

MEZZE

Corn Ribs 16

Pan tossed with spices, herbs, chili & butter (GF) (V) (NF)

Fig Saganaki 19

Grilled & served with home-made fig jam (NF) (V)

Honey Haloumi 16

Grilled & tossed with cranberries & almonds (V) (G/F)

Cheese Rolls 17

Filled with a mix of three cheese & herbs served with a tirokafteri dip (4 per serve) (NF) (V)

Falafel 16

Deep-fried, served with hummus, parsley, pickles & tomato (4 per serve) (VE) (V) (DF) (GF)

Vine Leaves 17

Filled with rice, parsley, tomato & onions served with tzatziki (V)(GF) (NF)

Hummus with Meat and Pine Nuts 18

Homemade traditional Hummus served with lamb, roasted pine nuts & bread

Mini Mediterranean Sausage 19

Pan-fried with pomegranate molasses, garlic & cilantro

Traditional Cauliflower Fatteh 19

Crispy pita bread, cauliflower, chickpeas, tahini sauce, pine nuts and garnished with parsley

Oven Baked Spinach and Ricotta Börek 21

Spinach, silver beet, ricotta & feta cheese folded in filo pastry (V)

Oven Baked Sujuk Börek 21

Sujuk (traditional Mediterranean sausage) with cheese and egg folded in filo pastry

Chicken Wings 21

Marinated with Aida's spice blend & herbs. Air-fried & tossed with garlic, cilantro & lemon (5 per serve) (GF) (NF)

Ananas Seafood 39

A selection of the finest seafood on the market, marinated, grilled & tossed with pineapple (DF) (GF)

Please be advised nuts, dairy & gluten are main ingredients in our kitchen & whilst we are careful in preparation, there may be some exposure to some of these allergens.



SALATA

Santorini Salad 18

Tomato, onion, cucumber, Kalamata olives, feta cheese, mint & oregano served with a vinaigrette dressing.

Fattoush 19

Lettuce, tomato, cucumber, radish, capsicum, onion & mixed leaves with a lemon EVOO dressing & fried pitta bread.

Leila's Salad 22

Quinoa, kale, feta, beetroot & cranberry served with honey-mustard dressing.

DIPS

Homemade dips using Aida's traditional recipes served with house-made warm pita bread

Traditional Hummus 10

Labneh 10

Tirokafteri 10

Olive 10

Eggplant 10

Mixed dips (Four dips) 28

SIDES

House-made Pita Bread 8

Gluten-Free Bread 9

Seasoned chips 10

Chargrilled Vegetables 12

Souvlaki Skewer 12ea

Traditional Lamb Kofta Skewer 12each

BY THE LAND AND SEA

TRADITIONAL CHARCOAL MEAT ON THE GRILL

Our succulent meats are delicately marinated for hours using Aida's traditional aromatic recipes.

Charcoal chicken served with creamy garlic sauce & garden salad 28

Traditional Lamb Kofta Skewers served with tzatziki, garden salad and Antaki bread 29

Lamb Cutlets served with hummus & grilled vegetables 42

Souvlaki Skewers served with tzatziki & Santorini salad 36

Chargrilled Beirut Sausage served with charcoal tomato, onion & potatoes 30

Chargrilled Octopus served with EVOO, lemon, cilantro, herbs and salad 34

Chef's Choice Whole Fish Market Value

Beef Ribs Twice Cooked, finished on the charcoal, marinated in AIDA's special spice blend served with chips and salad 40

King Prawns marinated in garlic, lemon, cilantro & salad (6 per serve) 44

SHARE PLATTERS - Minimum 2 people

Chef's Banquet 60 p/p

Chef's selection of dips - mezze & meat served with warm homemade Pita Bread.

Aida's Platter 80 p/p

Your choice of three mix dips served with homemade pita bread, four mezzes & three types of meat skewers. (Excludes fish of the day)

SWEETS

Delicious home-made, traditional sweets

Homemade Baklava 9

Turmeric cake served with orange sauce, toasted almonds & vanilla ice cream 12

Homemade Halva ice cream served with roasted pistachio (made out of sesame seeds) 14

Loukoumades (fried dough puffs drizzled in aromatic honey syrup & sprinkled with nuts) 14

Galaktoboureko (rolled custard filled filo pastry) served with Turkish delight ice-cream (no chocolate) 14

GF = Gluten Free VE = Vegan V = Vegetarian DF = Dairy Free NF = Nut free

