franc and Shiraz. Pairs well with Beef Carpaccio or Garganelli Maltese.

20.00

SANTA RITA 120 CARMENERE Santa Rita, Chile **19.00**
Carménère Grape. Ideally paired with BBQ. Especially Lean Meats such as Sirloin Steak, Pork or Lamb. Also consider with Herbaceous Sauces like Chimichurri.

20.00

EL VIGIA Bodegas Atalaya, Almansa DOP, Spain **20.00**
Intense Cherry Red Colour. Ripe Red Fruits such as Cherries and Raspberries. Full-Bodied with Gentle Tannins giving a Velvety Finish. Pairs Well with Pasta, Rabbit, Pork Ribs, Roast or Grilled Meat.

22.00

PRIMITIVO Cantina Museo Albea, Italy **22.00**
Primitivo Grape. Pairs well with Tomato-Based Dishes such as Pizza, Eggplant Parmesan and Pasta with Ragù.

22.00

CHIANTI CLASSICO **21.00**
Coppiere, Chianti Classico DOCG, Tuscany, Italy

22.00

Bright Ruby Red Colour. Intense Wine Bouquet with Violet and Fleur-de-lis Notes together with Red Fruits. Perfect with Roasted and Grilled Meats as well as Pizza.

24.00

GRAN PASSIONE ROSSO Famiglia Botter, Italy **24.00**
Merlot and Corvina Grape Blend. Perfect Match with Rib-Eye, Beef Teriyaki Salad or Tagliata.

22.00

PINOT NOIR Autrefois Vin De France **26.00**
Bright Light Ruby Colour. Aromas of Red Fruits (Cherry, Strawberry) and Vanilla Notes. Supple and Fruity Palate with Light Silky Tannins.

23.00

BARBERA D'ALBA SUPERIORE Fontana Bianca, Italy **27.00**
Barbera Grape. Cold Cuts and Salumi. High Acidity Cuts through Richness of Salami, Soppressata, Mortadella, Bologna, Prosciutto and Lardo.

24.00

JUAN GIL SILVER Bodegas Juan Gil, Jumilla DOP, Spain **28.00**
Explosive Aromas of Currant, Cassis and Boysenberry with Smoky Spice. Rich, Smooth and Powerful Palate. Pairs well with Grilled Meats, Meat Dishes with Gravy and Sharing Platters.

CHEVAL FRANC Malta **36.00**
Blend of Shiraz and Local Gellewza Grapes. Perfect Match with Tagliata, Zion Burger or Rib-Eye.