

# AL-HAMRA

## DELIVERY MENU

### COLD MEZZA

1. HOMOOS BEYROUTY - Paste of chickpeas, sesame paste, fresh lemon juice with extra virgin olive oil **\$9.50**
2. LABNEH - Cream of yogurt cheese mixed with garlic, mint and extra virgin olive oil **\$9.50**
3. MOUTABBAL - Roasted eggplant mixed with fresh herbs, sesame paste, fresh lemon juice and extra virgin olive oil **\$9.50**
4. BABA GAHNOUJ - Roasted eggplant with fresh herbs, garlic, tomatoes, onion, green pepper, parsley and spring onion **\$9.50**
5. WARAK AREESH (VINE LEAVES) - Selected grape leaves rolled and stuffed with cooked Egyptian rice, parsley, drymint, onions, garlic, fresh lemon juice, tomatoes cooked with extra virgin olive oil **\$9.50**
6. MOUJADARAH - Cooked green lentils with rice, fried onions, cumin and extra virgin olive oil **\$10.00**

### SALADS

7. TABBOULEH - A salad of fresh chopped parsley, onion, tomato, cracked wheat, fresh mint leaves topped with fresh lemon juice and extra virgin olive oil **\$10.50**
8. FATTOUSH - A salad of mixed green vegetable in sumac powder, extra virgin olive oil and topped with toasted pita bread **\$10.50**
9. LEBANESE GARDEN SALAD - Fresh romaine lettuce, tomatoes, cucumber, garlic, onion, drymint, fresh lemon juice with extra virgin olive oil **\$10.50**
10. ARMENIAN SALAD - A salad of chopped tomatoes, romaine lettuce, cucumber, green pepper, Lebanese thyme, black olive, green chili, fresh lemon juice with extra virgin olive oil and feta cheese **\$10.50**
11. CHICKEN SALAD - Barbecued chicken strips, feta cheese, black olive, Lebanese thyme, fresh lemon juice with extra virgin olive oil **\$12.00**
12. GREEK PRAWN SALAD - Barbecued prawns, lettuce, tomatoes, cucumber, chili, olives, green, yellow and red pepper, Lebanese thyme marinated with honey and feta cheese **\$12.50**

### HOT MEZZA

13. BATATA HARRA - Cubes of potato with chopped fresh chili, garlic, coriander leaves sauteed in ghee **\$12.00**
14. SPINACH FATAYER (4 pcs) - Sautéed spinach with onions, tomatoes, pine nuts, sumac powder filled in dough **\$12.00**
15. FALAFEL (4 pcs) - Fritters of a mix of chickpeas, broad beans, onion, garlic, coriander and exotic spices **\$12.00**
16. MEAT SAMBOUSIK (4 pcs) - Minced meat, onion, pine nuts filled in soft dough and deep fry **\$12.00**
17. LAHEM BIL AJINE (4 pcs) - All time favourite Lebanese pizza filled with minced lamb meat, onion, yogurt, Lebanese spices and pine nuts **\$12.00**
18. CHEESE REQAQ (6 pcs) - Spring roll folio with feta cheese, onion and parsley **\$12.00**
19. KIBBEY MEKLI (4 pcs) - Ball shaped made of minced meat and cracked wheat stuffed with minced lamb, pine nuts and oriental spices **\$14.50**
20. FOOL MEDAMES - Cooked broad beans and chickpeas with garlic, cumin powder, fresh lemon juice, Lebanese spices and extra virgin olive oil **\$10.00**
21. KALAWI GHANAM - Grilled lamb kidneys marinated with garlic, coriander, fresh lemon juice and Lebanese spice **\$12.50**
22. SAWDA DAJAJ - Chicken liver fried with butter, garlic, pine nuts, seven spices and fresh lemon juice **\$10.00**

### KEBAB FROM CHARCOAL GRILL

23. LEBANESE KOFTA KEBAB - Grilled minced lamb meat with onion and parsley **\$22.00**
24. SHEESH TAOUK - Chicken morsels skewered with green pepper, whole mushrooms, garlic mayonnaise and marinated with hot Lebanese spices **\$22.00**

### KEBAB FROM CHARCOAL GRILL

25. RYASH GHANAM - Marinated grilled lamb chop served with special Lebanese BBQ sauce **\$22.00**
26. HALABI KEBAB BATINJAN - Minced lamb meat on a skewer with Aubergine tomato sauce and pine nuts **\$22.00**
27. KEBAB KHASH KHASH - Minced lamb meat on a bed of tomato sauce and onion served with Arabic rice **\$22.00**
28. HAWAYIJ KEBAB - Yemni style minced lamb meat kebab served with hara sauc **\$22.00**
29. SHIKAF KEBAB - Lamb chunks marinated with oriental spices. **\$22.00**
30. FARROUJ MESHWI - Tender spring chicken grilled with aromatic arabic spices **\$22.00**
31. JAWANEH DAJAJ - Charcoal grilled chicken wings marinated with garlic, fresh lemon juice and middle Eastern spices **\$22.00**
32. SHAWARMA - Sliced grilled lamb or chicken served in pita bread **\$22.00**

### SEAFOOD

33. FILLET OF FISH BROCHETTE - Grilled red snapper cubes with lemon juice, mustard and extra virgin olive oil **\$25.00**
34. PRAWN KEBAB - Prawn marinated with mustard, apple vinegar served with hara sauc **\$28.00**
35. MIXED SEAFOOD GRILL - A combination of prawns and fish fillet served with hara sauc **\$30.50**

### CHEF'S SPECIAL

36. COUS COUS WITH LAMB OR CHICKEN STEW - Semolina with choice of lamb or chicken stew **\$22.00**

### VEGETARIAN

37. VEGETARIAN SHAWARMA - Grilled mixed vegetable with cottage cheese brochette served in boat shaped Lebanese pita bread **\$22.00**
38. VEGETABLE KEBAB - Mixed vegetable feta cheese, parsley topped with vegetable fritters and served with cous cous (semolina) **\$22.00**
39. VEGETARIAN COUS COUS - Mixed vegetable and chickpeas cooked in tomato stew with oriental spices served with cous cous (semolina) **\$22.00**
40. MAL FOUF WITH BURGHUL - Simmered cabbage leaves rolled with cracked wheat, chickpeas and tomatoes served with yogurt **\$22.00**
41. VEGETARIAN SHEESH TAOUK - Mock chicken morsels skewered with green pepper, whole mushrooms marinated with Lebanese spices and harissa sauc **\$22.00**

### ACCOMPANIMENTS

42. KABIS - Assorted home made pickled vegetables and olives **\$5.00**
43. PLAIN RICE **\$4.00**
44. ARABIC RICE WITH DRY FRUITS AND NUTS **\$5.00**
45. LEBANESE PITA BREAD (5 pcs) **\$5.00**
46. ZATAR BREAD **\$4.50**

### DESSERTS

47. UMALI - Popular Arabic dessert made with puff pastry, milk, cream and nuts **\$5.00**
48. BEKLAWA - A rich and sweet traditional Arabic pastry filled with dried nuts, pistachio flavoured with honey **\$6.50**
49. MUHALLABIA - Almond cream pudding **\$5.00**
50. MA'AMOOOL - Eastern walnut, pistachio and dates cake **\$6.50**
51. ASSORTED LEBANESE DESSERTS - An array of exotic Arabic desserts **\$8.50**  
Small / Medium **\$13.00**

\* Choice of Sauce : Garlic Onion (G), Herbs (H), or Saffron (S)

For delivery by Al Hamra, tel: 6464 8488

For delivery by Cuisine Express, tel: 6339 9883