

# ALASEEL Local

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.

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.

## C O L D M E Z Z A & S A L A D S

<b>The Trilogy</b>	22
hommos, baba ghanouj, muhammara, olives	
<b>Labneh Bi Toum</b>	17
garlic infused strained yoghurt with fresh mint	
<b>Vine Leaves (5)</b>	17
slow-cooked and hand-rolled grapevine leaves of spiced rice, tomato, lemon	
<b>Tabouli</b>	19
traditional parsley and burghul salad, tomato, onion, fresh mint, lemon and olive oil dressing	
<b>Fattoush</b>	19
cos lettuce, tomato, cucumber, capsicum, cabbage, radish, shallots, fresh herbs, crisp fried lebanese bread, al aseel dressing	
<b>Ruby</b>	19
fresh beetroot, goat cheese, walnuts, mixed greens, honey mustard dressing, pomegranate jewels	

## H O T M E Z Z A

<b>Hommos Bil Lahme</b>	22
hommos, pan-fried lamb mince, toasted pine nuts, sizzling ghee	
<b>Chilli Garlic Prawns</b>	24
sauteed tiger prawns in chilli garlic butter	
<b>Crispy Whiting</b>	25
flour crusted whiting, house-made pickled tarator, fresh lemon	
<b>Haloumi</b>	19
caramelised in honey and thyme, tomato, kalamata olive, pistachio dukkah	
<b>Batata Bi Kizbara &amp; Arnabeet</b>	17
twice-cooked crispy potato, garlic & chilli oil, fresh coriander and cumin spiced cauliflower florets, dukkah, tahini dipping sauce	
<b>Batenjan &amp; Kousa Maqli</b>	15
crisp fried eggplant, lemon garlic coriander salsa and fried zucchini	
<b>Jawaneh Bi Kizbara</b>	17
fried chicken wings, coriander, garlic, lemon	
<b>Makanek</b>	17
lebanese sausages pan-fried in butter, pomegranate molasses, lemon	
<b>Mixed Pastries</b>	18
sambousek meat (2), sambousek cheese (2), kibbeh meat (2)	
<b>Rakakat (4)</b>	16
delicate cigars of basturma and cheese	
<b>Falafel (4)</b>	15
crisp fried bites of chickpeas and fava beans, tahini dipping sauce, house pickles, kaak – street style Lebanese bread	

## S I G N A T U R E

<b>Shish Barak</b>	33
traditional lamb mince dumplings, yoghurt, coriander and garlic butter, toasted pine nuts, aromatic rice	
<b>Warak Enab Bi Lahme</b>	39
slow-cooked and hand-rolled grapevine leaves of spiced rice, braised leg of lamb, mint cucumber laban	
<b>Samkeh Sayadieh</b>	39
fried barramundi, sayadieh rice infused with spices, fish stock, pinenuts	
<b>Mjadra</b>	23
cumin infused lentil rice, crisp onions, tomato sumac salad, mint cucumber laban and shaved cabbage salad	
<b>Mansaf Chicken</b>	24
tender chicken poached in mansaf spices, turmeric rice, roasted nuts, mint cucumber laban	
<b>Mansaf Lamb</b>	27
braised lamb shank, spiced mansaf rice with minced lamb, roasted nuts, mint cucumber laban	
<b>Creamy Prawns with White Rice</b>	23
sauteed creamy tiger prawns, white rice	

### K I B B E H N A Y E H 2 3

#### CHEF RECOMMENDATION

\*200g of traditionally cured beef mince, burghul, extra virgin olive oil, house-roasted spices accompanied with our traditional garnishes

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

<b>Shish Tawook with Chips (2 skewers)</b>	25
marinated chicken breast skewers, grilled bread with chilli, fresh biwaz, toum, pickled cucumber, chips	
<b>Lamb Skewers with Chips (2 skewers)</b>	28
succulent lamb rump skewers, grilled bread with chilli, fresh biwaz, hommos, pickled cucumber, chips	
<b>Kafta skewers with Chips (2 skewers)</b>	22
skewered kafta, grilled bread with chilli, fresh biwaz, hommos, pickled cucumber, chips	
<b>Lemon Garlic Chicken with Chips</b>	26
tender marinated tawook, our signature lemon garlic sauce, fresh parsley, olive oil, chips	
<b>Chicken Shawarma with Kaak</b>	21
seasoned chicken strips, signature spice blend, kaak – street style Lebanese bread	
<b>Lamb Shawarma with Kaak</b>	22
grass-fed lamb strips, signature spice blend, kaak – street style Lebanese bread	

## S I D E S

<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