

mezze

bread + dips

White bean hummus, Mt Zero olive oil	8
Spiced pumpkin tahini, pepita dukkah	8
Whipped goat's cheese, chili oil	8
Smoked muhammara, walnut	8
Laffa bread, no waster za'atar	9

small

Marinated olives	8
House made basturma, pickles	12
Kibbeh nayyeh, aged tahini, zhoug	14
Broadbean falafel, advieh labne	4ea
Grilled bug skewer, pepita dukkah	7ea
Shirazi salad, sumac, tomato	14
Violet cauliflower, muhammara	12
Sumac spiced fries	10

large

Manoushe, biber toum, akawi cheese	20
Lamb tagine, barberry, raisins	22

'Yalla' menu for 2

75

Laffa bread, garlic oil, za'atar
2 housemade dips
Broadbean falafel, advieh labne
Bug skewer, dukkah, sesame yoghurt
Shirazi salad, tomato, cucumber, sumac
Violet cauliflower, muhammara
Lamb tagine, barberry, raisins

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

Bi'ajeen – is essentially the Lebanese version of a meat pie. The literal meaning of the Arabic translates to 'meat in dough'

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 pizze

Lahoh – a gluten free type of flatbread from Yemen

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

Manoushe – a Lebanese pizza

Mathucha – is a cooked Moroccan dish of tomatoes and roasted capsicums. Its name means 'cooked salad' in Arabic

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