



*Meaa is a dynamic dining destination that seamlessly blends diverse flavors and vibrant atmospheres, offering a unique experience from dawn to dusk. With a menu inspired by Southern European, Middle Eastern, and North African cuisines, Meaa delights guests with exquisite dishes, curated cocktails, and vibrant atmosphere.*

# MEÄÄ

*Mediterranean Made Modern*

**MEZZE**

**MIXED OLIVES** 5  
House marinated olives, chilli, garlic and oregano.

**SMOKED AUBERGINE** 9  
Smoky aubergine purée with tahini and garlic. Served with warm homemade pita.

**HUMMUS** 8  
Creamy chickpea blended with tahini, garlic and lemon juice. Served with warm homemade pita.

**FALAFEL** 8  
Crispy chickpea patties seasoned with herbs and spices. Served with warm homemade pita.

**TZATZIKI** 8  
Yoghurt, cucumber and herbs. Served with warm homemade pita.

**THE MEDITERRANEAN SPREAD** 18.9  
Hummus, baba ganoush, tzatzik and olives. Served with warm homemade pita.

**SMALL PLATES**

**SALT & PEPPER SQUID** 10.9  
Crispy squid, seasoned with salt and pepper served with honey mustard aioli.

**CHARGRILLED WINGS** 8.9  
Flame-grilled chicken wings with a crispy charred finish.

**SIZZILING PRAWN** 12  
Tiger prawn, garlic, chilli flake, parsley served with sourdough.

**GARLIC BREAD** 11  
With mozzarella.

**PRAWN TOAST** 12  
Crispy bao buns, house-made prawn paste, spring onions, and sesame.

**ARANCINI** 10.9  
Fried rice balls with truffle and parmesan. Served with marinara sauce.

**EDAMAME** 6  
Steamed pods tossed in spicy chilli, garlic, and soy sauce.

**HALLOUMI** 9  
Crispy halloumi with honey, za'atar, and chilli flakes.

**SALADS**

**QUINOA TABBOULEH** 15  
Quinoa, parsley, diced tomatoes and cucumber with a lemon dressing.

**MEDITERRANEAN SALAD** 15  
Mixed greens, sun-dried tomatoes, cucumbers, red onions, olives, chickpea, red drop pepper and feta cheese with a lemon dressing.

**FATTOUSH SALAD** 13  
Blend of fresh greens, tomatoes, cucumbers, radishes, 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.

**BIG PLATES**

**LAMB CUTLETS** 21  
Spiced chops served with chimichurri sauce.

**SIRLOIN STEAK** 28  
10 oz tender sirloin cooked to your liking. Served with peppercorn sauce and string beans.

**LAMB SHANK** 21  
Slow-braised lamb shank cooked with aromatic herbs and spices. Served on a bed of basmati rice.

**GRILLED CHICKEN FILLET** 16  
Chargrilled chicken fillet. Served with mushroom sauce and fire roast carrots.

**OVEN BAKED PIZZA** 15  
Classic oven-baked pizza with San Marzano tomatoes, melted mozzarella and basil.

**SHISH TAWOOK** 16.9  
Marinated chicken skewers served with naan and house-made garlic sauce.

**MEAA BURGER** 17.9  
Prime double beef patties, American cheese, Meaa special sauce, pickles, tomatoes, lettuce, and hand cut fries.

**TRUFFLE PASTA** 20  
Rich and creamy rigatoni tossed in pecorino sauce and shaved fresh black truffle.

**SEA BASS** 24  
Pan seared sea bass with a golden crust. Served with a light lemon butter dill sauce and broccolini.

**CHIPOTLE PASTA** 17  
Penne pasta with honey-glazed chicken, asparagus, peppers, and creamy white sauce.

**Watch this space**

Welcome to phase one of our menu. There's much more to come, but during our "soft opening" phase, we're keeping things focused and refined.

**FOR THE TABLE**

Mash potatoes 5.9  
Mac and cheese 8.9  
Basmati rice 5  
Crispy potatoes 5.9  
Fire-roasted carrots 5.9  
Broccolini 5.9  
Garlic-string beans 5.9  
Mixed salad 5  
Fries 5  
Parmesan Fries +1