

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

dips 18.5

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

hummus^{#*}

chickpea & tahini dip

baba ghanouj[#]

smoky eggplant dip

labne[#]

yoghurt dip sprinkled with sumac

za'atar^{#*}

oregano, sesame seed, sumac & sea salt dipping spice

lab'tar[#]

a combination of labne and za'atar

chilli hummus^{#*}

try this for something different

shawandarr[#]

traditional roasted beetroot & yoghurt dip

minty[#]

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 \$8

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 ^{#*}	6.5
selection of black & green olives	
arr'nabit ^{#*}	9
traditional fried cauliflower with lemon & tahini sauce	
loubyi bi zeit ^{#*}	11
sauteed green beans tossed in tomato, garlic & onion	
falafel ^{#*}	13.5
deep-fried chickpea patties with tomato, lettuce & tahini	
coriander potatoes ^{#*}	9.5
diced potato tossed in fresh coriander, garlic & lemon	
haloumi [#]	13
grilled sheep's milk cheese with olive oil, oregano & diced tomatoes	
whitebait	11
served crispy with toum & lemon	
calamari ^{#*}	15
grilled with lemon, oregano & extra virgin olive oil	
arak prawns ^{#*}	17.5
king prawns marinated & cooked in arak, white wine & garlic	
samki harra ^{#*}	25.5
roasted barramundi fillet with coriander, tahini, lemon, garlic & chilli	
rrimen scallops	15.5
lightly almond crumbed scallops served with pickled radish & broadbean crush then drizzled with pomegranate butter	

basturma stack [#]	15
spicy air-dried beef, potato, roasted beetroot & eggplant layered & topped with cucumber garlic yoghurt	
mukloubi with chicken [#]	17
layers of spiced rice, eggplant & chicken, finished with homemade yoghurt, almonds & pinenuts (chef's favourite dish growing up)	
chargrilled chicken skewers ^{#*}	15.5
marinated in mum's special sauce	
chargrilled lamb skewers ^{#*}	16
marinated in a special house sauce	
sumbusic*	14
traditional homemade pastry filled with lamb, pine nuts & onion	
kaftha ^{#*}	15.5
chargrilled minced lamb with parsley & spices	
kibbeh bil saynieh	14
baked layers of minced lamb with a mouth-watering centre of roasted pinenuts & onion, served with homemade yoghurt	
ma'aneq ^{#*}	14
traditional spicy sausages in fresh tomato atop a bed of sweet chickory & fennel	

salads

tabouli*	10.5
diced tomatoes, home-grown parsley, burghul & onion	
fattoush*	12
grilled pita bread, cucumber, tomato, capsicum, lettuce, garlic & sumac	
baladieh salad [#]	13.5
baladieh cheese, roasted almonds, tomato, parsley & chickpeas	

tasting plates..... 20

Not sure what to order? Have a taste first.

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 43 pp

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

almond feast 40 pp

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

vegetarian feast..... 34 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	9
sesame seed-coated pistachio biscuits served with cream & fresh strawberries	
almond biscotti	4
homemade almond biscuits	
lady's arm	12
filo pastry filled with creamed ricotta, served with sugar syrup	
baklawa	6
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	
raha	6
you may know it as Turkish delight	
rosewater ice cream.....	7
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.