



Mecca Bah

MENU

www.meccabah.net

SYDNEY | Ph: (02) 92903814 | Email: dine@meccabah.sydney

 /meccabahsydney  @meccabahsydney

Stone-Baked Breads

Perfect to share between 2

Za'atar Man'ouche (contains nuts-optional) - 17

Flat bread drizzled w. olive oil and topped w. crumbled Persian feta cheese

Trio Of Dips (v) - 19

Green hummus, labneh & baba ghanoush served w. toasted Turkish bread

Garlic Pizza (v) - 21

Homemade pizza spread with garlic, parsley, tomato sauce and mozzarella.

Mezze

Green Falafel (vg) (df) (gf) (4p) - 18

Spinach & chickpea falafel, on a bed of home made garlic & lemon tahini dip

Crispy Rustic Cauliflower (v) (gf) - 19

Crispy cauliflower lightly tossed in a blend of Moroccan spices & crushed pine nuts. Served on a bed of creamy tahini sauce topped w. chilli

Sticky Spiced Wings (gf) (5p) - 18

Sweet & sour chicken wings w. a mixture of Middle Eastern spices, served w. a side of garlic aioli

Lamb Sigara Boureks (3p) (Contains nuts) - 19

Premium succulent marinated lamb mince w. roasted pine nuts rolled in filo pastry, on a bed of roasted mixed nuts & fried chickpeas. Served w. a homemade harissa sauce & creamy mint yoghurt.

Ispanakli & Feta Boureks (v) (4p) (Contains nuts - optional) - 18

Filo pastry stuffed w. feta cheese & spinach served on labneh & crusted mixed nuts.

North African Meatballs (gf) (4p) - 20

Spiced beef meatballs on a bed of couscous w. rocket served w. mint & yogurt sauce.

African Grilled Octopus (gf) (df) - 23

Octopus tentacles marinated in pomegranate glaze and wild spices on a bed of hummus and red velvet pepper puree, garnished w. green leaves.

Wild Dukkah Prawns (gf) (4) (Contains nuts) - 33

Grilled king prawns topped w. dukkah served on chickpeas, tomato & cucumber salsa, seasoned w. harissa sauce.

Mecca Bah Mezze Plate - 30

Toasted Turkish bread, green hummus, feta mixed w. sun-dried tomatoes, baba ghanoush, pickled turnip, stuffed eggplant & cured beef basturma.





Salads

Garlic Chickpeas & Kale Salad (vg) - 24

Roasted chickpeas & couscous w. sumac spiced fried kale, lemon tahini dressing & sprinkled w. black sesame seeds.

Grilled Halloumi Salad (v) (Contains nuts) - 25

Pearl couscous, fresh cucumber, vine ripened tomatoes & rocket tossed w. a fusion of honey lemon & pomegranate dressing topped w. crispy almond flakes.

Moroccan Chicken Salad - 28

With fresh rocket, tomato couscous, cucumber, radish, pickled beetroot, pickled turnips w. lemon honey vinaigrette & pita crisp

North African Lamb Salad - 29

African spiced shredded lamb, fresh cucumber, baby spinach, pickled beetroot, radish & dukkah, finished w. a sweet pomegranate glaze.

Tagines

Served w. couscous

Chermoula Vegetable (v) (vg) - 30

An array of locally sourced sweet potatoes, carrots, fennel bulbs, eggplant & zucchini roasted w. rich chermoula spices.

Sesame & Honey Glazed Chicken (df) (gf-optional) (Contains nuts) - 36

Served on a bed of roasted aromatic Mediterranean vegetables topped w. caramelized sultanas, roasted almonds flakes & sesame seeds.

Apricot & Moroccan Lamb Shank (df) (gf-optional) - 44

A perfect fragrant North African classical fruity dish, slow cooked lamb shank & root vegetables, topped w. fried chickpeas.



Shared Platters

For 2 people.

Mecca Bah Signature Platter - 130

Short tender glazed beef ribs, an assortment of chargrilled garlic chicken & tsire spiced lamb skewer, aromatic Persian pilaf served w. Lebanese flat bread, our homemade garlic sauce & Mediterranean bone marrow.

Add fattoush salad - 8

Mains

The Mecca Bah Burger - 30

Flame grilled beef patty in a pomegranate molasses topped with melted cheese, tomato relish, a hint of harissa sauce, & rocket. Served on a homemade North African burger bun accompanied by Moroccan battered fries & aioli

Mediterranean Barramundi - 44

Fresh barramundi served on a bed of creamy green hummus w. artichoke, sundried tomato & broccoli finished w. crushed walnuts and Salmoriglio dressing

Armenian Lamb Rump w Rustic Cauliflower florets (gf) - 46

Pasture fed medium charred lamb rump on a bed of labneh, honey glazed root vegetables, chilli relish & fried chickpeas with a pomegranate molasses

Pomegranate Glazed Short Rib - 45

"Finger licking good" short beef rib with fattoush salad, Moroccan fried potatoes, aioli & dipping sauce



Grilled Kebabs

Garlic Chicken Kebab (gf-optional) (df-optional) - 36

Marinated garlic chicken, homemade Persian pilaf, served w. a freshly seasoned tabbouleh & creamy mint yoghurt

Harissa Lamb Shish (gf-optional) (df) - 39

Baharat marinated lamb Shish, served w. flat bread & fresh herbs, glazed w. a harissa pomegranate reduction & a side of tahini sauce

Mixed Kebab Grill (gf) - 44

Chargrilled garlic chicken & tsire spiced lamb skewers served w. our homemade creamy mint yoghurt, harissa pomegranate glaze, pilaf & citrus

(GF) - Gluten Free, (DF) - Dairy Free, (V) - Vegetarian, (VG) - Vegan

No Split Bills - 10% Surcharge on Sunday & Public Holidays



Stone-Baked Mecca Bah Pizza

Spiced Halloumi (vg -optional) (df-optional) - 28

Halloumi cheese, semi sun-dried tomatoes, artichokes, grilled zucchini, made w. our tomato sauce & topped with charmoula spice.

Persian Chicken - 29

Middle Eastern spiced grilled chicken, red peppers & wild mushrooms, made w. tomato sauce & crumbled Persian feta cheese.

Wild Mushrooms (v) - 28

Medley of mushrooms with truffle sauce topped w. mozzarella cheese

Moroccan Spit Roasted Lamb - 30

Marinated spit roasted lamb, drizzled w. a creamy mint yoghurt & topped w. fresh rocket & sumac on a bed of our homemade kofta sauce

The Middle Eastern Surf & Turf- 31

Marinated garlic prawns, slow braised pulled beef topped w. aged cheddar & mozzarella on a bed of homemade kofta sauce

Sides

Fattoush Salad - 16

Roma tomatoes, cucumber, capsicum, sliced radish & fresh herbs topped w. Lebanese croutons & spices.

Tabbouleh - 18

Roma tomatoes, onion, parsley & mint tossed w. bourgal, freshly squeezed lemon juice & African spices.

Rustic Smashed Potatoes - 14

Potatoes glazed w. onion, ground garlic, paprika & parsley.

Israeli Couscous - 10

Pilaf/Mjaddarah - 10
(Basmati rice with cumin spice)

Lebanese bread - 6

Turkish bread (3) - 8

Hummus/Labneh/ Baba Ghanoush - 8

Harissa/Tahini/Mint Yogurt/ Aioli - 6

Battered Fries - 14

(GF) - Gluten Free, (DF) - Dairy Free, (V) - Vegetarian, (VG) - Vegan
No Split Bills - 10% Surcharge on Sunday & Public Holidays



Banquet Menu

Minimum of 4 guests

Two courses - 3 mezze to share / 1 main per person - 59pp

Three courses - 4 mezze to share / 1 main per person / 1 dessert platter shared - 69pp

Mezze

- House-made Trio Of Dips (v)
- Green Falafel (vg) (df) (gf)
- Lamb Sigara Boureks (Contains nuts)
- North African Meatballs (gf)
- Crispy Rustic Cauliflower (v) (gf)
- Sticky Spiced Wings (gf)

Main (2 course choice of main)

- Garlic Chicken Skewer
- African Grilled Octopus (gf)
- Moroccan Spit Roasted Lamb Pizza
- Spiced Halloumi Pizza (vg -optional) (df-optional)
- Chermoula Vegetable (v) (vg)
- Grilled Halloumi Salad (v) (Contains nuts)

Main (3 course choice of main)

- Garlic Chicken Skewer
- African Grilled Octopus (gf)
- Moroccan Spit Roasted Lamb Pizza
- Spiced Halloumi Pizza (vg -optional) (df-optional)
- Chermoula Vegetable Tagine (v) (vg)
- Grilled Halloumi Salad (v)
- Pomegrante Glazed Short Rib
- Mediterranean Barramundi

Dessert

- Shared Dessert Platter





Masterclasses at Mecca Bah

Cocktail Masterclasses

READY, STEADY, MIX

Learn to build the perfect cocktail in this hands-on workshop, with the guidance of our top mixologist, you will be crafting innovative new cocktails and discovering your hidden talents. Perfect for get togethers, hens nights or even corporate parties!

110pp - Minimum of 10 guests

-

Pizza Masterclasses

Perfect for team building, Birthdays or Celebrations our Pizza class is a concoction of fun, laughter, and a development in your pizza making skills. Suited for all cooking levels, it's guaranteed to turn you into a pizza enthusiast!

85pp - Minimum of 10 guests

-

Kids Pizza Masterclasses

Looking for a fun activity for your little ones? Whether it's for a birthday or special occasion.

Our very own pizza chefs will teach them how to make & knead the dough, customise their own pizza with their favourite toppings & enjoy their creations afterwards.

55pp - Minimum of 10 guests

-

Cooking Masterclass

Learn how to cook authentic Middle Eastern dishes with or hands-on and fun masterclass! Gather your friends, family or colleagues and join us for a unique experience.

100pp - Minimum of 10 guests

-

The Ultimate Middle Eastern High Tea Experience

Includes a glass of sparkling on arrival, unlimited tea & coffee served in a pyramid of middle eastern savoury delights and sweet treats

Starting from 59pp - Minimum of 4 guests

Enquire with one of our friendly management team for more information.

www.meccabah.sydney