

Kurdish Restaurant **MUM&SONCAFE**



Entrees

Kebabs

1. Kotlet \$14.99 Minced beef, potato, onion and egg mixed with a blend of spices and fresh herbs served with Lebanese bread,

yogurt, tomato and cucumber.

2. Kuku Sibzamini \$17.99

Traditional Pesian Potato Patties mixed with onion, egg and mixed herbs and spices served with Lebanese bread, yogurt, tomato and cucumber.

3. Kuku Sabzi

Traditional Persian Herb Frittata mixed eggs, fresh herbs and a blend of spices served with Lebanese bread.

4. Kibbeh \$21.99

Beef meatballs with onion, mixed hebs and spices and a cripsy rice coating served with Lebanese bread, yogurt, tomato and cucumber.

5. Mirza Ghasemi \$14.99

Smoked crushed eggplant cooked in a rich tomato and garlic sauce served with Lebanese bread.

\$16.99 6. Adasi

A sweet and spicy lentil soup infused with fresh vegetables.

7. Soup-e Jo

Chicken lemon soup with carrots, barley and fresh herbs.

8. Ash Reshteh

Persian noodle soup with beans and fresh herbs served with kashk.

9. Salad-E Olivieh

Chicken, potatoes, dill and pickles with a creamy lemon dressing.

10. Hummus

Mashed garbanzo beans blended with sesame paste, lemon and olive oil served with Lebanese bread.

11. Kashk Bademjoon

Traditional eggplant creamy dip mixed with kashk and a blend of spices served with Lebanese bread.

12. Chicken Wings (16 pcs) \$23.99

Chicken Wings lightly seasoned and cooked over characoal seved with Lebanese bread and lemon 13. Koobideh

\$27.99

2 skewers of seasoned lamb mince served with saffron rice, grilled tomato and salad.

14. Joojeh

2 skewers of seasoned chicken marinated in saffron and lemon juice served with saffron rice, grilled tomato and

15. Negini \$31.99

2 skewers of seasoned lamb mince topped with chicken marinated in saffron served with saffron rice, grilled tomato and salad.

16. Chenieh \$33.99

2 skewers of lamb pieces marinated in saffron and a blend of spices served with saffron rice, grilled tomato and salad.

17. Soltani

1 skewer of lamb backstrap marinated in lemon juice, onion and saffron and 1 skewer of seasoned lamb mince served with saffron rice, grilled tomato and salad.

\$34.99 18. Shishlik

6 Lamb cutlets lightly seasoned in salt served with Lebanese bread and salad.

\$35.99 19. Barg

2 skewers of lamb backstrap marinated in olive oil, yogurt, saffron and sliced onion served with steamed saffron rice, grilled tomato and salad.

20. Mix Grill \$39.99

Combination of 1 skewer of koobideh, 1 skewer of shami and 2 skewers of joojeh served with saffron rice, grilled tomato and salad.

Extras

Grilled Chili \$1.00 Grilled Tomato \$1.50

Lebanese Bread \$1.99

Yogurt | Hummus | Chili Sauce | Aioli \$1.99

Koobideh | Joojeh | Negini \$6.99

Shishlik \$13.99 Chenjeh \$9.99 Barg \$14.99







13. Koobideh

16. Chenjeh



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Mains

21. Adas Polo \$19.99 Saffron rice made with lentils and cinnamon topped with seasoned mince lamb, fried raisins and dates.

22. Zereshk Polo ba Morgh \$26.99 Saffron rice infused with barberries topped with chicken and seasonal vegetables in a rich tomato sauce.

23. Javaher Polo Ba Morah Chicken marinated in onion and a blend of spices served on a bed of jewel saffron rice with carrot, barberries and dried orange peel.

24. Chicken Biryani \$22.99 Chicken marinated in saffron and a blend of spices cooked in a rich tomato sauce with rice, potatoes, garlic, ginger and spices.

25. Shivid Polo ba Mahi \$29.99 Fried Fish served with saffron rice, dill and broad beans.

\$29.99 26. Baghali Polo ba Mahiche Slow cooked lamb shank in a rich tomato and capsicum served on a bed of dill and saffron rice and fava beans.

27. Khoresh Bamyeh Traditional okra stew with tomato and a blend of spices served with saffron rice.

28. Khoresh Fesenian Traditional chicken stew cooked in a sweet and sour pomegranate molasses served with saffron rice.

29. Ghormeh Sabzi \$27.99 Traditional lamb stew with kidney beans and fresh herbs served with saffron rice.



25. Shivid Polo ba Mahi



26. Baghali Polo ba Mahiche

Mains

30. Dizi \$22.99 Traditional lamb stew with white beans, chickpeas, onion, tomato and limoo amani (dried lime).

31. Khoresh Gheymeh \$28.99 Traditional lamb stew with yellow spilt peas and limoo amani (dried lime) cooked in a rich tomato sauce topped with crispy fries served with Lebanese bread.

32. Ghorma \$26.99 Chicken marinated in a blend of spices and cooked in a tomato gravy served with saffron rice

33. Dolma \$18.99 Grape leaves filled with roasted eggplant mixed with lemon juice, garlic, sesame paste and olive oil.

34. Makaroni \$17.99 Chicken spaghetti in a rich tomato sauce with a blend of spices and a crispy tahdig bottom.

\$14.99 35. Tah Chin Saffron rice pie filled with chicken marinated in saffron and a blend of spices mixed with yogurt, egg, oil and barberries.

36. Lahmucan \$12.99 Crispy Flatbread topped with minced lamb mixed with sweet peppers, shallots, garlic, tomato paste, fresh herbs and a blend of spices served with lemon and yogurt.

37. Koofteh Tabzi Traditonal Persian Beef Meatballs mixed with rice, beans, egg, onion and a blend of spices filled with a mixture of tomato paste, zereshk (barberries), apricots and dried berries served with a rich tomato buttery sauce and Lebanese bread.



36. Lahmucan





Iced Latte

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Coffee



Reg \$4.50 | Lrg \$5.99

Cold Drinks

Soft Drink Can		\$2.99
Coke Coke Zero Pepsi	Fanta Solo Sprite	
Still Water		\$2.99
Sparkling Water		\$3.99
V Energy Drink Red Bull		\$3.99
Fresh Orange Juice		\$5.99
Aryan	Glass \$2.99 Pitcher	\$12.99

Iced Coffee	Reg \$6.50	Lrg \$7.99
2 shots poured over ice, ic	e cream and milk	topped with
whipped cream. Lrg 3 sho	ts	

2 shots of coffee poured over ice and milk. Lrg 3 shots

Reg \$5.99 | Lrg \$7.50

Iced Chocolate	Reg \$6.50 Lrg \$7.99
Chocolate syrup mixed v	vith milk poured over ice and ice
cream topped with whip	ped cream.

Iced Chai	Reg \$6.50 Lrg \$7.99
Chai powder mixed wit	h milk poured over ice and ice
cream topped with white	oped cream.

Milkshake		R	eg \$6.99	Lrg \$8.50
Chocolate	Strawberry	Vanilla	Caramel	Banana

Thickshake		Re	eg \$7.99	Lrg \$9.50
Chocolate	Strawberry	Vanilla	Carame	Banana

Chocolate Frappe	Reg \$7.50 Lrg \$8.99
Chocolate syrup, milk and	ice blended topped with
whipped cream.	

Vanilia Frappe	Reg \$7.50 Lrg \$8.99
Vanilla syrup, milk and i	ce blended topped with whipped
cream.	

Caramel Frappe	Reg \$7.50 Lrg \$8.99
Caramel syrup, milk and	ice blended topped with
whipped cream.	

Coffee Frappe Reg \$8.50 | Lrg \$9.99 2 shots of coffee, milk and ice blended topped with whipped cream. Lrg 3 shots

Mocha Frappe	Reg \$8.50 Lrg \$9.99
2 shots of coffee, choco	late syrup, milk and ice blended
topped with whipped cr	eam. Lrg 3 shots

Hot Drinks

Macchiato Long Black Short Black		
Hot Chocolate	Reg \$4.50 Lrg \$5.99	
Chai Vanilla Spiced	Reg \$4.50 Lrg \$5.99	

Tea Cup \$4.50 | Pot \$5.99 English Breakfast | Earl Grey | Green | Peppermint | Chamomile

Extras

Almond Milk Soy Milk Oat Milk	\$1.00
Extra Shot	\$1.00
Decaf	\$0.50
Whip Cream	\$1.00

Pastry

81. Crossiant	\$5.99
Butter Jam Honey	
82. Savoury Croissant	\$7.99
Ham and Cheese Tomato and Cheese Chee	ese
83. Ham, Cheese and Tomato Croissant	\$8.99
84. Chocolate Crossiant	\$7.99
85. Assorted Muffins	\$6.50
Chocolate Banana Chocolate Chip Blueber	y [
Orange and Poppy Seed	
86. Banana Bread Chocolate Banana Bread	\$5.50
87. Gluten Free Banana Bread	\$5.99
88. Chocolate Brownie	\$3.99









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Sides

\$7.99 38. Mast-o Khiar Fresh creamy yogurt mixed with cucumbers, fresh mint and spices

39. Adas Polo \$12.99 Saffron rice made with lentils and cinnamon topped with fried raisins and dates.

40. Torshi \$4.99 Mixed pickled vegetables

41. Bowl of Chips Reg \$4.99 | Lrg \$9.99 Choice of Tomato Sauce, Hot Chili, Sweet Chilli or Aioli

42. Shirazi Salad Cucumber, tomato, onion and fresh herbs with a oilve oil and lemon dressing.

43. Garden Salad \$2.99 Lettuce, cucumber, tomato and onion.

Dessert

44. Traditional Persian Sweet Platter \$11.99

45. Bastani Sonnati \$9.99 Saffron and rose water ice cream filled with pistachios.

46. Faloodeh Shirazi \$9.99 Vermiceli noodles made from rice starch mixed in semi frozen syrup from sugar and rose water.

47. Traditional Baklava \$4.99 Layers of flaky phyllo pastry, sweet honey and a blend of nuts.



45. Bastani Sonnati



46. Faloodeh Shirazi

Breakfast

48. Nimroo \$19.99 3 eggs either fried, scrambled or hard boiled served with Lebanese bread.

49. Traditional Persian Breakfast \$17.99 1 egg either fried, scrambled or hard boiled, feta, walnut, tomato, cucumber, butter and jam served with Lebanese bread.

50. Om'let-e Gojeh Farangi \$20.99 3 eggs cooked in tomatoes, onions and a blend of spices served with Lebanese bread.

51. Three Cheese Omlette \$21.99 3 eggs mixed with ricotta, mozzarella, feta and a blend of spices served with Lebanese bread.

52. Smoked Salmon Omlette \$23.99 3 eggs mixed with smoked salmon, feta and a blend of spices served with Lebanese bread.

53. Breakfast Platter 3 eggs either fried, scrambled or hard boiled, sausa, bacon, mushrooms, tomato and cucumber served with. Lebanese bread.

54. Kaleh Pacheh Half \$29.99 | Full \$59.99 Traditional sheep head soup with onion, carrot, lemon juice and a blend of spices served with Lebanese bread

Extras

Grilled Chili \$1.00 Grilled Tomatoes \$1.50 Lebanese Bread \$1.99 Yogurt | Hummus | Chili Sauce | Aioli Hashbrown \$2.99 Smashed Avo | Feta \$3.99 Egg | Bacon | Sausage \$4.99 Smoked Salmon \$5.99



50. Om'let-e Gojeh Farangi



