

MED

LUNCH



PIDE + DIPS

Fresh Baked Pita Bread 4pp

Hummus (GF, DF) 12

Beetroot & Yoghurt Dip (GF,V) 12

Baba Ganoush (V, GF, DF) 12



MEZE

Turkish Dried Olives (V, GF, DF) 9

House Pickles (V, GF, DF) 8

Falafel, Herb Tahini (4pc) (V, DF, GF) 14

Cheese & Spinach Borek, Tzatziki (V) 10ea

Saganaki- Halloumi, Lemon, Oregano (V, GF) 26

Cured Kingfish, Horseradish, Fennel & Cucumber (GF,DF) 20

BBQ Octopus, Harissa Dressing (GF, DF) 28

Lamb Kofte, Toum, Sumac Onion (2pc) (GF, DF) 16



FROM THE JOSPER CHARCOAL OVEN & GRILL

Roast Cauliflower, Preserved Lemon Yoghurt (V, GF) 28

BBQ Cabbage, Almond Cream, Spiced Pepita (GF) 22

Oyster Mushroom, Whipped Feta, Zhoug (V,GF) 20

Grilled Whole John Dory, Schmaltz Sauce, Chermoula, Burnt Lemon (GF) 78

Charcoal Roasted Chicken, Turkish Chilli (GF) 39

Wagyu Beef Shishlik, Herb Yoghurt (GF) 22 ea

Grilled Lamb Cutlets, Lemon Pepper, Spiced Eggplant 4pc (GF, DY) 42

Grilled Barramundi, Freekah Tabbouleh, Brown Butter (GF) 39



VEGETABLES, RICE & SALAD

Stracciatella, Tarragon Green Goddess, Cucumber, Kalamata Olives(V, GF) 12

MED Slaw (V, GF, DF) 12

Salt Baked Beetroot Salad, Orange, Feta (V, GF) 14

Mujadara-Lentil & Rice Salad (V, GF, DF) 14

Za'atar Fries (V, GF, DF) 12



LUNCH BANQUET

49

Fresh Baked Pide Bread & Hummus

Falafel, Herb Tahini

Saganaki- Halloumi, Lemon, Oregano

Lamb Kofte, Toum, Sumac Onions

Charcoal Grilled Chicken, Mujaddara, Turkish Peppers

MED Slaw



LUNCH VEGETARIAN BANQUET

49

Fresh Baked Pide Bread & Hummus

Falafel, Herb Tahini

Saganaki- Halloumi, Lemon, Oregano

Cheese & Spinach Borek, Tzatziki

Roast Cauliflower, Preserved Lemon, Yoghurt

MED Slaw



DESSERTS

Malabi Custard, Mandarin, Lemon Sorbet, Yoghurt Mousse V, GF) 14

Semolina & Passion Fruit Mille Feuille (V,) 14

Baklava Ice Cream Sundae (V) 14