TAKEAWAY MENU

25

1988–2013

Al-Shami

LEBANESE FOOD AND HOSPITALITY IN OXFORD

TAKEAWAY ORDERS

Takeaway service is available during restaurant hours: noon until midnight every day, last orders by 11.30pm.

You may place your order in person or by telephone. For large orders, please give us as much notice as you can.

If you are placing your order several days in advance you are welcome to use email or fax, but please provide your telephone number. If you don't receive a confirmation reasonably quickly, please contact us by telephone.

Most items are numbered to simplify placing orders.

Al-Shami
25 Walton Crescent
Oxford
OX1 2JG

Tel: 01865 310066
Fax: 01865 311241

Email: food@al-shami.co.uk
Web: www.al-shami.co.uk

SPECIAL DIETS

Our menu offers many choices for people who want a vegetarian or vegan diet or wish to avoid dairy products, gluten or nuts.

VEGETARIAN

Items suitable for vegetarians are clearly marked with *V*. We use the broadest definition of a "vegetarian" diet which includes dairy products and eggs but excludes meat, fish and products derived from slaughter.

VEGAN

Many of our vegetarian dishes are also compatible with a vegan diet. We have marked them with *Ve*.

OTHER DIETS

Please contact us for assistance.

DIETARY SYMBOLS

V = vegetarian

Ve = vegan

COLD MEZZE

Ve	1	Hommos *Puréed chickpeas, sesame oil, lemon juice and garlic*	2.75
Ve	2	Hommos Beiruti *Spicy hommos, a traditional recipe with cumin and parsley*	3.00
Ve	3	Balilah *Chickpeas, cumin, lemon juice*	3.00
Ve	4	Al Rahib *Chargrilled aubergine with spring onion, tomato, peppers and our special dressing*	3.50
Ve	5	Moutabel *Puréed aubergine, sesame oil, lemon juice, garlic*	3.50
Ve	6	Tabbouleh *Parsley, tomatoes, onions, mint, crushed wheat, lemon juice, olive oil*	3.90
Ve	7	Warak'inab *Vine leaves stuffed with rice, herbs and spices*	3.50
Ve	8	Kabis and/or olives *A selection of Lebanese pickles and/or olives*	2.50
Ve	9	Moussaa'at Badhinjan *Fried aubergines, chickpeas, tomatoes, spices*	3.90
Ve	10	Loubieh Bzeit *French beans cooked in olive oil, tomatoes, onion, garlic*	3.50
Ve	11	Mohammara Bil-Jawz *Mixed crushed nuts, red capsicum, olive oil and spices*	3.50
V	12	Labneh *Lebanese cream cheese and strained yoghurt*	2.90
V	13	Laban Bi-Khyar *Yoghurt with cucumber*	2.90
V	14	Jibnat Halloum Salad *White Mediterranean cheese, cucumber, herbs, olive oil*	4.20
V	15	Fetta Cheese Salad *White Mediterranean fetta cheese, spring onions, olive oil*	4.20
Ve	16	Salatah Lubnaniya (Lebanese Salad) *Lettuce, tomatoes, cucumber, parsley, onions, lemon juice, olive oil*	2.90
Ve	17	Salatah Arabiya Harra *Lebanese salad with hot green chillis*	2.90
Ve	18	Fattoush *Mixed salad with herbs and toasted Lebanese bread*	3.00
Ve	19	Foul Moukala *Fried broad beans, cooked in olive oil and lemon juice*	3.20
	20	Bastorma *Dried cured fillet of beef in spices*	4.80
	21	Kibbeh Nayeh *Ground prime cut of raw lamb, crushed wheat and spices*	4.80
	22	Kafta Nayeh *Ground prime cut of raw lamb, onions, parsley and spices*	4.80
	23	Qray Des *Prawn cocktail with lettuce and mayonnaise*	4.20

HOT MEZZE

Ve	24	Batata Harra *Potatoes fried in olive oil, coriander, chilli, garlic*	3.20
Ve	25	Foul Medammas *Boiled fava beans, lemon juice, olive oil, garlic*	3.20
V	26	Fatayer Sebanikh *Pastry filled with spinach, onions, pine kernels, lemon juice*	3.50
V	27	Sanbousek Biljibneh *Pastry filled with fetta cheese*	3.50
	28	Sanbousek Bil-Lahme *Pastry filled with diced lamb, onions, pine nuts*	3.50
Ve	29	Falafel *Ground chickpeas and broadbeans mixed with spices, fried*	3.90
V	30	Kellage Halloum *Grilled halloum cheese in bread*	4.80
Ve	31	Zahra Maqlia *Fried cauliflower topped with sesame oil, parsley, garlic, lemon juice*	3.50
	32	Hommos Shawarma *Puréed chickpeas with flakes of meat*	4.20
	33	Kibbeh Maqlia *Ground meat with crushed wheat, stuffed with meat, onions and pine kernels*	4.80
	34	Jawaneh Dajal Mashwiya *Grilled chicken wings with garlic sauce*	3.50
	35	Maqaniq *Lebanese fried cocktail sausages*	4.00
	36	Sujuq *Armenian sausages, mildy hot and spicy*	4.00
	37	Arayes *Ground meat, parsley, sesame oil, pine kernels, grilled in Lebanese bread*	4.00
	38	Sawda Dajaj Maqlia *Fried chicken liver*	3.90
	39	Samak Bsizri Maqli *Fried whitebait*	4.80

SOUP

Ve	40	Lentil Soup *Lentils, rice, onions and garlic, served with pitta bread croutons*	3.50
Ve	41	Tomato Soup *Tomatoes, onion, garlic*	3.50
Ve	42	Vegetable Soup *Vegetables in a tomato-based broth*	3.50
	43	Chicken Soup *Chicken, onions, cream and a little wheat flour*	3.50

VEGETARIAN

Ve	44	Al-Shami Special Vegetables *Vegetables in a spicy tomato sauce*	6.90
V	45	Mujadara *Rice, lentils and fried onions, served with salad*	6.90
Ve	46	Bam Yeh Bilzeit *Okra fried in olive oil, garlic and tomatoes, served with rice*	7.90
Ve	47	Sebanikh Bilzeit *Spinach cooked in olive oil with fried onions and lemon juice*	6.90
Ve	48	Ardi-Shoki *Artichokes with selected vegetables cooked in our special sauce*	7.80
V	49	Charcoal grilled vegetables *Pepper, mushroom, onion and tomato, charcoal grilled, served with sauce*	6.90

FISH

	50	Samaka Hara Ma'a Taratour *Baked cod fillet with hot sesame sauce*	12.00
	51	Samaka Hara Ma'a Banadora *Baked cod fillet with hot tomato sauce*	12.00
	52	Suyahdiyah *Spiced rice topped with fish, served with salad*	8.20

CHARCOAL GRILL (MOST ARE GRILLED ON SKEWERS)

53	Mixed Grill *Kafta, chicken and lamb cubes, garnished with onions, mushrooms and tomatoes*	8.50
54	Kafta Kebab *Ground meat with onions, herbs and spices*	8.50
55	Kafta Kash Kash *Ground meat with onions, herbs and spices in tomato sauce*	8.50
56	Laham Mashwi Ma'a al-fitr *Tender lamb cubes grilled with onions, tomatoes, mushrooms*	8.90
57	Kastaletta *Lamb cutlets served with grilled tomatoes and peppers*	8.90
58	Farrouj Mashwi *Baby chicken, grilled and served with hot sauce or garlic*	8.90
59	Shish Taouq *Boneless chicken marinated in garlic, lemon juice and olive oil, grilled*	8.50
60	Shawarma *Flakes of meat marinated in vinegar and spices, grilled on an upright spit*	8.50
61	Shawarma Dajaj *Flakes of chicken marinated in vinegar and spices, grilled on an upright spit*	8.50
62	Kibbeh Istanbullyah *Ground meat with crushed wheat and pine kernels, grilled*	8.50
63	Kibbeh Bil-Siniyeh *Ground meat with crushed wheat, stuffed with meat, pine kernels and onions and baked*	8.50
64	Al-Shami Kafta Djaj *Chicken meat with herbs, marinated and minced, grilled and served with hot sauce*	8.50
65	Al-Shami Kebab *Ground meat with herbs and spices, grilled and topped with garlic and sesame oil*	8.50
66	Ardi-Shoki Ma'aLahma *Artichokes topped with diced lamb and pine nuts in a tomato sauce*	8.50
67	Daoud Basha (Lebanese Meatballs) *Lamb and cracked wheat balls cooked in tomato sauce, served with cracked wheat*	8.50

SIDE ORDERS

V	68	Mixed vegetables sauté	2.50
V	69	Peas sauté	2.50
V	70	French beans sauté	2.50
Ve	71	French fries	2.50
Ve	72	Rice	2.50
Ve	73	Bulgur (cracked wheat)	2.50
Ve	74	Lebanese bread	.30

25

1988–2013

Al-Shami

LEBANESE FOOD AND HOSPITALITY IN OXFORD

25 Walton Crescent, Oxford, OX1 2JG

tel: 01865 310066 fax: 01865 311241 www.al-shami.co.uk food@al-shami.co.uk

02/2013 ©Al-Shami. All rights reserved. VAT Reg No: 718 1139 47