

COLD MEZZA

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

SALAD

Tabouli (v) parsley, tomato, onion, burghul, sweet pimento, olive oil & lemon dressing	15
Fattoush (v) lettuce, tomato, cucumber, radish, shallots, garlic, crispy bread, pomegranate molasses dressing	15
Al Aseel Fattoush (v) cabbage, tomato, cucumber, capsicum, spanish onion, shallots, crispy bread, sumac dressing	15
Garden Salad tomato, cucumber, cos lettuce, garlic, olive oil, lemon dressing	15

HOT MEZZA

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

HAND CRAFTED

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

FROM THE GRILL

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

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 and rice

SIDES

Lebanese garlic dip	5
Rice with vermicelli noodles	7
Turmeric Rice, roasted mixed nuts	9
Mansaf rice, roasted mixed nuts	9
Yoghurt & cucumber, garlic, dried mint	9
Potato chips, rosemary salt	9

MAINS

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

SHARED DINING 110
(serves 4-6 people)
Al Aseel Lamb Shoulder
12 hour slow cooked, spiced lamb shoulder served with herb roasted potatoes and our traditional aniseed bread

KIDS

(all served with chips <u>or</u> salad)	
Shish Tawook	15
Kafta	15
Chicken Tenders	15
Kafta Sliders	15
Salt & Pepper Calamari	15

For any dietary requirements, please consult your waiter for alternative menu options.

Please note dishes may contain traces of other allergen ingredients due to manufacturing.

*This dish should not be consumed by person(s) susceptible to illness (please consult our staff for more information)

A surcharge of 10% is applicable on public holidays.

ALASEEL

The background features a dark teal color with intricate white line art. The art consists of various leaf shapes and branching structures, some resembling ferns or tropical foliage, scattered across the upper and middle portions of the frame. The lines are thin and elegant, creating a delicate, organic pattern.

ALASEEL