



# Mezze

<b>Sesame Glazed Falafel (4p) (V)</b> Homemade sesame glazed falafel served on a bed of creamy tahini sauce	15
<b>Crispy Rustic Cauliflower (V) (GF)</b> Crispy cauliflower lightly tossed in a blend of Moroccan spices and crushed pine nuts. Served on a bed of creamy tahini sauce topped w. chilli	17
<b>Baked Zest Halloumi (V) (GF)</b> Baked halloumi served with a delicate pomegranate marmalade, red onion tossed with fresh mint & parsley topped with roasted pine nuts and a lemon wedge	19
<b>Sweet &amp; Spiced Wings (5p)</b> Tangy chicken wings marinated in a concoction of aromatic Northern African spices served w. our homemade sweet chilli, soy & coriander dipping sauce	16
<b>Trio Of Dips (V)</b> Green hummus, labneh and baba ghanoush served w. toasted Turkish bread	18
<b>Wild Mediterranean Spiced Lamb</b> Mediterranean spiced lamb, fresh pine nuts, green hummus & natural herbs served w. sliced, crispy Turkish bread	18
<b>Lamb Boureks (4p)</b> Parcelled homemade dough, crisped with olive oil and stuffed with a blend of succulent marinated lamb & roasted pine nuts, served on a bed of creamy mint yoghurt	17
<b>Steamed Persian Green-Style Dumplings (5p)</b> Homemade chicken mince tossed in a vibrant blend of spices in a green style dumpling topped w. fresh tomatoes & complimented by an earthy concoction of sesame oil & fresh lemon	18
<b>Aromatic Spiced Meatballs (4p) (GF)</b> Spiced beef meatballs topped w. fresh natural yoghurt, pomegranate seeds & coriander	18
<b>Seared Lamb Cutlets (2p)</b> Lamb cutlets encrusted with a rich array of Armenian spices, served with an Israeli couscous salad, sautéed zucchini, green hummus, sumac & a fresh pomegranate glaze	22
<b>Sticky King Prawns (4p)</b> Grilled & marinated king prawns served w. light tomato Israeli couscous, fresh iceberg lettuce, Mediterranean seasonal caviar, taramasalata & crispy bread	26
<b>Mecca Bah Mezze Plate</b> Toasted Turkish bread, green hummus, feta mixed w. sun dried tomatoes, baba ghanoush, pickled turnip, stuffed eggplant & fresh basturma	28

# Salads

## Baked Halloumi Salad (V)

Israeli couscous, quinoa, fresh cucumber, roma tomatoes & rocket topped w. lightly baked halloumi, crispy almond flakes & drizzled w. a pomegranate glaze

23

## Moroccan Chicken Salad

Moroccan marinated sliced chicken, rocket, light tomato couscous, za'atar avocado, quinoa & crispy Turkish bread

23

## North African Lamb Salad

African spiced shredded lamb, fresh cucumber, baby spinach, pickled beetroot, radish & dukkah, finished w. a sweet pomegranate glaze

26

# Tagines

- - - Served w. couscous - - -

## Chermoula Vegetable (V) (VG)

An array of locally sourced sweet potatoes, carrots, fennel bulbs, eggplant and zucchini roasted w. rich chermoula spices

28

## Sesame & Honey Chicken

Moroccan seasoned chicken, ground cinnamon, sultanas, flaked almonds, sesame seeds & natural honey

29

## Seared & Spiced Lamb

Tender spiced lamb topped w. pitted green olives

30

Dietary Menu Available

No Split Bills - 10 % Surcharge on Public Holidays



# Stone-Baked Mecca Bah Pizza

**Smoked & Spiced Halloumi (V)** 26

Halloumi, locally sourced sun-dried tomatoes, eggplant & parsley on a bed of our homemade kofta sauce, topped w. harissa vinaigrette

**Persian Chicken & Tahini** 26

Middle eastern spiced chicken & eggplant, glazed w. tahini sauce & topped w. fresh rocket on a bed of our homemade kofta sauce

**Triple Mushroom (V)** 27

Fresh oyster mushrooms, Swiss button mushrooms & truffle oil topped w. aged cheddar & mozzarella cheese on a bed of homemade kofta sauce

**Moroccan Spit Roasted Lamb** 28

Marinated Spit Roasted Lamb, drizzled w. a creamy mint yoghurt & topped w. fresh rocket & sumac on a bed of our homemade kofta sauce

**The Middle Eastern 'Surf & Turf'** 29

Marinated garlic prawns, slow braised pulled beef topped w. aged cheddar & mozzarella on a bed of homemade kofta sauce

GF Pizza Base available 5

## Sea

**Wild Seasoned Calamari** 32

Tenderised calamari marinated w. wild paprika, fresh oregano, ground garlic & saffron. Served w. Turkish muhammara, green beans, cannellini beans & lemon

**African Spiced Octopus (GF)** 32

Tenderised Fremantle Octopus, tossed in African spices, sliced radish, mixed greens & a homemade garlic sauce topped w. onion & fresh coriander (seasonal availability)

**Mediterranean Barramundi** 41

Fresh barramundi served on a bed of creamy green hummus w. artichoke, sundried tomato & broccoli finished w. crushed walnuts and Salmoriglio dressing



# Land

<b>Garlic Chicken Kebab</b>	<b>34</b>
Marinated garlic chicken, homemade Persian pilaf, served w. a freshly seasoned tabbouleh & creamy mint yoghurt	
<b>Harissa Lamb Shish</b>	<b>37</b>
Baharat marinated lamb Shish, served w. flat bread & fresh herbs, glazed w. a harissa pomegranate reduction & a side of tahini sauce	
<b>Sticky Short Beef Ribs</b>	<b>39</b>
Tender beef ribs w. a silky harissa pomegranate glaze complimented by organic sweet potato wedges & garlic sauce	
<b>Mixed Kebab Grill</b>	<b>39</b>
Chargrilled garlic chicken & tsire spiced lamb skewers served w. our homemade creamy mint yoghurt, harissa pomegranate glaze, pilaf & citrus	
<b>Mecca Bah Signature Platter</b>	<b>86</b>
Short tender glazed beef ribs, an assortment of chargrilled garlic chicken & tsire spiced lamb skewers, aromatic Persian pilaf served w. Lebanese flat bread, our homemade garlic sauce & Mediterranean bone marrow	
Add fattoush salad	<b>8</b>

# Sides

<b>Fresh Chilli</b>	<b>3</b>
<b>Turkish Bread (2p)</b>	<b>5</b>
<b>Lebanese Flat Bread (4p)</b>	<b>5</b>
<b>Harissa / Tahini / Mint Yoghurt</b>	<b>5</b>
<b>Garlic Sauce</b>	<b>5</b>
<b>Hummus / Labneh / Baba Ghanoush</b>	<b>7</b>
<b>Couscous</b>	<b>6</b>
<b>Pilaf / Mjaddarah</b>	<b>9</b>
<b>Chips</b>	<b>12</b>
Served w. tomato sauce	
<b>Rustic Smashed Potatoes</b>	<b>14</b>
Potatoes glazed w. onion, ground garlic, paprika & a parsley sauce	
<b>Tabbouleh</b>	<b>15</b>
Roma tomatoes, onion, parsley & mint tossed w. bourgal, freshly squeezed lemon juice & African spices	
<b>Fattoush</b>	<b>16</b>
Roma tomatoes, cucumber, sliced radish & fresh herbs topped w. Lebanese croutons & spices	