

Aheda's Palestinian Feast

MENU

Smoky Baba Ganoush

This classic dip made with eggplant (flame cooked or oven grilled) is incredibly creamy, savoury and has a deliciously deep smoky flavour. Charring the eggplant well is the secret to achieving the full smoky flavour.

Aheda's Green Falafel

The secret to making Palestinian falafel is using dried chickpeas which have been soaked overnight. Crispy and golden on the outside and fresh, fragrant and green on the inside, these humble falafels use the whole parsley and coriander bunch (stems and all).

“

I have two secrets for cooking. The first is not my secret but my country's: cook with your hands. The second secret is love. Put some love in your cooking.”

Sayadieh Samak

Sayadieh Samak is a popular Palestinian rice dish made with whatever fish has been caught fresh that day. The word Sayadieh literally translates to 'fisherman's dish' or 'fisherman's catch' and is made with fish and fragrant spices, fried onions, potatoes and toasted almonds.

Simple Garden Salad

A delicious and simple chopped salad of fresh vegetables – tomato, cucumber, capsicum and lettuce, dressed with olive oil and lemon juice. This is a delicious accompaniment to the Sayadieh Samak.

Baklava

This popular Middle Eastern dish comes in many forms, shapes and sizes, but Aheda's baklava is arguably the best! Layers of flaky filo pastry encase cinnamon spiced crushed walnuts, sweetened with a delicious lemon syrup.