



Stone-baked Breads

Perfect to share between 2

Trio Of Dips (V) - 24

Beetroot hummus, black baba ganoush and labneh served with Mecca Bah's signature Za'atar puff bread.

Za'atar Puff Pita Bread (VG) - 12

Stone baked pita bread.

Mezze

Batata Bi Kizbara (V) - 17

Crispy fried potatoes seasoned with chili, garlic and coriander.

Falafel (GF) (4P)* - 18

Served with whipped feta and mint.

Lamb Sigara Boureks (3P) (Contains nuts)* - 22

Premium succulent marinated lamb mince with roasted pine nuts rolled in filo pastry, on a bed of roasted mixed nuts. Served with a homemade harissa sauce and creamy mint yoghurt.

Ispanakli & Feta Boureks (V) (3P) (Contains nuts - optional) - 18

Filo pastry stuffed with feta cheese and spinach served on labneh and crusted mixed nuts.

Crispy Rustic Cauliflower (VG)* - 19

Crispy cauliflower lightly tossed in a blend of Moroccan spices & crushed pine nuts. Served on a bed of creamy tahini sauce, topped with chili.

Mecca Bah Mezze Plate - 35

Toasted Turkish bread, beetroot hummus, feta mixed with sun-dried tomatoes, black baba ganoush, pickled turnip, stuffed eggplant and fresh beef basturma.

**GF and DF options available upon request
Please inform staff if you have any allergies or dietary restrictions.*

Salads

Wood Roast Pumpkin Salad (VG) - 26

Tomatoes, beetroot, rocket and pomegranate molasses.

Grilled Halloumi Fattoush (V)* - 28

Roma tomatoes, cucumber, capsicum, sliced radish and fresh herbs topped with Lebanese croutons and spices.

North African Lamb Salad* - 32

African spiced shredded lamb, fresh cucumber, baby rocket, pickled beetroot, radish and dukkah. Finished with a sweet pomegranate glaze.

Dukkah Prawn Salad (Contains nuts)* - 32

Grilled prawns topped with dukkah served on chickpeas, tomato and cucumber salsa, seasoned with harissa sauce.

Stone-Baked Mecca Bah Pizza

Gluten free pizza base +5

The Middle Eastern Surf & Turf* - 36

Marinated garlic prawns, slow braised pulled beef, topped with mozzarella, on a bed of our homemade kofta sauce.

Moroccan Spit Roasted Lamb* - 34

Marinated spit roasted lamb, drizzled with a creamy mint yoghurt and topped with mozzarella, fresh rocket and sumac on a bed of our homemade kofta sauce.

Persian Chicken* - 32

Middle Eastern spiced grilled chicken, red peppers and wild mushrooms. Made with tomato sauce and mozzarella.

Spiced Halloumi Cheese (VG -optional)* - 30

Halloumi cheese, semi sun-dried tomatoes, artichokes and grilled zucchini. Made with tomato sauce & topped with chermoula spice.

Tagines

Moroccan Chicken Tagine - 38

Served with couscous, preserved lemon, green olives and safron.

Vegetable Tagine (VG) - 35

An array of locally sourced sweet potatoes, carrots, fennel bulbs, eggplant and zucchini roasted with chermoula spiced. Served with couscous.

Shared Platter - *For 2 people*

Mecca Bah Signature Platter - 150

Short tender glazed beef ribs, an assortment of chargrilled garlic chicken and lamb shish, wagyu beef koftas, aromatic lebanese flat bread and sweet potato fries.

HAPPY HOUR

Everyday 3PM to 6PM

Mains

Garlic Chicken Kebab (GF-optional) (DF-optional) - 38

Marinated garlic chicken, homemade Persian pilaf, served with freshly seasoned tabbouleh, creamy mint yoghurt and lemon.

Wagyu Beef Kofta - 38

Served with tabbouleh salad and yoghurt foam.

Harissa Lamb Shish (GF-optional) (DF) - 42

Baharat marinated lamb shish, served with flat bread and mix salad. Glazed with a harissa pomegranate reduction.

Mixed Kebab Grill - 49

Chargrilled garlic chicken & spiced lamb skewers. Served with our homemade creamy mint yogurt, harissa pomegranate glaze, pilaf & citrus.

Grilled Salmon (GF) - 45

Grilled Salmon served with tabbouleh salad and saffron carrot.

Lamb Shoulder (GF) (recommended for 2pax) - 79

Wood Roast Armenian lamb shoulder served with potato, preserved lemon and couscous.

Pomegranate Glazed Short Ribs (GF)* - 50

"Finger licking good" short beef rib with fattoush salad and Moroccan fried potatoes.

Sides

Tabbouleh (VG) - 12

Roma tomatoes, onion, parsley and mint tossed with bourgal, freshly squeezed lemon juice and extra virgin olive oil.

Rustic Roast Potato (V)* - 15

Potatoes glazed with Moroccan spices, paprika and parsley.

Couscous - 10

Pilaf/Mjaddarah (GF) - 10

Parboiled rice with seven spices.

Lebanese bread - 6

Mint Yogurt - 8

*Sundays & Public Holidays include a 10% surcharge on the total bill.
All cards will incur a card surcharge fee. No bill splitting, One bill per table.*

(GF) Gluten Free | (DF) Dairy Free | (V) Vegetarian | (VG) Vegan