

Meeka
RESTAURANT





Mezze to Share

Hummus, Spiced Wood Fired Pumpkin, Assorted House Made Breads **13 V**

Meeka Dips, Assorted House Made Breads **16 V**

Duck Pastries, Soft Feta, Tomato Chilli Jam, Micro Herb (3) **19.5**

Dates Stuffed with Goats Feta, Walnuts, Jamon, Lemon, Thyme, Wrapped in Kataifi (4) **18**

Pumpkin Hazelnut Falafel Salad, Roasted Broccoli Almond Pesto, Mint Labneh, Pickles, Herbs (4) **16 V ***

Baharat Fried Cauliflower, Preserved Lemon Tarator, Candied Almonds, Coriander Salt, Lime **13 V ***
(Gluten Free Upon Request)

Marinated Charred Local Octopus, Turkish Pepper Labneh, Spiced Roasted Corn, Chorizo, Saffron Potato, Roasted Pepper Shoot Salad **25 ***

Cardamom Honey Smoked Duck Breast, Chestnut Mushroom Soup, Beetroot Gel, Enoki, Puffed Black Rice **24**

Skewer Of The Day **MP**

Seafood Dish Of The Day **MP**

* **Gluten Free**

V - Vegetarian

**Can't decide on what to order? Let us feed you.
\$60 per person for the chefs surprise menu.
Minimum 2 ppl.**



Tajine

Served with Israeli Couscous or Quinoa* for Gluten Free

Dorper Lamb, Baby Onions, Carrots, Prunes, Chickpeas, Ras El Hanout, Red Pepper Sauce, Candied Harissa Almonds **38 ***

Spice Marinated Chicken, Winter Vegetables, Butter Beans, Preserved Lemon, Olives, Dried Apricot Relish, Citrus Mint Yoghurt, Herbs **36 ***

Tajine Of The Day **MP**

From The Wood Fire

Pides

Lamb Kofta, Persian Sauce, Hummus, Tfaia, Cumin Eggplant, Herbs **26**

3 Cheese, Zucchini, Pine Nuts, Sumac, Pickled Onion, Herb Salad **23 V**

Pide Of The Day **MP**

Other Things From The Wood Fire

Beetroot, Mint Labneh, Macadamia Dukkah, Fig Vincotto **16 V ***

Brussel Sprouts, Goats Feta, Tfaia **16 V ***

Honey Pumpkin, Smoked Miso Labneh, Cashews, Coriander **16 V ***

14hr Sticky Black Garlic Lamb Shoulder, Warm Ras El Hanout Roasted Winter Vegetable Moughrabieh Salad, Hummus, Pomegranate Sesame Red Onions **35**

From Farm To Plate

All our Dorper Lambs are Born, Raised, Nurtured and Loved by Preston Valley Grove amongst Olive Groves and Fruit Trees near Donnybrook. We also use their Honey and Olive Oil. Meeka believes in Supporting Local Sustainable Business.

*** Gluten Free**

V- Vegetarian



Desserts

Turkish Delight Stuffed Doughnuts, Cardamom Sugar, Spiced Rose Chocolate Sauce, Pistachio White Chocolate Ice-Cream, Rose Macaron, Floss **17**

Meeka Pav, Wood Fired Pumpkin Cream, Pumpkin Coconut Jam, Citrus Curd, Spiced Caramel Black Sesame Popcorn, Floss **17**
(GF No Floss)

Mille Feuille, Vanilla Creme Patissiere, Chocolate Hazelnut Mousse, Roasted Apple Mousse, Hazelnut Praline **17**

Brulee of the Day **14** *

Meeka's Dessert Tasting Plate for Two 38

Forever Changing and Something Special

*** Gluten Free**

Homemade Ice Cream / Sorbets

Ice Cream / Sorbets by the Scoop with Persian Fairy Floss **7.8**

Some Ice Creams are Gluten Free. Please ask your Waitperson

NB: Persian Fairy Floss Contains Flour and Sesame



Grand Central Coffee and Organic Tea

Tea

Mighty Leaf Organic Teas are Served in Silk Tea Bags

English Breakfast, Earl Grey, Bombay Chai, Green, Mint, Chamomile, Ginger Twist **4.4**

Coffee

Espresso **3.8**

Long Black, Flat White, Cappuccino, Latte **4.4**

Short Macchiato **4**

Long Macchiato – Double Shot **4.8**

Mocha **4.8**

Affogato **8.8**

Hot Chocolate **4.8**

A Word From Our Coffee Supplier

Grand Central is dedicated to providing the best coffee sourced from the Central and South American regions. As a small batch roaster our coffee is roasted to the precise temperature and time required to achieve maximum flavour. Let our coffee speak for itself.



Glossary

Baharat	Milder and Sweeter Spice Blend of Cinnamon, Allspice, Cumin, Coriander and More
Barberry	Tangy Sour Dried Middle Eastern Berry
Cacik	Yoghurt Sauce with Herbs and Cucumber
Chermoula	Moroccan Fresh Herb and Spice Blend
Dukkah	Middle Eastern Nut and Spice Blend
Falafel	Chickpea Based Fried Fritter
Harissa	Middle Eastern Chilli Paste
Hummus	Chickpea, Lemon, Tahini, Garlic Puree
Kataifi	Noodle Like Pastry
Labneh	Yoghurt Cheese
Moghrabieh	Lebanese Jumbo Cous Cous
Mezze	Assorted Small Dishes
Mille- Feuille	French Style Layered Pastry
Pepitas	Pumpkin Seeds
Persian Sauce	Spicy Rich Tomato Based Sauce
Pide	Turkish Style Pizza
Quinoa	Ancient Egyptian Seed
Ras El Hanout	Hot Spice Blend Paprika, Cumin, Coriander, Cayenne, Turmeric and More
Sumac	Tangy Dried Lemon Scented Berry
Tahini	Sesame Seed Paste
Tarator	Honey Nut Based Mayonnaise
Tfaia	Caramelised Saffron Raisin Onions
Tonka Bean	Exotic South American Vanilla Flavoured Bean Used in Desserts
Toum	Garlic and Lemon Emulsion
Vincotto	Caramelised Balsamic Reduction
Za'atar	Blend of Thyme, Sumac, Sesame Seeds

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.