

STARTERS

APPETISERS / DIPS

Pita Bread Garlic or Plain \$2.50

Hummus Cream of sesame seeds, garlic and chickpea pate dip, served with Pita Bread \$7.50

Baba Ghannouj Grilled eggplant blended with garlic, cream of sesame seeds & yoghurt, served with Pita Bread \$7.50

Zazik Finely chopped cucumber mixed with yoghurt, mint & garlic, served with Pita Bread \$7.50

Mixed Dip A mixture of the above dips served with Pita Bread - for two people \$14.50

ENTREES

Falafel Chickpea balls with garlic and parsley, crisp fried with vegetable oil - served with hummus. Very refreshing \$8.50

Cigar Borek (Vegetarian) Small deep fried parcels of Filo pastry filled with Feta cheese, potatoes, parsley & herbs, served with fresh salad and hummus \$8.50

Cigar Borek (Beef) Small deep fried parcels of Filo pastry filled with minced beef, onions, garlic & herbs, served with fresh salad and hummus \$8.50

Deep Fried Stuffed Mushrooms Field mushrooms stuffed with Camembert cheese, deep fried, served with hummus \$8.50

Dolma Vine leaves stuffed with rice, pine kernels, currants, parsley & black pepper \$7.50

Bowl of Olives \$6.50

Meze A combination of Coban Salad, Tabuleh Salad, Baba Ghannouj, Hummus, Zazik, Vege Cigar Borek & Falafel, served with Pita bread for two people \$16.50

Coban Salad Also known as Greek Salad, with Feta cheese \$8.00

Tabuleh Lebanese Salad Cracked wheat, tomato, parsley, onions, Turkish salad dressing \$7.00

Crumbed Prawn Cutlets Served on a bed of Tabuleh salad with hummus and sweet chilli sauce \$9.50



MAINS

CHICKEN DISHES

Chicken Moussaka Finely sliced chicken cooked with mushrooms, capsicum, onions, courgettes, chick peas and white sauce topped with cheese, baked in oven, served with rice and salad \$22.50

Chicken Turkomen Chicken breast strips marinated with orange, ginger, served with rice and salad, garnished with sauce \$20.95

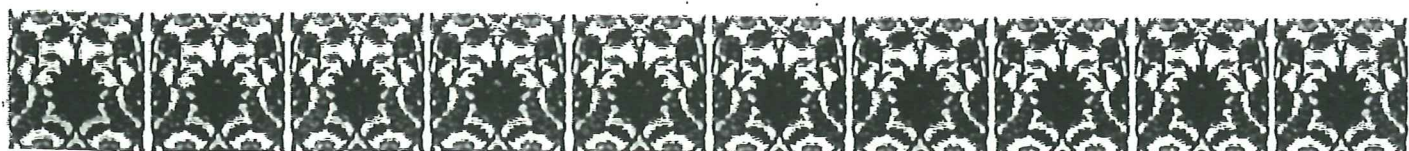
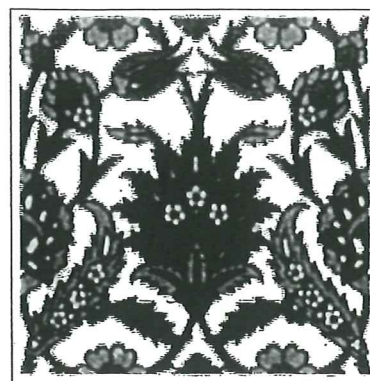
Tava Chicken Lightly pan-fried chicken, spiced and seasoned, served with rice and salad \$20.95

Chicken Butterfly Boned and skinless breast lightly seasoned, char-grilled and served with rice and salad \$21.50

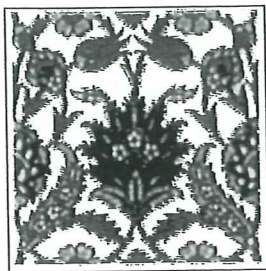
Chicken Plum Tender boneless chicken breast, coated in golden bread crumbs and served with rice and salad and plum sauce \$21.95

Baba Treasures Chicken cooked with onion, capsicum, apricot and cream sauce, wrapped in Filo pastry, baked in oven, served with fresh salad \$24.95

Taouk Mango Slices of chicken breast and slices of mango, cooked in a coconut almond and cream sauce, served with Tabuleh and rice \$24.50



Cafe Hasan Baba



MAINS

MEAT DISHES

Hasan Baba Feast Authentic Middle Eastern mixed grill, baby lamb cutlets, marinated chicken strips and beef balls, char-grilled, served with rice, salad and sauces \$23.95

Beef Moussaka Lean, very finely minced beef, fried eggplant, potatoes and onion, topped with white sauce and cheese, baked in oven, served with rice and salad \$22.95

Kebab Borek Filo pastry, stuffed with slices of beef, mushrooms, onion, garlic, spices, baked, served with salad and hummus \$24.95

Firin Kebab Lamb shanks with vegetables, very slowly baked until absolutely tender, served with rice or mashed potato and salad \$24.95

Pirzola Half a dozen tender fresh lamb cutlets, char-grilled and served with rice and salad \$24.95

Babylon Scotch Fillet Steak Cooked to perfection with mushroom sauce, served with baby potatoes and salad \$26.95

Scotch Fillet with Prawns or Scallops Scotch fillet served with prawns/scallops in a creamy garlic and chilli sauce, served with salad and lightly fried baby potatoes \$28.95

T-Bone Steak Cooked to your liking, served with mushroom sauce, baby potatoes and salad \$28.95

VEGETARIAN DISHES

Vegetarian Moussaka Layers of potatoes, mushrooms, capsicums, onions, fresh garlic, eggplant and courgettes, topped with white sauce and cheese, baked in oven, served with rice and fresh salad \$21.95

Middle Eastern Vegetarian Feast A tasty combination of Falafel, Dolma, dips, stuffed mushroom, tabuleh, coban, served with rice, fresh salad and sauces \$21.95

Spinach Borek Layers of Filo pastry filled with fresh spinach, Feta cheese, diced onion, sliced Turkish capsicum, ground black pepper and garlic, served with rice, fresh salad and sauce \$22.95

SET MENU \$32.50 each (minimum 2 people)

ENTREE

Mixed dip, Cigar Borek (Vegetarian) and Tabuleh Lebanese Salad

CHOICE OF THE FOLLOWING MAIN DISHES

Chicken Moussaka Finely sliced chicken cooked with mushrooms, capsicum, onions, courgettes, chick peas and white sauce topped with cheese, baked in oven, served with rice and salad

Chicken Plum Tender boneless chicken breast, coated in golden bread crumbs and served with rice and salad and plumb sauce

Chicken Turkomen Chicken breast strip marinated with orange, ginger, served with rice and salad, garnished with sauce

Hasan Baba Feast Authentic Middle Eastern mixed grill, baby lamb cutlets, marinated chicken strips and beef balls, char-grilled, served with rice, salad and sauces

Beef Moussaka Lean, very finely minced beef, fried eggplant, potatoes and onion, topped with white sauce and cheese, baked in oven, served with rice and salad

Kebab Borek Filo pastry, stuffed with slices of beef, mushrooms, onion, garlic, spices, baked, served with salad and hummus

Vegetarian Moussaka Layers of potatoes, mushrooms, capsicums, onions, fresh garlic, eggplant and courgettes, topped with white sauce and cheese, baked in oven, served with rice and fresh salad

Middle Eastern Vegetarian Feast A tasty combination of Falafel, Dolma, dips, stuffed mushroom, tabuleh, coban, served with rice, fresh salad and sauces

Spinach Borek Layers of Filo pastry filled with fresh spinach, Feta cheese, diced onion, sliced Turkish capsicum, ground black pepper and garlic, served with rice, fresh salad and sauce

CHOICE OF DESSERT OR COFFEE/TEA

Baklava Layers of Filo Pastry, filled with ground walnuts and pistachios, soaked with syrup, served with whipped cream

Hasan Baba Dessert Ice-cream (vanilla or chocolate) served with Turkish Delights, cream top, and pistachio nuts

