

# MEEKA

Macerated Olives/ Harissa/ Honey	9
Dip/ House Bread/ Fresh Crutes	14
Abrohlos Island Scallop/ Pumpkin/ Orange Miso Butter/ Nori Sesame	8 ea
Duck Pastry/ Cinnamon Dust/ Preserved Lemon Heirloom Tomato Jam	7 ea
Baharat Fried Cauliflower/ Dukkah/ Roasted Almond Tarator/ Lime	14
Wood Roasted Beetroot/ Barberry Goats Curd Tortellini/ Walnuts	25
Lupin Chickpea Falafel/ White Bean Hummus/ Pickle/ Yoghurt Bread	17
Charred Spiced Fremantle Octopus/ Moghrabieh/ Labneh/ Zhoig	25
Wood Fired Fig/ Wild Flower Honey Foam/ Halloumi/ Pistachio	22
Kurdish Pie from the Wood Fire	23
Whole Baked Market Fish/ Za'atar/ Mahammara/ Sweet Pickled Onion	MP
Wagin Duck Breast/ Plum Sauce/ Black Rice/ Oyster Mushroom/ Spices	38
Dandaragan Organic Grass Fed Sirloin/ Vadouvan/ Bernaise	39
Tajine for 2	MP
- Served with M'smen/ Condiments/ Couscous or Quinoa	

## SIDES

Crispy Potatoes/ Coriander Salt/ Horseradish Aoli	11
Rocket/ Raspberry Vinegar/ Pickled Shallots/ Buffalo Mozzarella/ Sumac	16

**Can't decide on what to order? Let us feed you. \$65 per person for the chef's surprise menu.**

## DESSERT

Miso Caramel/ Chocolate Rose Parfait/ Peanut Rose Brittle	16
3 Milk Cake/ Sticky Fig/ Yoghurt Foam/ Candied Macadamia	17
Saffron Poached Stone Fruit Melba	16
Turkish Delight Stuffed Doughnuts/ Pistachio/ Chocolate/ Ice Cream	17
Ice Cream/ Sorbet by the Scoop	8
Ice Cream Tasting Plate	17

Anaphylaxis – Allergic reaction to nuts or other allergies. Some dishes contain ground nuts used for thickening traditional sauces. It is essential that you ask your wait person to check with the chef. Meeka cannot guarantee that cross contamination of nut or other products will not occur.

## OUR STORY

Twelve years ago mother and daughter team, Faye & Leah, shared a dream: to establish a Perth restaurant that presented quality Middle Eastern food, boutique wines and outstanding service. Leah travelled to Morocco, Turkey and Europe to scour the regions for authentic dishes she could bring home to recreate in the Meeka kitchen; while Faye's annual trips to France gave (and still give) her access to some of the best wines coming out of Europe.

Over the years, Meeka has undergone a few subtle renovations, and has evolved to become one of the most popular eateries in Subiaco. Leah's passion for Middle Eastern & Mediterranean food has led to her sourcing local, seasonal, sustainable produce for her dishes, resulting in a heady mix of authenticity, sophistication and flavour.

Today, Leah leads a skilled team of people who are passionate about food, wine and customer service.

To everybody who has supported us over the past twelve years - thank you! And here's to the next decade!

## GLOSSARY

Baharat- Moroccan spice blend made in house

Barberry- tangy red berry (dried)

Bernaise- egg and butter emulsion

Crutes- short for crudites meaning raw vegetables

Dukkah- Egyptian nut and spice blend

Falafel- fried chickpea ball with herbs and spiced

Harissa- Moroccan chilli paste

Kurdish Pie- mixture of meat and vegetables in a pizza dough like pastry

Labneh- hung yoghurt cheese

Lupin- legume

Mahummara- roasted capsicum walnut dip

Miso- fermented soy bean paste

Moghrabieh- jumbo couscous

M'smen- traditional Moroccan flatbread

Nori- dried seaweed sheets

Parfait- frozen whipped cream with eggs, sugar and other flavours

Ras El Hanout- Moroccan spice blend made in house (translates to 'head of the shop')

Sumac- dried red berry lemon in flavour and sour

Tajine- slow cooked Moroccan stew

Tarator- almond honey lemon based mayonnaise

Vadouvan- onion roasted spice mix

Za'atar- dried herbs, sesame, sumac, spices

Zhoug- spicy herb chilli sauce