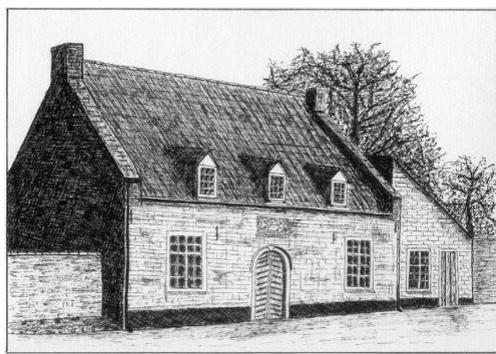


ZITA Freshen up... that's how it was back then

Along the Tiensesteenweg, opposite the so-called express road, you will find, now on the territory of Kessel-Lo (Leuven), the former coaching inn "In den Mol". The building was built in 1733 in traditional brick and sandstone. It used to be the last shelter before the city walls of Leuven. Above the basket arch door is a large stone in raised sculpture with a bilingual inscription. The Dutch text reads: "goet logist on foot and te peert".



The French text reads: "Au fount on vaen tout sourt de pier" (on vend toujours de la bière). In the early 20th century, "de Mol" served as a gardener's residence for the castle of Baron Léopold Ernst de Bunswyck.

And so it is now...

The Zita team wants you to make a pleasant and culinary journey in this historic building. Through our flavors and fresh products, we try to let you enjoy both traditional Belgian and southern dishes.

We also want to continue to surprise you with our home-made and artisanal products, which means that the composition of our dishes can sometimes change. Please inform us in advance if you have any allergies or other restrictions.

DRINK EAT ENJOY RELAX

ZITAAPPETIZERS

Zita pearls- South African bubbles rosé	9.50
Cava Naveran "Brut vintage"	9.00
Ouzo "Tyrnavou"	8.00
Hendrick's Gin & Fentimans Tonic Pineau	13.00
des Charentes 'Michel Forgeron' Kir	8.50
	8.50
Kir Royal with Cava Naveran "Brut vintage"	10.50
Porto 'Manuel Pedro Martha' (red/white)	8.50
Havana Club Bianco	9.50
Muscat of Patra	9.00
Mavro – Chilled Greek Port	9.00
Sherry 'Fernando De Castilla'	9.00
Campar / Pisang	8.00
Martini Bianco / Rosso / Rosato	8.50
Aperol Spritz	9.50
Negroni	14.50

ZITAALCOHOL-FREE

Fentimans & Bitter Rose	9.00
Fentimans & Pisang Lime	9.00

SOFT DRINK

Chaudfontaine still / sparkling	3.90
Chaudfontaine still / sparkling ½L	6.00
Chaudfontaine still / sparkling 1L	9.00
Coca cola / light / zero	3.90
Fanta / Sprite	3.90
Orange juice / Tomato juice	4.10
Apple juice	4.10
Perrier / Fuzetea / Nordic Tonic / Agrum	4,00
Tônissteiner fruit basket	4.50
Fever Tree Mediterranean Tonic	4.50
Fresh orange juice	7.50

BEERS

Stella Artois	4.00
Hoegaarden	4.00
Kriek Lindemans	4.50
Leffe blond / brown	5.10
Duvel	5.50
Triple Carmelite	5.50
Trappist Chimay tripel	5.80
Trappist Chimay blue	5.80
Trappist Westmalle double	5.80
Trappist Westmalle tripel	5.80
Jupiler 00%	4.00

WINES BY THE GLASS

White - Kretikos			
Grape: Vilana	Boutari		- GR

Red - Protopa Pass			
Grape: Syrah/cabernet/merlot Protopapas			- GR

Rosé - Boutari Sec			
Grape: Xinomavro	Boutari		- GR

Retsina			
Grape: Savatiano	Cambas		- GR

Glass: **6.00** ¼ : **10.00** ½ : **18.00** Bottle : **26.00**

ZITA SUGGESTIONS

GIN TONIC

ARCTIC WOLF GIN

14.00

Arctic Wolf Gin contains a pleasant citrus touch with a number of specific and hitherto unknown herbs in the gin world, all together making it an original and fresh gin

NORDES GALICIAN GIN

14.00

Gin from Spain based on Albariño wine distillate and fifteen botanical herbs. The combination of the wine distillate and the spices give this Gin an incredible perfume. Served with fresh bay leaf.

BUSS N°509 PINK GRAPEFRUIT

14.00

Buss N°509 Pink Grapefruit is one of the gins from the Serge Buss range. The fruity variant of pink grapefruit is a "small batch" and is made on the basis of neutral grain alcohol and without the addition of flavorings or coloring agents.

BUSS N°509 PINK GRAPEFRUIT 0.0% ALCOHOL

12.00

Serge Buss made this product for people who like to go out, but still fit the party with the right drink and feeling.

all our gin are served with fentimans tonic

CHAMPAGNE

MICHEL GENET 'GRAND CRU' BRUT ESPRIT

12.50

100% Chardonnay. Delicate, fine and airy on the palate with aromas of white flowers. The grapes come from selected areas in Epernay.

ZITANICE TO SHARE

it takes two to tapas or to meze

BRUSCHETTA OLIVE TAPENADE	9.00
Toasted ciabatta with tapenade of Kalamata olives, caper apple and arugula	
BRUSCHETTA SERRANOHAM	10.50
Toasted ciabatta with Serrano ham, tomato pesto and Parmesan	
TSATSIKI	10.00
Greek yogurt with garlic, dill and freshly grated cucumber	
TARAMA	10.00
Mousse of fish roe, potato and lemon	
PIZZITA	12.50
Zita's pizza with melted mozzarella, cherry tomato, arugula and basil oil	
WARM FETA CHEESE	11.00
Oven prepared with olives, cherry tomato, oregano and extra virgin olive oil	
GRILLED BEEF BURGERS	11.50
Southern seasoned minced beef with tomato & garlic sauce, arugula and grated Parmesan	
TIROPITAKIA	10.00
Warm puff pastry cookies filled with feta, raisins and pine nuts	

ZITA APPETIZER

Even more goodies...

MEZE 1p / 2p / main course Greek snack dish with cold and warm delicacies, tsatsiki, tarama, calamar, gamba, keftedaki, puff pastry,....	15.50 / 30.50 / 23.50
HOMEMADE CHEESE CROQUETTES /main dish Prepared with Parmesan, emmental and lightly smoked metsovone, fried parsley	15.00 / 20.50
HOMEMADE SHRIMP CROQUETTES /main dish With fried parsley, aioli and fresh gray shrimps	17.00 / 22.50
GREEK SALAD /main dish Mixed salad with feta cheese, cucumber, cherry tomato, Kalamata olives, red onion, extra virgin olive oil and balsamic dressing	14.50 / 19.50
MARINATED RAW SALMON "GRAVAD LAX" /main dish With quinoa, Granny Smith apple, spring onion and honey mustard vinaigrette	18.00 / 23.50
BEEF CARPACCIO /main dish With Parmesan, arugula, capers and basil oil	18.50 / 24.50
CALAMARES /main dish Fried squid rings with tsatsiki	16.00 / 22.00
SCAMPI "SAGANAKI" /main dish In a slightly spicy tomato & garlic sauce, extinguished with ouzo and feta	17.00 / 25.00
SCAMPI LOOK /main dish Baked in olive oil with garlic and parsley	16.00 / 23.50

* Taking a starter as a main course is only possible in the main course portion.

ZITA ON THE GRILL

STEAK OF BELGIAN WHITE BLUE 25.50

Belgian breed that owes its name to its uniform white coat with a bluish appearance. The meat of the 'Belgian double-billed' has a beautiful red colour, is relatively lean with little fat content and almost no marbling.

HOLSTEIN ENTRANCE 31.50

Holstein cattle are slim and lean in build and are reared for both their milk and their meat. Yet the rich diet of grass, barley, and maize ensures marbled meat. The entrecôte or rib has a fat edge and is very subtly marbled.

RIB-EYE OF SCOTTISH ANGUS 32.50

These Scottish cattle are pure grass eaters, grow slowly and have a full rich taste. The Rib-eye is characterized by the fat that runs through the meat. This makes the brightly marbled meat tasty and juicy.

FILLET PUR OF IRISH ANGUS 34.50

The Irish Angus likes to graze on pastures. The grass diet supplemented with herbs also ensures soft and tasty beef here. The filet pur lies under the loin, against the spine, making it a tender and lean piece of meat.

All these dishes are served with a salad, thick cut fries and mayonnaise

saucés:

Pepper cream	3.50
Mushroom cream	3.50
Tomato & Garlic sauce	3.50
Béarnaise beaten 'à la minute'	4.90

ZITA SOUTHERN WAY

DORADE 'ROYAL' IN ENTIRETY	29.00
Served whole with rosemary, fresh tartar sauce, baked thyme potatoes and salad (to eat yourself, but oh so good.....)	
LAMB STOVERY 'STIFADO'	27.00
Slow-cooked leg of lamb in Greek porto Mavrodaphne, slightly spicy, with feta cheese, cherry tomatoes, garlic, thick cut fries and mayonnaise	
GRILLED SCAMPI BROCHETTE	26.00
With southern vegetables, tarragon cream sauce slaked with ouzo, fried new potatoes with thyme and rosemary	
GAMBAS	29.00
Cooked in the oven with herb marinade and linguini with tomato & garlic sauce (already cut in half, so no fighting at the table...)	
LINGUINE GAMBERETTI	30.50
Linguine with prawns, scampi, mussels in tomato garlic sauce	
COCKTAIL SALAD	24.00
Mixed salad with scampi, bacon, honey, balsamic vinegar, cucumber, cherry tomatoes, red onions, olives and cocktail sauce	

ZITA CLASSICS

PORK CHEEKS IN TRAPPIST BEER	27.00
Slow-cooked pork cheeks in Westmalle Dubbel with fried bacon, mushrooms, pickled onions, carrots and thick-cut fries with mayonnaise	
RABBIT GENTLE IN MAVRODAPHNE	25.50
Gently cooked in Greek port 'Mavrodaphne' with onion, tomato, carrot and pickled onions served with traditional potato croquettes	
ZITA'S FISH SOUP 'BOUILLABAISSÉ STYLE'	31.00
Red mullet, halibut, prawns, scampi, mussels and toast & rouille	
SOLUTION MEUNIÈRE	34.00
Baked with butter, parsley, salad, thick cut fries and mayonnaise	

ZITA *VEGETARIAN APPETIZERS AND STARTERS*

BRUSCHETTA OLIVE TAPENADE 9.00

With tapenade of Kalamata olives, caper apple and arugula

TSATSIKI 10.00

Greek yogurt with garlic, dill and freshly grated cucumber

PIZZITA 12.50

Zita's pizza with melted mozzarella, cherry tomato, arugula and basil oil

HOT FETA 11.00

Cooked in the oven with olives, cherry tomato, oregano and extra virgin olive oil

TIROPITAKIA 10.00

Warm puff pastry cookies filled with feta, raisins and pine nuts

CHEESECROQUETTES 15.00

Prepared with Parmesan, emmental and lightly smoked metsovo

GREEK SALAD 14.50

Feta cheese, cucumber, cherry tomato, Kalamata olives, red onion,...

ZITA *VEGETARIAN MAIN COURSES*

SOUTHERN LINGUINE WITH FRESH VEGETABLES 23.50

Linguine with tomato sauce and asparagus, carrot, oyster mushrooms, zucchini and kalamata olives

TORTELLONI FILLED WITH RICOTTA AND SPINACH 23.50

With a soft tarragon cream sauce, oyster mushrooms and chives

ZITA DESSERT WINE

Dulce Moscatel Aromas of nutmeg, apricot and a lush floral bouquet	9.00
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ZITA DIGESTIVES

Amaretto / Baileys / Limoncello / Cointreau	8.00
Grand Marnier / Calvados / Sambuca Havana	9.50
Club Anejo Especial	9.50
Courvoisier	9.50
Metaxa 7* - aged for seven years -	9.50
Eau de vie Apostagma - Greek -	10.00
Poire Williams	10.00

ZITA WHISKEY

Glenfiddich Single Malt 12 Years Soft oak / pear / sherry	10.00
Connemara Peated Irish Whiskey Smoky / Fruity / Vanilla	11.00
Auchentoshan Lowland Malt 12 Years Toasted almonds / citrus / caramelized sugar	12.00
The Glenlivet Highland Malt 18 Years Soft oak / spice / bittersweet fruit	13.00
Bowmore Islay Malt 15 Years Raisins / wood / soft smoky	13.00

ZITA COFFEE TEA

Coffee / Espresso / Decaf	3.60
Chococino	5.50
Cappuccino	4.20
Latte macchiato	4.80
Tea - range of Café Couture Premium Tea-Fresh mint tea	4.00 4.80
Irish coffee / Italian coffee / French coffee	10.00

ZITA DESSERTS

DAME BLANCHE	9.50
Vanilla ice cream with callebaut hot chocolate sauce and fresh whipped cream	
CREME BRULEE	9.00
Roasted vanilla custard with caramelized fine sugar	
I LOVE CHOCOLATE	10.50
Chocolate mousse with chocolate glaze, cookie crumble and chocolate crisps	
KADAIFI	10.50
Traditional Greek cake of angel hair, walnuts, pistachio nuts and honey with Greek yoghurt ice cream and caramel bonbons	
SABAYON	10.50
Beaten egg yolk with 'Muscat Samos', white wine and vanilla ice cream	
MIX OF SORBET	9.50
Green apple, mango and cassis	
ZITA'S TIRAMISU	10.00
Speculoos biscuits soaked in coffee, avocado liqueur and mascarpone	
TARTUFO	9.00
Ice bonbon with chocolate, cocoa and pistachio crumble	
LIME YUZU CAKE	10.50
Lime pie with lemon sorbet	