



## Welcome to Almazett

Starting in 1978, Almazett has been proudly serving the finest Lebanese cuisine Melbourne has to offer.

Whether you prefer to experience our unique Mezza menu (a Lebanese term literally meaning “a table full of food”), or make your selections ala carte from our extensive range of traditional Lebanese dishes, Almazett promises a memorable dining experience.

### *Almazett Mezza Menu (Traditional Banquet)*

Includes a selection of cold and warm entrees, main courses, desserts and Arabic coffee served continually at your request. (seafood not included)

**\$44.00**

**Per Person (2 people minimum)**

### *Almazett Mezza Seafood Menu (Traditional Banquet Plus Seafood)*

Includes all dishes in traditional banquet as well as a serving of whole snapper, prawns and scallop. (no repeats on seafood dishes)

**\$50.00**

**Per Person (2 people minimum)**



## Entrée

### ALMOUQABALAT

#### Appetisers

<b>Hummus Bi Tahina</b> Puree of chickpeas, garlic, fresh lemon juice, tahina paste, crushed hulled sesame seeds and olive oil.	\$ 9.00	<b>Labneh Bi Zeit</b> Thickened yoghurt dip with olive oil.	\$ 9.00
<b>Baba Ghanooj</b> Chargrilled aubergines, pureed with fresh lemon juice, garlic and tahina paste.	\$ 9.00	<b>Labneh Bi Toom</b> Thickened yoghurt dip with garlic.	\$ 9.00
		<b>Tarator Dip</b> Tahina dip topped with parsley.	\$ 9.00

### ALMEZZAT

#### Hors D'Oeuvres

<b>Tabbouleh salad</b> Crushed wheat, tomato, mint, parsley, onion, lemon and olive oil (available gluten free).	\$ 9.00	<b>Makaneek</b> Seasoned chargrilled lamb and beef sausages.	\$ 10.00
<b>Fattoush salad</b> Lettuce, tomato, Lebanese cucumber, spring onions, capsicum, radish topped with baked or fried bread.	\$ 9.00	<b>Kafta Patties</b> Minced lamb with onion, parsley and spices served on rocket leaves topped with yoghurt.	\$ 10.00
<b>Foulia Moudamas</b> Broad beans, fresh lemon juice, crushed garlic and olive oil topped with parsley and tomato.	\$ 9.00	<b>Meat Cigars</b> Light filo pastry filled with minced lamb fillet and onion, topped with pomegranate sauce.	\$ 10.00
<b>Arnabeet Mekli</b> Fried cauliflower served on a bed of lettuce and tomato topped with tahina.	\$ 9.00	<b>Batata Harrah</b> Fried potato with garlic, fresh coriander, spices and lemon.	\$ 9.00
<b>Felafel</b> Deep fried mixture of chick-peas, broad beans, fresh coriander and spices, served on a bed of lettuce and tomato with tahina.	\$ 9.00	<b>Fatayer</b> Baked pastry stuffed with spinach and pine nuts.	\$ 9.00
<b>Chicken Wings</b> Chargrilled chicken wings and drums served with garlic and lemon.	\$ 9.00	<b>Fatayer Bi Jibneh</b> Baked filo pastry stuffed with feta cheese and herbs.	\$ 9.00
		<b>Loubia Bi Zeit</b> Baby green beans with cooked in tomato, onion and olive oil.	\$ 10.00



## MAINS

### **ALMAHASHEE** *Stuffed Vegetables*

<b>Warak Areesh</b> Vine leaves stuffed with rice and spiced lamb.	\$ 11.00	<b>Selak</b> Silverbeet filled with rice, chickpeas, crushed wheat and herbs.	\$ 10.00
<b>Melfouf</b> Cabbage rolls stuffed with rice, lamb, garlic and mint.	\$ 11.00		

### **AL KIBBI**

<b>Kibbi Bi Lahem</b> Deep fried minced lamb fillet and crushed wheat stuffed with minced onion, lamb, spices and pine nuts.	\$ 24.00	<b>Kibbi Nayeh</b> Raw minced lamb fillet (tartare) with garlic, onion & spices. Prepared with 24 hours notice only.	\$ 24.00
<b>Kibbi Bi Lakteen</b> Baked pumpkin and crushed wheat stuffed with spinach, onion and pine nuts.	\$ 24.00		

### **ALMAHAWEH** *Lebanese Grills*

<b>Shish Lahmeh</b> Three barbequed skewers of marinated lamb fillets, onion and capsicum.	\$ 24.00	<b>Shish Tawook</b> Three barbequed skewers of marinated chicken breast with fresh garlic and lemon.	\$ 24.00
<b>Shish Kafta</b> Three barbequed skewers of minced lamb with onion, parsley and spices.	\$ 24.00	<b>Bifteq</b> Lamb fillets grilled with a tomato, onion and capsicum sauce topped with almond, pine nuts and parsley.	\$ 24.00

### **ALBAHR** *Food From The Sea*

<b>Samakeh Harrah</b> Whole snapper grilled or fried topped with tahina, fresh coriander, almonds and pine nuts.	\$ 30.00	<b>Kradis Bi Harr</b> King prawns grilled with a piquant saue, served hot or mild.	\$ 32.00
<b>Samakeh Tajin</b> Whole snapper grilled or fried topped in a piquant sauce, almonds, pine nuts and fresh coriander.	\$ 30.00	<b>Shish Bahri</b> Fresh scallops, baked with mushroomss, garlic, lemon and spices.	\$ 32.00
		<b>Kradis Bi Toom</b> Grilled garlic king prawns, with garlic and lemon juice.	\$ 32.00

*All mains are served with a side of rice and green beans.*

### **ALRIZ**

<b>Lebanese Rice</b> <b>Riz Al Djaj</b> Rice with chicken, minced lamb, roasted pine nuts and almonds.	\$ 16.00	<b>Riz Moufalfal</b> Steamed spiced rice topped with roasted pine nuts and almonds.	\$ 11.00
--	----------	--	----------



## Desserts & Hot Drinks

### *AL HELWAYAT Sweet Delicacies and Dessert*

<p><b>Baklawa</b> \$ 7.00 Layers of filo pastry filled with crushed nuts and drizzled blossom syrup.</p>	<p><b>Rahet El Halkoum</b> \$ 7.00 Traditional Turkish Delight.</p>
<p><b>Halaweh</b> \$ 7.00 Sweetened tahina and sesame seeds, topped with crushed pistachio.</p>	<p><b>Mahalabieh</b> \$ 7.00 Blanc mange of mastic, pistachio nuts and blossom syrup.</p>

### *AL MASHRUB AL SUKHN Hot Drinks*

<i>Coffee</i>		<i>Tea</i>	
Arabic Coffee - Pot	\$ 4.00	Pot of fresh mint tea	\$ 4.00
Café Latte	\$ 3.50	Tea: Selection on offer, please ask your waiter.	\$ 3.50
Cappuccino	\$ 3.50		
Short Black	\$ 3.00		
Short Macchiato	\$ 3.00		
Long Macchiato	\$ 3.50		
Flat White	\$ 3.50		
Hot Chocolate	\$ 4.00		
Moccachino	\$ 3.50		