

MIDTOWN KITCHEN

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

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

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

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

