

## MEZZE

### SESAME GLAZED FALAFEL (V) (4P) 15

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

### SWEET & SPICED WINGS (5P) 16

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

### CRISPY RUSTIC CAULIFLOWER (V) (GF) 17

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) 18

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

### LAMB BOUREKS (4P) 17

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

### AROMATIC SPICED MEATBALLS (GF) 18

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

Turkish Bread (2p) 5 - Lebanese Flat Bread (4p) 5

Harissa / Tahini / Mint Yoghurt / Garlic Sauce 5

Hummus / Labneh / Baba Ghanoush 7

Cous Cous 6 - Pilaf / Mjaddarah 9 - Chips 12

Fattoush Salad 16

# Mecca Bah

## SALADS

### BAKED HALLOUMI SALAD (V) 23

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

### MOROCCAN CHICKEN SALAD 23

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

## TAGINES *All served with cous cous*

### CHERMOULA VEGETABLE (V) (VG) 28

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

### SESAME & HONEY CHICKEN 29

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

## SEA

### MEDITERRANEAN BARRAMUNDI 41

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

## STONE-BAKED 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 34

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

### HARISSA LAMB SHISH 37

Baharat marinated lamb Shish, served w. flat bread & fresh herbs, glazed w. a harissa pomegranate reduction & a side of tahini sauce

### MIXED KEBAB GRILL 41

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