

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
- Creamy Burrata | 115K** Local burrata (110g), tomato oil, basil pesto, crispy nuts, fresh herbs

- 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

- Grilled Tuna Steak | 125K**
Pumpkin miso purée, zhoug gremolata, charred broccoli, mix greens
- 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, charcoal bun, wasabi mayo, Asian slaw, and pickled ginger.
- Chicken Katsu Burger | 100K**
Crispy chicken, charcoal 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.

FRESH & WHOLESOME

- Mowie's Tuna Poke | 120K**
Seasoned 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.
- Sweet Falafel Bowl | 90K**
Spinach labneh, quinoa, pickled daikon, green tahini, house-made lime-za'atar feta
- Moroccan Hummus Bowl | 100K**
Peanut muhammara hummus, grilled chicken, roasted veggies, feta, mint, and pomegranate.
- Roasted Pumpkin & Muhammara Bow | 90K**
Tamarind-lime dressing, crispy tempeh, house-made lime-za'atar feta
- Grilled Chicken Bowl | 100K**
Smoked zucchini baba ghanoush, charred pepper salsa, sumac-lime oil
- Nasi Goreng | 85K**
Traditional Indonesian fried rice with vegetables, chicken satay, pickles, and a fried egg.

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.
- Protein-Packed (P28) Zero Sugar Tiramisu | 92K** New

Mowie's
@mowiesgiliair

Price is subjected 5% service and 10% to government tax

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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