

# mezze

## mezze

Marinated olives	8
House made basturma, pickles	12
Wood-fired bagel, labne, salmon roe	8
Broadbean falafel, aged tahini (4)	12
Kingfish falafel toast, zhoug, sesame (2)	12
Brisket bi ajeen, yoghurt, pickled chilli (4)	16
Shirazi salad, sumac, tomato	14
Cauliflower, muhammara, mint	12
Sumac spiced fries	10
Manoushe, biber salcasi, akawi cheese	20
Longreach lamb ribs, tomato vinegar	22

## 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
Lamb hummus, chickpea, pine nut	14
Laffa bread, no waster za'atar	9

## 'Yalla' menu for 2

75

Laffa bread, no waste za'atar	
2 housemade dips	
Brisket bi ajeen, yoghurt, pickled chilli	
Kingfish falafel, toast, zhoug, sesame	
Shirazi salad, tomato, cucumber, sumac	
Cauliflower, muhammara, mint	
Lamb hummus, pinenut, chickpea	

**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 mezze in the Balkans and Middle East

**Manoushe** – a Lebanese pizza

**Matbucha** – 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