

above par

raw, cold cuts & snacks

malika bakehouse “ pide ” bread	8
vegetable pickles (vg, gf, df)	7
aegean olives (vg, gf, df)	10
air-dried cured beef basturma , pickles, lavash (df)	18
charcuterie selection 2 cured meats, 2 cheeses, lavash, fig jam	42
çiğ köfte bulghur, pepper paste, isot, pomegranate (df, v, vg)	26
kingfish chili oil, blood orange, yarra valley caviar (gf)	29

small plates

kibbeh , fried bulghur, lamb mince, labneh, pistachio (ea)	10
hummus , chickpeas, olive oil, tahini (gf, df, v, vg)	15
haloumi , lemon butter, honey, walnuts, currants (v, gf)	22
spiced cauliflower , ras-el hanout, tahini, almonds (vg, gf, df)	25
veal sucuk , warm hummus, chili sesame oil (gf)	27

stone baked

eggplant , seasonal veg, pinenuts, liquid parsley (gf, df, v, vg)	36
lahmacun , ground beef thin turkish pizza (df)	25
18-hr lamb shoulder, fenugreek, feta, celeriac, almonds (gf)	43

char-grill

yamba prawns , chili prawn butter, grilled lime (gf)	34
whole spatchcock , pickles, grilled pineapple, chermoula (gf, df)	42
lamb kofta , labneh, isot, shepherd's salad, lavash	36
dry-aged angus beef burger , harissa slaw, chips	25
grasslands pasture-fed sirloin steak 250 gr, chips, harissa	43

sides

paprika chips (gf, df, v, vg)	12
grilled broccolini , capsicum relish, almonds (gf, df, v, vg)	15
olive salad , walnuts, parsley, tomato, pomegranate (gf, df, v, vg)	16

desserts

mastic ice cream	14
hand-made baklava (2 pc), clotted cream	13
warm chocolate fondant , hazelnut ice cream	19
cheese plate (2 pc), fig jam, crispy zaatar lavash	24

“ ap fix ” \$ 69 per person

shared style, minimum 2 people, applies to whole table

pide **bread** (df, v, vg)

aegean **olives** (gf, df, v, vg)

hummus, chickpeas, olive oil, tahini (gf, df, v, vg)

haloumi, lemon butter, honey, walnuts, currants (v, gf)

kibbeh, fried bulghur, lamb mince, labneh, pistachio

spiced **cauliflower**, ras-el hanout, tahini, almonds (vg, gf, v, df)

lamb **kofta**, labneh, isot, shepherd's salad, lavash

grilled **broccolini**, capsicum relish, almonds (gf, df, v, vg)

“ the feast ” \$ 99 per person

add : three matching wines for \$ 129 per person

shared style, minimum 4 people, applies to whole table

Everything on “ ap fix ” menu plus below items

air-dried cured beef **basturma** (df)

yamba **prawns**, chili butter, grilled lime (gf)

hand-made **baklava**, clotted cream

** (vg) vegan (gf) gluten free

(v) vegetarian (df) dairy free

no alterations on menu items

please advice our staff any food allergies or intolerances

for all inquiries: hello@aboveparsydney.com.au

check out our sibling venues:

@ IzgaraSydney

@ MalikaBakehouse