

M E Z Z E (S M A L L P L A T E S)	
Homemade Flat Bread (2pcs) (VG)	4
Mixed Pickles (VG, GF) Green peppers, turnips, cucumber, olives	6
Hummus (VG)	12
Babghanoush (VG) Sumac, oregano	12
Egyptian Falafel (8 pcs) (VG) Fava beans, fresh herbs, served with tahini	14
Vine Leaves (4 pcs) (VG) Rice, tomato, parsely, mint, onion, lemon juice and olive oil	14
Arnabeet (VG) Lightly fried cauliflower with sumac, tahini and chilli zaatar	14
Ladies Fingers (4 pcs) (V) Filo pastry rolls filled with haloumi cheese	12
Cheese Sambousek (4pcs) (V) Short crust pastry filled with haloumi & cheddar cheese	12
Meat Kibbeh (4 pcs) Spiced beef & lamb mince, crushed wheat, pine nuts and onions served with tahini	16
Grilled Haloumi Skewers (2 skewers) (V) Served with balsamic, honey & pomegranate sauce	16
Grilled Calamari (GF) Chermoula, pistachios	25
Kataifi Prawns Kataifi crumbed & fried, served with chipotle tahini	22
Chicken Shawarma (GF) Served with hummus base, mild harissa	20
Lamb Shawarma (GF) Served with hummus base, burnt butter, pine nuts	26
Koshari (VG) Rice, lentils, macaroni, chickpeas, crispy onions, and spicy tomato salsa	16
Fattoush Salad (VG, GFA) Lettuce, tomato, cucumber, radish, parsley, pomegranate & balsamic dresing and crispy bread	16
Quinoa Tabouli Salad (VG, GF) Quinoa, tomato, red onions, cucumber, parsley, olive oil and lemon juice	16

DIETARY


➤ (V) Vegetarian

➤ (VG) Vegan

➤ (VGA) Vegan Available

➤ (GF) Gluten Free

➤ (GFA) Gluten Free Available



BEKYA

EGYPTIAN SPICE

M A I N S	
Vegetarian Mixed Plate (VG, GFA) Egyptian falafel, vine leaves, cauliflower, pumkin 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
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 chickpeas, spinach, roasted capsicum & eggplant, topped with zaatar yoghurt, spiced almonds	38

S I D E S & E X T R A S	
Chicken Shishtawook Skewer (150g)	8
Kafta Skewer (100g)	8
Lamb Rump skewer (150g)	12
Lubyeh (VGA) Sauteed green beans, cherry tomatoes, garlic, chilli and dukkah	14
Spicy Potatoes (VG) Fried potatoes, garlic, coriander and chilli	12
Smoked Paprika Fries Fries seasoned with salt and smoked paprika	10
Egyptian Rice (V) Rice, sauteed onion and garlic, seasoned, vermicelli noodles	7
Hot Harissa Sauce (VG, GF)	4
Toum (VG, GF)	3
Zaatar Yoghurt (GF)	3

FOR THE KIDS

Served with your choice of chips or rice, and a flatbread

CHOOSE FROM:	14
Chicken Nuggets (4pcs)	
Chicken Shishtawook skewer	
Falafel (4pcs)	

D R I N K S	
BEER	
Stella Egyptian Lager (330ml)	9
WHITE WINE	
Baby Doll Sauvignon Blanc (Marlborough, NZ)	12 40
La Bastarda Pinot Grigio (Sicily, Italy)	14 48
ROSE	
Printhie “Snow Line” Rose (Orange, NSW)	14 50
SPARKLING	
Cantina Trevigiana Prosecco Treviso DOC NV, Italy	14 50
RED WINE	
Jericho MV S3 Shiraz (McLaren Vale, SA)	12 40
Il Bastardo Sangiovese (Tuscany, Italy)	14 48
Poggiotondo Chianti DOCG (Tuscany, Italy)	14 48
SOFT DRINKS	
Coke	
Coke No Sugar	
Diet Coke	
Sprite	
Fanta	
JUICES	
Farmers Organic Orange Juice	
Farmers Organic Apple Juice	
BUNDABERG	
Ginger Beer	
Lemon, Lime & Bitters	
Tropical Mango	
Passionfruit	
SPARKLING WATER (750ML)	
STILL WATER (750ML)	

B.Y.O. WINE ONLY

CORKAGE \$5 PER GLASS

BEKYA

EGYPTIAN SPICE



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➤ A: 32 Smith St, Summer Hill NSW 2130
➤ T: 02 9798 9598
➤ E: summerhill@bekya.com.au



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