

mezze

mezze for 2

75

Laffa bread, garlic oil, za'atar

2 housemade dips

Ferments and pickles

Kibbeh nayyeh, red zhoug, murri

Eggplant, matbucha, green tomato

Pork shawarma skewers, sesame

dips

White bean hummus, Mt Zero olive oil 8

Turkish polenta, farmer's cheese 8

Whipped Persian feta, sumac 8

Wood-fired muhammara, walnut 8

manoushe and flatbread

Laffa bread, garlic oil, za'atar 8

'Lahoh' chickpea pancake (GF) 8

Broccoli manoushe, shanklish 18

Lahm bi ajeen, biber salçası 18

vegetables, pulses and grains

Ras el hanout spiced nuts 8

Ferments and pickles 5

Neighbourhood Farm baby corn, harissa 5

Eggplant, matbucha, green tomato 16

Coal roasted pumpkin fatteh, advieh 15

Sumac spiced chips, tahini labne 10

meat and seafood

Wagyu basturma 10

Spanish mackerel 'lakerda', red pepper 14

Kibbeh nayyeh, red zhoug, murri 14

Pork shawarma skewer, sesame 12

Longreach lamb ribs, plum molasses 14

Spanner crab tabouli 18

dessert

Pistachio baklava 10

Advieh – is a Persian blend of spices main notes being loomi, rose, cumin, coriander, turmeric, cardamom and cinnamon

Babaganoush – a Levantine dish consisting of eggplant mixed with tahini, garlic, olive oil and lemon

Baklava – a layered pastry dessert made of filo pastry, filled with chopped nuts and sweetened with syrup or honey

Basturma – a cured air-dried beef, originating in Armenia

biber salçası – a thick red paste of smoked capsicum, red peppers and fermented rice

Cacik – a Turkish dip made with yoghurt, cucumbers, garlic and mint

Fatteh – meaning ‘crumbs’ is an Egyptian and Levantine dish consisting of pieces of fresh, toasted, grilled, or stale flatbread covered with other ingredients

Harissa – a lightly spiced, fiery roasted chilli paste from Tunisia

Kasundi – a medley of spices, tomato and eggplant to make a style of chutney

Kibbeh nayyeh – a raw meat dish, originating in Lebanon/Syria

Labne – is a yoghurt that has been strained to remove most of its whey, resulting in a thicker consistency than regular unstrained yoghurt

Laffa - a soft, chewy pita-like Sephardic bread

Lahm bi ajeen - literally meaning ‘meat in dough’ it can be a Middle Eastern style meat pie or pizza

Lahoh – a gluten free type of flatbread from Yemen

Lakerda – a pickled fish dish eaten as a mezze in the Balkans and Middle East

Manoushe – a Lebanese pizza

Muhammara – a puree principally made of roasted peppers, garlic and walnuts, sometimes also containing stale bread

Ras el hanout – a blend of spiced originating in Morocco literally meaning ‘head of the shop’. It is fragrant and heady and can contain up to 50 different spices being the best that a spice dealer has to offer

Shanklish – a type of cow’s milk or sheep milk cheese in Levantine cuisine
Shawarma – spiced, roasted meat

Sujuk – ground meat sausage (usually beef), cumin, garlic, salt, red pepper

Za’atar – a spice mixture that includes the herb along with toasted sesame seeds, dried sumac, often salt as well as other spices

Zhoug – a hot sauce that originated in Yemen, it is traditionally a mixture of chilli, coriander and garlic and can be either red or green