

MEZZE

ASH-E-JOW

9.99

This delightfully simple and flavourful Persian Barley soup is wholesome and satisfying. The perfect way to awaken your taste buds for the culinary journey to follow.

CACIK

12.90

Perhaps the most famous dip to have originated from Turkey, this refreshing yoghurt dip is loved for its simplicity.

HUMMUS

12.99

The Middle Eastern staple dip, Hummus is loved for its wholesome chickpea taste and lusciously creamy texture.

MUHAMMARA

16.00

This spicy capsicum dip originates from Aleppo Syria, but can also be found in South Eastern Turkey where Arab dishes are more common.

BABA GHANOUSH

13.99

The most famous eggplant dip in the world, it is particularly loved for its smoky nuances.

TOUM

8.99

In Lebanon, this powerful garlic sauce is synonymous with garlic. And so it should be.

ALL DIPS SERVED WITH FRESH PITA BREAD.

 Dairy Free  Gluten Free  Vegetarian  Vegan
 Gluten Option  Dairy Free Option  Vegan Option

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DOLMA (V)(V)(D)

14.99

A Middle Eastern classic, "dolmak" means to fill in Turkish. Popular in many countries, grape vine leaves are stuffed with a variety of fillings.

FALAFEL (V)(V)(D)

14.99

A comforting fritter made from ground chickpeas and broad beans that is served with Tahini and pickles.

SAFFRON INFUSED BBQ CHICKEN WINGS (G)

14.99

We reinvent BBQ chicken wings by adding the most expensive spice in the world to the mixture. The end result, perfection.

TABOULI (V)(V)(D)

12.99

A Levantine classic with just the right amount of zest. Made with fresh tomato, parsley, cucumber, olive oil and lemon juice.

FATTOUSH (V)(V)(D)

16.00

Our favourite Lebanese salad, derived from the root word "fatteh" (meaning crumbs), this salad balances fresh seasonal greens with crispy pita bread.

SALAD SHIRAZI (V)(V)(D)

11.99

This Persian salad is crisp, refreshing, and simple. Made with Cucumber, tomatoes, onion, mint and olive oil.

ZEYTOON PARVARDEH (V)(V)(D)

16.00

These marinated olives are a creation based on a famous staple flavour combination. The hero of this dish is green olives, finished with walnuts, pomegranate and wild herbs.

(D) Dairy Free (G) Gluten Free (V) Vegetarian (V) Vegan
(G) Gluten Option (D) Dairy Free Option (V) Vegan Option

MEZZE PLATTER

We do the hard work for you, with our chefs selection of Mezze. A variety to suit all pallets. Fresh Tabouli, Muhammara, Hummus, Babaghanosh and Dolma. Served with fresh pita bread.

34.00

VEGETABLE PLATTER

We take something as simple as staple vegetables, and give them our signature flare. A delightful platter of cumin seed eggplant, zaatar cauliflower & broccoli.

24.99

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MAINS

All our mains are served with Pita bread.

ZAFARANI KOFTA KEBAB

29.99

Saffron Kofta kebab is a classic ground mince kebab served throughout the Middle East and South Asia. Tender spring lamb mince infused with parsley, onion and a variety of mild herbs and spices. Chargrilled to perfection.

PISTACHIO KOFTA KEBAB

32.00

We twist the classic recipe for kofta kebab by stuffing the kebab with pistachios. We make it with tender ground lamb mince, pistachio, parsley, onion and a variety of mild spices and herbs.

CHICKEN SHISH KEBAB

24.99

Another Middle Eastern classic, Chicken Shish Kebab consists of juicy morsels of seasoned, grilled chicken thigh served to perfection.

LAMB SHISH KEBAB

34.00

But one variation of many shish dishes, skewered spring lamb cubes are grilled and served to perfection.

USTADI KEBAB

32.00

Colloquially referred to as Masti Kebab, this dish is synonymous with tender, juicy and tangy. Cubes of beef fillet are marinated in yoghurt, dried lime and an array of other herbs and spices which is then grilled to perfection.

 Dairy Free  Gluten Free  Vegetarian  Vegan
 Gluten Option  Dairy Free Option  Vegan Option

MAMA'S LAMB CHOPS ⑥

37.99

Juicy spring lamb cutlets, grilled to perfection. Just like Mama makes them. We make it with spring lamb chops, saffron and a variety of herbs and spices.

GRILLED CALAMARI ⑥

29.00

Grilled Calamari is a universally popular dish, this is our take on it. Served skewered as a kebab.

SIGNATURE MASHAWI PLATTERS

Our Signature Mashawi Platters are the best way to experience our culinary expertise.

MASHAWI MIXED GRILL PLATTER FOR 2

68.00

A delightful platter of Zafarani Kofta Kebab, Chicken Shish Kebab, Ustadi Kebab and Lamb chops.

MASHAWI MIXED GRILL PLATTER FOR 4

118.00

A mouth watering combination of Zafarani kofta kebab, Grilled Calamari, Lamb chops, Lamb Shish Kebab, Chicken Shish kebab and Ustadi beef kebab.

① Dairy Free ② Gluten Free ③ Vegetarian ④ Vegan
⑤ Gluten Option ⑥ Dairy Free Option ⑦ Vegan Option

DUM PULAO RICE

Dum means to “steam”. Our beautifully fragrant and homely dum pulao dishes are all served with fragrant basmati rice, an abundance of saffron, a delicate blend of herbs and spices as well as nuts.

LAMB SAFFARANI DUM PULAO   **28.00**

PRAWN DUM PULAO **31.00**

PANEER (CHEESE) DUM PULAO  **27.00**

SPECIAL WRAPS

Our satisfying special wraps are served with your filling of choice and parsley, onion, toum garlic dip, tomatoes and lemon juice combined with a variety of herbs and spices. Served with fries.

LAMB WRAP **19.90**

SUCUK WRAP **19.90**

TAHINI FALAFEL WRAP **19.90**

SIDES

BASMATI ZAAFFRAN RICE **7.00**

MIXED PICKLES AND OLIVES **7.00**

WEDGES **11.00**

PITA BREAD **5.00**

TRUFFLE FRIES **12.00**

HOUSE MADE CHILLI SAUCE **5.00**

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 Gluten Option  Dairy Free Option  Vegan Option



DESSERT

CHEESE KUNEFE

19.00

Gulf styled soft centred katafi pastry handcrafted with the labour of love and served hot.

Please Note: Every single one of our kunefes are made fresh to order by hand, as such wait times of 45 minutes may apply during busy periods. For this reason we suggest you order your kunefe early on in your visit.

BAKLAVA PLATTER

16.00

Traditional and widespread Turkish delicacy made from filo pastry, topped with nuts and coated with sugar and/or honey syrup.

FRUIT PLATTER

35.00

Seasonal fruits presented beautifully on a platter.

HOUSE-MADE SAFFRON INFUSED PISTACHIO ICE CREAM

16.00

Fresh vanilla bean ice cream, made in house with saffron and pistachio. This exotic combination pairs seamlessly and will excite even the fussiest of sweet teeth.