

\*\*\*\*\* SHARE \*\*\*\*\*

0000000000000000 MEZE, CONT. 0000000000000000

SHOOK-RUN \$45pp  
Pick any 4 items from the menu

THE TOSUN PAŞA! \$55pp  
Pick any 6 items from the menu

YALLA HABIBI \$65pp  
Pick any 8 items from the menu

RAKI MEZE \$25.5  
Haloumi, watermelon, marinated olives, pickled vegetables, chipotle hummus, walnuts and tomato dip served with tomato jam (GF) (V)

SOFT SHELL CRAB PITTA POCKET \$19.5  
Za'taar and dukkah-spiced soft-shell crab with Lebanese red cabbage slaw (GF option)

Minimum two people, all table members need to take part. All dietary requirements will be catered for with notice upon request.

CHARCOAL OCTOPUS \$18.5  
Octopus with hot muhammara sauce, roasted potato and herb oil (GF)

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SHAWARMA: ARABIAN TACOS (4pc, 1 of each) \$24

- Slow-cooked lamb with cucumber, red radish, mixed leaves, cherry tomato and spring onion with a house-made coriander mayonnaise,
- Grilled chicken with cucumber, red radish, mixed leaves, cherry tomato and spring onion with house-made basil mayonnaise,
- Garlic butter pan-fried prawns with cucumber, red radish, mixed leaves, tomato and red onion pickles with house made chipotle mayonnaise, and
- Haloumi and menemen scrambled eggs with harissa mayonnaise

CHIPOTLE HUMMUS \$9  
Chickpeas and chipotle, drizzled with burnt butter and paprika (GF) (V)

MIDYE DOLMA: STUFFED MUSSELS (4PC) \$14  
Mussels filled with fragrant rice, black pepper and baharat spices, served at room temperature (GF)

BAMYA/BAMIEH: STEWED OKRA AND TOMATO \$13.5  
Okra cooked Yemeni-style, slowly simmered in tomato, fresh chilli, coriander and red paprika salcha, served with fried silver-beet (GF) (V)

CHICKEN & APRICOT KOFTA \$18.5  
Skewered chicken kofta with lemongrass, apricot, capsicum and lemon zest served with beet hummus (GF option)

KISIR: TURKISH TABOULEH (2pc or 4pc) \$10/20  
Anatolian-style tabouleh with bulgur (cracked wheat), parsley, sumac, mint, cucumber, red capsicum, tomato and mild chillies with roasted pine nuts, served on white endives (V)

SLOW-COOKED LAMB SHOULDER \$14.5  
Eight-hour lamb shoulder served on a bed of pearl couscous, potatoes and smoked labne

PRAWN FALAFEL (2pc or 4pc) \$12/24  
Prawn falafel served on smoked black tahini with coriander mayonnaise and tomato oil (GF option)

TURKISH DUMPLINGS \$16  
Fried or steamed dumplings served with zhug hot bean sauce; choose from lamb, prawn or chicken

KFC: KUWAITI FRIED CHICKEN (2pc or 4pc) \$14/28  
Chicken ribs fried in breadcrumbs and ras el hanout served with sweet cucumber yoghurt and harissa toum

LEVANTINE FAT-TUSH SALAD (2pc or 4pc) \$7/14  
Garden vegetables, pomegranate and haloumi with lime and olive oil chermoula, served in a za'taar pita cone (V)



+++++ DESSERT +++++

ADANALI OSMAN \$13.5  
Slow cooked black tapioca pearls in a sweet Turkish coffee cream and white crispy tapioca

TURKISH GIGOLO \$14.5  
Black rice pudding with blossom foam and orange cream

APRICOT & DATE KADAIFI \$16.5  
A baklava of apricot and dates wrapped in Kadaifi

CYPRIOT ONE NIGHT STAND \$15.5  
Fig, goat cheese, honey, cream, almond biscotti, caramelised turkey bacon and caramelised pistachios

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