



# ALASEEL

بيناتنا خبز وملح

BEY'NETNA KHEBEZ W MELEH

"there is bread and salt between us"

A most cherished sentiment in Lebanon, to break bread with someone, creates an alliance and lasting bond between them.

Since 1998, Al Aseel has been bringing families and friends together to share stories, create memories and "break bread". Our recipes have been passed down through generations, and our chefs have curated a shared style dining menu using locally sourced produce and quality ingredients. Feast with us, the Lebanese way... the Al Aseel way.

## COLD MEZZA

<b>Hommos</b> chickpeas, tahini, lemon, olive oil	14
<b>Hommos Beiruti</b> hommos, lemon, garlic, red pepper, fresh herbs, olive oil, toasted pine nuts	15
<b>Baba Ghanouj</b> smoked eggplant, tahini, labneh, olive oil	14
<b>Labneh</b> strained yoghurt, kalamata olives, fresh mint, olive oil, house-blend dukkah	15
<b>Muhammara</b> sun-dried bell pepper, walnuts, breadcrumbs, tahini, pomegranate reduction	15
<b>The Trilogy</b> hommos beiruti, baba ghanouj, muhammara, crisp herbed lebanese bread	22
<b>Shanklish</b> cheese aged in zaatar and mild chilli, tomato, red onion, cucumber, dukkah wafer	15
<b>Rahib Batenjan</b> fire-roasted eggplant, tomato and red pepper salsa, pomegranate reduction	16
<b>Msakaa</b> fried eggplant duo, garlic, onion, bell pepper, tomato	16
<b>Vine Leaves (5)</b> slow-cooked and hand-rolled grapevine leaves of spiced rice, tomato, lemon	17

## KIBBEH NAYEH 28

CHEF RECOMMENDATION

\*250g of traditionally cured beef mince, burghul, extra virgin olive oil, house-roasted spices accompanied with our traditional garnishes

## SIGNATURE

<b>Shish Barak</b> traditional lamb mince dumplings, yoghurt, coriander and garlic butter, toasted pine nuts, aromatic rice	33
<b>Warak Enab Bi Lahme</b> slow-cooked and hand-rolled grapevine leaves of spiced rice, braised leg of lamb, mint cucumber laban	39
<b>Samkeh Sayadieh</b> oven-baked spring creek barramundi, sayadieh rice infused with spices, fish stock and pinenuts	39
<b>Mjadra</b> cumin infused lentil rice, crisp onions, tomato sumac salad, mint cucumber laban	23
<b>Mansaf Chicken</b> tender chicken poached in mansaf spices, turmeric rice, roasted nuts, mint cucumber laban	33
<b>Mansaf Lamb</b> braised lamb shank, spiced mansaf rice with minced lamb, roasted nuts, mint cucumber laban	36
<b>The Slow Roast</b> 12 hour slow-cooked spiced lamb shoulder, roasted root vegetables, herbed potatoes and our traditional aniseed bread (serves 4 ppl)	140

## SIDES

<b>Toum</b> house-made rich garlic dip	7
<b>Turmeric Rice</b> turmeric infused rice, flavoured in chicken, roasted nuts	13
<b>Mansaf Rice</b> rice infused with spices, minced lamb, roasted nuts	13
<b>Laban</b> rich yoghurt, cucumber, dried mint	10
<b>Chips</b> thick-cut fried potato chips	10

## SALADS

<b>Tabouli</b> traditional parsley and burghul salad, tomato, onion, fresh mint, lemon and olive oil dressing	19
<b>Fattoush</b> cos lettuce, tomato, cucumber, capsicum, cabbage, radish, shallots, fresh herbs, crisp fried lebanese bread, al aseel dressing	19
<b>Ruby</b> fresh beetroot, goat cheese, walnuts, mixed greens, honey mustard dressing, pomegranate jewels	19

## HOT MEZZA

<b>Hommos Bil Lahme</b> hommos, pan-fried lamb mince, toasted pine nuts, sizzling ghee	22
<b>Chilli Garlic Prawns</b> chilli and garlic tiger prawns, muhammara, shaved cabbage	24
<b>Crispy Whiting</b> flour crusted whiting, house-made pickled tarator, fresh lemon	25
<b>Haloumi</b> caramelised in honey and thyme, tomato, kalamata olive, pistachio dukkah	19
<b>Batata Bi Kizbara</b> twice-cooked crispy potato, garlic & chilli oil, fresh coriander	17
<b>Batenjan Maqli</b> crisp fried eggplant, lemon garlic coriander salsa	15
<b>Arnabeet</b> cumin spiced cauliflower florets, dukkah, tahini dipping sauce	17
<b>Jawaneh Bi Kizbara</b> fried chicken wings, coriander, garlic, lemon	17
<b>Makanek</b> lebanese sausages pan-fried in butter, pomegranate molasses, lemon	17
<b>Sujuk</b> spiced sausages pan-fried in a lemon and butter sauce	17
<b>Kibbeh (4)</b> crisp croquettes of minced meat OR spinach and chickpeas	16
<b>Sambousek (4)</b> hand-crafted pastry of meat and onion OR three cheeses	12
<b>Rakakat (4)</b> delicate cigars of basturma and cheese	16
<b>Falafel (6)</b> crisp fried bites of chickpeas and fava beans, tahini dipping sauce, house pickles	15

## FROM THE GRILL

<b>Kafta Mishwe</b> our classic skewered kafta, grilled bread with chilli, fresh biwaz, toum	29
<b>Shish Tawook</b> marinated chicken breast skewers, grilled bread with chilli, fresh biwaz, toum	29
<b>Laham Mishwe</b> succulent lamb rump skewers, grilled bread with chilli, fresh biwaz, toum	36
<b>The Medley</b> mixed skewers of kafta mishwe, shish tawook and laham mishwe	52
<b>Chicken Shawarma</b> seasoned chicken strips, signature spice blend, chilli bread, toum, pickled cucumber	30
<b>Lamb Shawarma</b> grass-fed lamb strips, signature spice blend, chilli bread, tahini sauce, biwaz, pickled cucumber	33
<b>Lemon Garlic Chicken</b> tender marinated tawook, our signature lemon garlic sauce, fresh parsley, olive oil	32
<b>Mixed Plates</b> designed for one; each plate is served with hommos, baba ghanouj, fresh tabouli, cheese sambousek and toum. Choose your protein below:	
<b>Kafta OR Chicken OR The Trio</b> 38.9	<b>Lemon Garlic Chicken</b> 40.9

## FEAST

65.9 PP

our lebanese feast: a selection of dishes from across the menu designed to fill your table with aromatic smells, tastes and colours

fresh lebanese bread,  
hommos, baba ghanouj,  
tabouli, fattoush,  
cheese sambousek, meat and onion kibbeh,  
arnabeet, batata bi kizbara  
skewers of kafta mishwe, shish tawook, laham mishwe  
(min 4 ppl)

Please advise your waiter of any dietary requirements or allergies you may have. Our kitchens are not allergen free, and we can't guarantee that our menu items are free of common allergies. Our menu items are prepared in a facility with equipment sharing and possible cross-contamination during the handling or storage of ingredients.

\*This dish should not be consumed by person(s) susceptible to illness, for more information please consult your waiter. A surcharge of 15% is applicable on public holidays.