

نرحب بكم في مطعمكم الشامي،

حيث إنتقينا لكم أحبائنا الكرام الأكلات الشهية والمشهورة لتتناسب مع ذوق الأكثرية وكما تحبون من الأطايب والنكهات.

البيت بيتكم وضيوفكم ضيوفنا.

Welcome to Al Shami Restaurant.

We have carefully selected the finest ingredients, spices and aroma from around the world combined them to provide you with the most exquisite experience. Our recipes come to you as they are from the Middle East homemade meals, we invite you to explore it!

We cater for all your occasions and functions

نلبي كافة طلباتكم في المناسبات والأفراح

Monday to Friday
11am till 10:30pm

Saturday, Sunday & Public Holidays
11am till 10:30pm

"Tuesday Closed"

الإثنين إلى الجمعة من 11 صباحا إلى 10:30 مساءً السبت والأحد والأعطال الرسمية من 11 صباحا إلى 10:30 مساءً عطلة المطعم الأسبوعية يوم الثلاثاء



NEW ON THE MENU



Freekeh (Lamb Shank or Chicken) فريكة (باللحمة أو الدجاج)

Roasted green durum wheat served with yoghurt and cucumber





Samke Harra سمكة حرة

Basa Fillet \$30 Barramundi Fillet \$40

Add rice or chips for \$5

Fish fillet, tahini paste, lemon, fresh coriander, garlic, chilli, nuts and your choice of salad

Fried Fish Fillet سمك فيليه مقلى

Basa Fillet \$30 Barramundi Fillet \$40

Served with rice or chips and your choice of salad





Fried Whiting Fish سمك وايتينغ مقلى

\$15

\$40

Served with chips and your choice of salad

Batata Harra بطاطا حرة

Potato cubes, lemon, fresh coriander, garlic, chilli flakes



NEW ON THE MENU



Meat or Chicken Burger برغر لحمة أو دجاج

Your choice of (Mild or Hot) beef or crispy chicken tenderloin, lettuce, tomato, cheese, sauce, served with chips and drink





Shawarma Bullets خراطيش شاورما دجاج

\$30

\$20

Deep fried pastry filled with chicken shawarma, cheese, garlic sauce and pickles, served with coleslaw and chips

Cheesy Egg Roll رول البيض بالجبنة

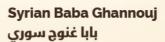
Tortilla bread, egg, cheese, lettuce, tomato, and your choice of original or hot sauce





Greek Salad سلطة بونانية

Tomato, cucumber, lettuce, green capsicum, lemon, onion, oregano, kalamata olive, olive oil, and feta cheese



Grilled eggplant, vegetables, lemon, garlic, olive oil, topped with blended walnuts and pomegranate molasses





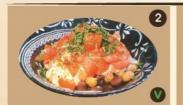
BREAKFAST



Fava Beans with Lemon M \$20 L\$30 فول بالليمون والثوم

Fava beans with lemon and garlic, extra virgin olive oil dressing, topped with chickpeas, tomato and chopped parsley





Foul with Tahini فول بالطحينة

M\$20 L\$30

Fava beans with lemon and garlic, tahini sauce and extra virgin olive oil dressing, topped with chickpeas, tomato and chopped parsley

Hommos Hub with Lemon M \$20 L \$30 حمص حب بالليمون

Chickpeas with lemon and garlic, extra virgin olive oil dressing, topped with tomato and chopped parsley





Hommos Hub with Tahini M \$20 L \$30 حمص حب بالطحينة

Chickpeas with lemon, tomato, garlic, tahini sauce and extra virgin olive oil dressing, topped with chopped parsley

Fatteh Shameyya أُمَّة شامية (فتة بالزيت) فتّة شامية (فتة بالزيت) "هذه الفتة غير الفتة المتوارف عليها رداة تأكد حيداً قبل طليها"

M \$20 L \$30

. . .

Chickpeas, garlic, crispy bread covered with Al Shami milky olive oil, topped with cumin powder "This fatteh is not the usual fatteh, please make sure before ordering it"





Hommos with Foul on Top حمص بالطحينة مع فول

\$20

Blended chickpeas mixed with tahini sauce and lemon juice, topped with fava beans in lemon and garlic

BREAKFAST



Fatteh فتة



M \$20 L \$30

Chickpeas, crispy or fried bread covered with tahini sauce, topped with bread, nuts and melted butter





Fatteh with Meat فتة باللحمة

MINCED OR MEAT

M \$28 L \$40

Chickpeas, crispy or fried bread covered with tahini sauce, topped with nuts, melted butter, pan cooked meat and bread

Eggs with Meat بيض مقلى مع اللحمة

4 pan fried eggs in butter with meat and mixed spices





Shakshouka (چظ مظ) شکشوکة

\$20

\$20 with Meat \$28

Pan fried eggs with tomato, onion, topped with mixed spices and chopped parsley

Egg بیض مقلی \$15

11

4 pan fried eggs in butter, topped with mixed spices



Eggs with Sujuk بيض مقلي مع السجق

4 pan fried eggs in butter, topped with spicy Turkish sausages



BREAKFAST



Lebanese Sausage مقانق

\$18



\$18

\$15

Traditional Lebanese sausages coated with herbs and spices



Sujuk سجق

Spicy Turkish sausages coated with herbs and spices

Labneh لىنة

\$15



Thick yoghurt topped with extra virgin olive oil, black seeds and dried mint



Cheese جبنة بلدية

White cheese topped with black seeds

Grilled Hallomi Cheese جبنة حلومى مشوية

\$15

Grilled white cheese topped with black seeds



SALADS



Tabouli تبولة

M \$20 L \$30

Mix of finely chopped parsley, tomato, dried mint, cracked wheat in lemon juice and olive oil dressing



M \$20 L \$30

Fattoush

فتوش

Mix of fresh lettuce, tomato, cucumber, dried mint. sumac and pomegranate molasses, topped with fried bread

Garden Salad سلطة

M \$20 L \$30

Mix of fresh lettuce, tomato, cucumber and dried mint in lemon juice and olive oil dressing



S \$5



Yoghurt & Cucumber لبن بالخيار

S \$6 M \$12

Diced cucumber mixed with yoghurt and dried mint

Coleslaw سلطة مايونيز

White cabbage, carrot, corn and Al Shami special mayonnaise





COLD MEZZA



Hommos حمص \$15



Blended chickpeas mixed with tahini sauce and lemon juice



Hommos with Meat حمص مع لحمة



\$23

Blended chickpeas mixed with tahini sauce and lemon juice, topped with pan cooked meat and pine nuts

Hommos Beyrouti حمص بیروتی \$15



Blended chickpeas mixed with tahini sauce, chopped parsley, garlic and lemon juice



Baba Ghannouj بابا غنوج (متبّل) \$15

\$8

Char-grilled eggplant puree, tahini and yoghurt, topped with olive oil

Muhammara محمّرة \$15



Blended red capsicum with walnuts, mixed with hot chilli, breadcrumbs, pomegranate molasses and extra virgin olive oil



Garlic ثوم

Creamy garlic dip, oil and lemon

COLD MEZZA



Mixed Dip to Share صحن مازة مشكل \$25



\$25

\$15

Hommos, baba ghannouj, labneh and muhammara



Veggie Mixed Plate

مقبلات مشكل

2 falafel, fattoush, tabouli, hommos and baba ghannoui

Fresh Veggie Plate صحن خضار طازج \$15

8



Tomato, lettuce, cucumber, onion, olives, and fresh mint



Vine Leaves ورق عنب

5 pieces of rolled grape vine leaves stuffed with rice, tomato, onion and parsley, in lemon juice and olive oil dressing

Kibbeh Nayeh M \$22 L \$35

Lean raw minced beef blended with crushed wheat, onion and herbs, in olive oil dressing and topped with walnuts







Fried Kibbeh (4 pieces)

\$16

كبة مقلية

Lean minced lamb blended with crushed wheat. stuffed with minced meat, onion, pine nuts and herbs





Fried Pumpkin Kibbeh (4 pieces) كبة يقطين

\$16

Pumpkin blended with crushed wheat, stuffed with spinach, chickpeas, onion, lemon juice, pine nuts and herbs

Sambousek (4 pieces) سمبوسك

\$16

Deep fried pastry filled with your selection of either:

- Meat with Pine Nuts

- Cheese 🚺

- Spinach W

- Spring Rolls W (cheese & spinach)





Falafel (6 pieces) فلافل

\$15

Chickpeas, coriander, garlic and spices, served with tahini sauce



Lentil Soup شوربة عدس

Lentil, rice, cooked in chicken stock and spices





Hot Chips بطاطا مقلية S\$6 M\$10 L\$15

Crispy thick cut potato, served with tomato

Fried Eggplant باذنجان مقلى

\$18

Lightly fried eggplant, topped with parsley



\$18



Fried Cauliflower قرنبيط مقلي

Lightly fried cauliflower, served with tahini sauce

Hot Mezza Mixed Plate مقبلات ساخنة مشكل

\$40

3 kibbeh, 3 meat sambousek, 3 spring rolls, 3 falafel, served with hot chips





MAINS





3 skewers \$30 6 skewers \$50 9 skewers \$75 Skewers of marinated chicken breast, lamb and kafta, served with garlic dip





Al Shami Mixed Plate \$37 صحن الشامى (مشاوى مشكل + مازة)

3 mixed skewers of (1 x marinated chicken breast, 1 x lamb and 1 x kafta), served with 2 falafel, tabouli, baba ghannouj, hommos and garlic dip

Lamb Skewers لحمة مشوية (٣ أسياخ)

3 skewers of lamb, served with garlic dip



\$40



Lamb Mixed Plate لحمة مشوية + مازة

3 skewers of lamb, served with 2 falafel, tabouli, baba ghannouj, hommos and garlic dip

MAINS



\$30

Kafta Skewers (کفته مشویة (۳ أسیاخ)

3 skewers of kafta, served with garlic dip



\$37

\$37



Kafta Mixed Plate کفتة مشویة + مازة

3 skewers of kafta, served with 2 falafel, tabouli, baba ghannouj, hommos and garlic dip

Tawook Skewers شیش طاووق (۳ أسیاخ)

3 skewers of marinated chicken breast, served with garlic dip





Tawook Mixed Plate شیش طاووق + مازة

3 skewers of marinated chicken breast, served with 2 falafel, tabouli, baba ghannouj, hommos and garlic dip



Chicken Lemon Garlic دجاج بالليمون والثوم \$30

\$8

3 skewers of chicken breast marinated in garlic

Add Rice





Chicken Lemon Garlic Mixed Plate \$37 قدجاج بالليمون والثوم + مازة

3 skewers of chicken breast marinated in garlic and lemon, served with 2 falafel, tabouli, baba ghannouj and hommos

Arayes عرایس(ماریا) \$27



Grilled Lebanese bread stuffed with minced meat, mixed with vegetables and Al Shami spices



Al Shami Shawarma (Arabi) \$27 شاورما الشامي (عربي)

Al Shami famous marinated shredded chicken, served with hot chips and garlic dip

Chicken Shawarma Plate with Chips \$27 صحن شاورما دجاج وبطاطا مقلية

Shredded marinated chicken, served with hot chips and garlic dip



MAINS





Broasted Chicken (half chicken) with Chips

دجاج بروستد (نصف فروج) وبطاطا مقلية

4 fried pieces (half chicken), served with hot chips and garlic dip

Golden Crispy Tenderloins with Chips \$27

(your choice of mild or hot)

قطع دجاج مقرمش (عادي أو حار) وبطاطا مقلية

4 fried marinated chicken tenderloins, served with hot chips and garlic



\$27

\$27



Drumsticks with Chips فخاد دجاج وبطاطا مقلية

\$27

4 fried marinated chicken drumsticks, served with hot chips and garlic

Chicken Wings with Chips جوانح مقلية وبطاطا مقلية

5 fried marinated chicken wings, served with hot chips and garlic



HOMESTYLE COOKING





Chicken Shawarma Plate with Rice \$35 صحن شاورما دجاج مع أرز ولبن بخيار

Shredded marinated chicken, served with basmati rice, yoghurt and cucumber

Al Shami Kabsah (مع لبن بخيار) الشامي كبسة

\$35



Basmati rice cooked with special mix of aromatic spices, topped with slow cooked lamb shank, garnished fried nuts, served with yoghurt and cucumber



Mansaf Lamb (served with jameed sauce) \$35 (منسف لحم (يقدم مع جميد

Basmati rice, topped with slow cooked lamb shank and nuts, served with a traditional Jordanian jameed sauce

BBQ Kabsah (1 Chicken + 1 Kafta) \$35 أرز كبسة مع مشاوي ولبن بخيار 63

Basmati rice, topped with 2 skewers of kafta and chicken, served with yoghurt and cucumber



Moussaka مسقعة \$25 with Rice \$33

Fried eggplant, topped with minced meat, onion, tomato and tomato paste

HOMESTYLE COOKING

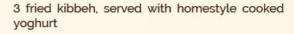




Shakeria شاكرية \$25 with Rice \$33

Homestyle cooked yoghurt, served with lamb shank, garnished with garlic and coriander

Kibbeh Labanieh \$25 with Rice \$33 كبة لبنية





\$25 with Rice \$33



Shish Barak شیش برك

7 minced meat dumplings cooked in yoghurt,

garnished with garlic and coriander

White Rice

\$10

أرز بالشعيرية

Medium grain rice cooked with noodles

Kabsah Rice

\$10

أرز كبسة

Basmati rice cooked with special mix of aromatic spices









Grilled Barramundi & Chips \$40 سمك برمندي مشوى وبطاطا مقلية

Grilled barramundi fish fillet, served with chips and your choice of salad

Grilled Barramundi & Rice سمك برمندي مشوى وأرز

\$40

Grilled barramundi fish fillet, served with rice and your choice of salad



\$40

\$40



Fried Snapper & Chips سمك سنابر مقلي وبطاطا مقلية

Fried snapper, served with chips and your choice of salad

Fried Snapper & Rice سمك سنابر مقلى وأرز

\$40

Fried snapper, served with rice and your choice of salad





Prawns & Chips قریدس وبطاطا مقلیة

10 pieces of prawns, served with chips and your choice of salad

Prawns & Rice قریدس وأرز

\$40

10 pieces of prawns, served with rice and your choice of salad



KIDS MENU





Chicken & Chips شيش طاووق وبطاطا مقلية

A skewer of marinated chicken breast served with chips

Kafta & Chips كفتة وبطاطا مقلية

A skewer of kafta served with chips



\$15

\$15



Nuggets & Chips ناغتس وبطاطا مقلية

\$15

6 chicken nuggets served with chips

Calamari & Chips كالدماري وبطاطا مقلية

4 calamari rings served with chips





BANQUETS



Banquet ONE



\$150

Veggie Mixed Plate

Hot Mezza Mixed Plate



9 Skewers Mixed Mashawi



1x Jar of Soft Drink or Ayran

يترتب عليك سعر إضافي عند تغييرك لمحتوى الوجبة

Additional price will be applied for any changes in Banquets set menu

BANQUETS





Banquet TWO

\$160



1x Hommos



1x Baba Ghannouj



1x Your Choice of Salad



1x Hot Chips



12 Skewers Mixed Mashawi



1x Jar of Soft Drink or Ayran

يترتب عليك سعر إضافي عند تغييرك لمحتوى الوجبة

Additional price will be applied for any changes in Banquets set menu



BANQUETS



Banquet THREE

\$230







1x Hommos

1x Baba Ghannouj

1x Kibbeh Nayeh







1x Fattoush

1x Tabouli

1x Hot Mezza Mixed Plate





12 Skewers Mixed Mashawi

1x Jar of Soft Drink or Ayran

يترتب عليك سعر إضافى عند تغييرك لمحتوى الوجبة

Additional price will be applied for any changes in Banquets set menu

COLD & HOT DRINKS



Soft Drink **Kids Juice** Can \$3.5 Jar \$15

\$3

Bottle \$3.5 Jar \$15

Ayran Yoghurt

Arabic Coffee Tea

- · Black Tea
- · Green Tea
- Chamomile Tea



S \$10 M \$15 L \$20 S \$10 M \$15 L \$20

DESSERTS



Rice Pudding or Muhallabieh أرز بالحليب أو مهلبية

Rice cooked in milk or simple traditional milk pudding (with nuts or without)



بوظة Ice Cream

\$5

Vanilla Blueberry Cup: 1 scoop \$4 Chocolate Pistachio 2 scoops \$7 Strawberry Passion Fruit Cone: 1 scoop \$5 Oreo Rainbow 2 scoops \$8 Turkish Delight Lemon

Kashta Ice Cream بوظة عربية بالقشطة

Syrian style ice cream with crunchy pistachios

