



# Welcome to Almazett

For over 38 years Almazett has been proudly serving the finest Lebanese cuisine Melbourne has to offer.

Where you prefer to experience our unique Mezza menu. Mezza is a Lebanese term literally meaning “a table full of food” or make your selections of a la carte from our extensive range of traditional Lebanese dishes, Almazett promises a memorable meal.

We do not split bills

We only accept Visa and Mastercard

Thank you for your co-operation



# Mezza

*Per person minimum 2 people*

Vegetarian and Vegan Mezza also available

*Traditional Mezza*                      \$ 46.00  
*Comes with the following:*

**Starters:**

Tabbouleh  
Hummus BI Tahina  
Baba Ghanouj

**Entree:**

Meat Cigars  
Felafel  
Chicken Wings  
Kafta Patties  
Batata Harrah

**Main:**

Shish Lahmeh  
Shish Tawook  
Riz Al Djaj  
Loubia Bi Zeit

**Dessert:**

Baklawa  
Rahet El Halkoum  
Mahalabieh

Arabic Coffee - Pot

*Seafood Mezza*                      \$ 55.00  
*Comes with the following:*

**Starters:**

Tabbouleh  
Hummus BI Tahina  
Baba Ghanouj

**Entree:**

Meat Cigars  
Felafel  
Chicken Wings  
Kafta Patties  
Batata Harrah

**Main:**

Shish Lahmeh  
Shish Tawook  
Riz Al Djaj  
Loubia Bi Zeit

**\* Seafood**

Samakeh Harrah or Samakeh Tajin  
Shish Bahri  
Kradis Bi Toomor or Kradis Bi Toom

**Dessert:**

Baklawa  
Rahet El Halkoum  
Mahalabieh

Arabic Coffee - Pot

**\* For Seafood Mezza no repeats on the seafood dishes**

**All repeat items must be consumed in house**

**Not to be taken as take away items**

**All guest per table must do the mezza menu**

**Children under the age of 10 years old are half price**

**Children mezza includes all starters, entree and dessert  
no main course included**

# Entree

## *Almouqabalat Appetisers (Dips)*

<b>Hummus Bi Tahina (VG) (V) (GF)</b>	<b>\$11.00</b>	<b>Labneh Bi Zeit (V) (GF)</b>	<b>\$11.00</b>
Puree of chickpeas, garlic, lemon juice, tahina paste, crushed hulled sesame seeds served as a dip. Garnished with olive oil parsley and sweet paprika		Thickened yoghurt dip garished with olive oil	
<b>Baba Ghanouj (VG) (V) (GF)</b>	<b>\$11.00</b>	<b>Labneh Bi Toom (V) (GF)</b>	<b>\$11.00</b>
Char-grilled eggplant, pureed with lemon juice, fresh garlic and tahina paste served as a dip. Garnished with olive oil parsley and sweet paprika		Thickened garlic paste with yoghurt	
		<b>Tarator Dip (VG) (V) (GF)</b>	<b>\$11.00</b>
		Tahina dip with lemon juice topped with parley	

## *Almettat Hors D'oeuvres*

<b>Tabbouleh (VG) (V)</b>	<b>\$11.00</b>	<b>Makaneek (GF)</b>	<b>\$11.00</b>
Salad made from crushed wheat, tomato, mint, parsley, onion, lemon and olive oil (Also available gluten free)		Seasoned char-grilled lamb sauages	
<b>Fattoush (VG) (V)</b>	<b>\$11.00</b>	<b>Chicken Wings (GF)</b>	<b>\$11.00</b>
Salad made from lettuce, tomato, Lebanese cucumber, spring onions, capsicum, radish and shedded cabbage topped with baked or fried bread		Char-grilled chicken wings with garlic and lemon	
<b>Foulia Moudamas (VG) (V) (GF)</b>	<b>\$11.00</b>	<b>Meat Cigars</b>	<b>\$11.00</b>
Broad beans with lemon, crushed garlic and olive oil topped with parsley and tomato		Light filo pastry filled with minced lamb and onion, topped with pomegranate glaze	
<b>Arnabeet Makli (VG) (V) (GF)</b>	<b>\$11.00</b>	<b>Batata Harrah (VG) (V) (GF)</b>	<b>\$11.00</b>
Fried cauliflower served on a bed of lettuce with tomato and tahina		Fresh fried potato cubes with garlic, fresh coriander, sprices and lemon	
<b>Felafel (VG) (V) (GF)</b>	<b>\$11.00</b>	<b>Fatayer (VG) (V)</b>	<b>\$11.00</b>
Deep fried mixture of chickpeas, broad beans, fresh coriander, spices and served on a bed of lettuce with tomato and tahina sauce		Baked homemade dough stuffed with spinach, pine nuts and onions	
<b>Kafta Patties (GF)</b>	<b>\$11.00</b>	<b>Fatayer Bi Jibneh (V)</b>	<b>\$11.00</b>
Minced lamb with onion and spices with yoghurt and red onion		Baked filo pastry filled with feta cheese and herbs	
		<b>Loubia Bi Zeit (VG) (V) (GF)</b>	<b>\$14.00</b>
		Baby green beans with onion cooked in tomato and olive oil	

## *Almahashee Stuffed Vegetables*

<b>Warak Areesh (GF)</b>	<b>\$12.00</b>	<b>Selak (VG) (V)</b>	<b>\$12.00</b>
Vine leaves filled with rice and lamb		Sliverbeet filled with rice, chickpeas, crushed wheat with herbs and tomato	
<b>Melfouf (GF)</b>	<b>\$12.00</b>		
Cabbage rolls filled with rice and lamb with garlic and mint			

## Main

### *Al Kibbi*

<b>Kibbi Bi Lahem</b>	<b>\$24.00</b>	<b>Kibbi Nayeh</b>	<b>\$24.00</b>
Deep fried minced lamb and crushed wheat balls stuffed with onion, more minced lamb, spices and pine nuts		Lamb fillet tartare (raw). Prepared with 24 hours notice only	
<b>Kibbi Bi Lakteen (VG) (V)</b>	<b>\$24.00</b>		
Baked pumpkin and crushed wheat balls stuffed with spinach, onion and pine nut			

### *Almashaweh Lebanese Grills*

<b>Shish Lahmeh</b>	<b>\$24.00</b>	<b>Shish Tawook</b>	<b>\$24.00</b>
Barbequed skewers (3) of marinated lamb fillets, onion and capsicum		Barbequed skewers (3) of marinated chicken breast topped with fresh garlic and lemon	
<b>Shisk Kafta</b>	<b>\$24.00</b>	<b>Bifteq</b>	<b>\$24.00</b>
Barbequed skewers (3) of minced lamb mixed with herbs and spices		Lean cut of lamb fillets grilled then cooked in tomato, onion, capsicum sauce topped with almond, pine nuts and parsley	

### *Albahr Food From The Sea*

<b>Samakeh Harrah (GF)</b>	<b>\$28.00</b>	<b>Kradis Bi Harr (GF)</b>	<b>\$32.00</b>
A whole snapper grilled covered in tahina topped with fresh coriander, almond and pine nuts		Grilled king prawns in a piquant sauce	
<b>Samakeh Tajin (GF)</b>	<b>\$28.00</b>	<b>Shish Bahri (GF)</b>	<b>\$32.00</b>
A whole snapper grilled covered in tomato, onion, capsicum sauce topped with almond, pine nuts and fresh coriander		Panfried fresh scallops and mushrooms with garlic, lemon and parsley	
		<b>Kradis Bi Toom (GF)</b>	<b>\$32.00</b>
		Grilled garlic king prawns, with garlic and lemon juice	

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

### *Alriz Lebanese Rice*

<b>Riz Al Djaj (GF)</b>	<b>\$16.00</b>	<b>Riz Moufalfal (VG) (V) (GF)</b>	<b>\$11.00</b>
Rice mixed with Chicken, minced lamb cooked with roasted pine nuts and almonds		Steamed rice topped with roasted pine nuts and almonds	

## *Desserts & Hot Drinks*

### *Al Helwayat Sweet Delicacies and Dessert*

<b>Baklava (V)</b> Layers of Filo pastry filled with crushed nuts in blossom syrup	<b>\$7.00</b>	<b>Rahet El Halkoum (VG) (V) (GF)</b> Tradition Turkish delight	<b>\$7.00</b>
<b>Halaweh (VG) (V) (GF)</b> A sweet Delicacy combining sesame seeds and tahina	<b>\$7.00</b>	<b>Mahalabieh (V)</b> Blanc mange of mastica, pistachio nuts and blossom syrup	<b>\$7.00</b>

### *Al Mushrub Al Sukhn Hot Drinks*

<b>Coffee</b>	
Arabic Coffee (Pot)	<b>\$4.00</b>
Cafe Late	<b>\$4.00</b>
Cappuccino	<b>\$4.00</b>
Short Black	<b>\$3.50</b>
Short Macchiato	<b>\$4.00</b>
Long Macchiato	<b>\$4.00</b>
Flat White	<b>\$4.00</b>
Hot Chocolate	<b>\$4.00</b>
Moccachino	<b>\$4.00</b>
<b>Tea</b>	
Fresh Mint Tea	<b>\$4.00</b>
Other Teas	<b>\$4.00</b>
(Ask our waiters for other selections on offer)	