

Al Amir

authentic lebanese cuisine

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mezza

cold

Baba Ghanouj 13

a rich, earthy dip, made with smoked eggplant, tahini, labne and olive oil

Hommus 12

a light airy dip, made with chickpeas, tahini and olive oil

Labne 14

a strained yoghurt dip, with black olives, mint and olive oil

Muhammara 14

a rich, tangy dip, made with sundried capsicum, walnuts, breadcrumbs and tomatoes

Msakaa 15

a chunky dip made with fried eggplant, garlic, onion, capsicum and tomatoes

Kibbe Nayeh* 24

cured beef mince blended with burghul, walnuts, olive oil and roasted spices

Vine Leaves (5) 16

hand-rolled grapevine leaves, stuffed with spiced rice, tomato and lemon, slow cooked to soft perfection

salads

Tabouli 18

a traditional lebanese tabouli made with parsley, burghul, tomato, onion and mint, finished with a tangy lemon and olive oil dressing

Fattoush 18

lettuce, tomato, cucumber, capsicum, cabbage, radish and shallots mixed with crispy fried lebanese bread and topped with a tangy pomegranate molasses dressing

Tabouli Quinoa 20

a gluten-free twist on the traditional lebanese tabouli made with parsley, quinoa, tomato, onion and mint, finished with a tangy lemon and olive oil dressing

sides

Garlic dip	S 6	L 12
Laban with cucumber		12
Mansaf rice		12
Turmeric rice		12
Hot chips		9

hot

Hommus with Lahme 21

our signature hommus dip, topped with mincemeat pan fried in our signature spices with toasted pinenuts in sizzling ghee

Chicken Wings 16

chicken wings fried in a tangy coriander, garlic and lemon marinade

Chilli Garlic Prawns 23

tiger prawns cooked in a chilli garlic marinade, served with muhammara dip and shaved cabbage

Monek 17

tangy lebanese sausages panfried in butter with pomegranate molasses and lemon

Sujuk 17

spiced sausages panfried in a lemon and butter sauce

Haloumi 19

caramelised in honey and thyme, served with tomato, black olives and a pistachio dukkah

Batata bi Kizbara 17

twice cooked crispy potatoes tossed in a garlic and chilli oil with fresh coriander

Arnabeet 16

fried cumin spiced cauliflower florets served with dukkah and a tahini dipping sauce

Falafel (6) 15

crunchy on the outside, soft on the inside made with chickpeas and fava beans, served with a tahini dipping sauce

Rakakat (4) 15

delicate deep-fried cigars with your choice of filling: three cheeses • meat and cheese • basturma and cheese

Spinach Triangles (4) 16

deep fried triangles suffed with fresh spinach, lemon and sumac

Sambousek (4) 16

hand-crafted mini pastry pockets with your choice of filling: meat and onion • cheese • chicken

Kibbeh (4) 18

crispy on the outside, soft on the inside, shaped like a football kibbeh is available in two varieties: minced meat with pine nuts • spinach and chickpeas

For any dietary requirements, please consult your waiter for alternative menu options.
*This dish should not be consumed by person(s) susceptible to illness (please consult our staff for more information).

A surcharge of 10% is applicable on public holidays

from the grill

Kafta Mishwe 27

a lebanese classic - minced meat mixed with herbs and spices, skewered and grilled to perfection, accompanied by bread with chilli, fresh biwaz and garlic dip

Shish Tawook 27

chicken breast skewers marinated in our signature mix, accompanied by bread with chilli, fresh biwaz and garlic dip

Laham Mishwe 34

succulent lamb rump skewers, accompanied by bread with chilli, fresh biwaz and garlic dip

Mixed Skewers 49

two skewers of kafta mishwe, shish tawook and laham mishwe, accompanied by bread with chilli, fresh biwaz and garlic dip

mixed plates *for one*

Your choice from the grill served in a mixed plate with tabouli, baba ghanouj, hommus, garlic dip and cheese sambousek:

kafta	35
chicken	35
laham mishwe	43
the trio	35
lemon garlic chicken	37

Vegeterian mixed plate 35

with mjadara, arnabeet and falafel

traditional mains

Shish Barak 32

traditional lamb mince dumplings in a yoghurt, coriander and garlic butter sauce topped with pine nuts and served with aromatic rice

Samkeh Harrah 38

oven-baked barramundi in a tahini and chilli sauce served with aromatic rice

Mjadra 22

lentil rice cooked with crisp onions and cumin. Served with shaved cabbage and a mint cucumber yoghurt

Mahashi 38

slow cooked zucchini and eggplant stuffed with a rice and mince meat mix, cooked in a rich tomato sauce with slow cooked lamb pieces

Chicken Shawarma 29

shredded chicken marinated in our secret spices accompanied by bread with chilli, fresh biwaz, garlic dip and house-pickled cucumber

Meat Shawarma 32

shredded and spiced black angus rump, accompanied by bread with chilli, fresh biwaz and tahini sauce

Lemon Garlic Chicken 29

tender chicken breast, doused in our signature lemon garlic sauce, garnished with parsley

banquet *to feast*

Minimum 4 persons - 59 per person

a selection of delicious dishes from across our menu:

tabouli, fattoush, meat sambousek, cheese & basturma rakakat, falafel, batata bi kizbara, mansaf rice, skewers of kafta mishwe, shish tawook, laham mishwe

Mansaf Chicken 32

tender chicken poached in mansaf spices atop aromatic turmeric rice, roasted nuts, served with a mint cucumber yoghurt

Mansaf Lamb 34

a braised lamb shank on a bed of spiced mansaf rice with minced lamb, roasted nuts, served with a mint cucumber yoghurt

Creamy Garlic Prawns 34

tiger prawns, cooked in our signature creamy lemon garlic sauce, served on a bed of steamed rice

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