

above par

freshly baked “puffy” bread	10
spiced olives & pickles (vg, gf)	9
babaganoush / open fire cooked eggplant, tahini, herbs, olive oil (gf)	17
roasted beetroot / sheep’s labneh, nigella seeds (gf)	19
kingfish crudo / pomegranate, trout roe, pickled chili, ruby grapefruit (gf)	25
kibbeh / fried bulghur, lamb mince, onion, chili labneh, pistachio (each)	8
sesame falafel / green tahini dip (4 pcs) (vg, gf)	16
haloumi / local honey, walnuts, currants (gf)	21
lahmacun / stone baked thin turkish pizza, ground beef, sumac, onion	23
roasted cauliflower / mulberry tahini, almonds, dukkah, chili oil (vg, gf)	26
four-cheese stone oven pide / parsley, egg yolk	28
grilled calamari / ras-el hanout, caper berries, chili tomato ezme salsa (gf)	29
hand made manti / turkish beef ravioli, mint yoghurt, walnuts, paprika butter	30
chicken shish kebab / tawook skewers, bulghur rice, pita, pickles, toum	34
lamb kofta / tomato salsa, harissa, pita, pickles, isot, labneh	35
sides	
bulghur rice / capsicum chutney, almonds	9
thick cut paprika chips / toum	10
grilled asparagus / shanklish, walnuts, muhammara	15
fattoush / tomato, cucumber, onion, radish, pita, pomegranate molasses	15

** (vg) vegan (gf) gluten free

no alterations on menu items

please advise our staff any food allergies or intolerances

no cash / all payments through debit or credit card only

we do not accept split bills

**MORE
HUMMUS** 

for all inquiries: hello@aboveparsydney.com.au