



ZAAFRAN

MOROCCAN & INDIAN CUISINE

RESTAURANT

OPEN 7 DAYS

Lunch
11:30am to 2:00pm

Dinner
4:00pm to 9:00pm

Order Online - www.zaafran.co.nz

Phone - 03 327 2555

3/97 Williams Street, Kaiapoi



SOUVLAKI

pita, iceberg, tabouli, homemade sauces (greek yoghurt & mint, roasted capsicum & tomato, roasted garlic & beetroot hummus, smoked paprika mayonnaise, Moroccan bbq)

grilled chicken 17 bbq lamb – 19
garlic prawns – 19 marinated fish – 19
falafel & feta – 16 vegan with falafel – 16

Queen Souvlaki (your choice of any 2 grilled) – 21

King Souvlaki (your choice of any 3 grilled) – 25

add xtra meat/falafel: 5

add cheese: 2

Souv on cheesy garlic naan: 4



ZAAFRAN SIGNATURE SALADS

your choice of grilled, 3 salads, Zaaf's special sauces, roasted almonds, roasted mix seeds

	snacks	hearty
grilled chicken	17	22
bbq lamb	19	24
garlic prawns	19	24
marinated fish	19	24
falafel & feta	16	21
vegan with falafel	16	21

salads (DF, V)

roast vegetable (GF)	beetroot & carrot salad (GF)	chickpea salad (GF)
Arabic rice (GF)	Moroccan cous-cous	tabbouleh salad
Mediterranean pasta salad (orzo)	Lebanese pearl cous-cous	Greek salad

(add feta cheese: 2)

GRILL COMBO
chicken salad.
pita bread
& soft drink
22

MORROCCAN STYLE MAINS

tagine

add pita: 5

rich & aromatic stew, onion, lemon, served with chickpea pilaf, roast vegetables,

choice of your protein:

chicken - 23	lamb – 25	vegetables – 21
prawns - 25	fish – 24	vegan with falafel – 20
Moroccan meatball – 25		

lamb shank – 24

add pita: 5

slow-cooked with herbs, tomatoes, chickpea, carrot, lemon zests, apricot, Arabic rice, roast vegetables

FEAST PLATTER- SHARING MEAL FOR 2

meat feast platter – 49

lamb tagine, grilled chicken, cous-cous, roast vege, Greek salad, pita, fries, tzatziki

Indian delight – 49

butter chicken, garlic chicken, basmati rice, garlic naan, samosa, pappadums, dips

vegan feast platter – 45

vegetables tagine, grilled falafel, cous-cous, chickpea pilaf, beetroot & carrot salad, pita, fries, dips

KIDS MENU - 12

chicken tenders and chips

mini souvlaki - grilled chicken, pita bread, iceberg lettuce, tabouli & sauces

mini grilled salad - grilled chicken, choice of your side salad, sauces, almonds, seeds

creamy meatballs - creamy tomato sauce, rice

ice-cream sundae



TITBITS

bissara soup – 14 (V, DF, GF) add meat: 5
slow-cooked mix bean soup, Moroccan spices, pita bread

harira soup - 14 (V, DF, GF) add meat: 5
Moroccan style roasted tomato & capsicum, chickpea, pita bread

falafel - 8 (V, DF)
chickpea, breadcrumbs, olive oil, spices

onion bhaji – 8 (V, DF, GF)
finely sliced onion, aromatically spiced chickpea batter, crispy fried

samosa – 8 (V, DF)
pastry with a savoury filling, roasted cumin, spiced potato, green peas

dolmades – 11 (V, DF, GF)
Greek little vine leaves rolls, stuffed herb rice

crispy jalapeno bites – 11 (V)
melted cheese balls, diced jalapeno, deep fried

salt & pepper squids - 14
crunchy salt & pepper squid, Greek salad & paprika mayo

tikka chicken skewers - 15 (GF)

garlic chicken skewers - 15 (GF)
overnight marinated chickpea, tandoor smoked, tzatziki

chicken lollipop – 15 (DF)

Nepalese style chicken drumettes, chef secret flavouring

sizzling prawns – 19 (GF)

garlic olive oil & spices marinated prawns, Greek yoghurt-mint

lamb taas – 19

cracked pepper & cumin seasoned lamb tenderloin, orzo, dressings

BBQ crunch balls – 15

Mozzarella stuffed Moroccan meatballs, tossed on bbq & smoked sweet paprika

entree meat mix - 22

onion bhaji, samosa, lemon chicken, garlic prawns & dips

entree vegan mix – 18 (V, DF)

onion bhaji, samosa, falafel, pita bread & dips



AUTHENTIC INDIAN CURRIES

all curries served with aromatic basmati rice

butter chicken / mango chicken (GF)

everyone's favourite, boneless tandoor chicken, tomato, cashew, cream, dried fenugreek leaves

tikka masala (V, GF)

English/India disputed origin, tomato, onion, capsicum, ginger, garlic, cream

korma (V, GF)

Mughlai cuisine, onion, ginger, garlic, cashew, cream, dried fenugreek leaves, cardamom powder

vindaloo (V, GF)

Goan dish, caramelized onions, curry paste, vinegar, ginger, chillies, jalapeno, garlic, chickpeas, lentils, garam masala

kadai (V, GF)

North India popular, cumin & fennel seeds, red chillies, tomato, onion, capsicums, fenugreek leaves, ginger, cooked in Indian wok

rogan josh (V, GF)

Kashmiri origin, kashmiri chillis, garam masala, green cardamom, onion & tomato

choose your protein

	regular	large
chicken	17	23
lamb	19	25
prawns	19	25
fish	18	24
paneer	16	22
vegan with veggies	16	22

CURRY COMBO
any curry of your choice,
rice, plain naan
& soft drink
21

all curries are cooked mild.
let us know your palate, medium, hot or extreme.

BREAD & SIDES

plain naan	- 5
garlic naan	- 6
cheese & garlic naan	- 7
pita bread	- 5
cheesy pita bread	- 7
pappadums	- 4
extra salad	- 5
extra rice	- 5

butter chicken on chips - 19
chicken on chips - 19
pizza naan (chicken, cheese,
jalapeno) & butter sauce - 19
samosa chat - 15
fries - 8

V - Vegetarian, DF - Dairy Free, GF - Gluten Free

FOOD ALLERGY: please be advised that our food may contain dairy, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

WELCOME

ZAAFRAN is a place that does simple food well by locally sourcing fresh, organic meat, fish and vegetables wherever possible.

We ensure that the quality of our food is of highest order. Our signature spice blends add a touch of magic to the mix, bringing authentic regional flavors and accents to everything we serve.

Weekly Rituals

HEALTHY MONDAY

*grilled chicken
signature salad, pita
bread & soft drink*

20

COMFY TUESDAY

*grilled chicken
souvlaki, fries &
soft drink*

20

SHANKY SUNDAY

*slow cooked
Moroccan style
lamb shank, Arabic
rice, roast veges*

20

HAPPY WEDNESDAY

*butter sauce,
pizza naan
& soft drink*

20

\$1 BITES WEEKEND

FRIDAY/SATURDAY

*\$1 each crispy cheesy
jalapeno bite, tzatziki*

MOROCCAN THURSDAY

*chicken tagine,
chickpea pilaf, roast
veges*

20