

NEWPORT COAST

LUNCH MENU



ESTABLISHED 1987 / CELEBRATING OVER 30 YEARS IN ORANGE COUNTY

MEZZE A LA CARTE 6.95 ea

choices: • hummus • lebni • tabouli • babaganoush • muhammara served with warm pita bread

MEZZE PLATTER 19.95 (serves 3-5)

a sampling of the above served with stuffed grape leaves, fresh vegetables, marinated olives and warm pita bread

Substitute vegetables for pita bread 1.95

STARTERS

SAUTÉED CALAMARI 15.95

garlic, shallots, lemon, fresh herbs, chardonnay butter sauce, served with crostini

PULLED CHICKEN NACHOS 14.95

3 cheeses, pita chips, pulled chicken, pico de gallo, avocado mash, feta cheese, aleppo pepper

TAHINI CHICKEN TACOS 14.95

spiced shredded chicken, cabbage, cilantro, pico de gallo, red pepper aioli, tahini sauce

LAMB & SPICY TOMATO LAVASH FLATBREAD 14.95

lebni, mint, smoked pepper flakes

EGGPLANT LAVASH FLATBREAD 12.95

roma tomatoes, feta cheese, roasted garlic, olives, olive oil

SIDE MIXED GREEN SALAD 8.95

cucumber, tomato, caper herb vinaigrette, feta cheese

SIDE GREEK SALAD 8.95

mixed greens, persian cucumber, tomato, kalamata olives, red onion, feta cheese, crispy pita chips, lemon mint vinaigrette

ZOV'S FAMOUS GOLDEN LENTIL SOUP 7.95

ENTRÉE SALADS

MOROCCAN SALMON SALAD 19.95

m'jadarah, organic greens, tomato, feta cheese, balsamic dressing

GREEK SALAD 12.95

mixed greens, persian cucumber, tomato, kalamata olives, red onion, feta cheese, crispy pita chips, lemon mint vinaigrette
add: chicken 5.95 • salmon 8.95 • shrimp 8.95

CHICKEN PAILLARD SALAD 18.95

parmesan herb crusted chicken breast, organic greens, candied walnuts, goat cheese, tomato, red onion, balsamic vinaigrette

THE CHOP CHOP 18.95

grilled chicken breast, persian cucumber, tomato, red onion, garbanzo beans, feta cheese, pita chips, pinot noir syrup, caper vinaigrette

BURGERS & SANDWICHES

with choice of french fries, soup, side salad

OUR CLASSIC CHEESEBURGER 15.95

angus beef, choice of cheese, dijon aioli, signature bun
add: bacon 1.50 • avocado 1.50

SPICED LAMB BURGER 16.95

sundried tomatoes, red onion, feta cheese, red bell pepper aioli, signature bun

BALSAMIC CHICKEN CLUB 14.95

applewood bacon, avocado, tomato, arugula, mint aioli, toasted roll

SHORT RIB SANDWICH 18.95

braised short rib, bell peppers, onion, mushrooms, red bell pepper aioli, roasted mozzarella, aleppo pepper flakes

MAIN PLATES

KEBOB TWO WAYS 24.95

angus beef tenderloin, marinated grilled chicken breast, jasmine rice pilaf, tomato cucumber salad, yogurt mint sauce

ANGEL HAIR PASTA 16.95

garlic, tomato, pinenuts, extra virgin olive oil, basil, parmesan & feta cheese
add: chicken 5.95 • gigantic meatball 6.95 • salmon 8.95 • shrimp 8.95

ROASTED VEGETABLE BOWL 13.95

fresh vegetables, jasmine rice pilaf, spiced tomato relish
add: chicken 5.95 • gigantic meatball 6.95 • salmon 8.95 • shrimp 8.95

SPICY SPAGHETTI AND GIGANTIC MEATBALL 20.95

house made 8 oz meatball, parmesan, fresh herbs, spicy tomato sauce

SHORT RIB PAPPARDELLE PASTA 22.95

wide ribbon noodle pasta, braised beef, sautéed spinach, mushroom cream sauce

SMALL PLATE SPECIALS

FILET OF BEEF 21.95

4 oz beef tenderloin, garlic butter, mashed potatoes, sautéed spinach

ALMOND CRUSTED SALMON 20.95

4 oz salmon, wild arugula, crispy potato cake, cabernet reduction, crispy onions

ROSEMARY LAMB CHOPS 20.95

2 petite lamb chops, sautéed spinach with shallots, mashed potatoes and pan jus

SIDES

BRUSSELS AND BACON 11.95

brussel sprouts, applewood bacon, caper vinaigrette, pinot noir syrup

FRIED CAULIFLOWER 11.95

flash fried, preserved lemon gremolata, red bell pepper aioli

FRENCH FRIES 5.95

lightly tossed with salt, pepper and sumac

MASHED POTATOES 8.95

with mushroom gravy

Please inform us of any special dietary or allergy restrictions; not all ingredients may be listed.
18% Gratuity suggested for parties of 8 or more. • Split charge of \$2.50. Water & bread provided upon request.

COCKTAILS

CUCUMBER MINT FRESCA 12.95

tito's vodka, st. germain elderflower, cucumber, fresh mint, fresh lime juice, served straight up

PEAR UP 12.95

absolut pear, pear nectar, served straight up

RED SANGRIA 12.95

red wine, fresh muddled fruit, fresh juice, club soda

BULLEIT BUCK 13.95

bulleit bourbon, fresh lemon juice, ginger beer, simple syrup, bitters

ZOV'S POMEGRANATE MARTINI 13.95

citrus infused vodka, pomegranate puree

MELON MULE 13.95

grey goose melon vodka, fresh lime juice, ginger beer, simple syrup

POMEGRANATE MARGARITA 13.95

silver tequila, pomegranate puree, agave, fresh lime juice

CLASSIC OLD FASHIONED 13.95

templeton rye, orange bitters, simple syrup, fresh orange peel mist

JALAPEÑO PINEAPPLE MARGARITA 13.95

silver tequila, fresh jalapeño and pineapple, agave, cointreau, fresh lime

BEERS

DRAFT

WIDMER, HEFEWEIZEN 6.95

STONE, DELICIOUS, IPA 7.95

STELLA ARTOIS, LAGER 5.95

BOTTLE

KOTAYK, LAGER 5.95

ALLAGASH, WHITE ALE 7.95

CHIMAY BLUE, ALE 9.95

BUD LIGHT 4.95

NORTH COAST BREW CO., 6.95

OLD NO 38, STOUT

SPATEN, OPTIMATOR 6.95

BECK'S NON-ALCOHOLIC 4.95

JOIN US FOR
WEEKEND BRUNCH

HAPPY HOUR 3-6PM NIGHTLY

HALF OFF TUESDAYS

SELECT BOTTLES OF WINE

WINES

CHAMPAGNE & SPARKLING WINE

ZARDETTO, "PRIVATE CUVÉE" PROSECCO, NV | ITALY split 11.95

MUMM NAPA, BRUT PRESTIGE, NV | NAPA VALLEY split 13.95

SCHRAMSBERG, BLANC DE BLANCS, 2013 | NORTH COAST half bottle 35

J BRUT CUVÉE, NV | RUSSIAN RIVER VALLEY 50

CHARDONNAY

LINCOURT, "STEEL," 2016 | SANTA RITA HILLS 10.95 / 44

FERRARI-CARANO, 2015 | ALEXANDER VALLEY 13.95 / 49

ROMBAUER VINEYARDS, 2016 | CARNEROS 18.95 / 67

PATZ & HALL, 2015 | DUTTON RANCH half bottle 38

CAKEBREAD CELLARS, 2016 | NAPA VALLEY 65

SAUVIGNON BLANC

KIM CRAWFORD, 2018 | MARLBOROUGH, NEW ZEALAND 11.95 / 45

FLORA SPRINGS, 2014 | NAPA VALLEY 13.95 / 49

GIESEN, 2016 | MARLBOROUGH, NEW ZEALAND half bottle 24

OTHER WHITES

ROSÉ, FIGUIERE, "MAGALI," 2016 | PROVENCE, FRANCE 12.95 / 47

RIESLING, CLEAN SLATE, 2017 | MOSEL, GERMANY 9.95 / 35

PINOT GRIGIO, TENUTE PICCINI, 2016 | DELLE VENEZI, ITALY 10.95 / 44

PINOT GRIS, PONZI VINEYARDS, 2016 | OREGON 35

PINOT NOIR

OLD SOUL, 2016 | LODI 11.95 / 45

TALBOTT, KALI HART, 2014 | MONTEREY 13.95 / 49

PATZ & HALL, 2015 | SONOMA COAST 16.95 / 62

HITCHING POST, HIGHLINER, 2014 | SANTA BARBARA COUNTY half bottle 36

SUMMERLAND, FIDDLESTIX VINEYARD, 2014 | SANTA RITA HILLS 75

MERLOT

THE VELVET DEVIL, 2016 | WASHINGTON STATE 10.95 / 44

FRANCISCAN, 2015 | NAPA VALLEY 13.95 / 49

PLUMPJACK, 2016 | NAPA VALLEY 79

CABERNET SAUVIGNON

MARTIN RAY, 2016 | SONOMA COUNTY 11.95 / 45

JUSTIN, 2016 | PASO ROBLES 15.95 / 56

HALL, 2014 | NAPA VALLEY 18.95 / 67

GRGICH HILLS, 2016 | NAPA VALLEY half bottle 50

CAKEBREAD CELLARS, 2014 | NAPA VALLEY 120

CAYMUS VINEYARDS, 2015 | NAPA VALLEY 160

MERITAGE BLENDS

FORCE OF NATURE, 2015 | PASO ROBLES 11.95 / 45

FRANCISCAN ESTATE, MAGNIFICAT, 2013 | NAPA VALLEY 17.95 / 67

OTHER REDS

MALBEC, TILIA, 2017 | MENDOZA, ARGENTINA 10.95 / 44

CHIANTI, NOZZOLE, RISERVA, 2014 | ITALY half bottle 26

ZINFANDEL, BIANCHI, 2013 | PASO ROBLES 10.95 / 44

ZINFANDEL, SEGHESSIO, 2016 | SONOMA COUNTY half bottle 24