

TO START

Homemade Flat Bread (VG)	2
Mixed Pickles (VG, GF) Green peppers, turnips, cucumber, carrot, olives	6
Roasted Beetroot & Dill Hummus (V, GFA) Served with whipped feta, black olives, olive oil and crispy bread	16
Hummus with Sautéed Minced Lamb (GFA) Burnt butter, pine nuts and crispy bread	20
Trio of Dips (VGA, GFA) Choice of hummus, baba ghanouj, garlic and muhumarra with crispy bread	22
Hummus, Baba Ghanouj, Garlic or Muhumarra	8
Fattoush Salad (VG, GFA) Lettuce, tomato, cucumber, radish, parsley, shallots, pomegranate & balsamic dressing and crispy bread	16
Quinoa Tabouli Salad (VG, GF) Quinoa, tomato, red onions, cucumber, parsley, olive oil and lemon juice	16

ENTRE

Cheese Sambousek (4pcs) (V) Short crust pastry filled with haloumi & cheddar cheese	12
Ladies Fingers (4 pcs) (V) Filo pastry filled with haloumi cheese	12
Alexandrian Ful (VG) Fava beans sauteed with chickpeas, tomato, celery, carrots, garlic & chilli	14
Egyptian Falafel (4 pcs) (VG) Fava beans, fresh herbs, garlic served with fresh tomato, mint leaves, pickles, tahini, flat bread	10
Vine Leaves (4 pcs) (VG) Rice, tomato, parsley, mint, onion, lemon juice and olive oil	14
Arnabeet (VG) Lightly fried cauliflower with sumac, tahini and chilli zaatar	14
Spinach & Cheese Rolls (4 pcs) (V) Filo pastry rolls filled with spinach and feta cheese	12
Meat Kibbeh (4 pcs) Spiced beef & lamb mince, crushed wheat, pine nuts and onions served with tahini	16
Pumpkin Kibbeh (4 pcs) (VG) Pumpkin, crushed wheat, spinach and chickpeas served with tahini	14
Grilled Haloumi Skewers (3 skewers) (V) Served with balsamic, honey & pomegranate dressing with sumac and zaatar	18

BEKYA

EGYPTIAN SPICE

MAINS

Koshari (VG) Rice, lentils, macaroni, chickpeas, crispy onions, spicy tomato salsa and dukkah	16
Grazing Plate (VGA, GFA) Haloumi, roasted beetroot, roasted sweet potato, cauliflower, and fattoush salad	30
Vegetarian Mixed Plate (VG, GFA) Egyptian falafel, vine leaves, cauliflower, pumpkin kibbeh, fattoush salad, hummus, baba ghanouj, garlic, pickles and homemade flat bread	35
Mixed Plate (GFA) Lamb rump* (150g), lamb Kafta (100g), chicken shishtawook (150g) skewers, fattoush salad, hummus, baba ghanouj, garlic, pickles and homemade flat bread <i>*only 1 lamb rump skewer per mixed plate</i>	42
Kafta Plate (GFA) Four skewers of lamb kafta (400g), fattoush salad, hummus, baba ghanouj, garlic, pickles and homemade flat bread	42
Chicken Shishtawook Plate (GFA) Three skewers of shishtawook (450g), fattoush salad, hummus, baba ghanouj, garlic, pickles and homemade flat bread	40
Lemon and Garlic Chicken (GFA) Three skewers of shishtawook (450g) tossed in lemon and garlic sauce, served with Egyptian rice	35
Beef Cheek (GF) Slow cooked beef cheek (300g) with bukhari rice, zaatar yoghurt and spiced almonds	38

FOR THE KIDS

Served with your choice of Chips or Rice, Dip and a Flat Bread

Choose From:	13
➤ Chicken nuggets	➤ Kafta skewer
➤ Chicken shawarma	➤ Falafel
➤ Chicken shishtawook skewer	



PLATES

Available for lunch from 10am to 4pm and takeaway
All plates come with your choice of Salad, Rice, Dip & Flat Bread

Vegetarian (V, VG*, DF*, GF) Herb intensive Egyptian Falafels, Arnabeet & Haloumi Cheese <i>*without haloumi cheese</i>	18.50
Chicken Shawarma (DF, GF) 6 hours marinated in secret sauce shredded chicken	18.50
Chicken Shishtawook (DF, GF) 6 hours marinated in secret sauce chicken Skewer, chargrilled finish on volcanic rock	18.50
Lemon & Garlic Chicken (DF, GF) 6 hours marinated in secret sauce chicken Skewer, chargrilled finish on volcanic rock with lemon and garlic sauce	18.50
Lamb Kafta (DF, GF) 2 Skewers (200g)	22
Lamb Rump (DF, GF) 1 Skewer (150g)	22
Egyptian Beef Kafta Meatballs (DF, GF) 3 kafta meatballs with homemade tomato salsa	20

SIDES & EXTRAS

Chicken Shishtawook Skewer (150g)	8
Lamb Kafta Skewer (100g)	8
Lamb Rump Skewer (150g)	12
Lubyeh (VGA) Sautéed green beans, cherry tomatoes, garlic, chilli and dukkah	14
Spicy Potatoes (VG) Fried potatoes, garlic, coriander, chilli and lemon	12
Smoked Paprika Fries Shoestring fries seasoned with salt and smoked paprika	9
Egyptian Rice (V) Rice, sautéed onion and garlic, seasoned, vermicelli noodles	7
Lentil Rice (VG) Basmati rice, lentils, cumin, and coriander	7
Bukhari Rice (VG) Spiced basmati rice with carrot, onion and baharat	7
Hot Harissa Sauce (VG, GF)	4

DIETARY	➤ (VGA) Vegan Available
➤ (V) Vegetarian	➤ (GF) Gluten Free
➤ (VG) Vegan	➤ (GFA) Gluten Free Available

WHITE WINES

G | B

Baby Doll Sauvignon Blanc 12 | 40
Marlborough, NZ

Howard Park Miamup Chardonnay 13 | 45
Margaret River, WA

La Bastarda Pinot Grigio 14 | 48
Sicily, Italy

Wilson Watervale Riesling 12 | 45
Clare Valley, SA

ROSE

G | B

Printhie "Snow Line" Rose 14 | 50
Orange, NSW

Villa Aix Rose 55
Coteaux d'Aix -en -Provence, FR

RED WINES

G | B

Jericho MV S3 Shiraz 14 | 48
McLaren Vale, SA

Il Bastardo Sangiovese 14 | 48
Tuscany, Italy

Tellurian 'organic' GSM 14 | 50
Heathcote, VIC

Poggiotondo Chianti DOCG 13 | 45
Tuscany, Italy

SPARKLING

G | B

Cantina Trevigiana Prosecco 12 | 50
Treviso DOC NV, Italy

BEERS

Stella Egyptian Lager (330ml 4.5%) 9

Yulli's Sea Bass Mediterranean lager (375ml 4.2%) 9

Yulli's Norman Australian Ale (375ml 4.9%) 9

Yulli's Margot Dry Apple Cider (375ml 5%) 9

MOCKTAILS

Lemon & Mint 14
Fresh mint leaves, sweetened lime blended with ice

Summer Breeze 14
Muddled lychees, lemonade, fresh mint, watermelon

Strawberry Dacquiri 14
Strawberries, cranberry juice blended with ice

SOFT DRINKS

330ml Bottle 4

- > Coke
- > Diet Coke
- > Coke No Sugar
- > Sprite
- > Fanta
- > Cascade Ginger Beer

Sparkling Water Bottle (750ml) 6

EGYPTIAN SPICE
BEKYA



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