

GLOSSARY OF INGREDIENTS

KAFTA KABOB - Baked ground beef, seasoned with parsley, onions, herbs and spices.

KIBBI - Classic Lebanese seasoned ground beef dish combined with bulgur, sautéed onions, and pine nuts.

FALAFEL - Crunchy and hearty chickpea veggie balls, cilantro, garlic, onions and special seasoning.

BABA GANOUIJ - A combination of roasted eggplant with sesame paste, lemon juice and garlic.

TAHINI - Sauce made with sesame seed paste, lemon juice, garlic, and seasoning.

CUCUMBER AND LUBAN - Creamy yogurt mixed with chopped cucumber, garlic and dried mint.

LUBNEY - Tangy strained dehydrated yogurt spread.

MJADRA - A signature Middle Eastern dish of lentils, rice and sautéed onions cooked with olive oil and special seasonings.

BURGHUL - Cracked wheat cooked with tomatoes, sautéed onions, olive oil and Zakia seasoning.

LOUBIEH - A delicious Lebanese dish made with stewed green beans, onions, garlic cloves and red bell peppers in tomato sauce.

VEGGIE GRAPE LEAVES - Hand rolled grape leaves filled with rice, chickpeas, tomatoes, parsley, bell peppers, onions, dressed with olive oil and lemon juice.

BEEF GRAPE LEAVES - Hand rolled grape leaves filled with rice, seasoned ground beef, herbs and olive oil.

VEGGIE CABBAGE ROLLS - Hand rolled cabbage leaves stuffed with chickpeas, rice, tomatoes, red bell peppers, mint, parsley, lemon juice, oil and Zakia seasoning.

LEBANESE SALAD - Cabbage, tomatoes, cucumbers, bell peppers, parsley with light olive oil, garlic and lemon dressing.

TABOULI SALAD - Traditional Lebanese salad with finely chopped parsley, diced tomatoes, red onions, burghul, lemon juice and olive oil.

ZAKIA SALAD - Grape Leaves, bell peppers, chickpeas, tomatoes, rice and seasonings.

BREAKFAST

Omelettes or sandwiches are served Monday through Friday, 8 am to 10 am.

#1 GYRO BREAKFAST 8.79
Beef and lamb gyro meat, eggs, bell peppers, onions, swiss cheese, cucumber sauce, pita.

#2 STEAK & CHEESE BREAKFAST 8.79
Shredded beef steak, eggs, bell peppers, onions, pepper Jack cheese, hoagie.

#3 KIBBI BREAKFAST 8.79
Kibbi meat, eggs, bell peppers, onions, provolone cheese, cucumber and Luban, pita.

#4 VEGGIE FALAFEL BREAKFAST 8.79
Falafel balls, eggs, tomatoes, cucumbers, pickled cabbage, banana peppers, side of tahini sauce and pita

#5 VEGGIE FETA CHEESE BREAKFAST 8.79
Feta cheese, eggs, spinach, tomatoes, olives, onions, pita.

#6 EGGS & CHEESE BREAKFAST 8.79
Eggs, cheddar and swiss cheese, on a homemade bun.
Add bell peppers, tomatoes, and onions for an extra 1.75.

ZAKIA CATERERS!

CHECK THE ZAKIA CATERING MENU

- Weddings
- Birthdays
- Corporate
- Picnics
- Special Events

CALL TO PREORDER: 612-379-0288



TAKEOUT MENU

MON - FRI 10 AM - 7 PM
SAT 11 AM - 4 PM
SUN CLOSED

2412 KENNEDY STREET NE
MINNEAPOLIS, MN 55413

ZAKIADELI.COM

PHONE: (612) 379 - 0288

EMAIL: eat@zakiadeli.com

WE HAVE A WIDE VARIETY OF MENU
OPTIONS FOR THOSE WHO ARE
VEGAN, VEGETARIAN, AND GLUTEN FREE.



SANDWICHES

- #1 GRILLED CHICKEN** 9.49
Seasoned chicken on a homemade bun with cabbage salad, tomato, and garlic spread
- #2 PHILLY CHEESE** 9.49
Beefsteak or chicken with bell pepper, onion, and your choice of cheese on a homemade hoagie.
- #3 KAFTA KABOB** 9.49
Kafta meatballs, onion, tomato, and parsley dressed with hummus on pita bread.
- #4 CHICKEN GYRO** 9.49
Marinated chicken, lettuce, tomato, and onion dressed with tahini or cucumber sauce on pita bread. **Add falafel: \$.99**
- #5 BEEF-LAMB GYRO** 9.49
Grilled beef and lamb with lettuce, tomato, and onion with tahini or cucumber sauce on pita bread. **Add falafel: \$.99**
- #6 KIBBI CLASSIC** 9.49
Kibbi meat with Lebanese salad and a side of cucumber sauce on pita bread.
- #7 FALAFEL** V VE 8.79
Falafel balls with lettuce, pickles, tomatoes, banana pepper, red pickled cabbage, and tahini sauce on pita bread.
- #8 MJADRA** V VE 8.79
Zakia's signature mjadra with onions, pickles, and Lebanese salad on pita bread.
- #9 BURGHUL** V VE 8.79
Cracked wheat with tomatoes, and onions, Tabouli and tahini sauce on pita bread.
- #10 FETA CHEESE** V 8.79
Feta cheese, cucumbers, bell peppers, kalamata olives, and spinach topped with Italian dressing and dried mint, on a grilled, homemade hoagie.
- #11 SPINACH PIE** V VE 8.79
Homemade soft-crust pie filled with spinach, onions, lemon juice and seasonings, served with cucumber sauce on the side.
- #12 BABA GHANOUJ** V 8.79
Smoky eggplant spread, feta cheese, lettuce, tomato and olive oil on pita bread.

HOT DAILY SPECIALS

Get it as a plate or à la carte. As a plate, it comes with your choice of two side dishes (hot or cold), and bread.

	MAINS	SIDES
MON	CHICKEN & RICE WITH ALMONDS	RANCH POTATOES V VE GF
	SPINACH & FETA V	RICE & NOODLES V
TUE	MEATLOAF	STEAMED VEGGIES V VE GF
	EGGPLANT DISH V VE GF	MASHED POTATOES V GF
WED	ZAKIA LAMB SHANK	RANCH POTATOES V VE GF
	DAVE BASHA	RICE & NOODLES V
THU	BAZELLA BEEF STEW WITH RICE	RANCH POTATOES V VE GF
	CABBAGE ROLLS GF	RICE & NOODLES V
FRI	TILAPIA WITH VEGGIES & ALMONDS	YELLOW RICE V GF
	LOUBIEH V VE GF	RANCH POTATOES V VE GF
SAT	ROTATING SPECIALS - PLEASE CALL FOR MORE INFO.	

EVERYDAY WE SERVE:

- LEMON-GARLIC CHICKEN GF (12.99) CHICKEN GYRO PLATE GF (12.99)
 KIBBI PLATE (12.99) KAFTA MEATBALL PLATE GF (12.99)
 FALAFEL PLATE V VE GF (12.99) SAMPLER PLATE (12.99)
 BEEF-LAMB GYRO PLATE (12.99)

WE HAVE A WIDE VARIETY OF MENU OPTIONS! LOOK FOR THESE COLORS TO INDICATE:

- V VEGETARIAN
- VE VEGAN
- GF GLUTEN FREE

COLD DELI SIDES

Available by Weight

- BABA GHANOUJ V VE GF
- BURGHUL V VE
- CHICKEN PASTA SALAD
- CHICKPEAS SALAD V VE GF
- CUCUMBER AND LUBAN V GF
- EGGPLANT SALAD V VE GF
- FASOOLYA V VE GF
- FETA CHEESE PASTA SALAD V
- GRAPE LEAVES V VE GF
- HUMMUS (CLASSIC) V VE GF
- HUMMUS (ROASTED RED PEPPER) V VE GF
- KIBBI
- LEBANESE SALAD V VE GF
- LUBNAY
- MJADRA V VE GF
- OLIVES V VE GF
- POTATO SALAD V GF
- QUINOA SALAD V VE GF
- TABOULI SALAD V VE
- TUNA PASTA SALAD
- ZAKIA SALAD V VE GF
- GARLIC SPREAD V GF
- FALAFEL W/TAHINI & VEGGIES GF
- KAFTA KABOB GF
- VEGGIE CABBAGE ROLLS V GF
- BEEF CABBAGE ROLLS GF
- GREEK SALAD V GF
- FATTOUSH V VE

DESSERT

Looking for something sweet? We have a large variety of desserts including: baklava, shaabiet, honey cake, coconut cake, turmeric cake, molasses cake, maamul date cake, cheesecake, peanut-butter rice crispy bar, tiramisu, rice pudding, and cookies.