

MIDTOWN KITCHEN



All of our dishes are designed for you to chow down on our favourite way – by sharing!

HALLUUMI FRIES (Gf)	\$12
fried halloumi, lemon	
DOLMADES (Gf + vo)	\$10
garlic yoghurt, lemon, dill	
KIBBEH MEATBALLS	\$12
garlic yoghurt, pine nuts	
BABAGANUSH (Gfo + v)	\$10
charred eggplant, pomegranates, pita bread	
TURKISH BEETROOT DIP (Gfo + v)	\$10
roasted beetroot, zaatar, pita bread	
BAHARAT POTATO WEDGES (Gf + v)	\$10
ajvar, chopped parsley, olive oil	
CHOBAN SALAD (Gfo + v)	\$10
garden veg, sumac, raspberry vinaigrette	
KIZARTMA (Gfo + vo)	\$15
Roasted eggplant, tomato-based sauce, garlic yoghurt	
FALAFEL BOWL (Gf + v)	\$14
turnip pickles, tahini dressing and chopped salad	
FALAFEL WRAP (Gfo + v)	\$19
choban salad, turnip pickles hummus, tahini, pomegranates, herbs	
SLOW COOKED LAMB WRAP (Gfo)	\$20
choban salad, turnip pickles hummus, tahini, pomegranates, herbs	
CHICKEN SHAWARMA (Gf)	\$22
spiced pilaf, sumac onions, garlic yoghurt	
SLOW COOKED LAMB (Gf)	\$23
spiced pilaf, sumac onions, garlic yoghurt	

HUMMUS

A quintessential dish in every Middle Eastern meal. Traditional recipes topped with a range of options to delight every soul. Served with warm pita.

TRADITIONAL HUMMUS (Gfo + v)	\$12
braised chickpeas, olive oil, herbs	
GRILLED CHICKEN HUMMUS (Gfo)	\$15
chicken, smoked paprika butter, pickled turnips	
FRIED BEEF HUMMUS (Gfo)	\$15
minced beef, tahini dressing, sumac onions	
MUSHROOM HUMMUS (Gfo + v)	\$15
sautéed mushrooms, pomegranate glaze	

ADD ONS

warm flat bread (v)	\$4
spicy pepper paste (Gf + v)	\$4
spiced rice pilaf with currants and almonds (Gf + v)	\$8
mixed vegetable pickles (Gf + v)	\$4
garlic yoghurt (Gf)	\$3
Slow Cooked Lamb (Gf)	\$15

SWEETS

baklava ice cream sandwich	\$12
sultan baklava	\$8
helva (Gf + v)	\$8
turkish delight (v)	\$8