

WELCOME



ALASEEL
RESTAURANTS

WELCOME TO AL ASEEL RESTAURANT SYDNEY'S AWARD WINNING MIDDLE EASTERN CUISINE!

In 2002, Al Aseel opened its first restaurant in Greenacre. This is the signature of all locations & has become well known to local & international visitors including media outlets such as Gourmet Food Safari & SMH.

Today, we offer you a number of great locations across Sydney, delivering a great dining experience & tasty Middle Eastern food that will leave your taste buds asking for more!

With great reviews by local food critics, the success of the business was recognised in 2009 when Al Aseel was awarded "Favourite Global Gem" by SMH Good Food Guide. Since then, Al Aseel has expanded its operations into catering, food services & retail products for all to enjoy no matter where you are.

Give us a call for your next corporate or private function & let us bring the "Al Aseel" experience to your place. Catering enquires can be made on 9708 4259.



Mixed dips

BREAKFAST

Foul	G V D	Faba beans & chick peas cooked with lemon & garlic, dressed with extra virgin olive oil	11
Foul & tahini	G V D	Faba beans & chick peas cooked with lemon & garlic, dressed with tahini sauce & extra virgin olive oil	12
Hommos hab & tahini	G V D	Boiled chick peas topped with tahini sauce	11
Msabha	G V D	Boiled chick peas tossed in lemon juice, extra virgin olive oil, mixed spices & garlic	11
Fatfeh		Chick peas & crispy Lebanese bread covered with a yoghurt dressing, topped with sizzling pine nuts & melted butter	11
Fatfeh with mincemeat		Fatfeh topped with pan cooked mincemeat, pine nuts & almonds	13
Labne	G	Thick yoghurt dip topped with extra virgin olive oil & dried mint	9
Eggs (3 per serving, scrambled or fried)	G D	Eggs pan cooked & topped with mixed spices	11
		<i>Additions:</i>	
	G D	Extra egg	3
	G V D	Grilled Tomato	1.5
	G	Mincemeat	4
		Sausage	4
		Sujuk	4
Shangleesh	G	Dried country style yoghurt on a bed of lettuce with onions & diced tomatoes, dressed with extra virgin olive oil	13

10% surcharge payable on public holidays. Breakfast menu available until 12pm

G Gluten Free **V** Vegan **D** Dairy Free

AL ASEEL
RESTAURANTS

SALADS

Tabouli	V D	Finely chopped parsley, tomato, onion & burghul, dressed with mixed spice, fresh lemon juice & extra virgin olive oil	15
Al Aseel Tabouli	V D	Finely chopped parsley, cucumber, lettuce, mint, tomato, onion & burghul, dressed with lemon juice & extra virgin olive oil	17
Fattoush	V D	Iceberg lettuce, tomato, radish, parsley, shallots & crispy-fried Lebanese bread, dressed with pomegranate molasses, fresh lemon juice, garlic & extra virgin olive oil	15
Al Aseel fattoush	V D	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
Garden	G V D	Cos lettuce, tomato, cucumber & Spanish onion, dressed with lemon juice, dried mint & extra virgin olive oil	15
Zouba	G V D	Fresh Lebanese oregano leaves, Spanish onion & diced tomato, dressed with lemon juice, sumac spice & extra virgin olive oil	15
Tomato	G V D	Cubed tomato, Spanish onion, kalamata olives & herbs, dressed with lemon juice & extra virgin olive oil	15
Rocket	G V D	Baby rocket leaves, fennel, cherry tomatoes, baby beetroot & onion, dressed with lemon juice, sumac spice & extra virgin olive oil	15

10% surcharge payable on public holidays. Lunch menu available from 11am

G Gluten Free **V** Vegan **D** Dairy Free

AL ASEEL
RESTAURANTS

DIPS & COLD MEZZA

Hommos	G V D Traditional Lebanese dip made from blended chick peas, tahini sauce & lemon, garnished with paprika & extra virgin olive oil	10
Hommos Beyrouti	G V D Hommos mixed with parsley, mint, garlic & lemon juice, dressed with cumin & extra virgin olive oil	12
Hommos with pine nuts	G Hommos topped with pan-fried pine nuts in butter	14
Hommos with chilli	G V D Hommos mixed with chilli paste	12
Hommos with mincemeat	G Hommos topped with pan-fried mincemeat, spices, almonds & pine nuts	16
Baba ghanouj	G Traditional Lebanese dip made with smoked eggplant, garlic, yogurt & tahini, garnished with pomegranate pearls, sumac & extra virgin olive oil (pomegranate seasonal)	12
Baba ghanouj batersh	G Baba ghanouj topped with pan cooked mincemeat, onions, tomato & almonds	17
Smoke-roasted eggplant with chilli & walnuts	G V D Smoke-roasted eggplant mixed with garlic & chilli, topped with walnuts & extra virgin olive oil	15
Labne	G Strained yoghurt topped with extra virgin olive oil & dried mint	9
Garlic	G V D Creamy garlic dip	8
Mixed dips	G Baba ghanouj, hommos, labne & garlic	20
Bread (5 pcs, fried or toasted)	V D	2

10% surcharge payable on public holidays

G Gluten Free **V** Vegan **D** Dairy Free

Fresh vegetables & olives	G V D Tomato, lettuce, cucumber, radish, onion, mint, olives & mixed pickles	8
Rahib batenjan	G V D Smoke-roasted eggplant mixed with fresh tomato, onion, capsicum, mint, parsley, lemon & garlic	12
Shangleesh	G Dried country style yoghurt on a bed of lettuce with onions, diced tomatoes, dressed with extra virgin olive oil	12
Kibbe naya	D Traditional finely-grounded raw beef mince blended with burghul & our secret herbs & spices, accompanied with onions, radish, walnuts & mint, dressed with extra virgin olive oil	18
Vine leaves (4 per serving)	G V D Rolled grape vine leaves stuffed with rice, tomato, onion, parsley & spices, cooked with olive oil & lemon juice	10
Msakaa	G V D Traditional fried eggplant cooked with capsicum, garlic, onion & tomato	10
Laban & cucumber	G Yoghurt mixed with diced cucumber, mint & garlic	12

10% surcharge payable on public holidays

G Gluten Free **V** Vegan **D** Dairy Free

AL ASEEL
RESTAURANTS

HOT MEZZA

Kibbe fried (4 per serving)	Meat	Mince meat, onion & spices stuffed inside a blend of fresh kibbe meat & burghul, deep fried	12
	V Vegetarian	Spinach, onion & chick peas stuffed inside a tasty blend of burghul, potato & pumpkin, deep fried	12
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
	V Vegetarian	Deep fried pastry rolls filled with a mixture of vegetables & spices	10
	Chicken	Deep fried pastry rolls filled with chicken, cheese and vegetables	10
Lebanese sausages		Sautéed Lebanese sausage with pomegranate molasses & lemon juice	15
Sujuk		Sautéed Lebanese sujuk & lemon juice	16
Chicken ribs (6 per serving)	G D	Oven-baked marinated chicken ribs served with bbq sauce	12
Fried chicken ribs (6 per serving)	D	Crumbed chicken ribs, deep fried & served with sweet chilli sauce	13

10% surcharge payable on public holidays

G Gluten Free **V** Vegan **D** Dairy Free

AL ASEEL
RESTAURANTS

HOT MEZZA VEGETARIAN

Mjadara	G	Rice cooked with lentils, served with laban & cucumber salad	13
Batenjan	V D	Eggplant coated in spiced flour, deep-fried & served with a chilli, garlic, parsley & walnut salsa	12
Arnabeet	G V D	Cauliflower pieces, lightly fried & served with tahini sauce	12
Falafel (6 per serving)	G V D	Traditional vegetarian croquettes made from chickpeas, fresh garlic, herbs & our secret spice mix, served with tahini sauce	9
Spinach triangle (4 per serving)		Deep fried pastry pockets filled with spinach, tomato, onions & spices	12
Batata kezbara	G V D	Deep fried potato tossed with pan-fried coriander, mild chilli paste, fresh garlic & lemon juice	12
Lubyeh	G V D	Fresh green beans sautéed with fresh tomato, onions & garlic	12
Grilled haloumi	G	Grilled haloumi served with tomato, cucumber & olive salsa, topped with black sesame seeds & pomegranate dressing	18
Potato wedges		Served with sour cream & sweet chilli sauce	12
Potato chips	G V D		9

RICE

White rice	G	Boiled white rice	5
Yellow rice	G	Rice cooked with mincemeat & spices, topped with mixed nuts	8
Mansaf rice	G	Rice cooked with mincemeat & spices, topped with mixed nuts	8
Seadieh rice	G D	Rice cooked with fish stock, topped with almonds & pine nuts	8

10% surcharge payable on public holidays

G Gluten Free V Vegan D Dairy Free

AL ASEEL
RESTAURANTS

AL ASEEL BANQUET

Starting with authentic dips & salads,
hommos, baba ghanouj, tabouli & fattoush

Followed by falafel, kibbe meat,
sambousek meat & hot chips

Finished with mansaf rice & a trio of our
succulent skewers -
lamb, chicken & kafta

40 per person*

*refills apply to dips and salads only,

*minimum 4 people

10% surcharge payable on public holidays

CHICKEN

Shish tawook	G D 3 skewers of marinated chicken breast served on a salad of parsley & onion, with garlic dip	21
Chicken lemon garlic	G D Marinated chicken breast pieces tossed in our special lemon garlic sauce	24
Chicken chilli lemon garlic	G D Marinated chicken breast pieces tossed in our special garlic & chilli sauce	25
Chicken shawarma	G D Marinated chicken strips served on a salad of parsley & onions, with garlic dip	20
Half lamb & half chicken shawarma	G D Marinated chicken & meat strips served on a salad of parsley & onion, with garlic dip & tahini sauce	22
Mansaf chicken	G Rice cooked with mincemeat, topped with pieces of poached chicken & mixed nuts, served with yoghurt & cucumber	24
Chicken thigh fillet	D Oven-baked marinated thigh fillets served with chips, salad & garlic dip	26

10% surcharge payable on public holidays

G Gluten Free **V** Vegan **D** Dairy Free

MEAT

Laham mishwee	G D	3 skewers consisting of lamb rump, capsicum & onion, served on a salad of parsley & onion, with garlic dip	24
Kafta mishwee	G D	4 skewers of kafta served on a salad of parsley & onion, with garlic dip	20
Meat shawarma	G D	Marinated lamb & beef strips served on a salad of parsley & onions, with tahini sauce	22
Half lamb & half chicken shawarma	G D	Marinated chicken & meat strips served on a salad of parsley & onion, with garlic dip & tahini sauce	22
Mansaf lamb		Braised leg of lamb, rice cooked with mincemeat & spices, topped with mixed nuts, served with yoghurt & cucumber	26
Lamb shank	G	Slow-cooked lamb shank, served with mansaf rice, yoghurt & cucumber	26
Lamb cutlets	G	Grilled lamb cutlets served with slow-roasted tomatoes, shallots & a medley of fried potatoes, topped with garlic, chilli & coriander	29
Kousa with tomato	G	Lebanese zucchini stuffed with rice & mincemeat, slow-cooked in tomato, served with a braised lamb leg	24
Shish barak & mjadara		Minced beef & lamb filled dumplings cooked in yoghurt, served with rice & mjadara (lentils)	24
Vine leaves meat	G	Rolled grape vine leaves stuffed with rice & mincemeat, served with braised lamb leg, yoghurt, mint & onion	29

10% surcharge payable on public holidays

G Gluten Free **V** Vegan **D** Dairy Free

MIXED PLATES

Al Aseel mixed plate	Skewers of marinated chicken breast, lamb & kafta, served with tabouli, baba ghanouj, hommos, falafel & garlic dip	27
Kafta mixed plate	4 skewers of kafta served with tabouli, baba ghanouj, hommos, falafel & garlic dip	27
Lamb mixed plate	3 skewers of lamb served with tabouli, baba ghanouj, hommos, falafel & garlic dip	32
Chicken mixed plate	3 skewers of chicken breast served with tabouli, baba ghanouj, hommos, falafel & garlic dip	29
Chicken lemon garlic mixed plate	3 skewers of chicken lemon garlic served with tabouli, baba ghanouj, hommos, falafel & garlic dip	32
Al Aseel mixed skewers	G D 2 skewers of marinated chicken breast, 2 skewers of lamb, 2 skewers of kafta, served with garlic dip	36
Vegetarian mixed plate	Hommos, baba ghanouj, tabouli, mjadara, falafel, spinach pie, vine leaves & vegetarian kibbe	26

10% surcharge payable on public holidays

G Gluten Free **V** Vegan **D** Dairy Free

AL ASEEL
RESTAURANTS

SEAFOOD

Samkah harrah with rice	G D	Barramundi fillet (ocean caught), oven-baked with a traditional tahini, chilli & coriander sauce, served with seadieh rice, topped with almonds & pine nuts	24
Salmon fillet	G	Salmon fillet (ocean caught), oven-baked & served with an orange & garlic cream sauce, potato wedges & charred orange	30
Calamari		Lightly seasoned & floured baby calamari deep fried & served with salad & chips	26
BBQ prawns	D	Juicy marinated bbq prawns served with salad & chips	28
Creamy garlic prawns	G	Tiger prawns cooked in a creamy garlic sauce & served with white rice	28

10% surcharge payable on public holidays

G Gluten Free **V** Vegan **D** Dairy Free

AL ASEEL
RESTAURANTS

KIDS MENU

Lamb & chips	G D	1 laham mishwee skewer served with chips	14
Chicken & chips	G D	1 shish tawook skewer served with chips	12
Kafta & chips	G D	2 kafta skewers served with chips	12
Chicken nuggets & chips	G D	6 chicken breast nuggets served with chips	12
Fish & chips	D	Lightly battered fish fillet served with chips	12
Prawn cutlets & chips		4 crumbed prawns served with chips	12
Calamari & chips	D	Lightly seasoned & floured baby calamari rings served with chips	12

10% surcharge payable on public holidays

G Gluten Free **V** Vegan **D** Dairy Free

AL ASEEL
RESTAURANTS

COLD BEVERAGES

Water

Sparkling water 250ml	3
Sparkling water 750ml	5.5
Still water 250ml	2.5
Still water 750ml	5

Soft drink

Coke, coke zero, sprite, fanta or lift 330mL bottles	4
--	---

Red Bull energy drink can	5
----------------------------------	----------

Soft drink jugs

Coke, coke zero, fanta or sprite	10
----------------------------------	----

Ginger beer	4
--------------------	----------

Lemon lime & bitters	4
---------------------------------	----------

Jalleb

Traditional Middle Eastern drink made of carob, dates, grape molasses & rose water, served with mixed nuts	9
--	---

Kids juices	4
--------------------	----------

Iced tea	4
-----------------	----------

Peach or mango

Juice (glass)

Freshly squeezed juice	8
-------------------------------	----------

Orange, green apple, pineapple, lemon

Mocktails

Al Aseel lemon & mint

Fresh lemon juice, blended with fresh mint & ice	8
--	---

Al Aseel Surprise

Blended coconut, pineapple & cream	9
------------------------------------	---

Sunset Sensation

Orange, grapefruit & grenadine	9
--------------------------------	---

Lychee Lycious

Passionfruit, lychee & lime	9
-----------------------------	---

HOT BEVERAGES

Coffee

Short black	
Long black , macchiato, piccolo	3.5
Cappuccino, latte, flat white	4
Hot chocolate, mocha, chai latte	4.5

Lebanese coffee	S 4 M 6 L 8
------------------------	--------------------

Lebanese tea	S 4 L 8
---------------------	----------------

Lebanese tea (option of fresh mint or cinnamon)

Premium loose tea (pot)	S 5 L 8
--------------------------------	----------------

English breakfast, earl grey, peppermint, green tea

DESSERTS

Halewet el jeben	Rolled sweet cheese filled with kashta & strawberries, garnished with pistachio & strawberry rose syrup	12
Znoud el set (2 pcs) (only available on Friday & Saturday)	Kashta filled filo pastry, soaked in rose sugar syrup	6
Osmalieh	Roasted vermicelli filled with pistachio kashta cream, topped with syrup & edible flowers	12
Rice pudding	G Topped with sugar-plumped sultanas & roasted pistachios	8
Choc caramel dome	Chocolate & caramel dome with orange & almond crumble	12
Mixed Lebanese sweets	A choice of mixed baklawa & Turkish delight	10
Baklawa ice cream	Sweet preserved figs, pistachio & mint	12
Mixed sorbet	G Raspberry, mango & lemon lime served with fresh fruit salsa & raspberry puree	12
Kids ice cream	Vanilla ice cream with crushed maltesers, marshmallows & chocolate sauce	8

10% surcharge payable on public holidays

G Gluten Free **V** Vegan **D** Dairy Free

AL ASEEL
RESTAURANTS



PUT A
MIDDLE
EASTERN TWIST
ON YOUR
NEXT EVENT

BOOK ONE OF OUR DESIGNATED FUNCTION ROOMS

Birthdays • Engagements • Christenings • Weddings • Christmas Parties • Work Parties or Events

Visit alaseel.com.au for more information

ALASEEL

RESTAURANTS



ALASEEL.COM.AU

ALEXANDRIA • GREENACRE • LAKEMBA • PENRITH • WOLLONGONG