

## MEZZE

### SESAME GLAZED FALAFEL (V) (4P) 14

Homemade sesame glazed falafel served on a bed of creamy tahini sauce

### SWEET & SPICED WINGS (5P) 15

Tangy chicken wings marinated in a concoction of aromatic Northern African spices served w. our homemade sweet chilli, soy & coriander dipping sauce

### BAKED ZEST HALLOUMI (V) (GF) 15

Served w. a delicate pomegranate marmalade, red onion tossed with fresh mint & parsley topped with roasted pine nuts and a lemon wedge

### CRISPY RUSTIC CAULIFLOWER (V) (GF) 15

Crispy cauliflower lightly tossed in a blend of Moroccan spices & crushed pine nuts. Served on a bed of creamy tahini sauce topped w. chilli

### TRIO OF DIPS (V) 16

Green hummus, labneh and baba ghanoush served w. toasted Turkish bread

### LAMB BOUREKS (4P) 16

Parcelled homemade dough crisped with olive oil and stuffed w a blend of succulent marinated lamb & roasted pine nuts, served on a bed of creamy mint yoghurt

### WILD MEDITERRANEAN SPICED LAMB 17

Mediterranean spiced lamb, fresh pine nuts, green hummus & natural herbs served w. sliced, crispy Turkish bread

### AROMATIC SPICED MEATBALLS (GF) 17

Spiced beef meatballs topped w. fresh natural yoghurt, pomegranate seeds & coriander

### STICKY KING PRAWNS (3P) 24

Grilled & marinated king prawns served w. light tomato Israeli couscous, fresh iceberg lettuce, Mediterranean seasonal caviar, taramasalata & crispy bread

### MECCA BAH MEZZE PLATE 27

Toasted Turkish bread, green hummus, feta mixed w. sun dried tomatoes, baba ghanoush, pickled turnip, stuffed eggplant & fresh basturma

# Mecca Bah

## SALADS

### BAKED HALLOUMI SALAD (V) 21

Israeli couscous, quinoa, fresh cucumber, roma tomatoes & rocket topped w. lightly baked halloumi, crispy almond flakes & drizzled w. a pomegranate glaze

### MOROCCAN CHICKEN SALAD 22

Moroccan marinated sliced chicken, rocket, light tomato couscous, za'atar avocado, quinoa & crispy Turkish bread

### NORTH AFRICAN LAMB SALAD 24

African spiced shredded lamb, fresh cucumber, baby spinach, pickled beetroot, radish & dukkah finished w. a sweet pomegranate glaze

## TAGINES *All served with cous cous*

### CHERMOULA VEGETABLE (V) (VG) 27

An array of locally sourced sweet potatoes, carrots, fennel bulbs, eggplant & zucchini roasted w. rich chermoula spices

### SESAME & HONEY CHICKEN 28

Moroccan seasoned chicken, ground cinnamon, sultanas, flaked almonds, sesame seeds & natural honey

### SEARED & SPICED LAMB 29

Tender spiced lamb topped w. pitted green olives

## SEA

### WILD SEASONED CALAMARI 30

Tenderised calamari marinated w. wild paprika, fresh oregano, ground garlic & saffron paired with Turkish muhammara, green beans, cannelloni beans & lemon

### MEDITERRANEAN BARRAMUNDI 37

Fresh barramundi served on a bed of creamy green hummus with articoke, sundried tomato & broccoli finished w. crushed walnuts and salmagrino dressing

## STONE-FIRE PIZZA

### SMOKED AND SPICED HALLOUMI PIZZA (V) 26

Halloumi, sun-dried tomatoes, eggplant & parsley on a bed of our homemade kofta sauce and topped w. harissa vinaigrette

### PERSIAN CHICKEN & TAHINI 26

Middle eastern spiced chicken and eggplant, glazed w. tahini sauce & topped with rocket on a bed of our homemade kofta sauce

### TRIPLE MUSHROOM (V) 27

Fresh oyster mushrooms, Swiss button mushrooms & truffle oil topped w. aged cheddar & mozzarella cheese on a bed of our homemade kofta sauce

### MOROCCAN SPIT ROASTED LAMB 28

Marinated spit roasted lamb, drizzled w. a creamy mint yoghurt & topped w. fresh rocket & sumac on a bed of our homemade kofta sauce

## GRILL

### GARLIC CHICKEN KEBAB 31

Marinated garlic chicken, homemade Persian pilaf, served w. a fresh seasoned tabbouleh & creamy mint yoghurt

### STICKY SHORT BEEF RIBS 36

Tender beef ribs w. a silky harissa pomegranate glaze complimented by fries & garlic sauce

### MIXED KEBAB GRILL 38

Chargrilled garlic chicken & tsire spiced lamb skewers served w. our homemade creamy mint yoghurt, harissa pomegranate glaze, pilaf & citrus

### MECCA BAH SIGNATURE PLATTER 83

Short tender glazed beef ribs, an assortment of chargrilled garlic chicken & tsire spiced lamb skewers, aromatic Persian pilaf served w. Lebanese flat bread, our homemade garlic sauce & Mediterranean bone marrow

Turkish Bread (2p) 3 - Lebanese Flat Bread (4p) 4  
Harissa / Tahini / Mint Yoghurt / Garlic Sauce 4  
Hummus / Labneh / Baba Ghanoush 5  
Cous Cous 5 - Pilaf / Mjaddarah 8 - Chips 10  
Tabbouleh Salad 13 - Fattoush Salad 15