

above par

| | |
|--|----|
| freshly baked “puffy” bread | 10 |
| spiced olives (vg, gf) | 9 |
| hummus / freshly crushed chickpeas, tahini, olive oil (gf) | 15 |
| roasted beetroot / goat’s curd, nigella seeds (gf) | 16 |
| kingfish crudo / pomegranate, trout roe, pickled chili, ruby grapefruit (gf) | 24 |
| burrata / medley tomato salad, pomegranate molasses, sumac (gf) | 25 |
| | |
| kibbeh / fried bulghur, lamb mince, onion, chili labneh, pistachio (each) | 7 |
| sesame falafel / green tahini dip (4 pcs) (vg, gf) | 16 |
| pan fried honey haloumi / walnuts, currants (gf) | 21 |
| lahmacun / stone baked thin turkish pizza, ground beef, sumac, onion | 22 |
| roasted cauliflower / anatolian style romesco, almonds, dukkah (vg, gf) | 25 |
| grilled calamari / caper berries, chili tomato ezme salsa (gf) | 29 |
| | |
| hand made manti / turkish beef ravioli, mint yoghurt, walnuts, paprika butter | 30 |
| lamb kofta / tomato salsa, harissa, labneh, lavash | 32 |
| chicken shish kebab / 400gr tawook, bulghur, pita, toum | 34 |
| eye fillet / persian saffron eggplant, roasted vine cherry tomatoes, zhug (gf) | 44 |
| | |
| sides | |
| sauce / zhug, toum or harissa (each) | 4 |
| hot lebanese pickles | 7 |
| bulghur rice / capsicum chutney, almonds | 8 |
| thick cut paprika chips / toum | 10 |
| okra / mung beans, citrus, dill (vg, gf) | 12 |
| grilled broccolini / shanklish, walnuts, muhammara | 14 |
| beetroot salad / whipped feta, hazelnuts, dried apricots, green leaves (gf) | 15 |

** (vg) vegan (gf) gluten free

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

no cash / all payments through debit or credit card only
we do not accept split bills

for all inquiries: hello@aboveparsydney.com.au