

TAKE-AWAY MENU

dips served with Middle Eastern bread & fresh vegetables 9 ea

traditional hummus*# Ord River chickpea, garlic, lemon, tahini

chilli hummus*# something different

baba ghanouj# smoky eggplant, tahini

za'atar labne# strained yoghurt, wild thyme, oregano, sumac, sesame seeds

muhamarra* chargrilled red capsicum, chili, walnut, pomegranate molasses

our dishes

pumpkin kibbeh* 3p fried pumpkin & burghul balls, split chickpeas, carrot, onion, capsicum, baharat; tomato relish 12

eggplant*# pickled carrot, capsicum, currants, lemon, pimento 13

cauliflower*# lemon, spring onion, tahini, native river mint 16

haloumi# carob molasses, tahini, grapes, pistachio 18

calamari*# grilled, lemon, oregano, extra virgin olive oil 19

corn*# fig butter, tarragon, citrus 13

chickpea* pancake, spinach, sumac, tomato 19

mushroom* burghul, charred onion, puy lentils, 20

chicken mukloubi# spiced rice, eggplant, pinenuts, almonds, yoghurt 25

beef rump*# tahini, coriander, walnut, chilli 25

fattoush* toasted bread, cucumber, tomato, capsicum, lettuce, radish, garlic, sumac 17

roasted cashew tabouli* home-grown parsley, tomato, burghul, shallots, roasted cashew, paprika 17

SET MENUS

Chef's Feast 59

2 dips, haloumi, calamari, cauliflower, mukloubi, beef, cashew tabouli

Of the Earth Feast 55

2 dips, pumpkin kibbeh, eggplant, corn, mushroom, chickpea, fattoush

our produce At almond bar, we aim to invest in local produce where possible. Our menu is designed to suit the season, with a focus on sustainable seafood, free-range poultry & ethical beef & lamb. We have also been blessed with green thumb parents who forage their own backyard & those of relatives for our herbs.

***lactose free**

#gluten free

10% surcharge on Sundays & public holidays

Est. 2007

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