

Meeka

To Snack

House Made Bread / Dip 10 V GFO

Kataifi Date / Pistachio / Lemon / Jamon / Goats Feta 4.5 each

Lamb Kofta / Smokey Eggplant Cream / Sticky Pomegranate Peppers 10 GF

Entrees

Falafel / Stracciatella / Sweet n Sour Tomato Eggplant / Pinenuts 16 GF V VO

Duck Pastries / Feta / Cinnamon Dust / Tomato Preserved Lemon Saffron Jam 19

Prawn Dumplings / Spiced Beetroot Broth / Exotic Mushroom / Crispy Onion / Herbs 20

Baharat Fried Cauliflower / Candied Dukkah / Pumpkin Tahini Yoghurt / Lime 14 GFO V VO

Mains

Black Garlic Braised Spiced Lamb Shoulder / Barberry Saffron Pilaf / Ras el Hanout Cherry Tomato / Goats Curd / Red Peppers / Crispy Onion 38 GF

Tajine Of The Day / Ask Your Waitstaff For Details 38 GFO

FOD / Orange Miso Glazed / Parsnip Puree / Grilled Caulini / Seaweed / Wild Rice 40 GF

Beetroot Pie / Goats Feta / Candied Walnuts / Creamed Lemon Spinach / Muhammara 34 V

Sides \$13 each

Frites / Sweet Moroccan Sambal Sour Cream / Za'atar GF V VO

Sautéed Greens / Spiced Garlic Butter / Almonds / Chilli GF V VO

Desserts

Turkish Delight Stuffed Doughnuts / Chocolate Rose Sauce / Pistachio Ice Cream / Floss 16

Pistachio Tiramisu / Candied Orange White Chocolate Cream / Raspberry Jelly 16

Duo Ice Cream / Macaron / Persian Floss 15 GFO VO (Sorbet)

Salted Caramel Popping Candy Ice Cream Sandwich 10

Chefs Menu 70

GF gluten free GFO gluten free option V vegetarian VO vegan option

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.

GLOSSARY

Baharat - Middle eastern spice blend made in house

Barberry - Tangy red berry (dried)

Brik Pastry - Moroccan pastry

Chermoula - Marinade made with fresh chilli, garlic, herbs and spices

Dukkah - Egyptian nut and spice blend

Falafel - Fired chickpea fritter

Harissa - Moroccan chilli paste

Labneh - Hung yoghurt cheese

Manchego - Sheep's milk hard cheese from Spain

Manoush - Za'atar crusted flatbread

Miso - Fermented soy bean paste

Muhammara - Roasted capsicum walnut dip

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

Sambal - Chilli paste

Stracciatella - Strips of Mozeralla cheese mixed with fresh cream

Sumac - Dried red berry lemon in flavour and sour

Tajine - Slow cooked Moroccan stew

Tarator - Almond honey lemon based mayonnaise

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

Zhoug - Spicy herb, chilli, citrus sauce