



PASHA

MEZZA AND GRILL

MENU





INTRODUCTION

Authentic Mediterranean Cuisine

For over a decade, Pasha prides in serving diners with authentic tasting cuisine.

From the vast ocean of the Mediterranean sea, be spoilt with a wide selection of cuisine from the Middle East all the way to Turkey.

Tantalize your taste buds with the fresh, aromatic, exotic and delicious food and beverages. Let our food take you to the Mediterranean.



TZATZIKI \$15.90

GREEK YOGURT AND CHOPPED
CUCUMBER FLAVOURED WITH MINT

GREEK SALAD \$16.90

COMBINATION OF JUICY TOMATOES, CUCUMBER, SLICED RED ONION,
GREEN PEPPER, CRUMBLY FETA CHEESE AND PLUMP KALAMATA OLIVES.

MOROCCAN SALAD \$16.90

CUCUMBER, ONIONS, OLIVES AND TOMATOES



\$16.90

ONION, TOMATO, LEMON JUICE, BULGAR WHEAT
VIRGIN OLIVE OIL AND PARSLEY

MIXED MEZZA PLATTER \$35.90

SHARING PLATTER OF HUMMUS, BABAGANOUSH, EZMA,
MOUTABEL, MOROCCAN SALAD SERVED WITH LAVASH BREAD



EZME \$13.90

FINELY CHOPPED TOMATOES, ONIONS
CHILLI PEPPERS AND TURKISH SPICES



WARAQ EANAB \$13.90

VINE LEAVES STUFFED WITH FLAVOURED RICE



HUMMUS \$13.90

CHICKPEA PUREE BLENDED WITH TAHINI
GARLIC AND LEMON JUICE

CHICKEN

\$18.90

LAMB

\$20.90



MOUTABEL \$13.90

SMOKED EGGPLANT WITH TAHINI
AND LEMON JUICE



BABAGANOUSH \$13.90

GRILLED EGGPLANT, TOMATO, CAPSICUM, ONION AND PARSLEY



HALLOUMI \$18.90

GRILLED HALLOUMI CHEESE



FALAFEL \$15.90

PATTIES MADE OF CHICKPEA, GARLIC, ONION,
PARSLEY, BEANS AND LENTIL SERVED WITH TAHINI.

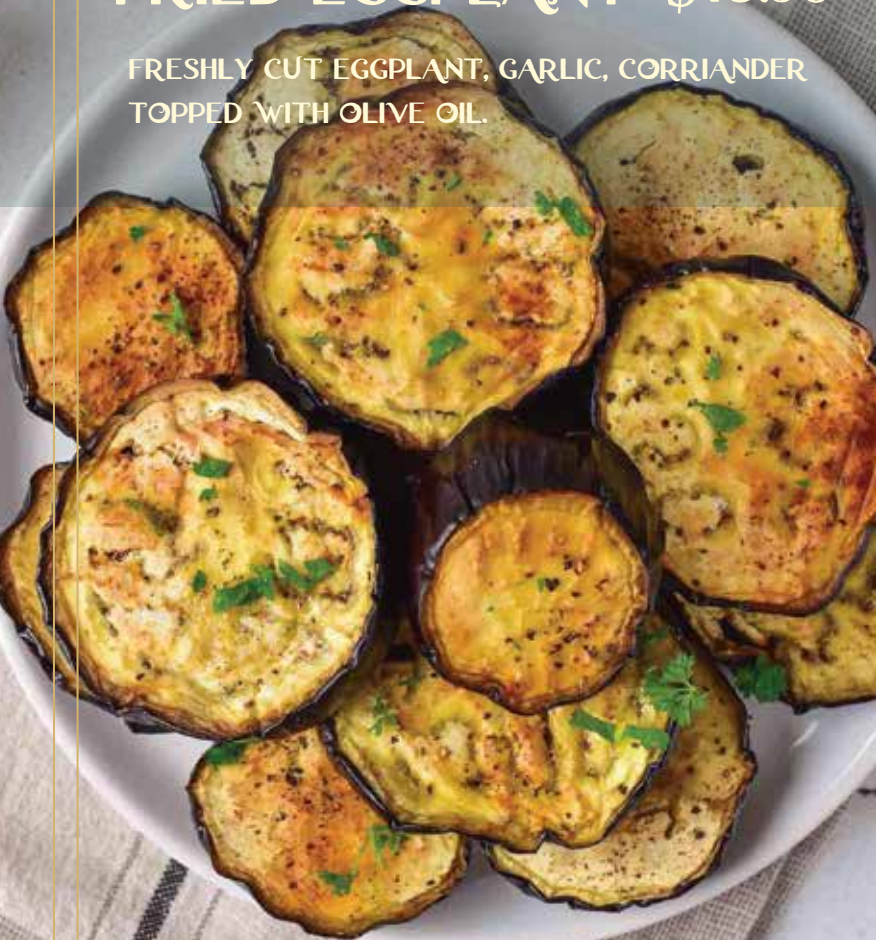


CHEESE BOREK \$18.90

SAVOURY CHEESE ROLLED IN HOMEMADE THIN FILO
PASTRY AND BAKED TO CRISPY PERFECTION.

FRIED EGGPLANT \$15.90

FRESHLY CUT EGGPLANT, GARLIC, CORRIANDER
TOPPED WITH OLIVE OIL.



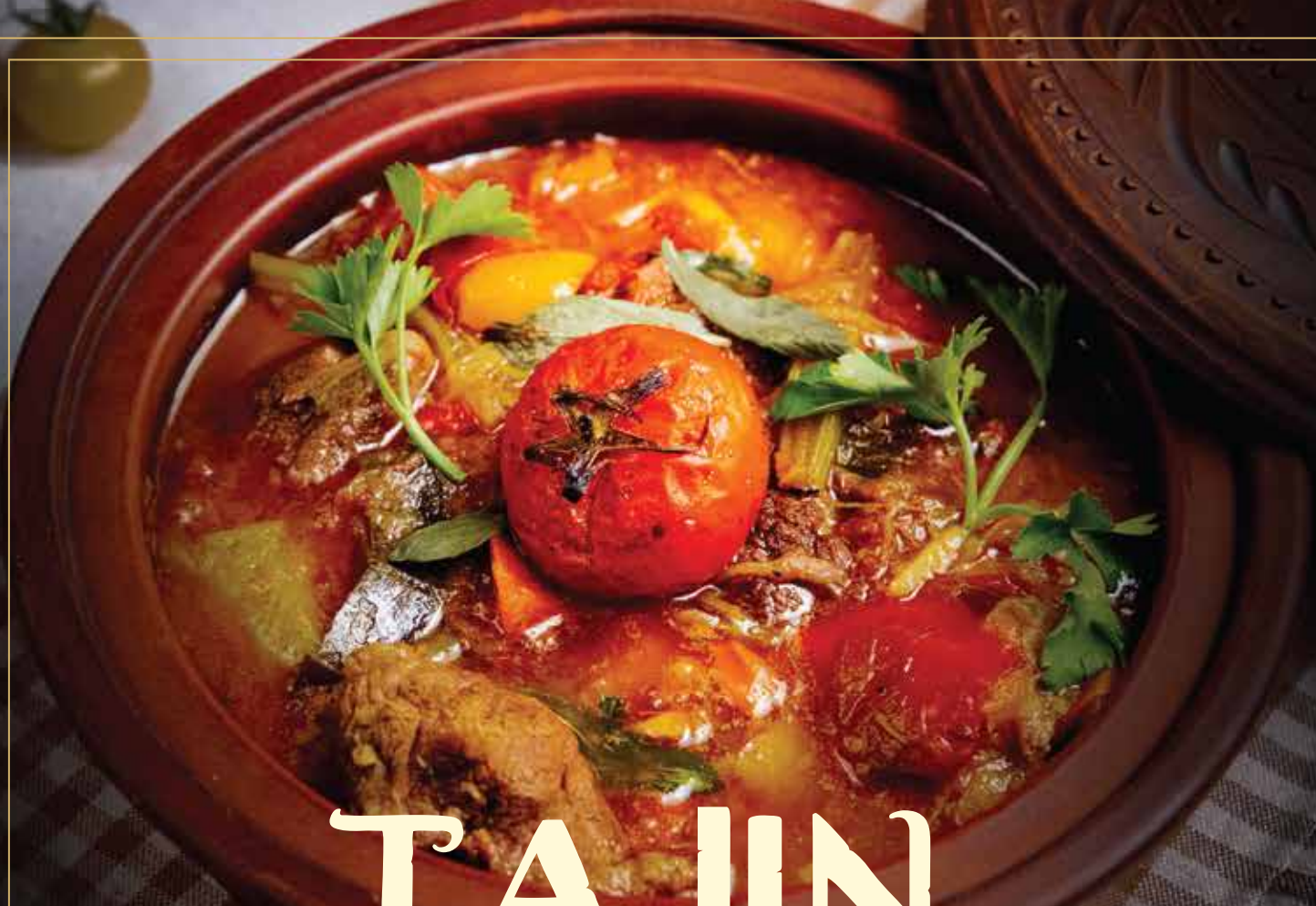
ZAALOUK \$18.90

SAUTEED EGGPLANT, CARROT, GREEN PEPPERS
AND ZUCCHINI IN HOMEMADE SAUCE.

CHEESE ROLL \$17.90

SAVOURY CHEESE ROLLED IN HOMEMADE THIN FILO
PASTRY AND BAKED TO CRISPY PERFECTION.





TAJIN

MOROCCAN COUSCOUS

CHICKEN \$29.90

LAMB \$31.90

VEGETABLE \$23.90

TAJIN LAMB

\$34.90

BAKED LAMB SHANK SERVED IN TOMATO SAUCE COOKED WITH MORROCCAN HERBS

TAJIN KOFTA

CHICKEN \$25.90

LAMB \$27.90

TAJIN CHICKEN

\$26.90

EGGPLANT, CARAMELIZED ONION IN HERBS AND FETA CHEESE SIMMERED IN OLIVE OIL AND TOMATO SAUCE

POTTERY KEBAB

\$54.90

AN ANATOLIAN SPECIALITY MADE WITH LAMB
AND VEGETABLES, BAKED INSIDE A CLAY POT
AND CRACKED OPEN AT YOUR TABLE.



LAMB KABSA

\$32.90



ROASTED LAMB, SAFFRON, ARABIC SPICES
AND KABSA RICE

CHICKEN KABSA

\$30.90



ROASTED CHICKEN, SAFFRON, ARABIC SPICES
AND KABSA RICE



SULTANI KEBAB

\$37.90

COMBINATION OF CHAR GRILLED MINCED LAMB
AND BEEF FILLET KEBAB MARINATED IN SPICES.

SHISH TAOUK

\$27.90

CHAR GRILLED CHICKEN CUBES MARINATED
IN MIDDLE EASTERN SPICES.





CHICKEN WINGS

\$27.90

CHARCOAL GRILLED CHICKEN WINGS MARINATED
IN ARAB SPICES SERVED WITH MANDI RICE
AND HOMEMADE SAUCE.



EGGPLANT KEBAB

\$31.90

WATERMELON
\$ 8.90

A SKEWER OF DICED LAMB WITH GRILLED
EGGPLANT CHUNKS



SHISH KEBAB
\$30.90

CHAR GRILLED LAMB CUBES MARINATED
IN MIDDLE EASTERN SPICES.



BEYTI KEBAB
\$28.90

FLAME GRILLED GROUND LAMB OR CHICKEN
WRAPPED IN A TURKISH FLAT BREAD AND
DRIZZLED WITH HOMEMADE SAUCE.

A white plate featuring a grilled skewer of ground lamb, saffron rice, a red chili pepper, a green chili pepper, a roasted tomato, and a green salad.

LAMB KOFTA
\$28.90

GRILLED SKEWER OG GROUND LAMB SEASONED
WITH AROMATIC SPICES SERVED WITH SAFFRON
RICE AND SALAD

A white plate featuring a grilled skewer of ground chicken, saffron rice, a red chili pepper, a green chili pepper, a roasted tomato, and a green salad.

CHICKEN KOFTA
\$27.90

GRILLED SKEWER OG GROUND CHICKEN SEASONED
WITH AROMATIC SPICES SERVED WITH SAFFRON
RICE AND SALAD

MIX GRILL PLATTER

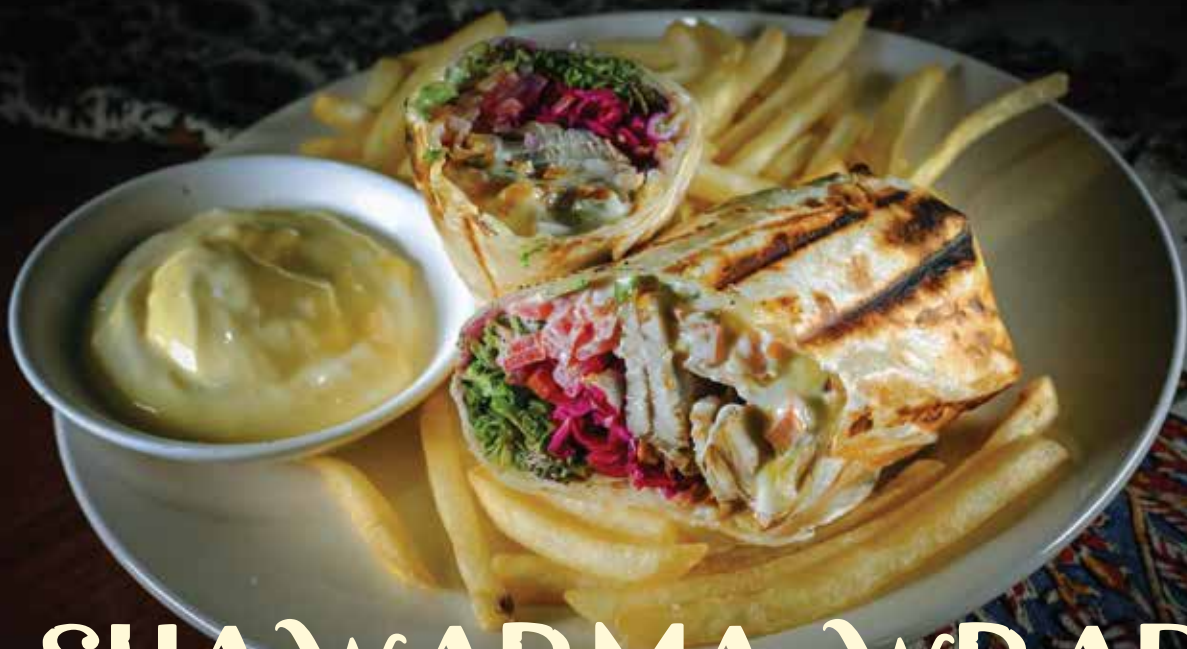


FOR 1 PAX \$41.00
FOR 2 PAX \$69.90
FOR 4 PAX \$120.00

LAMB CHOPS \$36.90



CHAR GRILLED LAMB RACK MARINATED IN
TURKISH HERBS, LEMON JUICE AND YOGHURT



SHAWARMA WRAP

SHAWARMA

CHICKEN \$21.90

LAMB \$22.90

HALLOUMI

\$21.90

KOFTA

CHICKEN \$21.90

LAMB \$22.90

FALAFEL

\$21.90

CALAMARI

\$23.90

SHISH TAOUK

\$22.90

MIX SEAFOOD PLATTER

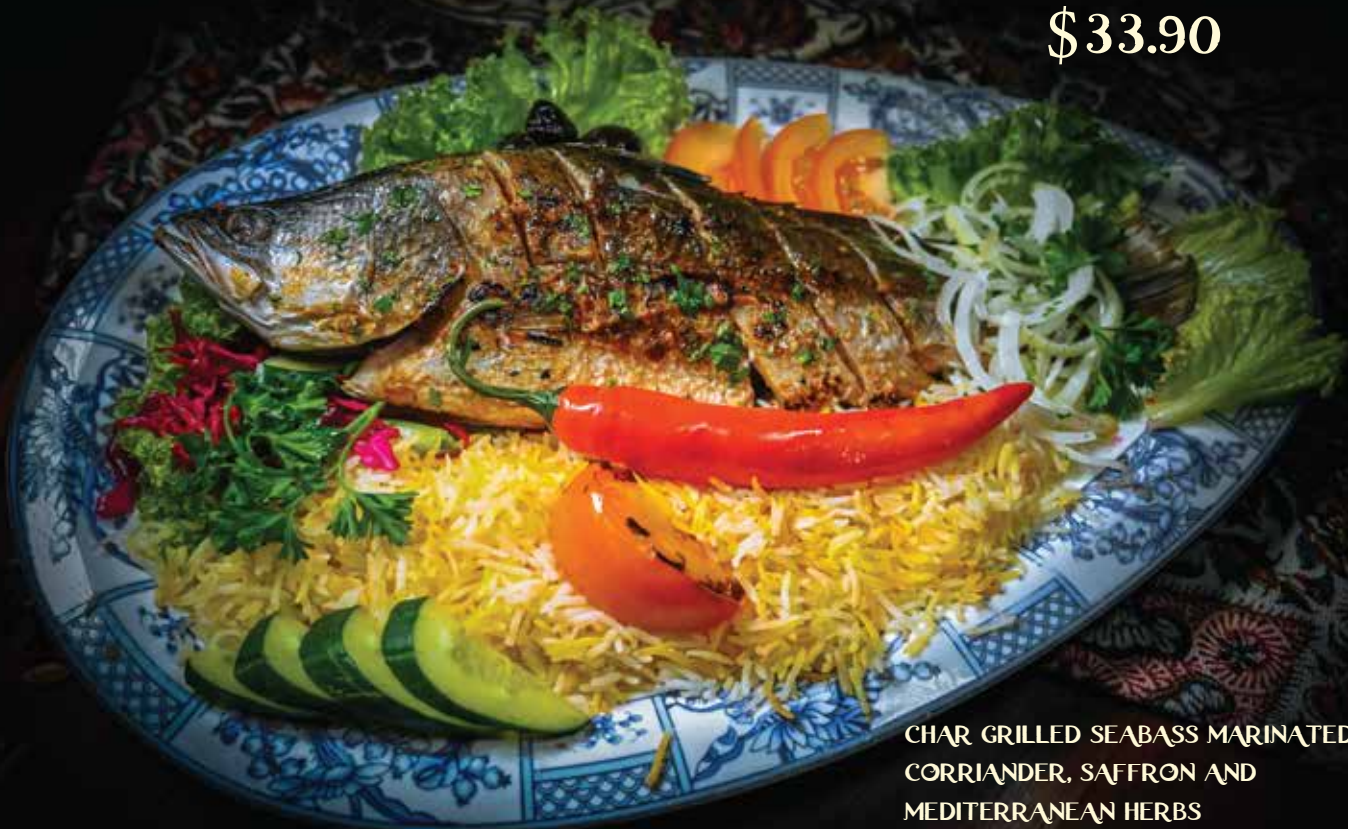
\$99.90



A TANTALIZING COMBO OF BBQ SEABASS ,
GRILLED PRAWNS, GRILLED SALMON AND
CALAMARI.

BBQ SEABASS

\$33.90



CHAR GRILLED SEABASS MARINATED IN
CORRIANDER, SAFFRON AND
MEDITERRANEAN HERBS



CALAMARI

\$19.90

FRIED CALAMARI SERVED WITH SIDE SAUCE



GRILLED SALMON

\$30.90

GRILLED SALMON FILLET WITH CHERRY TOMATOES BAKED POTATOES AND LEMONGRASS



GRILLED PRAWN

\$36.90



PEPPERONI

\$25.90



MARGHERITA

\$23.90



CARBONARA

\$17.90



ZAATAR

\$23.90



SEAFOOD

\$33.90

A close-up photograph of a quesadilla, showing a stack of tortillas filled with melted cheese and other ingredients, cut into wedges.

QUESADILLA \$22.90

A close-up photograph of two types of pide. The top one is a lamb pide, and the bottom one is a chicken pide, both featuring a thick, golden-brown crust and a filling of meat and vegetables.

LAMB PIDE \$23.90
CHICKEN PIDE \$21.90

A close-up photograph of a cheese pide, showing a thick, golden-brown crust and a filling of melted cheese.

CHEESE PIDE \$17.90

A close-up photograph of a pepproni pide, showing a thick, golden-brown crust and a filling of melted cheese and pepperoni slices.

PEPPRONI PIDE \$23.90

A close-up photograph of a spinach pide, showing a thick, golden-brown crust and a filling of melted cheese and spinach.

SPINACH PIDE \$23.90



TABOULEH

MORROCAN TEA POT \$13.90

ARABIC COFFEE \$6.90

EXPRESSO \$7.50

CAPPUCCINO / LATTE / MOCHA \$9.90

GREEN / MINT/APPLE / MANGO TEA \$5.50

SOFT DRINKS \$3.50

WATER \$3.50 500ML /\$7.50 750ML





COLD DRINKS

FRESH SQUEEZED \$8.90

Apple / Watermelon / Mango
Lemondade Mint / Orange

ICE MILO \$7.50



BAKLAVA

\$13.90

KUNAF

\$14.90

ICE CREAM

\$10.90

RICE PUDDING

\$15.90