

# ALASEEL

## BREAKFAST MENU

Available daily 8am to 1pm

<b>Foul</b>	11
fava beans, chickpeas, fresh lemon juice, garlic, extra virgin olive oil	
Add Tahini	2
<b>Fatteh</b>	11
chickpeas, crispy Lebanese bread, yoghurt dressing, sizzling pine nuts, melted butter	
<b>Labneh</b>	12
creamed yoghurt, za'atar kaak, cucumber, extra virgin olive oil	
<b>Shanklish</b>	12
dried yoghurt, onion, tomato, cucumber, parsley, extra virgin olive oil	
<b>Eggplant Fatteh</b>	13
chickpeas, fried eggplant, crispy Lebanese bread, yoghurt dressing, sizzling pine nuts, melted butter	
<b>Falafel Salad</b>	15
mixed lettuce, radish, cherry tomato, mint, shallots, falafel, tahini dressing	
<b>Shanklish Salad</b>	15
mixed lettuce, onion, tomato, mint, shallots, shanklish, lemon mustard dressing	
<b>Labne &amp; Tomato Salad</b>	15
labneh balls, baby heirloom tomato, mint, oregano, pomegranate, za'atar	
<b>Manoush Board</b>	16
freshly baked traditional dough rounds topped with za'atar, cheese mix, minced meat (2 each)	
<b>Egg Shakshuka</b>	16
free range eggs, tomato, capsicum, onion salsa	
<b>Eggs in Awarma</b>	16
free range eggs, preserved lamb in lamb fat	
<b>Kafta Arayes</b>	16
pressed kafta sandwiches in Lebanese bread served with yogurt	
<b>Haloumi</b>	18
grilled haloumi, tomato, olive oil, pomegranate molasses	
<b>Sliders (3)</b>	18
sesame seed milk buns, freshly crushed avocado, spanish onions, diced tomatoes, grilled halloumi, fried egg	
<b>Eggs (3)</b>	9
free range, scrambled or fried	

### ADD ON

<b>extra egg</b>	3	<b>sujuk</b>	5
<b>haloumi</b>	3	<b>sausage</b>	5
<b>fried diced potato</b>	3	<b>minced meat</b>	5

The background is a solid teal color. On the right side, there is abstract white line art consisting of several overlapping, irregular shapes that resemble stylized leaves or petals. These shapes are drawn with thin white lines and are scattered across the right half of the image, extending from the top right towards the bottom right.

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