



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 & S A L A D S

Hommos	14
chickpeas, tahini, lemon, olive oil	
Hommos Beirut	15
hommos, lemon, garlic, red pepper, fresh herbs, olive oil, toasted pine nuts	
Baba Ghanouj	14
smoked eggplant, tahini, labneh, olive oil	
The Trilogy	22
hommos, baba ghanouj, muhammara, olives	
Labneh Bi Toum	17
garlic infused strained yoghurt with fresh mint	
Vine Leaves (5)	17
slow-cooked and hand-rolled grapevine leaves of spiced rice, tomato, lemon	
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	

K I B B E H N A Y E H 2 4

CHEF RECOMMENDATION

*200g 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
fried barramundi, sayadieh rice infused with spices, fish stock, pinenuts	
Mjadra	23
cumin infused lentil rice, crisp onions, tomato sumac salad, mint cucumber laban and shaved cabbage salad	
Mansaf Chicken	25
tender chicken poached in mansaf spices, turmeric rice, roasted nuts, mint cucumber laban	
Mansaf Lamb	28
braised lamb shank, spiced mansaf rice with minced lamb, roasted nuts, mint cucumber laban	
Creamy Prawns with White Rice	25
sauteed creamy tiger prawns, white rice	

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
sauteed tiger prawns in chilli garlic butter	
Crispy Whiting	25
flour crusted whiting, house-made pickled tarator, fresh lemon	
Haloumi	19
caramelised in honey and thyme, tomato, kalamata olive, pistachio dukkah	
Batata Bi Kizbara & Arnabeet	17
twice-cooked crispy potato, garlic & chilli oil, fresh coriander and cumin spiced cauliflower florets, dukkah, tahini dipping sauce	
Batenjan & Kousa Maqli	15
crisp fried eggplant, lemon garlic coriander salsa and fried zucchini	
Jawaneh Bi Kizbara	17
fried chicken wings, coriander, garlic, lemon	
Makanek	17
lebanese sausages pan-fried in butter, pomegranate molasses, lemon	
Mixed Pastries	18
sambousek meat (2), sambousek cheese (2), kibbeh meat (2)	
Rakakat (4)	16
delicate cigars of basturma and cheese	
Falafel (4)	15
crisp fried bites of chickpeas and fava beans, tahini dipping sauce, house pickles, kaak – street style Lebanese bread	

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

Shish Tawook with Chips (2 skewers)	26
marinated chicken breast skewers, grilled bread with chilli, fresh biwaz, toum, pickled cucumber, chips	
Lamb Skewers with Chips (2 skewers)	29
succulent lamb rump skewers, grilled bread with chilli, fresh biwaz, hommos, pickled cucumber, chips	
Kafta skewers with Chips (2 skewers)	23
skewered kafta, grilled bread with chilli, fresh biwaz, hommos, pickled cucumber, chips	
Lemon Garlic Chicken with Chips	27
tender marinated tawook, our signature lemon garlic sauce, fresh parsley, olive oil, chips	
Chicken Shawarma with Kaak	21
seasoned chicken strips, signature spice blend, kaak – street style Lebanese bread	
Lamb Shawarma with Kaak	22
grass-fed lamb strips, signature spice blend, kaak – street style Lebanese bread	

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

F E A S T

65.9 PP (min 4 ppl)

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	meat and onion kibbeh
hommos	arnabeet
baba ghanouj	batata bi kizbara
tabouli	skewers of kafta mishwe,
fattoush	shish tawook,
cheese sambousek	laham mishwe