

WELCOME



AL ASEEL
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	V Finely chopped parsley, tomato, onion & burghul, dressed with mixed spice, fresh lemon juice & extra virgin olive oil	15
Al Aseel Tabouli	V Finely chopped parsley, cucumber, lettuce, mint, tomato, Spanish onions & burghul, dressed with lemon juice & extra virgin olive oil	17
Fattoush	V 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 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	V Cos lettuce, tomato, cucumber & Spanish onion, dressed with lemon juice, dried mint & extra virgin olive oil	15
Zouba	V Fresh Lebanese oregano leaves, Spanish onion & diced tomato, dressed with lemon juice, sumac spice & extra virgin olive oil	17
Tomato	V Cubed tomato, Spanish onion, kalamata olives & herbs, dressed with lemon juice & extra virgin olive oil	15
Rocket	V 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

V Vegan

DIPS & COLD MEZZA

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

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V Vegan

Fresh vegetables & olives	V Tomato, lettuce, cucumber, radish, onion, mint, olives & mixed pickles	8
Rahib batenjan	V Smoke-roasted eggplant mixed with fresh tomato, onion, capsicum, mint, parsley, lemon & garlic	12
Shangleesh	Dried country style yoghurt on a bed of lettuce with onions, diced tomatoes, dressed with extra virgin olive oil	12
Kibbe naya	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	V Rolled grape vine leaves stuffed with rice, tomato, onion, parsley & spices, cooked with olive oil & lemon juice	15
Msakaa	V Traditional fried eggplant cooked with capsicum, garlic, onion & tomato	12
Laban & cucumber	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	14
	V Vegetarian	Spinach, onion & chick peas stuffed inside a tasty blend of burghul, potato & pumpkin, deep fried	15
Sambousek (6 per serving)	Meat	Deep fried pastry pockets filled with mincemeat, onions & spices	14
	Cheese	Deep fried pastry pockets filled with a three cheese mix & parsley	14
	Chicken & cheese	Deep fried pastry pockets filled with chicken, cheese & vegetables	14
Ladies fingers (4 per serving)	Meat	Deep fried pastry rolls filled with mincemeat, cheese & parsley	12
	Cheese	Deep fried pastry rolls filled with a three cheese mix & parsley	12
	V Vegetarian	Deep fried pastry rolls filled with a mixture of vegetables & spices	12
	Chicken	Deep fried pastry rolls filled with chicken, cheese and vegetables	12
Lebanese sausages	Sautéed Lebanese sausage with pomegranate molasses & lemon juice		15
Sujuk	Sautéed Lebanese sujuk & lemon juice		16
Chicken ribs (6 per serving)	Oven-baked marinated chicken ribs served with bbq sauce		15
Fried chicken ribs (6 per serving)	Crumbed chicken ribs, deep fried & served with sweet chilli sauce		15

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HOT MEZZA VEGETARIAN

Mjadara	Rice cooked with lentils, served with laban & cucumber salad	15
Batenjan	 Eggplant coated in spiced flour, deep-fried & served with a chilli, garlic, parsley & walnut salsa	13
Arnabeet	 Cauliflower pieces, lightly fried & served with tahini sauce	13
Falafel (6 per serving)	 Traditional vegetarian croquettes made from chickpeas, fresh garlic, herbs & our secret spice mix, served with tahini sauce	9
Spinach triangle (4 per serving)	Hand crafted fried pastry pockets filled with spinach, tomato, onions & spices.	16
Batata kezbara	 Deep fried potato tossed with pan-fried coriander, mild chilli paste, fresh garlic & lemon juice	13
Lubyeh	 Fresh green beans sautéed with fresh tomato, onions & garlic	15
Grilled haloumi	Grilled haloumi served with tomato, Spanish onions, cucumber & olive salsa, topped with black sesame seeds & pomegranate dressing	18
Potato wedges	Served with sour cream & sweet chilli sauce	12
Potato chips		9

RICE

White rice	Lebanese rice with Vermicelli noodles	7
Yellow rice	Rice cooked with turmeric mincemeat & spices, topped with mixed nuts	9
Mansaf rice	Rice cooked with mincemeat & spices, topped with mixed nuts	9
Seadieh rice	Rice cooked with fish stock, topped with almonds & pine nuts	9

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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
50 per person*

INCLUDE ONE OF THE BELOW BEVERAGE PACKAGES WITH YOUR BANQUET*:

For only \$5 per person extra, add unlimited combination of Still Mineral Water or Sparkling Mineral Water.*

For only \$9 per person extra, add unlimited combination of:

- Still Or Sparkling Mineral Water
- Assorted selection of Soft Drink and Juice Jugs*

For only \$14 per person extra, add unlimited combination of:

- Still Or Sparkling Mineral Water
- Assorted selection of Soft Drink and Juice Jugs
- Assorted selection of Teas and Espresso Coffees*

*Al Aseel Banquet Drinks Package offer, is only valid with a purchase of listed Al Aseel Banquet Menu option, dine in only, duration of all Al Aseel beverage packages are a maximum of 2 hours, cannot be used in conjunction with any other promotional offer. Management reserves the right to stop beverage package service upon excessive waste of beverage is observed. *refills apply to dips and salads only,*minimum 4 people. 10% surcharge payable on public holidays.

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CHICKEN

Shish tawook	3 skewers of marinated chicken breast served on a salad of parsley & onion, with garlic dip	22
Chicken lemon garlic	Marinated chicken breast pieces tossed in our special lemon garlic sauce	25
Chicken chilli lemon garlic	Marinated chicken breast pieces tossed in our special garlic & chilli sauce	26
Chicken shawarma	Marinated chicken strips served on a salad of parsley & onions, with garlic dip	20
Half lamb & half chicken shawarma	Marinated chicken & meat strips served on a salad of parsley & onion, with garlic dip & tahini sauce	22
Mansaf chicken	Rice cooked with mincemeat, topped with pieces of poached chicken & mixed nuts, served with yoghurt & cucumber	29
Chicken thigh fillet	Oven-baked marinated thigh fillets served with chips, salad & garlic dip	26

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MEAT

Laham mishwee	3 skewers consisting of lamb rump, capsicum & onion, served on a salad of parsley & onion, with garlic dip	24
Kafta mishwee	4 skewers of kafta served on a salad of parsley & onion, with garlic dip	20
Meat shawarma	Marinated lamb & beef strips served on a salad of parsley & onions, with tahini sauce	22
Half lamb & half chicken shawarma	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	29
Lamb shank	Slow-cooked lamb shank, served with mansaf rice, yoghurt, assorted roasted mixed nuts & cucumber	29
Lamb cutlets	Grilled lamb cutlets served with slow-roasted tomatoes, shallots & a medley of fried potatoes, topped with garlic, chilli & coriander	32
Kousa with tomato	Lebanese zucchini stuffed with rice & mincemeat, slow-cooked in tomato, served with a braised lamb leg	29
Shish barak & mjadara	Minced beef & lamb filled dumplings cooked in yoghurt, served with rice & mjadara (lentils)	29
Vine leaves meat	Rolled grape vine leaves stuffed with rice & mincemeat, served with braised lamb leg, yoghurt, mint & onion	29

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MIXED PLATES

Mixed Plate not available at Alexandria

Al Aseel mixed plate	Skewers of marinated chicken breast, lamb & kafta, served with tabouli, baba ghanouj, hommos, falafel & garlic dip	31
Kafta mixed plate	4 skewers of kafta served with tabouli, baba ghanouj, hommos, falafel & garlic dip	29
Lamb mixed plate	3 skewers of lamb served with tabouli, baba ghanouj, hommos, falafel & garlic dip	34
Chicken mixed plate	3 skewers of chicken breast served with tabouli, baba ghanouj, hommos, falafel & garlic dip	31
Chicken lemon garlic mixed plate	3 skewers of chicken lemon garlic served with tabouli, baba ghanouj, hommos, falafel & garlic dip	34
Al Aseel mixed skewers	2 skewers of marinated chicken breast, 2 skewers of lamb, 2 skewers of kafta, served with garlic dip	38
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	Barramundi fillet (ocean caught), oven-baked with a traditional tahini, chilli & coriander sauce, served with seadieh rice, topped with almonds & pine nuts	32
Salmon fillet	Salmon fillet (ocean caught), oven-baked & served with an orange & garlic cream sauce, potato wedges & charred orange	32
Calamari	Lightly seasoned & floured baby calamari deep fried & served with salad & chips	28
BBQ prawns	Juicy marinated bbq prawns served with salad & chips	28
Creamy garlic prawns	Tiger prawns cooked in a creamy garlic sauce & served with white rice	28

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KIDS MENU

Lamb & chips	1 laham mishwee skewer served with chips	14
Chicken & chips	1 shish tawook skewer served with chips	13
Kafta & chips	2 kafta skewers served with chips	13
Chicken nuggets & chips	6 chicken breast nuggets served with chips	13
Fish & chips	Lightly battered fish fillet served with chips	13
Prawn cutlets & chips	4 crumbed prawns served with chips	13
Calamari & chips	Lightly seasoned & floured baby calamari rings served with chips	13

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COLD BEVERAGES

Water

Sparkling water 250ml	3.5
Sparkling water 750ml	6
Still water 250ml	3
Still water 750ml	5

Soft drink

Coke, coke zero, sprite, fanta or lift 330mL bottles	5
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Red Bull energy drink can	5
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Soft drink jugs

Coke, coke zero, fanta or sprite	10
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Ginger beer	5
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Lemon lime & bitters	6
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Jalleb

Traditional Middle Eastern drink made of carob, dates, grape molasses & rose water, served with mixed nuts	12
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Kids juices	5
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Iced tea	5
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Peach or mango

Juice (glass)

Freshly squeezed juice	9
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Orange, green apple, pineapple, lemon

Mocktails

Al Aseel lemon & mint	
Fresh lemon juice, blended with fresh mint & ice	8

Al Aseel Surprise	
Blended coconut, chocolate, pineapple & cream	10

Sunset Sensation	
Orange, grapefruit & grenadine	10

Lychee Lycious	
Passionfruit, lychee & lime	10

HOT BEVERAGES

Coffee

Short black	
Long black , macchiato, piccolo	4
Cappuccino, latte, flat white	4.5
Hot chocolate, mocha, chai latte	5

Lebanese coffee	S 5 M 6 L 7
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Lebanese tea	S 4 L 8
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Lebanese tea (option of fresh mint or cinnamon)

Premium loose tea (pot)	S 5 L 8
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English breakfast, earl grey, peppermint, green tea

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DESSERTS

Halewet el jeben	Rolled sweet cheese filled with kashta & strawberries, garnished with pistachio & strawberry rose syrup	18
Osmalieh	Roasted vermicelli filled with pistacio kashta cream, topped with syrup & edible flowers	16
Rice pudding	Topped with sugar-plumped sultanas & roasted pistachios	8
Choc caramel dome	Chocolate & caramel dome with orange & almond crumble	13
Mixed Lebanese sweets	A choice of mixed baklawa & Turkish delight	13
Baklawa ice cream	Sweet preserved figs, pistachio & mint	13
Mixed sorbet	Raspberry, mango & lemon lime served with fresh fruit salsa & raspberry puree	15
Kids ice cream	Vanilla ice cream with crushed maltesers, marshmallows & chocolate sauce	8

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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