

COLD STARTERS

OLIVES VG GF	9
Warm spiced olives, orange, lemon, thyme & rosemary	
HUMMUS VG GF	11
Chickpeas, sesame paste, lemon, olive oil, house bread	
SMOKY EGGPLANT DIP VG GF	13
Roasted red pepper, tahini, fermented lemon, pomegranate, herb olive oil, house bread	
MUHAMMARA DIP VG	13
Aleppo chili, roasted walnuts, breadcrumbs, shallot onion, olive oil, house bread	
LABNEH V	13
Cheesy in-house tangy yoghurt, fermented garlic, paprika, olive oil, house bread	
VINE LEAVES V	16
Roasted village Farikah, Zereshk, Sultana grapes, parsley, tomato, goat yoghurt	
LEVANTE DIPS V GF	26
Hummus, Smoky Eggplants, Muhammara, Labneh, house breadbasket	

HOT STARTERS

REAL FALAFEL VG GF AA	14
Deep-fried chickpea-fava beans croquette, served on hummus with tahini sauce (6 pcs)	
HALLOUMI HONEY CARAMELIZED V GF	16
Cyprus halloumi cheese, Tasmanian honey, cherry tomato, basil drizzle	
CRISPY CALAMARI	18
Lightly coated, spiced with fennel served with anchovy lemon aioli	
ZA'ATAR DYNAMITE TIGER PRAWNS	18
Batter-fried served with our signature mystic sauce	
GARLIC PRAWNS	22
Grilled tiger prawns served in a hot pot with rose tomato sauce & a slice of garlic bread	
SAMBOUSEK (CHEESE OR LAMB)	13
Fried hand-made pastries stuffed with cheese or lamb (3 pcs)	
KIBBEH	14
Bulgur blend with beef stuffed with minced lamb, onion, pine nuts & spices (3 pcs)	

FLAME CHAR-GRILL

All plates served with 220g meat, Add (Hummus or Chips 5)

	Small	Large
SHISH TAWOOK	22	28
Tender chicken breast cubes, marinated in special chef spices, garlic dip, pickles, Baladi salad		
CHICKEN KOFTA KEBAB	19	26
Minced chicken, red pepper, coriander, middle eastern spices, Garlic Dip, pickles, Baladi salad		
LAMB KOFTA KEBAB	22	28
A mix of minced lamb, onion, parsley, Baharat spiced, hummus, pickles, Baladi salad		
LAMB RUMP	28	34
Shallot onion, chefs spices, hummus, pickles, Baladi salad		
SIZZLING LEMON GARLIC CHICKEN	34	
Served on a hot plate with creamy garlic lemon sauce, Mandi rice		
SIZZLING LAMB KEBAB GF	34	
Served on a hot plate with well-seasoned smoky tomato sauce, Mandi rice		
SIZZLING BEEF SHAWARMA	38	
Black Angus rump (Syrian recipe), capsicum, red onion, parsley, tahini, bread		
SIZZLING TIGER PRAWNS	36	
Served on a hot plate with creamy garlic lemon sauce, Mandi rice		

FROM THE GARDEN

MISSONY SALAD AA	18
Crabs, avocado, cabbage, crispy noodles, mystic mayo dressing	
FATTOUSH VG	16
Tomato, cucumber, green pepper, cabbage, lettuce, parsley, radish, fried bread served with pomegranate dressing	
TABOULI VG	18
Finely chopped parsley, tomato, mint, shallot, bulgur, served with lemon olive oil dressing	
ROCKET HALLOUMI SALAD V GF	16
Wild rocket, grilled Cyprus Halloumi, cherry tomato, onion, Kalamata olives, walnuts with balsamic dressing	

SIDES

POTATO CHIPS	9
SAUTÉED SEASONAL VEGETABLES	12
GOLDEN ROSEMARY POTATOES	11
ORGANIC MASHED POTATO	9
SAFFRON RICE	10

CHEF'S SELECTIONS

All plates are based on authentic recipes with a modern twist

From Tunisia - LAMB SHOULDER (250g) GF	36
12-Hour slow braised infused with rosemary & garlic served with green harissa, seasonal vegetables	
From Dubai - LAMB SHANK GF	34
Braised for 4 hours in a mirepoix for fall-off-the-bone tender goodness, your choose of: Mansaf rice, yoghurt cucumber or mashed potato	
From Turkey - CRUSTED BARRAMUNDI (250g) AA	36
Fresh barramundi fillet with dill lemon sauce, seasonal vegetables	
From Lebanon - MIXED GRILL PLATTER	44
4 skewers (lamb Rump, lamb Kofta, shish tawook, chicken Kofta), garlic dip & pickles	
From Syria - KOUSA ABLAMA GF	32
Baby zucchini stuffed with minced lamb, pine nuts, & mint, yoghurt sauce & white rice	
From Egypt- KOSHARY VG GF	24
Lentil, rice, chickpeas, pasta, fried onion & tomato salsa	
From Morocco - KING PRAWNS GF	38
Char-grilled fresh king prawns House marinated chermoula, grilled seasonal vegetables	
From Iran - KABAB KOOBIDEH GF	38
Beef Angus finely minced, saffron marinated, bademjan, seasonal vegetables & walnut	
From Italy - SPINACH-RICOTTA RAVIOLI V	32
Home made - cherry tomato, basil, shallots, parmesan, rose-creamy sauce	

VEGAN & VEGETARIAN

NEWTOWN PLATE VG GF	22
Hummus, Falafel, cauliflower, vine leaves, Baladi salad, bread	
FALAFEL PLATE VG	19
Hummus, Baladi salad, pickles & bread (6 pcs)	
PUMPKIN KIBBEH VG	14
Bulgur, spinach, sundried berries, chickpeas, tahini sweet chili sauce	
MOUSSAKA VG GF	14
Eggplant stew, chickpeas, tomato, capsicum, garlic, onion & bread	
GLUTEN-FREE BREAD	3

BANQUETS

CLASSIC BANQUET (min 2 ppl)	60
Breadbasket: (House baked, crispy Zaatar bread & flatbread)	
Hummus: Dhukka, crispy chickpeas, olive oil VG GF	
Smoky eggplant: Roasted peppers, tahini, sumac VG GF	
House tangy labneh: Olives, mint, paprika oil V	
Fattoush salad: Flatbread toasted, pomegranate dressing	
Hand-crafted pastries: Cheese & lamb	
Mixed grill platter: From the charcoal (lamb rump, Shish Tawook, lamb or chicken Kofta)	
ROYAL BANQUET (min 4 ppl)	75
Breadbasket: (House baked, crispy Zaatar bread & flatbread)	
Warm spiced olives: Orange, lemon, thyme & rosemary VG GF	
Smoky eggplant: Tahini, sumac, olive oil VG GF	
Hummus: Dhukka, paprika, crispy chickpeas, olive oil VG GF	
Missony Salad: Crabs, avocado, cabbage, crispy noodle, mayo dressing	
Fattoush salad: Zaatar roasted flatbread, pomegranate dressing	
Kibbeh: Bulgur, lamb, walnut, tahini sweet chili sauce	
Dynamite Tiger prawns: Mystic sauce	
Mixed grill platter: From the charcoal (lamb rump, Shish Tawook, lamb or chicken Kofta), grilled seasonal vegetables	
Dessert platter: Chocolate fondant, Tiramisu, Ice cream, Macarons	

DESSERTS

DAMASCUS ICE CREAM	15
Milky ice cream coated in crushed Aleppo pistachio, rose water flavoured served with ladyfinger biscuit	
HALAWET EL JIBN	16
Semolina, cheese, pistachio, rolled & stuffed with fresh Kashta	
POTTED TIRA-MISS-U "PICK ME UP"	15
Layers of ladyfingers (savoiardi), mascarpone, coffee & cocoa powder	
CRÈME BRULÉ	16
A classic French dessert with baked custard, topped with a crispy caramelized sugar top	
MOLTEN CHOCOLATE FONDANT	18
Warm rich dark chocolate lava cake served with vanilla beans ice cream & wafer	
MISSONY DESSERT PLATTER	55
Tira-Miss-U, Chocolate Fondant, Macarons, Damascus ice cream & two scopes of ice cream (3-4 ppl)	

VG VEGAN V VEGETARIAN
GF GLUTEN FREE AA OUR SIGNATURE