

BEKYA

EGYPTIAN SPICE

WRAPS

STEP 1

WRAPS

Egyptian Falafel (V, VG)	14
Egyptian Falafels, homemade hummus, lettuce, Pickles	
Cauliflower & Haloumi (V)	14
Cauliflower & Haloumi, homemade hummus, lettuce, pickles	
Chicken Shawarma	14
6 hours marinated in secret sauce shredded chicken, homemade garlic sauce, lettuce, pickles	

STEP 2

SAUCES

Up to 2 sauces per wrap

- Tahini (VG)
- Chipotle Tahini (VG)
- White Sauce
- Hot Harissa (VG)

EXTRA FILLINGS

Haloumi (2pcs)	5
Cauliflower	4
Falafel (2pcs)	5
Chicken Shawarma	4

SMALL PLATES

Homemade Flat Bread (2pcs) (VG)	4
Crispy Bread (VG)	4
Mixed Pickles (VG, GF)	6
Green peppers, turnips, cucumber, carrot, olives	
Smoked Paprika Fries (VG)	10
Fries seasoned with salt and smoked paprika	
Spicy Potatoes (VG)	12
Fried potatoes tossed with garlic, coriander, chilli, olive oil and lemon juice	
Housemade Potato Crisps (VG)	8
Thinly sliced potatoes, seasoned with sea salt	
Hummus (VG)	12
Babghanoush (VG)	12
Egyptian Falafel (6 pcs) (VG)	14
Fava beans, fresh herbs, served with tahini	
Vine Leaves (4 pcs) (VG)	14
Rice, tomato, parsley, mint, onion, lemon juice and olive oil	
Arnabeet (VG)	14
Lightly fried cauliflower with sumac, tahini and chilli zaatar	
Cheese Sambousek (4pcs) (V)	14
Short crust pastry filled with haloumi & cheddar cheese	
Meat Kibbeh (4 pcs)	16
Spiced beef & lamb mince, crushed wheat, pine nuts and onions served with tahini	
Grilled Haloumi Skewers (2 skewers) (V)	16
Served with a honey balsamic & pomegranate sauce	
Baladi Salad (VG)	14
Diced tomato, cucumber, parsley, mint, olive oil & lemon juice	
Fattoush Salad (VG, GFA)	16
Lettuce, tomato, cucumber, radish, parsley, pomegranate & balsamic dressing and crispy bread	

PLATES

ALL PLATES COME WITH YOUR CHOICE OF EGYPTIAN OR LENTIL RICE, FATTOUSH, HUMMUS & BREAD

Vegetarian (V, GF, VG)	18
Herb intensive Egyptian Falafels, Arnabeet & Haloumi cheese	
Chicken Shawarma (DF, GF)	18
6 hours marinated in secret sauce shredded chicken	
Shishtawook (DF, GF)	18
6 hours marinated in sauce chicken skewer, chargrilled finish on volcanic rock	
Add: Chicken Shishtawook Skewer (150g)	8
Lemon & Garlic Chicken (DF, GF)	18
6 hours marinated in secret sauce chicken skewer, chargrilled finish on volcanic rock, with lemon and garlic sauce	
Lamb Kafta (DF, GF)	22
2 Skewers minced lamb w/baharat (240g), chargrilled finish on volcanic rock	
Add: Kafta Skewer (120g)	8
Lamb Rump (DF, GF)	22
Lamb Rump Skewer (150g) 6 hours marinated, char grilled finish on volcanic rock	
Add: Lamb Rump skewer (150g)	12

SIGNATURE BOWLS

Koshari (VG)	16
Spiced rice, lentils, macaroni, chickpeas, homemade spicy tomato salsa, topped with crispy onions and our secret dukkah mix	
Chicken Shawarma Salad	18
Fattoush Salad base topped with chicken shawarma & white sauce	
*comes with a homemade flat bread	
Kafta Meatball Bowl (DF)	18
Kafta meatballs in a rich tomato salsa, served with your choice of Egyptian or lentil rice	

SHARED PLATES

Vegetarian Mixed Plate (VG, GFA)	35
Egyptian falafel, vine leaves, cauliflower, pumpkin kibbeh, fattoush salad, hummus, baba ghanouj, garlic, pickles and homemade flat bread	
Meat Mixed Plate (GFA)	42
Lamb rump* (150g), lamb Kafta (120g), chicken shishtawook (150g) skewers, fattoush salad, hummus, baba ghanouj, garlic, pickles and homemade flat bread	
*only 1 lamb rump skewer per mixed plate	
Add:	
• Chicken Shishtawook Skewer (150g)	8
• Kafta Skewer (120g)	8
• Lamb Rump skewer (150g)	12
Lemon and Garlic Chicken (GFA)	35
Three skewers of shishtawook (450g) tossed in lemon and garlic sauce, served with Egyptian rice	
Beef Cheek (GF)	38
Slow cooked beef cheek (300g) with sauteed chickpeas, roasted capsicum & eggplant, spinach, butter, topped with white sauce and spiced almonds	

DRINKS

BEER

Stella Egyptian Lager (330ml)	10
-------------------------------	----

WHITE WINE

G | B

Baby Doll Sauvignon Blanc (Marlborough, NZ)	12 40
La Bastarda Pinot Grigio (Sicily, Italy)	14 48

ROSE

G | B

Printhie "Snow Line" Rose (Orange, NSW)	14 50
-----------------------------------------	---------

SPARKLING

G | B

Cantina Trevigiana Prosecco Treviso DOC NV, Italy	14 50
---------------------------------------------------	---------

RED WINE

G | B

Jericho MV S3 Shiraz (McLaren Vale, SA)	12 40
Il Bastardo Sangiovese (Tuscany, Italy)	14 48
Poggiotondo Chianti DOCG (Tuscany, Italy)	14 48

COLD BEVERAGES

Soft Drinks	4
--------------------	----------

- Coke
- Coke No Sugar
- Diet Coke
- Sprite
- Fanta

Juices	5.5
---------------	------------

- Farmers Organic Orange Juice
- Farmers Organic Apple Juice

Bundaberg	5.5
------------------	------------

- Ginger Beer
- Tropical Mango
- Passionfruit

Sparkling Water (750ml)	6
-------------------------	---

B.Y.O. Wine Only - Corkage \$5 per glass

V = Vegetarian
VG = Vegan
DF = Dairy-free
GF = Gluten-free

SCAN THE QR CODE WITH YOUR PHONE CAMERA. OR GO TO [BIT.LY/32VSF2L](https://bit.ly/32VSF2L)

