



ALASEEL
RESTAURANTS

TAKE AWAY MENU


SYDNEY'S AWARD WINNING
LEBANESE CUISINE

ALASEEL.COM.AU

BREAKFAST

(available at selected stores)


Foul  M \$8 L \$12
Boiled faba beans & chickpeas dressed with lemon juice, garlic & olive oil topped with diced tomato & parsley

Foul w tahini  \$10
Cooked fowl covered with tahini, topped with diced tomato, parsley, cumin & olive oil

Fatteh  \$8
Cooked chickpeas covered with a yoghurt dressing, topped with sizzling pine nuts & melted butter on crispy fried Lebanese bread


Fatteh w mincemeat \$10
Fatteh topped with pan cooked mincemeat & pine nuts

Ballila  \$8
Cooked chickpeas tossed in lemon juice, mixed spices, garlic & olive oil topped with diced tomato & parsley

Hommos hab tahini  \$9
Cooked chickpeas covered with tahini, topped with diced tomato, parsley, cumin & olive oil

Labne  \$7
Strained yoghurt dip topped with olive oil & served with crispy fried Lebanese bread

Scrambled eggs  \$8
Eggs pan cooked & topped with mixed spices
Add: mincemeat \$4
Lebanese sausages \$4

Shangleesh  \$10
Dried country style cheese rubbed in herbs, served with diced tomatoes, onions & dressed with olive oil



SALADS



Tabouli **V**

Finely chopped parsley, tomato, onion, mixed spices & burghul dressed with lemon juice & olive oil

S \$5 **M** \$10 **L** \$15

Fattoush **V**

Lettuce, tomato, cucumber, shallots, radish, parsley & crispy fried Lebanese bread dressed with pomegranate molasses, Lemon juice, garlic & olive oil

S \$5 **M** \$10 **L** \$18

Garden **V**

Lettuce, tomato, cucumber & onion dressed with lemon juice, sumac spice & olive oil

M \$9 **L** \$15

Zouba **V**

Fresh green oregano leaves, Spanish onion & diced tomato dressed with lemon juice, sumac spice & olive oil

\$10

Laban & cucumber **V**

Yoghurt mixed with diced cucumber, mint & garlic

\$7

COLD MEZZA

Hommos **V**

Traditional Lebanese dip made from blended chick peas, tahini sauce & dressed with olive oil

S \$6 **M** \$9 **L** \$14

Hommos with pine nuts **V**

Hommos topped with pan cooked pine nuts

\$11

Hommos with mincemeat

Hommos topped with pan cooked mincemeat & pine nuts

\$13

Baba ghanouj **V**

Roasted eggplant dip made from blended bbq eggplant, tahini & garlic served with diced tomato & olive oil

S \$7 **M** \$10 **L** \$15

Garlic **V**

Creamy garlic dip

S \$6 **M** \$9 **L** \$14

Kibbe nayah

Traditional finely minced raw beef blended with burghul, our secret herbs & spices topped with olive oil, onion & mint

\$15

V - Vegetarian

HOT MEZZA

Sambousek (6 PCS) \$12

Deep fried pastry pockets stuffed with spicy minced meat or | three cheese mix or **V** | chicken & cheese

Fried kibbe (6PCS) \$12

Spicy mincemeat stuffed inside a tasty blend of kibbe & burghul, deep fried

Fried kibbe vegetarian (6PCS) **V** \$12

Spinach, onion & chick peas stuffed inside a tasty blend of burghul, potato & pumpkin, deep fried

Ladies fingers (6PCS) \$12

Deep fried homemade pastry filled with mincemeat, cheese & parsley or | three cheese mix or **V** | vegetable mix

Spinach triangle (6PCS) **V** \$12

Deep fried homemade pastry filled with spinach, tomato, onions & spices

Vine leaves (6PCS) **V** \$12

Rolled grape vine leaves stuffed with rice, tomato, onions, parsley & spices served in an olive oil & lemon juice dressing

Falafel **V** 1/2 Doz \$5 / 1 Doz \$9

Traditional vegetarian croquettes made from chick peas, herbs & our secret spices served with tahini sauce

Batata kezebra **V** \$9

Fried diced potato mixed with fresh coriander, mild chilli paste, lemon juice, garlic & olive oil

Batenjan **V** \$9

Flour fried eggplant slices served with fresh yoghurt

Arnabeet **V** \$9

Cauliflower pieces lightly fried until golden & served with tahini

Grilled haloumi \$15

Grilled haloumi served with tomato, cucumber & olives drizzled with pomegranate molasses

Monek **V** \$10

Sautéed Lebanese sausage with pomegranate molasses & lemon juice



V - Vegetarian

Mjadra **V**

Rice cooked with lentils served with yoghurt & cucumber

\$10

Potato chips **V**

Fried potato chips

S \$4 **M** \$6 **L** \$9

Potato wedges **V**

Served with sour cream & sweet chilli sauce

\$10

CHICKEN

Shish tawook

3 skewers of marinated chicken breast served on a bed of onions & parsley with garlic dip

\$15

Chicken lemon garlic

3 skewers of marinated chicken breast tossed in our special garlic sauce

\$18

Chicken chilli lemon garlic

3 skewers of marinated chicken breast tossed in our special garlic & chilli sauce

\$19

Chicken shawarma

marinated chicken strips grilled, served on a bed of onion & parsley with garlic dip

\$14

Mansaf chicken

Rice cooked with turmeric & mincemeat, topped with shredded chicken, mixed nuts & served with yoghurt

\$20

Chicken thigh fillet

Oven baked marinated thigh fillets served with chips, salad & garlic dip

\$20

Chicken ribs

Marinated chicken, oven baked ribs served with bbq sauce

\$13

Fried chicken ribs

Marinated chicken ribs, flour fried served with sweet chilli sauce

\$13



MEAT

- Laham mishwee** \$18
3 skewers of lamb served on a bed of onion & parsley with garlic dip
- Kafta mishwee** \$12
4 skewers of Kafta served on a bed of onion & parsley with garlic dip
- Meat shawarma** \$16
Marinated meat strips, grilled, served on a bed of onions & parsley with tahini sauce
- Mansaf lamb** \$20
Rice cooked with mincemeat, topped with shredded lamb, mixed nuts & served with yoghurt
- Lamb shank** \$21
Rice cooked with mincemeat served with a braised lamb shank & served with yoghurt

MIXED PLATES

- Al Aseel mixed plate** \$20
Skewer servings of marinated chicken breast, lamb & Kafta served with tabouli, baba ghanouj, hommos, garlic dip & falafel
- Kafta mixed plate** \$20
4 skewers of Kafta served with tabouli, baba ghanouj, hommos, garlic dip & falafel
- Lamb mixed plate** \$23
3 skewers of lamb served with tabouli, baba ghanouj, hommos, garlic dip & falafel
- Chicken mixed plate** \$22
3 skewers of chicken served with tabouli, baba ghanouj, hommos, garlic dip & falafel
- Chicken lemon garlic mixed plate** \$22
3 skewers of chicken lemon garlic served with tabouli, baba ghanouj, hommos, dip & falafel
- Al Aseel mixed skewers** \$26
2 skewers of marinated bbq chicken breast, 2 skewers of lamb & 2 skewers of Kafta served with garlic dip

SEAFOOD

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|---|-------------|
| Samkah harrah | \$18 |
| Oven baked barramundi fillet topped with a traditional spicy tahini & coriander sauce served with seadieh rice & topped with nuts | |
| Bbq prawns | \$20 |
| Juicy marinated bbq prawns served on a bed of salad & potato chips | |
| Calamari | \$20 |
| Deep fried fresh calamari rings served with chips & salad | |

ROLLS

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| Falafel  | \$7 |
| With lettuce, tomato, turnips, tahini & parsley | |
| Chicken shawarma | \$9 |
| With lettuce, tomato, pickled cucumber & garlic | |
| Lamb shawarma | \$9 |
| With lettuce, tomato, pickled cucumber, tahini, onion & parsley | |
| Shish tawook | \$10 |
| With lettuce, tomato, pickled cucumber & garlic | |
| Laham mishwee | \$10 |
| With lettuce, tomato, pickled cucumber, garlic, onions & parsley | |
| Kafta mishwee | \$10 |
| With hommos, lettuce, tomato, pickled cucumber, onion & parsley | |
| Lebanese sausage | \$8 |
| With lettuce, tomato, pickled cucumber, onions, parsley & tahini | |



ALASEEL

RESTAURANTS

Alexandria

PH: 02 8399 3433

110 Bourke Road, Alexandria NSW 2015

Greenacre

PH: 02 9758 6744

183 Waterloo Road, Greenacre NSW 2190

Lakemba

PH: 02 9758 0000

135 Haldon Street, Lakemba NSW 2195

Penrith

PH: 02 4731 8134

62-72 Batt Street, Jamisontown NSW 2750

Wollongong

PH: 02 4285 5428

1-3/118 Princes Highway, Fairy Meadow NSW 2519

Catering and Functions

PH: 02 9708 4259

3-9 Bruncker Road, Greenacre NSW 2190

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