

ALASEEL



Breakfast

SHARED STYLE DINING

Available 8.00 AM - 11.30 AM

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| Labneh | 13 |
| house-made strained yoghurt, black olives, mint, olive oil | |
| Shanklish | 15 |
| cheese aged in zaatar and mild chilli, tomato, red onion, cucumber, olive oil | |
| Hommos Bil Lahme | 18 |
| hommos, panfried lamb mince, toasted pine nuts, sizzling ghee | |
| Free-Range Eggs | 9 |
| scrambled or fried free-range eggs (3) | |
| Eggs Bil Awarma | 17 |
| lightly scrambled free-range eggs, preserved lamb, fresh cherry tomatoes | |
| Halloumi | 18 |
| caramelised in honey and thyme, tomato, black olive, pistachio dukkah | |
| Falafel | 14 |
| crisp fried bites of chickpeas and fava beans, tomato & pickle salad, tahini dipping sauce | |
| Sujuk | 17 |
| spiced sausages panfried in a lemon and butter sauce | |
| Makanek | 17 |
| lebanese sausages panfried in butter, pomegranate molasses, lemon | |
| Fatteh | 15 |
| slow-cooked chickpeas, yoghurt tahini sauce, ground cumin, layered crisp lebanese bread, toasted pine nuts, sizzling ghee | |
| ADD: crisp fried eggplant - \$17 minced lamb - \$18 | |
| Foul | 15 |
| slow-cooked fava beans & chickpeas in garlic and cumin, lemon, fresh tomato, parsley, olive oil | |
| Falafel Pockets | 15 |
| fresh falafel, lettuce, tomato, mixed pickles, tahini sauce, mini lebanese breads | |
| Manoush Board | 15 |
| a selection of our traditional hand-crafted zaatar (2), lamb "laham bi ajin" (2) and cheese (2) manoush flatbreads | |

For any dietary requirements, please consult your waiter for alternative menu options.
A surcharge of 10% is applicable on public holidays.