

MEZZE

MIXED OLIVES (VE) 5	FALAFEL (VE) 8
House marinated olives, chilli, garlic and oregano.	Crispy chickpea patties served on a freshly baked pitta, spread with hummus and finished with tahini sauce.
WHIPPED FETA (V) 9	SMOKED AUBERGINE (VE) 9
Creamy whipped feta and roasted peppers. Served with homemade pita.	Smoky aubergine spread with tahini, pine nuts and pomegranate. Served with warm homemade pita.
HUMMUS (VE) 8	THE MEDITERRANEAN SPREAD (V) 18.9
Creamy chickpea blended with tahini, garlic and sumac. Served with warm homemade pita.	Hummus, smoked aubergine, tzatziki and olives. Served with warm homemade pita.
TZATZIKI 8	
Yoghurt,cucumber and herbs. Served with warm homemade pita.	

BIG PLATES

LAMB CUTLETS (GF) 26	SHISHA TAWOOK 16.9
Spiced chops served with roasted potatoes and chimichurri sauce.	Marinated chicken skewers served with pita bread and house-made garlic sauce.
RIB-EYE STEAK 300g 31	MEAA BURGER 17.9
Grilled to your liking. Served with peppercorn sauce and twice-baked chips.	Prime double beef patties, American cheese, Meaa special sauce, pickles, tomatoes, lettuce, and cajun fries.
LAMB SHANK 24	TRUFFLE PASTA (V) 24
Slow-braised lamb shank cooked with mediterranean spice. Served on a bed of basmati rice.	Rich and creamy pappardelle tossed in pecorino sauce and shaved fresh black truffle.
GRILLED CHICKEN FILLET (GF) 21	SEA BASS (GF) 26
Chargrilled chicken fillet. Served with mushroom sauce and fire roast carrots.	Pan seared sea bass with a golden crust. Served with a lemon thyme sauce, broccolini and roasted potatoes.
MAFALDA AL RAGU 22	CHESTNUT STEW (VE) (GF) 17
Slow-braised short beef ragu with mafalda pasta, finished with aged reggiano.	Vegetable chestnut stew with crusted sage, broccolini, celeriac topped with crispy kale, served with basmati rice

SMALL PLATES

SALT & PEPPER SQUID 10.9	HALLOUMI (V) 9
Crispy squid, seasoned with salt and pepper served with garlic aioli.	Crispy halloumi with honey, za’atar, pomegranate and chilli jam.
CHARGRILLED WINGS (GF) 8.9	ARANCINI (V) 10.9
Flame-grilled chicken wings with a crispy charred finish.	Fried risotto balls with truffle and parmesan cheese Served with marinara sauce.
SIZZILING PRAWNS 12	PRAWN TOAST 12
Tiger prawn, garlic, chilli flake, parsley served with sourdough.	Crispy bao buns, house-made prawn paste, spring onions and sesame, served with sweet chilli.
EDAMAME (VE) (GF) 6	BURRATA CAPRESE (V) 12
Steamed pods tossed in spicy chilli, garlic, and soy sauce.	Heirloom tomatoes, Burrata, za’atar, pesto and extra virgin olive oil. Served with crispy bread.
BEEF SIGARA 13	
Golden filo layers filled with slow-braised beef and aromatic herbs.	

SALAD

MEDITERRANEAN SALAD (V) 15
Mixed greens, sun-dried tomatoes, cucumbers, tomatoes, red onions, olives, chickpeas, red drop pepper and feta cheese with a lemon dressing.
FATTOUSH SALAD (VE) 13
Romaine lettuce, tomatoes, cucumbers, radishes, mint, spring onion, pomegranate, peppers and crispy toasted pita chips. Tossed in a tangy sumac and lemon dressing.
CAESAR SALAD 16
Chargrilled chicken, gem lettuce, garlic sourdough croutons, and shaved parmesan cheese. Tossed in a creamy Caesar dressing.
QUINOA TABBOULEH (VE) 15
Quinoa, parsley, diced tomatoes, red onion,sumac, cucumber, mint with a lemon dressing.

FOR THE TABLE

Mashed potatoes (V) (GF) 5.9
Mac and cheese (V) 8.9
Roasted potatoes (V) (GF) 5.9
Fire-roasted carrots (VE) 5.9
Tahini miso honey pomegranate
Tenderstem broccoli (V) 5.9
Whipped Feta roasted peppers crispy onions
Meaa chopped salad (VE) (GF) 5
Cucumber tomatoes parsley lemon dressing
Cajun fries (V) (GF) 5
Parmesan Fries +1
Basmati rice (VE) (GF) 5
Vermicelli

(VE) Vegan (V) Vegetarian (GF) Gluten free



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