

## C O L D M E Z Z A

<b>Hommos (v)</b> cooked chickpeas, tahini, lemon, paprika, extra virgin olive oil	10
<b>Baba Ghanouj (v)</b> smoked eggplant, tahini, labneh, sumac, pomegranate pearls, extra virgin olive oil	12
<b>Labneh</b> creamed yoghurt, zaatar kaak, cucumber, extra virgin olive oil	12
<b>Beetroot Dip</b> beetroot, tahini, labne, lemon, extra virgin olive oil	12
<b>Dip Platter</b> hommos, baba ghanouj, labneh, beetroot dip, served with olives, zaatar kaak & bread	22
<b>Rahib Batenjan</b> smoked eggplant, tomato and capsicum salsa	12
<b>Shanklish</b> dried yoghurt, onion, tomato, cucumber, parsley, extra virgin olive oil	12
<b>Msakaa (v)</b> fried eggplant, onion, garlic, roasted capsicum, tomato	12
<b>Vine Leaves (v)</b> rolled vine leaves, short grain rice, parsley, tomato, onion, lemon juice	15
<b>Kibbeh Nayeh</b> mortar pestle raw beef mince, house roasted spices, burghul, walnuts, mint, extra virgin olive oil	18

## S A L A D

<b>Tabouli (v)</b> parsley, tomato, onion, burghul, sweet pimento, olive oil & lemon dressing	15
<b>Fattoush (v)</b> lettuce, tomato, cucumber, radish, shallots, garlic, crispy bread, pomegranate molasses dressing	15
<b>Al Aseel Fattoush (v)</b> cabbage, tomato, cucumber, capsicum, spanish onion, shallots, crispy bread, sumac dressing	15
<b>Jarjeer</b> rocket leaves, cherry tomatoes, onion, beetroot, olive oil, lemon dressing	15
<b>Garden Salad</b> tomato, cucumber, cos lettuce, garlic, olive oil, lemon dressing	15

## H O T M E Z Z A

<b>Falafel (6) (v)</b> chickpeas, fava beans, garlic, herbs, our secret spice mix, tahini, pickles, tomato, parsley	13
<b>Batata Bi Kizbara (v)</b> deep fried potato, coriander, garlic & mild chilli	13
<b>Arnabeet (v)</b> fried cauliflower, tahini, crushed walnuts	14
<b>Batenjan (v)</b> fried floured eggplant, walnut salsa	14
<b>Jawaneh Bi Kizbarah</b> fried chicken wings, coriander, garlic, lemon	14
<b>Lubyeh</b> fresh green beans sautéed with fresh tomato, onions & garlic	14
<b>Lebanese Sausages</b> sautéed Lebanese sausages, pomegranate molasses, lemon	15
<b>Sujuk</b> spiced sausages, lemon	15
<b>Hommos Bi Lahme</b> hommos, pan fried lamb neck, pine nuts	16
<b>Haloumi</b> grilled haloumi, tomato, olive oil, pomegranate molasses	18

## H A N D C R A F T E D

<b>Fried Meat Kibbeh (4)</b> minced meat, onion	14
<b>Fried Vegetarian Kibbeh (4)</b> spinach, chickpeas, sumac	14
<b>Sambousek (4)</b> minced meat & onion, or cheese mix & parsley, or chicken, cheese & vegetables	14
<b>Spinach Triangles (4)</b> pastry pocket, spiced spinach, tomato, onion	14
<b>Rakakat (4)</b> cheese mix & parsley, or basturma & cheese, or minced meat & cheese	12

## F R O M T H E G R I L L

<b>Kafta Mishwe (4)</b> kafta skewers, garlic dip, onion & parsley mix	22
<b>Chicken Shawarma</b> marinated chicken strips, garlic dip, onion & parsley mix	22
<b>Meat Shawarma</b> marinated beef & lamb strips, tahini sauce, onion & parsley mix	24
<b>Shish Tawook (3)</b> skewered marinated chicken breast, garlic dip, onion & parsley mix	24
<b>Lemon &amp; Garlic Chicken</b> marinated chicken breast, lemon garlic sauce, parsley, olive oil	26
<b>Laham Mishwe (3)</b> lamb rump skewers, garlic dip, onion & parsley mix	27
<b>BBQ Tiger Prawns</b> tiger prawns, salad, chips	32
<b>Lamb Cutlets (4)</b> grilled lamb cutlets, batata bi kezbara	42
<b>Skewers platter to share</b> two skewers of shish tawook, laham mishwe, kafta mishwe, garlic dip, onion & parsley mix	44

M I X E D P L A T E S  
(all served with tabouli, baba ghanouj, hommos, falafel & garlic dip)

<b>Vegetarian</b> mjadra & vine leaves	26
<b>Mixed Skewers (3)</b> 1 shish tawook, 1 kafta mishwe & 1 laham mishwe	31
<b>Kafta (4)</b>	29
<b>Lamb (3)</b>	34
<b>Chicken (3)</b>	31
<b>Chicken Lemon Garlic (3)</b>	34

**Banquet** (per person) 55  
(minimum 4 people)  
Includes hommos, baba ghanouj, tabouli, fattoush, falafel, kibbe meat, sambousek cheese, batata bi kizbara, skewers of laham mishwe, shish tawook and kafta mishwe, rice, sparkling or still water

## M A I N S

<b>Mjadara</b> slow cooked rice with lentils, cumin, fried onion, yoghurt & cucumber, dried mint	22
<b>Creamy Garlic Prawns</b> tiger prawns, creamy garlic sauce, white rice	28
<b>Mansaf Chicken</b> chicken, turmeric rice, yoghurt & cucumber, roasted nuts	29
<b>Mansaf Lamb</b> braised leg of lamb, mansaf rice, yoghurt & cucumber, roasted nuts	32
<b>Lamb Shank</b> slow cooked lamb shanks, mansaf rice, roasted nuts	32
<b>Kousa Mehshi</b> Lebanese zucchini with tomato, rice & meat stuffing	32
<b>Warak Enab Bi Lahme</b> rolled vine leaves, braised lamb leg, mint & yoghurt sauce	32
<b>Shish Barak</b> minced meat dumplings cooked in yoghurt, mjadara	32
<b>Samkeh Harrah</b> oven baked barramundi, tahini & chilli sauce, coriander, roasted nuts, siyadih rice	32

## S I D E S

<b>Lebanese garlic dip</b>	5
<b>Rice with vermicelli noodles</b>	7
<b>Turmeric Rice, roasted mixed nuts</b>	9
<b>Mansaf rice, roasted mixed nuts</b>	9
<b>Yoghurt &amp; cucumber, garlic, dried mint</b>	9
<b>Potato chips, rosemary salt</b>	9
<b>Vegetable Platter</b>	9

## K I D S

(all served with chips or salad)

<b>Shish Tawook</b>	15
<b>Kafta</b>	15
<b>Chicken Tenders</b>	15
<b>Kafta Sliders</b>	15
<b>Salt &amp; Pepper Calamari</b>	15

For any dietary requirements, please consult your waiter for alternative menu options.  
A surcharge of 10% applies on Public Holidays.

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