

dinner

STARTERS TO SHARE:

Creamy Hummus | 60K Smooth hummus topped with crispy chickpeas and sesame seeds

Smoky Baba Ganoush | 60K Rich baba ganoush garnished with pomegranate seeds, yogurt, and fresh mint

Crispy Aubergine | 60K Aubergine on kale labneh, topped with chickpeas, Za'atar, pomegranate, and mint

Cauliflower Croquettes | 60K Crispy on the outside, tender on the inside, these croquettes are a delightful bite

Grilled Oyster Mushroom Skewers | 60K Oyster mushrooms grilled in a sweet maple glaze, served with garlic labneh and a sprinkle of Za'atar

Tuna Tartare | 85K Wasabi, nori seaweed, crispy cracker, candied lemon

Chicken Satay Skewers | 75K Chicken skewers served with a rich and creamy peanut sauce.

Bravas | 60K Served with lemongrass aioli and brava sauce

Focaccia | 50K Freshly baked focaccia, soft and flavorful, ideal for accompanying our dip

FIRE & FLAVOR

Tuna Steak | 120K
Grilled tuna steak served with mixed greens, grilled broccoli, and gremolata.

Australian Rump Steak | 250K
Grass-fed rump steak with herb butter, mashed potatoes, and mixed greens.

Beef & Labneh Skewers | 135K
Grass-fed beef skewers, smoked labneh, charred red pepper, and aubergine crisps.

Lemon Cream Barramundi | 125K
Seared barramundi with creamy cannellini beans, fennel salad, and lemon crème fraîche.

Curry Chicken Skewers | 100K
Grilled chicken with bold curry spices, bean mash, and crispy cauliflower.

BURGERS & PASTA

Smashburger | 130K
180g smashed beef patty, melted cheese, lettuce, tomato, pickles, and house sauce.

Tuna Burger | 115K
Tuna steak, brioche bun, wasabi mayo, Asian slaw, and pickled ginger.

Chicken Katsu Burger | 100K
Crispy chicken, brioche bun, gochujang mayo, Asian slaw, and pickles.

Tagliatelle Carbonara | 120K
Fresh tagliatelle with pecorino cheese, guanciale, crispy bacon, and egg yolk.

Mushroom Pappardelle | 95K
Pappardelle with creamy mushroom sauce, spinach, and truffle oil.

Aubergine Tagliatelle | 90K
House-made tagliatelle with aubergine balls, fresh tomato sauce, pumpkin seeds, and parmesan.

SWEET

New York Style Lime Cheesecake | 75K
Creamy lime cheesecake, a refreshing twist on the classic.

Homemade Chocolate Brownie | 65K
Rich, fudgy brownie topped with vanilla and coconut cream.

Homemade Italian Ice Cream | 55K
Smooth, creamy gelato in a variety of classic flavors.

FRESH & WHOLESOME

Mowie's Tuna Poke | 120K
Brown rice, fresh tuna, wakame, avocado, shiitake jam, edamame, and truffle mayo.

Chicken Tikka Masala | 100K
Succulent chicken in a spiced tomato cream sauce, served with rice.

Salmon Power Bowl | 165K
Coconut quinoa, red rice, mango-glazed salmon, caramelized fennel, and gremolata.

Red Chicken Curry | 100K
Fragrant coconut and lemongrass curry with chicken, served with steamed rice.

Falafel & Avocado Bowl | 85K
Sweet potato falafel, mixed greens, avocado, basil pesto, and pickled carrot.

Moroccan Hummus Bowl | 100K
Peanut muhammara hummus, grilled chicken, roasted veggies, feta, mint, and pomegranate.

Pumpkin Salad | 85K
Turmeric-spiced pumpkin, salad mix, lemon dressing, chickpeas, pickled onions, and feta.

Chicken Zucchini Bowl | 95K
Grilled chicken, zucchini, avocado, mixed greens, nuts, and tarragon dressing.

Nasi Goreng | 85K
Traditional Indonesian fried rice with vegetables, chicken satay, pickles, and a fried egg.

Mowie's

@mowiesgiliair

morning

Mowie's Big Breakfast | 115K

Gourmet beef sausage, fried eggs, tomato, patatas bravas, mushrooms, bacon and muhammara, house made brown sauce

Turkish-style Eggs | 75K

Poached eggs, sweet potato crust, mandarin labneh, harissa butter, sourdough

Benny Salmon | 95K

House-cured salmon, potato croquettes, miso hollandaise, poached eggs

Benny Bacon | 85K

Bacon, potato croquettes, miso hollandaise, 2 poached eggs

Middle Eastern | 75K

2 Fried eggs, hummus, spinach labneh, baba ganoush, avocado, sourdough

Healthy Sunrise | 65K

Dragon fruit bowl, house made granola, seasonal fruit

Avocado on Toast | 79K

Mashed avocado, poached eggs, sourdough, mango chipotle sauce, balsamic reduction

Fluffy Pancakes | 75K

House-made pancakes, crème anglaise, passion fruit, matcha powder

Salmon Bagel | 95K

House-cured salmon, sun-dried tomato chutney, avocado, cream cheese, watercress

Breakfast Bagel | 60K

Scrambled eggs, home made bagel

MAKE YOUR OWN

2 eggs	25K	Bagel	20K	House curred salmon	45K
House made hummus	40K	Patatas bravas	50K	Gourmet sausage 80grm	45K
Avocado mash with coriander	30K	Roasted pumpkin	20K	Halloumi (2 pieces)	45K
Sourdough	15K	Bacon	30K	Mix leaves salad	30K

lunch

starts 12

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