

MEZZA

DIPS PLATTER — \$18

Baba ghanouj, hummus, tatziki made in house served with fried lebanese zatar bread

WARA ENAB — \$16

Vine leaves stuffed with rice, tomatoes, parsley, herbed spices and pomegranate molasses

LAMB SAMBOUSIK — \$18

Deep-fried hand-crafted pastry, filled with minced meat and onion (5pcs)

CHEESE SAMBOUSIK — \$18

Crispy deep-fried pastry pockets filled with mixed cheese (5pcs)

BATATA HARA — \$16

Crispy potato cubes, mixed with lemon, garlic, chilli and fresh coriander

FRIED KEBBEH — \$18

Burghul wheat and ground beef shell, filled with minced meat, onion and flavourful herbs/spices

LEBANESE MAKANEK — \$18

Homemade mini seasoned lamb sausages mixed with garlic and topped with lemon juice and pine nuts

FALAFEL — \$15

Chickpeas and fava beans mixed with herbs and spices, lightly fried and served with tahini sauce and mixed pickles

KIBBEH NAYYE — \$25

Traditional minced meat burghul, mixed spices and oil

CAULIFLOWER PLATE — \$16

Fried Cauliflower topped with tahini sauce

SIDES

FATTOUSH SALAD	— \$18
TABOULI	— \$18
WEDGES	— \$12
HOT CHIPS	— \$12
HALLOUMI FRIES	— \$15
WINGS (6 PIECES)	— \$16
NUGGETS & CHIPS	— \$14

BURGERS & WRAPS

WRAPS

TAWOOK WRAP — \$22

Marinated char-grilled chicken, garlic sauce, pickles and coleslaw wrapped in Lebanese bread, served with a side of chips

KEFTA WRAP — \$18

Char-grilled lamb kefta with tabouli and tahini sauce wrapped in Lebanese bread

CHIPS WRAP — \$16

Golden chips, coleslaw and tomato sauce wrapped in Lebanese bread

FALAFEL WRAP — \$22

House made falafel, tahini and tabouli served in Lebanese bread with a side of chips

KEFTA IN BREAD — \$22

Lamb mince pressed in Lebanese bread served with a side of chips and tomato sauce

BURGERS

TAWOOK BURGER — \$24

Marinated char-grilled chicken, garlic sauce, pickles and coleslaw in a brioche bun served with a side of chips

KEFTA BURGER — \$24

Lamb mince patty, tabouli and tahini in a brioche bun served with a side of chips

HALLOUMI BURGER — \$24

Grilled halloumi with salad and special yoghurt sauce served with a side of chips

MAINS

MIXED GRILL PLATTER — \$34

Chicken skewer, lamb skewer and kefta served on a bed of rice with salad, hummus and garlic dip

LAMB CUTLET PLATTER — \$40

Four char-grilled lamb cutlets served on a bed of rice with salad

LAMB RIBS — \$32

Four char-grilled lamb ribs served with chips and salad

MANSAF LAMB — \$34

Slow-cooked lamb served on a bed of rice with tzatziki sauce

CHAR-GRILLED SCOTCH FILLET — \$44

Served with garlic potatoes, gravy and fattoush salad

CHICKEN WINGS — \$25

Six char-grilled chicken wings served with chips and salad

CHICKEN PARMIGIANA — \$32

Crispy chicken schnitzel topped with melted cheese and herb sauce, served with chips and salad

SAMKE HARRA — \$30

Wild barramundi fillet served on a bed of rice topped with a mild herb, garlic and lemon salsa (I)

ATLANTIC SALMON FILLET — \$38

Pan-fried salmon fillet served with rice, mixed steamed vegetables with a creamy lemon and garlic potato sauce (A)

VEGETARIAN PLATTER — \$32

Vine leaves, falafel, cheese sambousik, cauliflower, tabouli, baba ghanouj, hummus, and tahini sauce (3 pieces of each item)

(I) - Seafood origin is International (M) - Seafood origin is Mixed (A) - Seafood origin is Australia

ADDITIONAL

PRAWN SKEWER

— \$8

LAMB SKEWER

— \$7

LAMB CUTLET

— \$9

KEFTA SKEWER

— \$7

CHICKEN SKEWER

— \$7

CHOICE OF DIP

— \$6

baba ghanouj, hummus, garlic and tzatziki

BANQUETS

Our banquets are designed to be shared, bringing together a selection of our signature mezza, fresh salads and charcoal-grilled favourites. Perfect for groups, celebrations, or those who simply want to experience the best of Almasa.

(Minimum 2 people required)

ALMASA BANQUET — \$70

Includes

- Dips Platter and Chips
- Makanek, Cheese Sambousik, Lamb Sambousik, Fried Kebbeh and Chicken Wings
- Tabouli & Fattoush
- Choice of 2 Charcoal-Grilled Skewers (Lamb, Chicken or Kefta)

CLASSIC BANQUET — \$60

Includes

- Dips Platter & Hot Chips
- Cheese Sambousik & Fried Kebbeh
- Tabouli & Fattoush
- Choice of 2 Charcoal-Grilled Skewers (Lamb, Chicken or Kefta)

MEZZA BANQUET — \$50

Includes

- Dips Platter & Hot Chips
- Cheese Sambousik, Makanek, Wara Enab & Batata Harra

DESSERT

KNAFEH FRENCH TOAST — \$20

Viral knafeh French toast served with ice cream and rose syrup

LOKMA (MINI DONUTS) — \$15

Rosewater and pistachio / pistachio sauce / Bueno / Oreo

FRUIT PLATTER — \$24

Variety of seasonal fruits served on a platter

BAKLAVA PLATE — \$10

3 traditional baklava pieces

STRAWBERRY CUP — \$12

Fresh strawberries coated and smothered in Belgian chocolate sauce

SAN SEBASTIAN CHEESECAKE — \$18

House-made San Sebastian cheesecake with your choice of toppings:

Nutella, pistachio or Bueno

GOLDEN ASHTA CAKE — \$16

Golden kataifi layered with rich ashta cream

Choice of toppings: Nutella, pistachio, Bueno or syrup

WAFFLES — \$14

Belgian waffles served with ice cream and strawberries

Choice of toppings: Nutella, pistachio or Bueno

CHURROS — \$16

Crispy churros dusted with cinnamon sugar served with choice of

toppings: Nutella, pistachio or Bueno

COLD DRINKS

SOFT DRINK — \$5.5

Assorted Soft Drinks (Glass)

HOLSTEN — \$6

Assorted Non-alcoholic

LEBANESE SOFT DRINK — \$5.5

Pepsi, 7up, Miranda

V CANS/RED BULL — \$6.50

Assorted Flavours Available

FRESH JUICE — \$11

Orange, Apple, Watermelon

MIXED JUICE — \$12

Orange, Apple, Watermelon

HOT DRINKS

TEA — \$5

English breakfast, Earl Grey, Camomile, Green, Lemongrass, Lemon & Ginger, Peppermint

TEA POT 2 PEOPLE — \$10

Choice of tea

TEA POT 4 PEOPLE — \$18

Choice of tea

COFFEE

Syrup +90c

Vanilla, Hazelnut, Caramel

ESPRESSO	— \$4
SHORT MAC	— \$4.5
PICCOLO	— \$4.5
LONG BLACK	— \$4.5
AMERICANO	— \$4.5
LONG MAC	— \$5
FLAT WHITE	— \$5
LATTE	— \$5
LEBANESE COFFEE	— \$10

2 People

CAPPUCCINO	— \$5
MOCHA	— \$5.5
MAGIC	— \$5.5
ICED COFFEE	— \$7
COFFEE FRAPE	— \$8
CHAI LATTE	— \$5.5
HOT CHOCOLATE	— \$5.5
BABYCINO	— \$1.5
LEBANESE COFFEE	— \$18

4 People

MOCKTAILS

RED BULL BERRY — \$14

Red Bull, lemon and mixed berry over soda water

PASSIONFRUIT MOJITO — \$14

Traditional mojito with passionfruit and lime

BLUE V — \$14

Blue V over ice with blue curaçao, lemonade and lemon

STRAWBERRY LEMONADE — \$12

House-made lemonade with fresh strawberries and strawberry purée

TRADITIONAL LEMON MINT — \$12

Fresh lemon, mint and crushed ice

MIDNIGHT MOCKTAIL — \$14

Vinto, fresh lemon juice, lemonade, soda water and simple syrup

MANGO PASSION DAIQUIRI — \$16

Mango, passionfruit, lime juice, crushed ice and a splash of lemon lime bitters

STRAWBERRY DAIQUIRI — \$16

Frozen strawberries, crushed ice, simple syrup, lime juice and lemon lime bitters

VIRGIN MOJITO — \$12

Lime, mint, soda water and crushed ice

POMEGRANATE DAIQUIRI — \$16

Pomegranate, lime juice and crushed ice

PEACH BERRY FIZZ — \$14

Peach, mixed berries and soda water

WATERMELON MINT DAIQUIRI — \$16

Watermelon, mint, lime juice and crushed ice

HIBISCUS MOCKTAIL — \$14

Hibiscus syrup, lemon and soda water

RASPBERRY BLISS — \$14

Raspberry, lemon and soda water.

SHISHA

CLAY HEAD — \$50

Traditional shisha experience served with premium flavours

APPLE HEAD — \$60

Fresh apple bowl preparation with a smooth, aromatic flavour experience

PINEAPPLE HEAD — \$80

Premium pineapple bowl served for a unique and refreshing shisha experience

NAKHLE DOUBLE APPLE — \$60

Premium double apple shisha with a rich, smooth and classic flavour profile

AL FAKHER RANGE

DOUBLE APPLE

WATERMELON

DOUBLE APPLE WITH MINT

WATERMELON MINT

GRAPE

BLUEBERRY

GRAPE MINT

BLUEBERRY MINT

LEMON

GUM

LEMON MINT

ORANGE

MINT

MAGIC LOVE

ADALYA RANGE

JOKER

LOVE 66

SHEIKH MONEY

LADY KILLA

Please note: flavours are subject to availability

Shisha Head Replacement - \$30 clay - \$40 apple