

## the soul of maha – the soufra

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

1 course bar soufra  
with a glass of wine 25

### sahen zghir – small plates

lamb and pine nut kibbeh	10
local olives rubbed in maltese fel fel	8
green pea or ricotta pastizzi	3.5
munti – turkish lamb dumplings, yoghurt, sumac and mint	16
roasted bone marrows, cumin, lemon, parsley and garlic	18
chicken and cinnamon parfait, smoked chicken jelly, toasted turkish bread	14
handpicked spring bay mussels, pearl cous cous, chick peas, lemon and tarragon	22

## after work courtyard cocktail packages

maha's exotic front courtyard is the perfect place for after-work drinks. we are now happy to offer this beautiful space for groups of 10 to 15 guests. come in to be amongst the first to experience our new courtyard group special. enjoy our chef's selection of mezze and a cocktail for \$40 per person whilst unwinding to ambient tunes.

bookings available for 10 to 15 guests, from 5.30pm monday through thursday.

“as long as i have good food and family and  
friends to share it with, my life is complete.”  
shane delia

### what's on at maha

now open for lunch and dinner 7 days (excluding saturday lunch)

shane's web site is being launched - [www.shanedelia.com.au](http://www.shanedelia.com.au)

st katherines will be opening early next year in kew - [www.stkatherines.com.au](http://www.stkatherines.com.au)



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