

DIPS

Hommos	Traditional Lebanese dip made from blended chick peas, tahini sauce and lemon, garnished with paprika and extra virgin olive oil	10
Hommos Beyrouti	Hommos mixed with lemon juice and parsley, dressed with cumin and extra virgin olive oil	12
Hommos with pine nuts	Hommos topped with pan-fried pine nuts	14
Hommos with mincemeat	Hommos topped with pan-fried mincemeat, spices, almonds and pine nuts	16
Baba ghanouj	Traditional Lebanese dip made with smoked eggplant, garlic, labne and tahini, garnished with pomegranate pearls, sumac and extra virgin olive oil (pomegranate seasonal)	11
Smoked eggplant with chilli & walnuts	Smoke roasted eggplant mixed with garlic, chilli paste and walnuts, drizzled with extra virgin olive oil	14
Baba ghanouj batersh	Baba ghanouj topped with pan-fried mincemeat, tomato and almonds	17
Labne	Strained yoghurt topped with extra virgin olive oil & dried mint	11
Mixed dips	A selection of baba ghanouj, hommos, labne & garlic dip	20

COLD MEZZA

Fresh vegetables and olives	A selection of heirloom tomatoes, young cos hearts, cucumber, onion, mint, olives & mixed pickles	8
Rahib batenjan	Smoke-roasted eggplant mixed with fresh tomato, onion, capsicum, mint, parsley, lemon & garlic	12
Shangleesh	Dried country-style cheese rubbed with herbs, served with young cos hearts and a tomato onion salsa	12
Kibbe naya	Traditional finely-grounded raw beef mince blended with burghul and our secret herbs and spices, accompanied with a petit salad of capsicum, onions, walnuts and mint, dressed with extra virgin olive oil	22
Vine leaves (4 per serving)	Rolled grape vine leaves stuffed with rice, tomato, onion, parsley & spices, cooked with olive oil & lemon juice	12

SALADS

Tabouli	Finely chopped parsley, tomato, onion & burghul dressed with mixed spice, fresh lemon juice & extra virgin olive oil	16
Fattoush	Iceberg lettuce, tomato, shallots, radish, parsley & crispy-fried Lebanese bread dressed with pomegranate molasses, fresh lemon juice garlic & olive oil	16
Al Aseel fattoush	Tomato, cucumber, Spanish onion, mint, capsicum, cabbage, radish, rocket, parsley, shallots & crispy-fried Lebanese bread dressed with pomegranate molasses, fresh lemon juice, sumac & extra virgin olive oil	17
House	Mixed lettuce leaves, rocket, heirloom tomato, cucumber, carrot, beetroot & Spanish onion dressed with fresh lemon juice, sumac & extra virgin olive oil	14
Zouba	Roma tomato, Spanish onion, Lebanese oregano dressed with fresh lemon juice, sumac spice & extra virgin olive oil	16
Tomato and shangleesh	Roma tomato, Spanish onion, Kalamata olives, basil, scattered with crumbled shangleesh cheese, dressed with fresh lemon juice & extra virgin olive oil	16

HOT MEZZA

Sambousek (4 per serving)	Meat	Deep fried pastry pockets filled with mincemeat, onions & spices	12
	Cheese	Deep fried pastry pockets filled with a three cheese mix & parsley	12
	Chicken & cheese	Deep fried pastry pockets filled with chicken, cheese & vegetables	12
Ladies fingers (4 per serving)	Meat	Deep fried pastry rolls filled with mincemeat, cheese & parsley	10
	Cheese	Deep fried pastry rolls filled with a three cheese mix & parsley	10
	Vegetarian	Deep fried pastry rolls filled with a mixture of vegetables and spices	10
Fried kibbe (4 per serving)	Meat	Spicy mincemeat stuffed inside a blend of fresh kibbe meat and burghul, deep fried in cotton seed oil	12
	Vegetarian	Spinach, onion & chick peas stuffed inside a tasty blend of burghul, potato & pumpkin, deep fried in cotton seed oil	12
Spinach triangle (4 per serving)		Deep fried pastry pockets filled with spinach, tomato, onions & spices	12
Falafel (4 per serving)		Traditional vegetarian croquettes made from chickpeas, fresh garlic, herbs and our secret spice mix served with tahini sauce	9
Batata kezbara		Deep fried potato tossed with pan-fried coriander, mild chilli paste, fresh garlic and lemon juice	12
Batenjan		Eggplant deep-fried in spiced flour, topped with a chilli, garlic, parsley and walnut salsa	12
Arnabeet		Cauliflower pieces, lightly fried and served with tahini sauce	12
Lubyeh		Fresh green beans sautéed with fresh tomato, onions and garlic	12
Grilled haloumi		Grilled haloumi served with tomato, cucumber and olive salsa, scattered with black sesame seeds and pomegranate dressing	18
Lebanese sausages		Sautéed Lebanese sausage with pomegranate molasses & lemon juice	14
Potato chips			9

10% surcharge payable on public holidays

AL ASEEL
ALEXANDRIA

BANQUETS (minimum of 2 people)

Garden banquet

A starter of freshly baked hot bread and authentic dips including hommos and baba ghanouj. Accompanied with tabouli and fattoush, followed by falafel, spinach triangles, vegetarian kibbe, vine leaves, batata kezbara and lubyeh. Finished with vegetarian skewers and mjadara (lentils)

45 per person

Al Aseel banquet

A starter of freshly baked hot bread and authentic dips including hommos and baba ghanouj. Accompanied with tabouli and fattoush, followed by falafel, fried kibbe meat, sambousek meat and batata kezbara. Finished with our succulent lamb, chicken, and kafta skewers

50 per person

TRADITIONAL

Kousa with tomato (4 per serving)	Lebanese zucchini stuffed with rice & mincemeat, slow cooked in a tomato puree served with braised lamb leg	26
Shish barak & mjadara	Minced beef and lamb filled dumplings cooked in yoghurt, served with rice & mjadara (lentils)	26
Kafta bi tahini	Kafta cooked with tahini sauce, onion & garlic, topped with pan-fried pine nuts and finished with a roasted capsicum compote	26
Kibbe bi laban	Kibbe with pine nuts cooked in yogurt and dressed with olive oil, served with aromatic basmati rice	26
Shish tawook	3 skewers of marinated chicken breast served on a salad of parsley and onion, with garlic dip	23

CHICKEN

Shish tawook	3 skewers of marinated chicken breast served on a salad of parsley and onion, with garlic dip	23
Chicken lemon garlic	3 skewers of marinated chicken breast tossed in our special lemon garlic sauce	25
Chicken shawarma	Sliced kebab style marinated chicken served on a salad of parsley and onion, with garlic dip	18
Mansaf chicken	Rice cooked with spiced mincemeat topped with marinated chicken pieces and mixed nuts, served with natural yoghurt	24
Chicken thigh fillet	Oven-baked marinated thigh fillets served with rustic fries, house salad and garlic dip	25
Spatchcock	Oven-baked deboned spatchcock, fried potatoes with a salad of pickled red cabbage, capsicum and pomegranate, served with charred lemon and chilli garlic dip	29

MEAT

Laham mishwee	3 skewers consisting of lamb rump, capsicum and onion, served on a salad of parsley and onion, with garlic dip	24
Kafta mishwee	4 skewers of kafta served on a salad of parsley and onion, with garlic dip	18
Meat shawarma	Sliced kebab style marinated lamb and beef served on a salad of parsley and onions	20
Mansaf lamb	Slow-cooked lamb shoulder, rice cooked with spiced mincemeat and topped with mixed nuts, served with yoghurt	25
Lamb shank	Slow-cooked lamb shank with a braise of pearl couscous, carrots, capsicum, zucchini and tomato, served with pan-fired broccoli, almonds and micro coriander	29
Lamb cutlets	Grilled lamb cutlets served with a medley of fried potatoes, garlic, chilli, coriander, slow roasted tomatoes and shallots	32

SEAFOOD

Samkah harrah with rice	Grilled barramundi fillet in a traditional chilli, tahini and coriander sauce, served with seadieh rice, nuts and a parsley lemon dressing	24
Salmon fillet	Seared Tasmanian salmon, served with a medley of roasted chat potatoes, Kalamata olives, shallots and seeded mustard, served with an orange fennel salad, dressed in a lemon olive oil	30
Calamari	Marinated calamari pan-fried, served with rustic fries, house salad and fresh lemon	28
BBQ Prawns	Juicy marinated BBQ king prawns, served with rustic fries, house salad, charred lemon and Al Aseel secret seafood dressing	36
Creamy garlic prawns	Tiger prawns cooked in a creamy garlic sauce & served with white rice	29

KIDS MENU

Chicken & chips	1 shish tawook served with golden chips and garlic dip	12
Kafta & chips	2 kafta skewers served with golden chips and garlic dip	12
Crumbed tenderloin	3 crumbed chicken tenderloins served with golden chips and tomato sauce	12
Fish cocktails & chips	4 freshly battered fish cocktails served with golden chips and tartar sauce	12
Fried calamari & chips	Fresh fried calamari rings served with golden chips and tartar sauce	12