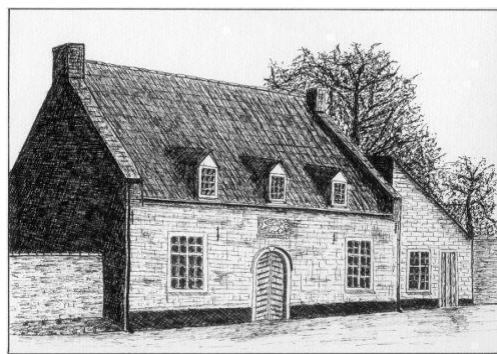


ZITA just a refresher...that's how it was then

Along the Tiensesteenweg, opposite the so-called Expressway, is located, now on the territory van Kessel-Lo (Leuven), the former inn

"In den Mol". The building was built in 1733 in traditional style built of brick and sandstone.



In the past it was the last inn before the city walls of Leuven.

Above the basket-arch door is a large stone in raised carving with a bilingual inscription. The Dutch text reads: "good logistics on foot and on horseback".

The French text reads: "Au fount on vaen tout sourt de pier" (we always sell beer). At the beginning of the 20th century, "de Mol" served as the gardener's house of 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 historical 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 may sometimes change. **Please inform us in advance of any allergies or other restrictions.**

DRINK- EAT- ENJOY- RELAX

Zita Aperitifs

	glass	
Zita Parels (South African Rosé Bubbles)	10.50/ 52.00 bottle	
Cava Naveran "Brut Vintage"	10.00/ 43.00 bottle	
Champagne	14.00/ 80.00 bottle	
Aperol Spritz	11.50	
Ouzo	9.00	
Pineau des Charentes	9.50	
Kir/ Kir Royale	9,50/ 11,50	
Porto (Red/White)	9.50	
Mavro (chilled Greek Port)	10.00	
Muscat from Patra	10.00	
Sherry Dry	10.00	
Campari	9.00	
Pisang Ambon	9.00	
Martini (Rosso/ Bianco/ Rosato)	9.00	
Havana Club (White/Brown)	10.50	
Negroni	14.00	

soft drink

Chaudfontaine Still/Sparkling 1/4l	4.00
Chaudfontaine Still/Sparkling 1/2l	6.50
Chaudfontaine Still/Sparkling Cola 1 liter	9.50
Cola Zero/ Fanta/ Sprite Fuzetea	4.30
"Sparkling, Peach, Mango" Minute Maid	4.50
"Orange, Apple" Agrumes/ Tonic/ Bitter	4.50
Lemon Tonnisteiner "Fruit Basket, Lemon"	4.50
	4.70
Fever Tree Tonic "Elderflower, Indian Premium, 4.20 Mediterranean, Clementine and Raspberry"	
Fresh Orange Juice	8.50
Eskimo	7.00

Gin & Tonic

Hendricks	14.00
Arctic Wolf	14.00
Bombay	14.00
Gin Mare	14.00
Copperhead	14.00
North	14.00
Pink Gin&Tonic	14.00
Pink Gin&Tonic 0.0% Alc Fever	2.00
Tree Tonic "Elderflower, Indian, Mediterranean, Clementine and Raspberry"	

Beers

Leffe Blond/Brown	5.70
devil	5.90
Tripel Karmeliet	5.90
Trappist Chimay Tripel	6.00
Trappist Chimay Blue	6.00
Trappist Westmalle Dubbel	6,00
Trappist Westmalle Tripel	6.00
Jupiler 0.0% Alc	4.50
Leffe 0.0% Alc	5.30
Stella Artois	3.90
Hoegaarden White	4.50
Cherry Lindemans	4.50

Hot drinks

Coffee/Espresso	3.90
Decaf	4.20
Latte Macchiato	4.80
Italian Cappuccino	4.40
Cappuccino (whipped cream)	4.50
Hot Chocolate	5.00
Chococino	5.30
Tea (pure tea)	4.00
Fresh Mint tea	4.80

Special hot drinks

Hazelnut Macchiato	5.20
Caramel Macchiato	5.20
Speculoos Macchiato	5.20
Irish Coffee (Whisky)	10.00
Italian Coffee (Amaretto)	10.00
French Coffee (Cognac)	10.00
Baileys Coffee	10.00

Wine

Suggestion white
Suggestion red
Suggestion rosé

Glass	1/4l	1/2 l	Bottle
7.00	12.00	19.00	28.00

Spirits

Ammaretto	9.00
Limoncello	9.00
Grand Marnier	9.50
Sambuca	9.50
Courvoisier	9.50
Apostagm	10.00
"Greek Grappa"	

Baileys	9.00
Cointreau	9.00
Calvados	9.50
Havana Club	9.50
Metaxa 7*	9.50
Poire Williams	10.00

Glenfiddich Single Malt 12 years	11.00
Auchentoshan Lowland Malt 12 years	12.00
Bowmore Islay Malt 15 years	13.00

Connemara Whisky	11.00
The Glenlivet Highland Malt 18 Years	13.00

ZITA SNACKS FUN TO SHAREIt takes two to tapas or to meze

BRUSCHETTA OLIVE TAPENADE	10.00
Toasted ciabatta with Kalamata olive tapenade, capers and rocket.	
BRUSCHETTA SERRANO HAM	13.00
Toasted ciabatta with Serrano ham, tomatoes, pesto and Parmesan.	
TSATSIKI	11.00
Greek yogurt with garlic, dill and freshly grated cucumber.	
TARAMA	10.00
Fish roe, potato and lemon mousse.	
PIZZITA	13.00
With cherry tomatoes, rocket, mozzarella and basil pesto.	
PIZZITA CHICKEN	16.00
With chicken, cherry tomatoes, rocket, mushrooms, mozzarella and basil pesto.	
WARM FETA CHEESE	12.00
Oven-baked with olives, cherry tomatoes, oregano and extra virgin olive oil.	
GRILLED BEEF BURGERS	13.00
Southern spiced minced beef balls with tomato & garlic sauce, arugula and grated Parmesan.	
TIROPITAKIA	11.00
Warm puff pastry cookies filled with feta, raisins and pine nuts.	

ZITA STARTERS**Even more goodies.....**

MEZE 1p / 2p / main course Greek snack platter with cold and hot delicacies, tzatziki, tarama, calamari, prawns, keftedaki, puff pastry,....	16,00 / 30,00 / 24,50
HOMEMADE CHEESE CROQUETTES/main course Prepared with Parmesan, emmental, lightly smoked metsovone, fried parsley, lettuce and fries.	17,00 / 22,50
HOMEMADE SHRIMP CROQUETTES/main course With fried parsley, aioli, fresh grey shrimps, lettuce and fries.	19,00 / 25,50
GREEK SALAD/main course Mixed salad with feta cheese, cucumber, cherry tomatoes, Kalamata olives, red onion, extra virgin olive oil and balsamic dressing.	15,00 / 21,00
MARINATED SALMON "GRAVAD LAX"/main course With quinoa, Granny Smith apple, spring onion and honey-mustard vinaigrette.	18,00 / 28,50
BEEF CARPACCIO/main course With Parmesan, rocket, capers and basil oil.	19,50 / 29,00
CALAMARES/main course Fried squid rings with tzatziki (Salad and fries only with main course)	17,00 / 27,00
SCAMPI "SAGANAKI"/main course In a slightly spicy tomato & garlic sauce, quenched with ouzo and feta (Fries only with main course)	17,00 / 27,50
SCAMPI LOOK/main course Fried in olive oil with garlic, parsley (Fries only with main course)	17,00 / 27,50
GRILLED BEEF BURGERS / main course Southern spiced minced beef balls with tomato & garlic sauce, rocket and grated Parmesan (Fries only with main course)	13,00 / 21,00

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

ZITA ON THE GRILL

BELGIAN BLUE STEAK

25.50

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

HOLSTEIN ENTRECÔTE

33.00

Holstein cattle are lean and thin and are bred for both their milk and their meat. However, the rich diet of grass, barley, and corn for marbled meat. The entrecote or rib steak has a fat edge and is very subtly marbled.

SCOTTISH ANGUS RIB-EYE

34.00

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 strongly marbled meat tasty and juicy.

FILET PUR FROM IRISH ANGUS

36.50

The Irish Angus likes to graze on pastures. The grass diet supplemented with herbs also provide tender 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.)

Sauces:

Pepper cream	4.00
Mushroom cream	4.00
Tomato & Garlic Sauce	4.00
Béarnaise whipped 'à la minute'	6.50

ZITA MAIN COURSES

DORADE 'ROYAL' IN ITS ENTIRETY	31.00
Served whole with rosemary, fresh tartar sauce, baked thyme potatoes and salad (still to be nibbled on, but oh so tasty.....)	
LAMB STEW 'STIFADO'	30.50
Slow cooked leg of lamb in Greek port Mavrodaphne, slightly spicy, with feta cheese, cherry tomatoes, garlic, thick-cut fries and mayonnaise.	
GRILLED SCAMPI BROCHETTE	30.00
With southern vegetables, tarragon cream sauce extinguished with ouzo, baked new potatoes with thyme and rosemary.	
GRILLED PRAWNS	33.00
Oven baked with herb marinade and linguini with tomato & garlic sauce. (already cut in half, so no fighting at the table...)	
BAKED SPICY PRAWNS	30.00
With garlic, spicy herbs, white wine, parsley and fries.	
SPECIAL MIX SALAD	26.00
Salad with scampi, chicken, tzatziki, olives, red onion, cucumber, tomatoes and vinaigrette dressing.	
PORK CHEEKS IN TRAPPIST BEER	29.00
Slow-cooked pork cheeks in Westmalle Dubbel with fried bacon, mushrooms, silver onions, carrots and thick-cut fries with mayonnaise.	
RABBIT SOFTLY COOKED IN MAVRODAPHNE	30.00
Gently cooked in Greek port 'Mavrodaphne' with onion, tomato, carrot and silver onions served with artisanal potato croquettes.	
ZITA'S FISH SOUP 'BOUILLABAISSE STYLE'	33.00
Red mullet, halibut, prawn, scampi, mussels and toast and rouille.	
SOLE MEUNIÈRE	37.00
Baked with butter, parsley, salad, thick-cut fries and mayonnaise.	

ZITA MAIN COURSES

Even more goodies.....

CAESAR SALAD Salad with chicken, egg, olives, red onion, cucumber, tomato, parmesan and vinaigrette dressing	22.00
TORTELLONI SCAMPI With a soft tarragon cream sauce, oyster mushrooms and chives, red onions, olives and cocktail sauce.	29.00
GRILLED CHICKEN FILLET Chicken fillet with mushroom cream sauce, fries and salad	23.00
GRILLED SALMON With warm vegetables, potatoes and fresh tarragon sauce	27.00
LINGUINE GAMBERETTI Linguine with prawns, scampi, mussels in tomato garlic sauce.	32.00

ZITA VEGETARIAN MAIN COURSES

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SOUTHERN LINGUINE WITH FRESH VEGETABLES Linguine with tomato sauce and asparagus, carrot, oyster mushrooms, zucchini and kalamata olives.	26.00
TORTELLONI FILLED WITH RICOTTA AND SPINACH With a soft tarragon cream sauce, oyster mushrooms and chives.	26.00
LINGUINE PESTO With beans, pine nuts, Parmesan cheese, cherry tomatoes and arugula.	25.00
GOAT CHEESE SALAD With goat cheese, apple, red onion, olives, cucumber, tomato, honey, balsamic vinegar and olive oil.	20.00
RISOTTO FUNGHI Risotto with mushroom, arugula and cream.	19.00
GREEK SALAD Salad with feta cheese, cucumber, cherry tomatoes, kalamata olives, red onion, extra virgin olive oil and balsamic dressing.	21.00

ZITA - DESSERTS

DAME BLANCHE	11.00
Vanilla ice cream with warm Callebaut chocolate sauce and whipped cream.	
CREME BRULEE	10.00
Burnt vanilla custard with caramelized fine sugar.	
I LOVE CHOCOLATE	11.00
Chocolate mousse with chocolate glaze, cookie crumble and chocolate crisps.	
KADAIFI	11.00
Traditional Greek pastry made from angel hair, walnuts, pistachios and honey with Greek yoghurt ice cream and caramel candies.	
SABAYON 'à la Minute''	14.00
Beaten egg yolk with 'Muscat Samos', white wine and vanilla ice cream.	
MIX OF SORBET	11.00
Green apple, mango and cassis.	
ZITA'S TIRAMISU 'homemade'	11.00
Speculoos biscuits soaked in coffee, advocaat liqueur and mascarpone.	
TARTUFO	11.00
Ice cream bonbon with chocolate, cocoa and pistachio crumble.	
LIME YUZU CAKE	11.00
Lime cake with lemon sorbet.	