

# malik

A MODERN TWIST ON MIDDLE EASTERN CUISINE

## To Start

- Pita Bread ,Meander Valley Butter (VEG) **5**      House-made Mixed Pickles (GF/DF/VEG) **9**  
Pita Bread With –Cucumber Labneh, Herbs Oil, Safflower,Pine Nuts (VEG) **10**  
    – Chickpea Hummus, Za’atar, Herbs (DF/VEG) **11**  
    –Baba Ghanoush, Spiced Nuts ,Pomegranate (DF/VEG) **12**  
    – Mix Hummus plate(Original/Beetroot /Smoky) (VEG) **15**

## Entree

- Batata Harra-Twice Cooked Potato , Garlic Sauce, Spiced Nuts, Parmesan (GF/VEG) **15.**  
House-made Falafel , Labneh, Braised Cabbage ,Herbs Oil, Za’atar (GF/VEG) **15**  
Tabouli salad –Parsley, Bulgur, Pomegranate, Raddish ,Feta (VEG) **16**  
Fried Cauliflower, Cranberry ,Hazelnut Dukkha, Mixberry Tahini Mayo (GF/VEG/DF) **16**  
Persia Crispy Mushrooms , Braised Cabbage , Za’atar ,Harissa Mayo,Rose Petal (GF/VEG/DF) **16**  
Lamb Kibbe, Moroccan Spiced Tomato Sauce, Barberry, Labneh(GF) **18**  
Shakshuka Style Fish Stew ,Grilled Lemon, Pita Bread **18**  
Wagyu Beef Kefta , Toum, Smoky Hummus(GF) **18**

## Main

- Slow Cooked Wild Clover Lamb Shoulder, Cucumber Labneh, Mixed Vege (GF) **55**  
Braised Cape Grim Beef Cheek , Smoky Hummus, Pickles, Rose Petal (GF/DF) **45**  
Ras El Hanout Chicken Mishwee, Braised Cabbage, Spiced Nuts ,Beetroot Hummus,Toum (GF) **38**  
Confit Duck Leg , Crispy Garlic Potato, Labneh ,Pome&walnut sauce, (GF) **35**  
Veggie Delight- Halloumi,Mixed Vege ,Hummus , Crispy Chickpea, Hazelnut Dukkha (VEG) **30**

## Feed Me Mezze

Let the Kitchen Feed the Whole Table **68 pp (min 2pp)**

**Dessert** Basbousa / Panna Cotta/ Baklava/ Coffee Crème Brulee **15**

(smoked paprika in all dishes as garnish, please let us know if there is any allergy)