



# MISSONY RESTAURANT

THE BEST MIDDLE EASTERN  
RESTAURANT IN SYDNEY

## VEGAN & VEGETARIAN

### 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,M)** 14  
Deep-fried chickpea-fava beans croquette, served on hummus with tahini sauce (6 pcs)
- HALLOUMI HONEY CARMALIZED(V,GF)** 16  
Cyprus halloumi cheese, Tasmanian honey, cherry tomato, basil drizzle

### FROM THE GARDEN

- 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(GF,V)** 16  
Wild rocket, grilled Cyprus Halloumi, cherry tomato, onion, Kalamata olives, walnuts with balsamic dressing
- NEWTWON PLATE(VG,GF)** 22  
Hummus, Falafel, cauliflower, vine leaves, Baladi salad, bread
- FALAFEL PLATE(VG)** 19  
Hummus, Baladi salad, pickles & bread (6 pcs)
- PUMPKIN KIBBE(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

### CHEF'S SELECTIONS

All plates are based on authentic recipes with a modern twist

- From Egypt- KOSHARY(VG,GF)** 24  
Lentil, rice, chickpeas, pasta, fried onion & tomato salsa
- From Italy - SPINACH-RICOTTA RAVIOLI(V)** 32  
Home made - cherry tomato, basil, shallots, parmesan, rose-creamy sauce

### SIDES

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

**(V) VEGETARIAN**

**(VG) VEGAN**

**(GF) GLUTEN FREE**

Please consult your waiter for any dietary requirements. Whilst we take extra care in preparing your dish, we cannot guarantee that our food is allergen free. 1.05% surcharge applies to all credit cards. There is 10% surcharge applied on Sundays and Public Holidays.