

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*

# SALADS

Tabouli	<b>V D</b>	Finely chopped parsley, tomato, onion & burghul, dressed with mixed spice, fresh lemon juice & extra virgin olive oil	15
Al Aseel Tabouli	<b>V D</b>	Finely chopped parsley, cucumber, lettuce, mint, tomato, onion & burghul, dressed with lemon juice & extra virgin olive oil	17
Fattoush	<b>V D</b>	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	<b>V D</b>	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	<b>G V D</b>	Cos lettuce, tomato, cucumber & Spanish onion, dressed with lemon juice, dried mint & extra virgin olive oil	15
Zouba	<b>G V D</b>	Fresh Lebanese oregano leaves, Spanish onion & diced tomato, dressed with lemon juice, sumac spice & extra virgin olive oil	15
Tomato	<b>G V D</b>	Cubed tomato, Spanish onion, kalamata olives & herbs, dressed with lemon juice & extra virgin olive oil	15
Rocket	<b>G V D</b>	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 - All care is taken, however traces of gluten/dairy may still be present

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# DIPS & COLD MEZZA

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

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Fresh vegetables & olives	<b>G</b> <b>V</b> <b>D</b>	Tomato, lettuce, cucumber, radish, onion, mint, olives & mixed pickles	8
Rahib batenjan	<b>G</b> <b>V</b> <b>D</b>	Smoke-roasted eggplant mixed with fresh tomato, onion, capsicum, mint, parsley, lemon & garlic	12
Shangleesh	<b>G</b>	Dried country style yoghurt on a bed of lettuce with onions, diced tomatoes, dressed with extra virgin olive oil	12
Kibbe naya	<b>D</b>	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)	<b>G</b> <b>V</b> <b>D</b>	Rolled grape vine leaves stuffed with rice, tomato, onion, parsley & spices, cooked with olive oil & lemon juice	12
Msakaa	<b>G</b> <b>V</b> <b>D</b>	Traditional fried eggplant cooked with capsicum, garlic, onion & tomato	10
Laban & cucumber	<b>G</b>	Yoghurt mixed with diced cucumber, mint & garlic	12

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# HOT MEZZA

<b>Kibbe fried</b> (4 per serving)	<b>Meat</b>	Mince meat, onion & spices stuffed inside a blend of fresh kibbe meat & burghul, deep fried	12
	<b>V Vegetarian</b>	Spinach, onion & chick peas stuffed inside a tasty blend of burghul, potato & pumpkin, deep fried	12
<b>Sambousek</b> (4 per serving)	<b>Meat</b>	Deep fried pastry pockets filled with mincemeat, onions & spices	12
	<b>Cheese</b>	Deep fried pastry pockets filled with a three cheese mix & parsley	12
	<b>Chicken &amp; cheese</b>	Deep fried pastry pockets filled with chicken, cheese & vegetables	12
<b>Ladies fingers</b> (4 per serving)	<b>Meat</b>	Deep fried pastry rolls filled with mincemeat, cheese & parsley	10
	<b>Cheese</b>	Deep fried pastry rolls filled with a three cheese mix & parsley	10
	<b>V Vegetarian</b>	Deep fried pastry rolls filled with a mixture of vegetables & spices	10
	<b>Chicken</b>	Deep fried pastry rolls filled with chicken, cheese and vegetables	10
<b>Lebanese sausages</b>		Sautéed Lebanese sausage with pomegranate molasses & lemon juice	15
<b>Sujuk</b>		Sautéed Lebanese sujuk & lemon juice	16
<b>Chicken ribs</b> (6 per serving)	<b>G D</b>	Oven-baked marinated chicken ribs served with bbq sauce	12
<b>Fried chicken ribs</b> (6 per serving)	<b>D</b>	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 BANQUETS

## Garden banquet

A starter of freshly baked hot bread and authentic dips including hommos & 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 & baba ghanouj

Accompanied with tabouli & fattoush followed by falafel, kibbe meat, sambousek meat & batata kezebra

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

**50 per person\***

\*refills apply to dips and salads only

\*minimum 2 people

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# CHICKEN

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

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# MEAT

Laham mishwee	6 1	3 skewers consisting of lamb rump, capsicum & onion, served on a salad of parsley & onion, with garlic dip	24
Kafta mishwee	6 1	4 skewers of kafta served on a salad of parsley & onion, with garlic dip	20
Meat shawarma	6 1	Marinated lamb & beef strips served on a salad of parsley & onions, with tahini sauce	22
Half lamb & half chicken shawarma	6 1	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	6	Slow-cooked lamb shank, served with mansaf rice, yoghurt & cucumber	26
Lamb cutlets	6	Grilled lamb cutlets served with slow-roasted tomatoes, shallots & a medley of fried potatoes, topped with garlic, chilli & coriander	29
Kousa with tomato	6	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	6	Rolled grape vine leaves stuffed with rice & mincemeat, served with braised lamb leg, yoghurt, mint & onion	29

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# SEAFOOD

Samkah harrah with rice	<b>G</b> <b>D</b>	Barramundi fillet (ocean caught), oven-baked with a traditional tahini, chilli & coriander sauce, served with seadieh rice, topped with almonds & pine nuts	29
Salmon fillet	<b>G</b>	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 tiger prawns	<b>D</b>	BBQ Tiger prawns served with salad & chips	28
Creamy garlic prawns	<b>G</b>	Tiger prawns cooked in a creamy garlic sauce & served with white rice	28
Grilled king prawns	<b>D</b>	Juice marinated grilled king prawns served with salad & chips	39

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# KIDS MENU

Lamb & chips	<b>G</b> <b>D</b>	1 laham mishwee skewer served with chips	14
Chicken & chips	<b>G</b> <b>D</b>	1 shish tawook skewer served with chips	12
Kafta & chips	<b>G</b> <b>D</b>	2 kafta skewers served with chips	12
Chicken nuggets & chips	<b>G</b> <b>D</b>	6 chicken breast nuggets served with chips	12
Fish & chips	<b>D</b>	Lightly battered fish fillet served with chips	12
Calamari & chips	<b>D</b>	Lightly seasoned & floured baby calamari rings served with chips	12

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# DESSERTS

<b>Halewet el jeben</b>	Rolled sweet cheese filled with kashta & strawberries, garnished with pistachio & strawberry rose syrup	12
<b>Osmalieh</b>	Roasted vermicelli filled with pistacio kashta cream, topped with syrup & edible flowers	12
<b>Rice pudding</b>	<b>G</b> Topped with sugar-plumped sultanas & roasted pistachios	8
<b>Choc caramel dome</b>	Chocolate & caramel dome with orange & almond crumble	12
<b>Mixed Lebanese sweets</b>	A choice of mixed baklawa & Turkish delight	10
<b>Baklawa ice cream</b>	Sweet preserved figs, pistachio & mint	12
<b>Mixed sorbet</b>	<b>G</b> Raspberry, mango & lemon lime served with fresh fruit salsa & raspberry puree	12
<b>Kids ice cream</b>	Vanilla ice cream with crushed maltesers, marshmallows & chocolate sauce	8

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