

- 9 **NOON & PANIR & SABZI** Freshly made round bread with feta, herbs and walnuts. (V)
- 12 **DOLMA** Grape leaves filled with rice, fresh dill, tomato, pine nuts and spices dressed in a pomegranate reduction. (V, GF)
- 8 **FRUITS** Freshly picked assorted fruits.
- 6 **Olives**
- PLAIN** Green greek olives marinated in lemon juice.(GF)
- SPICED** Marinated with chilli, red pepper and lime. (V, GF)
- PARVARDEH** Olives marinated with pomegranate, garlic and walnut paste. (V)
- 15 **OLIVES PLATTER**

DIPS 12

HUMMUS

Smashed chickpeas blended with tahini, olive oil, lemon juice. (V, GF)

TZATZIKI

Thickened yoghurt mixed with cucumbers, salt and mint. (V, GF)

BABA GHANOUSH

Grilled eggplant blended with tahini, garlic, lemon juice. (V, GF)

MUHAMARA

Roasted capsicum with walnuts, pomegranate molasses and a touch of chilli. (V)

DIPS PLATTER 20

13 **MIRZA GHASEMI** Soft roasted aubergine in tomato and garlic sauce seasoned with turmeric, salt and pepper. (V, GF)

“traditional Persian food from Rasht, where Momani was born”

17 **HUMMUS BL LAHM:** Finely sliced marinated lamb fillet on a bed of hummus. (GR)

17 **BATRISH** Grilled aubergine blended in tahini, lamb meat and tomato sauce. (GR)

15 **ZAHRA** Fried cauliflower dusted with cumin, served with tahini sauce. (V, GF)

LOUBYA BI ZAYT 12

Fresh green beans cooked with garlic, tomato and olive oil. (V, GF)

HARRAQ ESBAO 12

Soft cooked lentils with onion, olive oil, tamarind, fried onion and fried garlic served with green coriander, bread crisp (V, GF)

FALAFEL 14

Chickpeas and herb balls served with tahini and hummus (V, GF)

GRILLED VEG. 11

Smoked vegetables on a charcoal grill, served with greek yoghurt.(V,GF)

Sides

4.5 **Rice** Slow cooked basmati rice topped with saffron . (V)

7 **French Fries** (V,GF)
Served with tomato sauce.

2 **Bread**

19	JEWELLED RICE - Saffron rice with barberries, tangerine and carrot, mixed with assorted nuts. (V, GF)		
34	KRAIDIS - Chargrilled king prawns served on a bed of gourmet salad with dressing. (GF)		
34	SAMAK HARRA - Fresh wild barramundi fillet with mesmerizing sauce, chopped coriander and walnut Served with rice and bezwar salad.	MOMANI'S FATTOUCH	8/15
		Romaine lettuce, cucumber, tomato, onion, mint, crispy bread, red vinegar, olive oil. (V, GR)	
26	GHEYMEH - Yellow lentils and beef braised with dried limes, turmeric and a fragrant spice mix topped with slithers of golden potato, served with a side of rice. (GF)	SHIRAZI	8/15
		Salsa style Persian salad with cucumber, onion and capsicum mixed with fresh lemon, olive oil and mint. (V, GF)	
38	LAMB CUTLETS - Premium grilled lamb cutlets marinated with Momani's special spices, served with mash potatoes.	GREEK SALAD	7/14
		Tomatoes, sliced cucumbers, onion, feta cheese and olives, seasoned with salt and dressed with olive oil. (V)	
23	MOMANI'S KOFTA - Meatballs of yellow lentils, rice, beef, apricots and herbs in a tomato-based sauce, served with bread .	TABOULEH	8/15
		Parsley, onion, tomato, fin burgul, lemon juice, olive oil. (V)	

TRY WITH

- Chicken** breast marinated in lemon, lime, olive oil, onion, salt and pepper. (GF) .12
- Lamb** backstrap marinated over night with lime, olive oil, onion, salt and pepper. (GF) .15
- Smoked Vegetables** Mixed vegetables seasoned with spices. (V, GF) .9

A staple cuisine from the Far East all the way to the Mediterranean Sea.

This dish is served with rice or bread, roasted grilled tomato, pickles. All kebabs are grilled over hot charcoals which gives a mouth-watering flavour.

25 **MINCE** Two Skewers of ground minced lamb with onion, spices and chopped fresh herbs. (GF)

26 **CHICKEN KABAB** Chicken breast marinated in lemon, lime, olive oil, onion, salt and pepper. (GF)

29 **LAMB KABAB** Lamb backstrap marinated over night with lime, olive oil, onion, salt and pepper. (GF)

22 **VEGETARIAN KABAB** Mixed vegetables seasoned with spices. (V, GF)

39 **SULTANI** Combination of the Mince and Lamb kabab. (GF)

Mediterranean

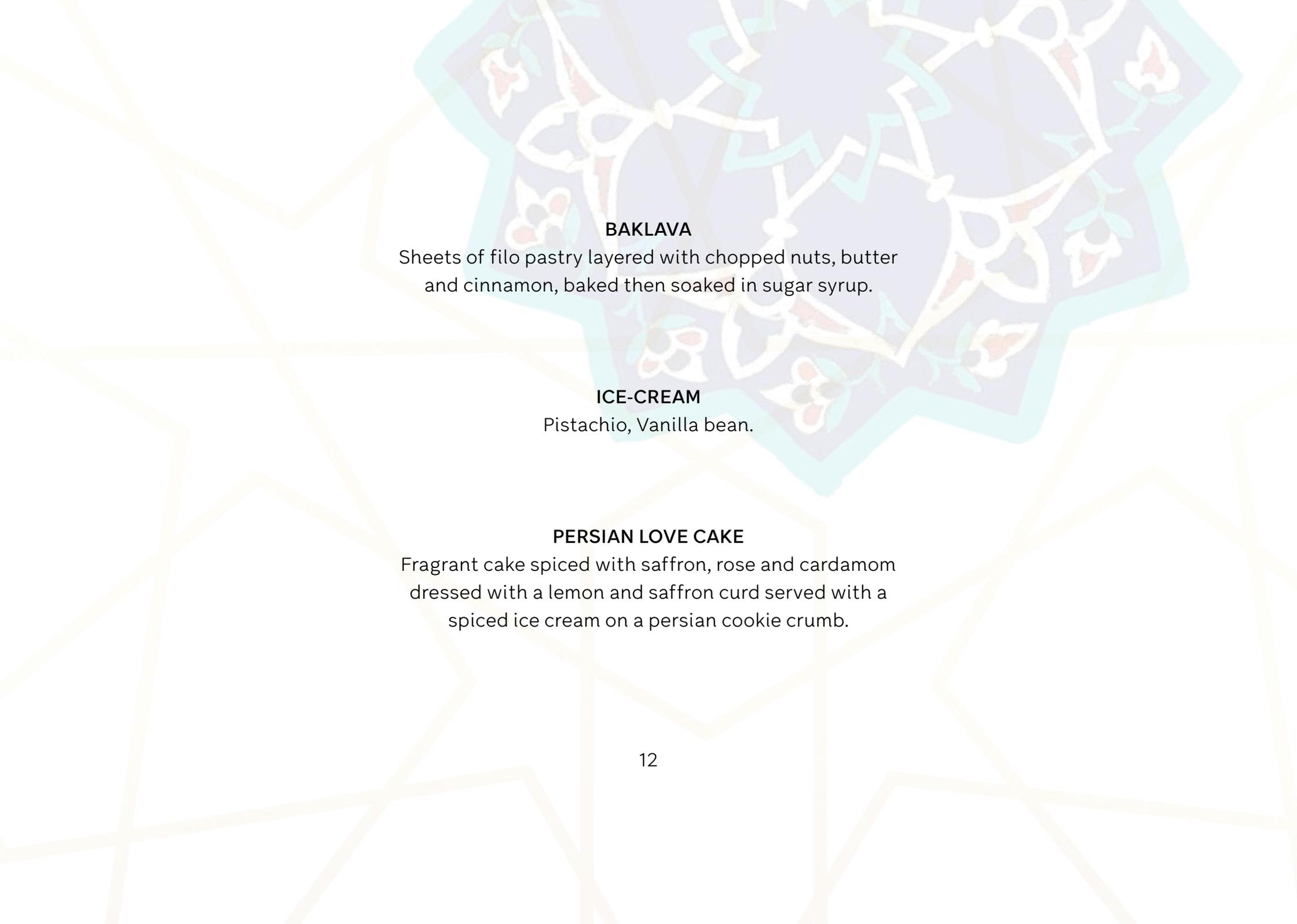
55

One skewer of each kabab (Mince, Chicken, Lamb) roasted vegetables, pickles, and bewaz salad. (GF)

Mesopotamian

75

Two skewer of Mince kebab and one skewer of Lamb and chicken kebab served with rice and bread, choice of your dip, pickles and bewaz salad. (GF)



BAKLAVA

Sheets of filo pastry layered with chopped nuts, butter and cinnamon, baked then soaked in sugar syrup.

ICE-CREAM

Pistachio, Vanilla bean.

PERSIAN LOVE CAKE

Fragrant cake spiced with saffron, rose and cardamom dressed with a lemon and saffron curd served with a spiced ice cream on a persian cookie crumb.