

T A H I N I

DIPS + BITS

2.5 p/pc	FALAFEL VEGAN - GLUTEN FREE Chickpeas, onion, kozbara, garlic & lebanese spices. Served with our house made tahini sauce
6.0	TRADITIONAL HUMMUS VEGAN - GLUTEN FREE Chickpea dip with tahini, garlic & lemon
7.0	HUMMUS FIG + WALNUT VEGAN - GLUTEN FREE Hummus with dried figs, toasted walnuts & pomegranate
6.0	BEIRUT LABNEH GLUTEN FREE Labneh with red & green capsicum, cucumber, fresh mint & garlic.
6.0	BABA GHANOUIJ VEGAN - GLUTEN FREE Chargrilled eggplant dip with tahini & lemon
6.0	TAGINE VEGAN - GLUTEN FREE Tahini dip with Onions, red capsicum & garlic. Topped with roasted pine nuts
9.0	ROAST CAULIFLOWER VEGAN - GLUTEN FREE Roast cauliflower with zaatar. Served with a smoked chermoula & eggplant dip
6.0	WARAK AREESH VEGAN - GLUTEN FREE Vine leaves filled with basmati rice, parsley, tomato, onion, lemon juice & olive oil
4.5 p/pc	KIBBEH Minced beef & bulgur shell, filled with lamb, onion & lebanese spices
7.0	RAKAKAT JIBNEH Mozzarella, feta & cheddar cheese with thyme wrapped pastry cigars
7.0	BATATA HARRA VEGAN - GLUTEN FREE Fried potato cubes with coriander, garlic & mixed spices
7.0	MAKANEK GLUTEN FREE Beef & lamb sausages served with a tomato, onion, red capsicum & pomegranate molasses sauce
13.0	BEEF CROQUETTES Braised beef & potato croquettes served with a beetroot & eggplant pureé

OUR MENU IS DESIGNED TO BE SHARED

If your are in a hurry ask our staff to assist you with ordering.
We suggest choosing one or two items from each section of the menu.
Some dishes come individually or per piece, but don't be afraid to ask for an extra piece if you like.

BOWLS

8.0	TABOULEH SALAD VEGAN Finely chopped parsley, mint, onion, tomato, olive oil, lemon juice & burghul
8.0	SAHEN KHODRA LEBANESE SALAD VEGAN - GLUTEN FREE Lettuce, cucumber, tomato, olives, mint, radish & pickles
12.0	FATTOUSH SALAD VEGAN - GLUTEN FREE OPTION Cos lettuce, capsicum, tomato, cucumber, onion, mint, radish, & parsley salad wth a sumac dressing. Tossed with crispy pita bread.
13.0	FALAFEL SALAD VEGAN - GLUTEN FREE Housemade falafel with crunchy pickled cabbage, sprouted lentils, apple sticks, pickled turnip & cucumber, toasted sesame seeds, radish, parsley & mint
13.0	PICKLED CAULIFLOWER SALAD VEGAN - GLUTEN FREE Chargrilled baba ghanouj, french lentils, parsley, currants & pomegranate
14.9	ZAATAR ROASTED HEIRLOOM CARROT SALAD VEGAN Zaatar roast heirloom carrots, with kale, freekeh, toasted hazelnuts & citrus dressing

EXTRAS

4.5	FRIES VEGAN - GLUTEN FREE French fries with cajun spices & fresh herbs.
7.0	LEBANESE RICE Basmati rice with vermicelli noodles, onions & ghee.
9.0	HALLOUMI FRIES Fried halloumi chips served with tahini, mint, lemon & fresh pomegranate.

FROM THE GRILL

5.0	SHISH TAWOUK Tender chicken fillet skewer marinated in lemon juice, tomato, olive oil & aromatic spices. Served with garlic toum
7.0	LAHMEH Lamb fillet skewer marinated with olive oil, lemon, paprika & 7 spice. Served with hummus
7.0	KRAIDES Grilled prawns marinated with garlic & lemon. Served with a chilli mayo.
6.0	KAFTA Minced lamb skewer with parsley, onion & spices. Served with hummus
6.0	HALLOUMI GRILLED Grilled halloumi skewer. Served with baba ghanouj.
10	LAMB RIBS Lamb ribs with a sumac, lemon & olive oil marinate.

SOUFRA

A selection of small dishes from our hot & cold plates

19	SOUFRA FOR ONE VEGAN OPTION - GLUTEN FREE OPTION Your choice of 2 items from the grill served with hummus, tabouleh & a falafel piece
40	SOUFRA FOR TWO VEGAN OPTION - GLUTEN FREE OPTION Your choice of 4 items from the grill served with hummus, labne, tabouleh, falafel pieces & Rakakat Jibneh
22 p/p	SOUFRA FOR MORE VEGAN OPTION - GLUTEN FREE OPTION Choice of 2 items from the grill per person. Accompanied with chef's choice of sides including salad, small hot & cold plates, dips & bread.

WRAPS + TABLIEH

Enjoy your favourite wrap by itself or as a tablieh. Our tablieh include a wrap, chips & a salad with a dip to match

WRAP	TABLIEH	
12.0	18.0	SHISH TAWOUK Tender chicken fillet, marinated in lemon juice, tomato, olive oil & aromatic spices. Filled with a garlic toum, pickles, lettuce & tomato
12.0	18.0	LAHMEH Lamb fillet marinated with olive oil, lemon, paprika & 7 spice. Filled with hummus, pickles, parsley, onion & sumac
12.0	18.0	KAFTA Spiced minced lamb. Filled with hummus, pickles parsley, onion & sumac
10.0	16.0	FALAFEL VEGAN House made falafel, lettuce, parsley, tomato, radish, mint, pickles & tahini
10.0	16.0	ARAYIS Minced spiced lamb flatbread filled with pine nuts & zaatar
10.0	16.0	HALLOUMI Grilled halloumi. Filled with cherry tomato, cucumber, mint, basil pesto & olive oil
12.0	18.0	KRAIDES Grilled prawns with lettuce, pickled cucumber, chilli mayo, garlic & lemon

HELWAYAT - SOMETHING SWEET

7.0	BAKLAVA (4 pieces)
7.0	TURKISH DELIGHT (4 pieces)
14.0	BAKLAVA FRENCH TOAST with vanilla ice cream, & grenadine syrup

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