

# mezza

In Middle Eastern cuisine, these are considered the jewel of the table. They are a way of life and meant to be enjoyed in an unhurried way. These small dishes excite the palate and are the centrepiece of a family gathering. Mezza is food to be shared. On their own, they can be considered accompaniments, but at almond bar, we invite you to share an assortment of dishes to form the basis of a meal whilst enjoying good friendship, wine and company.

We encourage you to enjoy our mezza the traditional way.

## what's that.....?

**za'atar:** a mixture of dried thyme, oregano, sumac & toasted sesame seeds. Za'atar is Arabic for 'thyme', however, in recipes, it is the dried mixture, not thyme alone, that is usually required.

**sumac:** a red-coloured spice made from the berries of the sumac bush. The distinctive feature of the sumac is a sharp, fruity taste similar to lemon. It is an essential ingredient in za'atar and is often used in fish & chicken dishes, as well as salads.

**tahini:** a thick, creamy paste made from ground sesame seeds. It is the basis of baba ghanouj & hummus dips & is widely used in savoury dishes and sauces.

\* lactose free

# gluten free

\$3 per person surcharge on Sundays  
& public holidays



## dips ..... 18.5

A choice of any 3 dips. Served with pita bread & vegetables

### hummus<sup>#\*</sup>

chickpea & tahini dip

### baba ghanouj<sup>#</sup>

smoky eggplant dip

### labne<sup>#</sup>

yoghurt dip sprinkled with sumac

### za'atar<sup>#\*</sup>

oregano, sesame seed, sumac & sea salt dipping spice

### lab'tar<sup>#</sup>

a combination of labne and za'atar

### chilli hummus<sup>#\*</sup>

try this for something different

### shawandarr<sup>#</sup>

traditional roasted beetroot & yoghurt dip

### minty<sup>#</sup>

bulgarian feta, lemon & mint dip

### muhammara (red)\*

chargrilled red capsicum, chilli, walnut & pomegranate dip

### muhammara labne

a combination of labne & red dips

### kibbeh nayeh\* (when available) can be served alone for \$9

traditional raw minced lamb, burghul & spices served with fresh mint

# mezza

toum bread .....	6
pita bread grilled with traditional creamy garlic. You'll never have garlic bread like this.	
olives <sup>#*</sup> .....	6.5
selection of black & green olives	
arr'nabit <sup>#*</sup> .....	10
traditional fried cauliflower with lemon & tahini sauce	
loubyi bi zeit <sup>#*</sup> .....	11
sauteed green beans tossed in tomato, garlic & onion	
falafel <sup>#*</sup> .....	13.5
deep-fried chickpea patties with tomato, lettuce & tahini	
coriander potatoes <sup>#*</sup> .....	9.5
diced potato tossed in fresh coriander, garlic & lemon	
haloumi <sup>#</sup> .....	13
grilled sheep's milk cheese with olive oil, oregano & diced tomatoes	
whitebait* .....	11
served crispy with toum & lemon	
calamari <sup>#*</sup> .....	15
grilled with lemon, oregano & extra virgin olive oil	
za'atar prawns <sup>#</sup> .....	15
king prawns coated in za'atar spice & served with crushed potato & pickled turnip	
scallops moghrabieh .....	17
tender scallops tossed in giant cous cous, shanklish (aged yoghurt cheese) & diced tomato	
samki harra <sup>#*</sup> .....	26
roasted barramundi fillet with coriander, tahini, lemon, garlic & chilli	

chiche barrak.....	12
middle eastern lamb dumplings cooked in a rice, fresh yoghurt & mint sauce	
mukloubi with chicken <sup>#</sup> .....	17
layers of spiced rice, eggplant & chicken, finished with homemade yoghurt, almonds & pinenuts (chef's favourite dish growing up)	
chargrilled chicken skewers <sup>#*</sup> .....	15.5
marinated in mum's special sauce	
pomegranate ferah (quail)* .....	26
quail marinated in pomegranate molasses atop apple & cinnamon freekah with delicate slices of Syrian dessert truffle	
chargrilled lamb skewers <sup>#*</sup> .....	16
marinated in a special house sauce	
sumbusic* .....	14
traditional homemade pastry filled with lamb, pine nuts & onion	
kafta <sup>#*</sup> .....	15.5
chargrilled minced lamb with parsley & spices	
kibbeh bil saynieh .....	14
baked layers of minced lamb & burghul with a mouth-watering centre of roasted pinenuts & onion, served with homemade yoghurt	

## salads

tabouli* .....	10.5
diced tomatoes, home-grown parsley, burghul & onion	
fattoush* .....	12.5
grilled pita bread, cucumber, tomato, capsicum, lettuce, garlic & sumac	
baladieh salad <sup>#</sup> .....	13.5
baladieh cheese, roasted almonds, tomato, parsley & chickpeas	

# tasting plates..... 20

Not available on Fridays & Saturdays.

## damascus plate

dip of your choice  
sumbusic  
kafta  
falafel  
fried cauliflower

## homs plate

dip of your choice  
fried cauliflower  
falafel  
haloumi  
coriander potatoes

## zwaitini plate

dip of your choice  
olives  
lamb skewer  
chicken skewer  
coriander potatoes

## groups

This menu is available for groups of 4 or more

One set menu per group.

Please inform staff if you have special dietary requirements

## meat feast ..... 44 pp

a choice of 3 dips  
sumbusic  
lamb skewers  
chicken skewers  
kafta  
fried cauliflower  
coriander potatoes  
fattoush

## almond feast ..... 41 pp

a choice of 3 dips  
coriander potatoes  
sumbusic  
kafta  
calamari  
falafel  
baladieh salad

## vegetarian feast..... 35 pp

a choice of 3 dips  
loubyi bi zeit  
falafel  
haloumi  
coriander potatoes  
fried cauliflower  
tabouli

## sweets

complement your coffee or cocktail

almond pancakes .....	13.5
sugar, cardamom, cinnamon & ground almonds wrapped in light pancakes & served with ice-cream	
barazeh .....	8
sesame seed-coated pistachio biscuits served with cream & fresh strawberries	
halawi .....	12
halva three ways alongside clotted cream & traditional crackers	
lady's arm .....	12.5
filo pastry filled with creamed ricotta, served with sugar syrup	
baklawa .....	7
filo pastry filled with pistachio or walnuts & sugar syrup	
atayef .....	10
buffalo milk cheese packed in a deep fried pancake & dipped in rose water sugar syrup	
riz bi halib <sup>#</sup> .....	7
rosewater-scented rice pudding served with a drop of fig jam & walnuts	
raha <sup>#*</sup> .....	7
you may know it as Turkish delight	
rosewater ice cream <sup>#</sup> .....	9
made right here at almond bar; back by popular demand	

## did you enjoy the almonds?

Take a bag of your favourite almonds home for just \$9.

Otherwise, order a bowl of almonds with a drink or coffee for dessert.