



**ALASEEL**  
RESTAURANTS

# TAKE AWAY MENU

SYDNEY'S AWARD WINNING  
LEBANESE CUISINE

[ALASEEL.COM.AU](http://ALASEEL.COM.AU)

# BREAKFAST

(available at selected stores)

## Foul **V**

Boiled faba beans & chickpeas dressed with lemon juice, garlic & olive oil topped with diced tomato & parsley

**M** \$8 **L** \$12

## Foul w tahini **V**

Cooked fowl covered with tahini, topped with diced tomato, parsley, cumin & olive oil

\$10

## Fatteh **V**

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

\$8

## Fatteh w mincemeat

Fatteh topped with pan cooked mincemeat & pine nuts

\$10

## Ballila **V**

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

\$8

## Hommos hab tahini **V**

Cooked chickpeas covered with tahini, topped with diced tomato, parsley, cumin & olive oil

\$9

## Labne **V**

Strained yoghurt dip topped with olive oil & served with crispy fried Lebanese bread

\$7

## Scrambled eggs **V**

Eggs pan cooked & topped with mixed spices

Add: mincemeat \$4

Lebanese sausages \$4

\$8

## Shangleesh **V**

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

\$10



# 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

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

# MIXED PLATES

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



# SEAFOOD

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

# ROLLS

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

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## Catering and Functions

PH: 02 9708 4259

3-9 Bruncker Road, Greenacre NSW 2190

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