

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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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