



# 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.

## C O L D M E Z Z A

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

## K I B B E H N A Y E H 2 8

CHEF RECOMMENDATION

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

## S I G N A T U R E

|  |    |
|--|----|
| Shish Barak  | 33 |
| traditional lamb mince dumplings, yoghurt, coriander and garlic butter, toasted pine nuts, aromatic rice |    |
| Warak Enab Bi Lahme  | 39 |
| slow-cooked and hand-rolled grapevine leaves of spiced rice, braised leg of lamb, mint cucumber laban    |    |
| Samkeh Sayadieh  | 39 |
| oven-baked spring creek barramundi, sayadieh rice infused with spices, fish stock and pinenuts           |    |
| Mjadra   | 23 |
| cumin infused lentil rice, crisp onions, tomato sumac salad, mint cucumber laban                         |    |
| Mansaf Chicken   | 33 |
| tender chicken poached in mansaf spices, turmeric rice, roasted nuts, mint cucumber laban                |    |
| Mansaf Lamb  | 36 |
| braised lamb shank, spiced mansaf rice with minced lamb, roasted nuts, mint cucumber laban               |    |

## S I D E S

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

## S A L A D S

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

## H O T M E Z Z A

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

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

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

## F E A S T

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

65.9 PP

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.