

house baked puffy bread	8
marinated olives & pickles (vg, gf)	9
pan fried honey haloumi / walnuts, currants (gf)	18
hummus / freshly cooked chickpeas, tahini, garlic, olive oil (vg, gf)	14
atom / turkish style thick yoghurt, sun dried chilis, pinenuts, sesame (gf)	14
babaganoush / open fire eggplant, tahini, garlic, spices, pomegranate (gf)	16
lahmacun / stone baked thin turkish pizza, ground beef, sumac, onion	15
sesame falafel / green tahini drizzle (4 pcs) (vg, gf)	15
grilled broccolini / root carrots, walnuts, shanklish, muhammara	18
roasted cauliflower / raisin puree, almonds, warm hummus, zaatar, chili oil (vg, gf)	25
hand made mantı / turkish beef ravioli, mint yoghurt, walnuts, paprika butter	27
grilled calamari / chili tomato ezme salsa (gf)	26
triple cheese shakshuka / baked eggplant, rich tomato sauce, parsley oil (gf)	26
chicken shish kebab / 400 gr tawook, bulghur pilaf, sumac onion parsley salad, pita, toum	27
flamed köfte / turkish lamb meatballs, broadbean piyaz, tomato ezme lavash	30
slow cooked lamb / parsley ezme, pickled eschallots, feta, roasted almonds (gf)	39

sides

kibbeh / fried bulghur, lamb mince, onion, chili labne (each)	6
bulghur freekeh pilaf / almonds, blackcurrants	7
beetroot salad / whipped feta, hazelnuts, dried apricots, pomegranate molasses (gf)	16

** (vg) vegan (gf) gluten free

*no alterations on menu items
please advise our staff any food allergies or intolerances*

*all payments through debit / credit card only
we do not accept split bills*

for all inquiries: hello@aboveparsydney.com.au