

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 mince, roasted pine nuts & bread

Mini Mediterranean Beef Sausage 19

Pan-fried with pomegranate molasses, garlic, cilantro & bread

Traditional Cauliflower Fatteh 19

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

Oven Baked Spinach and Ricotta Börek 21

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

Oven Baked Sujuk Börek 21

Sujuk - Mediterranean beef 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.

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



SALATA

Santorini Salad 18

Tomato, onion, cucumber, Kalamata olives, feta cheese, mint & oregano served with a vinaigrette dressing (V) (GF)

Fattoush 19

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

Tabouli 24

Parsley, tomato, onion, burghul, EVOO and lemon dressing served with cos lettuce (V) (VE) (D/F)

DIPS

Homemade dips using Aida's traditional recipes served with warm pitabread

Traditional hummus 12

Labneh 12

Tirokafteri 12

Spinach and chili hummus 12

Eggplant 12

Mixed dips (Three dips) 28

EXTRAS

Warm Pita Bread 8

Gluten-Free Bread 9

Seasoned chips 12

Chicken Skewer 12 each

Lamb Kofta Skewer 12 each

Souvlaki Lamb Skewer 14 each

BY THE LAND AND SEA

TRADITIONAL CHARCOAL GRILLED MEAT

SIDES Chips 6 Santorini Salad 8 Sautéed Vegetables 12

Marinated chicken breast skewers served with toum and pickles (G/F) 24

Hind Quarter Chicken served with toum, pickles and warmed pita bread (D/F) (G/F bread available upon request) 28

Beirut Beef Sausage served with charcoal tomato, onion & potatoes (D/F) 30

Scotch Fillet Skewers served with sautéed tomato and onion (G/F) (D/F) 44

Lamb Kofta Skewers served with Antaki bread and tzatziki sauce (D/F) 28

Souvlaki Lamb Skewers served with tzatziki & Santorini salad (G/F) (D/F) 36

Lamb Cutlets served with hummus & grilled vegetables (G/F) (D/F) 42

Calamari marinated AIDA style with a hint of chili (G/F) (D/F) 28

Octopus marinated in lemon and herbs (G/F) (D/F) 30

Whole King Prawns served with a chili garlic sauce (G/F) (D/F) 40

SHARE PLATTERS - *Minimum 2 people*

Chef's Banquet - 65 per person

Chef's selection of three dips, three mezzes, two types of meat from the charcoal grill served with chips, bread and salad

Aida's Platter - 85 per person

Your choice of three dips, four mezzes & three types of meat from the charcoal grill served with chips, bread and salad

SWEETS

Homemade traditional Baklava 9

Turmeric cake served with orange sauce, toasted almonds & vanilla ice cream 14

Homemade Halva ice cream served with roasted pistachio and Persian fairy floss 14

Galaktoboureko – brandy custard filled filo pastry, served with Turkish delight ice cream 16

Loukoumades – fried dough puffs drizzled in aromatic honey syrup, vanilla ice cream sprinkled with nuts 16

Kataifi Baklava, vanilla ice cream, pistachio and white chocolate sauce 20

