
soufra -

our signature dining experience. the open table is made for the moment. individually adapted items from the menu, together with special dishes created by shane and his team exclusively for your table.

2 course soufra \$35

wines to match \$20

mezze - small cold dishes

sahen kbeer - large plates

3 course soufra \$40

wines to match \$25

mezze - small cold dishes

sahen kbeer - large plates

helwayet - sweets

4 course soufra \$45

wines to match \$30

mezze - small cold dishes

sahen zghir - small plates

sahen kbeer - large plates

helwayet - sweets

sahen zghir -

small tasting plates, a new style of dining at maha.

these small tastes are designed and priced per person -

we recommend choosing between 5 to 7 small tasting dishes

to fully experience our winter menu.

butter bean and carrot pilaki, olive oil and dill	8
olive oil poached local olives with fel fel	8
carrot, date and orange tagine, toasted israeli cous cous	10
hahndorf venison kefta, white bean and jerusalem artichoke shourba	14
lebanese lamb sausage cigara borek, radish, sumac and tomato	6
fennel seed roasted baby beets, almond and olive scone	10
duck breast, quince, zalzet malti and parsnip, spiced duck jus	17
atlantic salmon, fennel and iranian saffron, mussel doughnut	15
walnut crumbed pork me'lly, cauliflower foam, apple and pomegranate salad	18
roast wild barramundi, smoked king brown mushroom, duck and cardamom brodu	16
cumin crumbed lamb cutlet, house cured basterma, fried egg	15
poached rabbit loin, cinnamon and carrot puree, salted leg bastilla, smoked almond vinegarette	18
12 hour roast lamb shoulder, pistachio and green olive tabouleh	18
forest mushrooms, chestnuts, cocoa nibs and lebanese dumplings	10
carrot, dill, pine nut rice pilaf	10
shaved iceberg, kousa, mint and shanklish salad	8

helwayet – sweets

turkish delight filled doughnuts	8
beetroot and chocolate cake, milk ice cream, orange honey comb	12
orange blossom sponge, white chocolate and mastic, rose water jelly, honey ice	12
sweet corn cream, salted caramel, burnt butter ice cream	12
pistachio and apricot tart, frozen yoghurt powder, pistachio ice cream	12

glossary > **basterma** - air dried beef, **bastilla** - moroccan filo pie, **brodu** - maltese broth, **cigara borek** - turkish spring roll, **fel fel** - maltese chilli and bread paste, **kefta** - ground meat, **kousa** - white zucchini, **mastic** - resin of the pine tree, **me'lly** - fried, **pilaki** - turkish bean salad, **shourba** - soup, **shanklish** - spiced yoghurt cheese, **tabouleh** - salad with burghul, **zalzet malti** - maltese pork and pepper sausage

familija tieghi

sunday 29th august

start your own tradition with family and friends at maha. familija tieghi, "my family" is held on the last sunday of each month. join us on **29th august** and enjoy our **4 course lunch soufra for \$65 pp**, with entertainment from traditional middle eastern musicians

courtyard functions

our courtyard is the perfect place for **after work drinks** and is now available for groups of 10 to 15 guests from 5.30pm monday through thursday. enjoy a chef's selection of **mezze and a cocktail for \$40 pp** whilst unwinding to ambient tunes. ask your waiter for more information.

independance day dinner

join shane and the maha team as we celebrate maltese independance day on **tuesday 21st of september**. **for \$135 pp** inclusive of 'family inspired' maltese dishes and beverages to match. limited seats available for this exclusive event. call reservations on 9629 5900 or ask your waiter
