

## MEDIA RELEASE

Thursday 6 August 2020



### ZA ZA TA MOVES TO CUTTING-EDGE TEL AVIV INSPIRED VEGETARIAN

[IMAGES HERE](#)

Re-encounter the exotic at ZA ZA TA Bar & Kitchen, returning with ethical eating and conscious cuisine, celebrating the very best of vibrant vegetarian.

Since its opening, ZA ZA TA's Tel Aviv inspired bar and kitchen have quickly placed their stamp on the Brisbane dining scene with their blend of culture and cuisine encompassing Middle Eastern and Mediterranean inspired food and drink.

Now open for dinner Thursday to Saturday, the inspiring change to a fully vegetarian menu celebrates vibrant local produce and cutting-edge vegetarian. It's the absolute best of vegetarian – a sensory exploration of something far more unique and highly relevant to the roots of ZA ZA TA. A world-wide movement for vegetarian and even plant-based dining has seen Tel Aviv fondly known as the vegan capital of the world.

At the helm, Executive Chef Roy Ner's new menu is a celebration of locally sourced produce and wholesome dishes which are humble in nature, with memorable flavours and made with soul. Venture on a journey and discover a range of small meze followed by curated plates of wood smoked charcoal flavours and traditional desserts.

Commenting on the new menu, and bold move, Roy Ner said that ZA ZA TA wanted to transform how people view vegetarian food, offering the best and most unique vegetarian food you can get. *"Our menu is designed to be easy without much thought for the diner. Sit down, relax, order some of our meze, enjoy something more curated and casually gather with friends for an inexpensive experience. We are staying true to the heritage of our food with ancient recipes and techniques, but we're evolving what we do"*, says Ner.

A favourite of Chef Roy's is the old school Hummus (\$15) with braised chickpeas and 63-degree egg – a dish designed for sharing. Also recommended is a serve of Zucchini Baba (\$13) – a blend of creamy smokey eggplant loaded with zucchini and don't skip the Silverbeet & Feta Börek fingers (\$17) – the pastry for which is stretched paper thin and includes a blend of high quality European cheese, spinach and cultured butter, folded-in, shaped, then cut into fingers for easy sharing.

Further down the menu, larger dishes include Middle Eastern dumplings – Shish Barak (pumpkin dumplings, \$24) hailing from Lebanon offers sweet and sour flavours and the Manti Dumplings (lentil & mushroom, \$23) from Turkey give way to smokey and creamy flavours. Wood fire and charcoal sees a meaty Oyster Mushroom Shish (\$25) cooked on a robata grill and Eggplant H'raime (\$26) – a rustic Moroccan slow cooked dish that's big in flavour and rich in spices served with a vibrant tomato salad to balance the dish with herbs and aromatic fragrances. Finish with traditional Israeli - Date Pudding or a classic Mahalabi; a dessert with a 4,000-year-old history.

"For those who can't decide, ZA ZA TA will take care of you with their chef's choice option for only \$59pp. An interaction of flavours through a variety of meze, perfect for groups who want break bread and eat well – your taste buds won't be missing meat with this sensational feast!"

ZA ZA TA is now open for dinner from 5:30pm, Thursday to Saturday. Bookings now available for The Conservatory, The Parlour Bar or for private dining, The Games Room, at [zazata.com.au](http://zazata.com.au).

A place where wonders never cease.

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#### **NOTES TO THE EDITOR /**

For those looking to host a Meeting or Event at ZA ZA TA, the menu with carnivorous options will remain available.

ZA ZA TA has always put the needs of our guests as our top priority and we continue to uphold the absolute highest level of hygiene and cleanliness to ensure all our guests are healthy and safe. More on our [OC/DC initiative – Obsessive Commitment to Deep Cleaning.](#)

#### **DETAILS /**

##### **ZA ZA TA BAR & KITCHEN**

[www.zazata.com.au](http://www.zazata.com.au) | FB [zazatabrisbane](#) | IG [za.za.ta](#)

Address: 1000 Ann St, Fortitude Valley, QLD 4006

Phone: (07) 3253 6999

##### **Opening Hours:**

**Kitchen**, Dinner: 5:30pm to late Thursday to Saturday

**Bar**, 5:30pm to late Thursday to Saturday

#### **PRESS MATERIAL /**

[VEGETARIAN MENU HERE](#)

[NEW COCKTAIL HERE](#)

[CHEF ROY NER HERE](#)

[RESTAURANT HERE](#)

#### **VIEW MENU /**

[VIEW MENUS HERE](#)

#### **ABOUT ZA ZA TA /**

Encounter the exotic at ZA ZA TA (Bar & Kitchen). A place where worlds and cultures collide amongst a sprawling, colonial backdrop and buzzing open kitchen focused on ethical eating and conscious cuisine. Experience the soulful vibe of Tel Aviv with a forward thinking 100% vegetarian menu that brings a distinctly modern twist to centuries-old flavours, designed to be shared and savoured amongst friends. Delight in plantation rum and artisanal cocktails, inspired by the vibrant Tel Aviv bar scene, amidst a warm setting rich in eclectic character. ZA ZA TA- A place where wonders never cease.