

MENU

Al-Shami

LEBANESE FOOD AND HOSPITALITY IN OXFORD

*“This Oxford institution has been dishing up  
excellent food in pretty surroundings  
for two decades now...”*

The Observer Food Magazine, September 2008, in  
an article which included Al-Shami in a list of 27 UK  
restaurants where one can eat well and inexpensively

The following pages contain our current menu. Please note:

- Menu prices include VAT at the current rate.
- Menu prices don't include service. For tables of six or more, a discretionary ten percent service charge is added to the total bill.
- We accept payment by cash and by all major credit and debit cards (we can't accept Diners Club cards).

# Special Diets

Our menu offers many choices to 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.

## DAIRY PRODUCTS, GLUTEN, NUTS

We are preparing a special menu which includes information for people who wish to avoid dairy products, gluten or nuts. Until it is published, please contact us for assistance.

## Cold Meze

Ve	Hommos	2.50
	Puréed chickpeas, sesame oil, lemon juice and garlic	
Ve	Hommos Beiruti	2.70
	Spicy hommos, a traditional recipe with cumin and parsley	
Ve	Balilah	2.70
	Chickpeas, cumin, lemon juice	
Ve	Al Rahib	3.20
	Chargrilled aubergine with spring onion, tomato, peppers and our special dressing	
V	Moutabel	3.20
	Puréed baked aubergines, sesame oil, lemon juice, garlic	
Ve	Tabbouleh	3.50
	Parsley, tomatoes, onions, mint, crushed wheat, lemon juice, olive oil	
Ve	Warak'inab	3.20
	Vine leaves stuffed with rice, herbs and spices	
Ve	Kabis and/or Olives	2.50
	A selection of Lebanese pickles and/or olives	
Ve	Moussaa'at Badhinjan	3.50
	Fried aubergines, chickpeas, tomatoes, spices	
Ve	Loubieh Bzeit	3.00
	French beans cooked in olive oil, tomatoes, onion, garlic	
Ve	Mohammara Bil-Jawz	3.20
	Mixed crushed nuts, red capsicum, olive oil and spices	
V	Labneh	2.60
	Lebanese cream cheese and strained yoghurt	

V = vegetarian Ve = vegan

## Cold Meze continued...

V	Laban Bi-Khyar Yoghurt with cucumber	2.60
V	Jibnat Halloum Salad White Mediterranean cheese, cucumber, herbs, olive oil	3.90
V	Fetta Cheese Salad White Mediterranean fetta cheese, spring onions, olive oil	3.90
Ve	Salatah Lubnaniya (Lebanese Salad) Lettuce, tomatoes, cucumber, parsley, onions, lemon juice, olive oil	2.75
Ve	Salatah Arabiya Harra Lebanese salad with hot green chillis	2.75
Ve	Fattoush Mixed salad with herbs and toasted Lebanese bread	2.75
Ve	Foul Moukala Fried broad beans, cooked in olive oil and lemon juice	2.90
	Bastorma Dried cured fillet of beef in spices	4.80
	Kibbeh Nayeh Ground prime cut of raw lamb, crushed wheat and spices	4.80
	Kafta Nayeh Ground prime cut of raw lamb, onions, parsley and spices	4.80
	Qray Des Prawn cocktail with lettuce and mayonnaise	3.90

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## Hot Meze

V	Batata Harra	2.90
	Potatoes fried in olive oil, coriander, chilli, garlic	
V	Foul Medammas	2.90
	Boiled fava beans, lemon juice, olive oil, garlic	
V	Fatayer Sebanikh	3.20
	Pastry filled with spinach, onions, pine kernels, lemon juice	
V	Sanbousek Biljibneh	3.20
	Pastry filled with fetta cheese	
	Sanbousek Bil-Lahme	3.50
	Pastry filled with diced lamb, onion, pine nuts	
Ve	Falafel	3.50
	Ground chickpeas and broadbeans mixed with spices, fried	
V	Kellage Halloum	3.90
	Grilled halloum cheese in bread	
Ve	Zahra Maqlia	3.20
	Fried cauliflower topped with sesame oil, parsley, garlic, lemon juice	
	Hommos Ma'a Lahma	3.90
	Puréed chickpeas, diced lamb, pine nuts	
	Kibbeh Maqlia	4.80
	Ground meat with crushed wheat, stuffed with meat, onions and pine kernels	
	Jawaneh Dajaj Mashwiya	3.20
	Grilled chicken wings with garlic sauce	

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## Hot Meze continued...

Maqaniq Lebanese fried cocktail sausages	3.90
Sujuq Armenian sausages, mildy hot and spicy	3.90
Arayes Ground meat, parsley, sesame oil, pine kernels, grilled in Lebanese bread	3.90
Sawda Dajaj Maqlia Fried chicken liver	3.60
Samak Bsizri Maqli Fried whitebait	4.80

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# Soup

Ve	Lentil Soup	3.20
	Lentils, rice, onions and garlic, served with pitta bread croutons	
Ve	Tomato Soup	3.20
	Tomatoes, onion, garlic	
Ve	Vegetable Soup	3.20
	Vegetables in a tomato-based broth	
	Chicken Soup	3.50
	Chicken, onions, cream and a little wheat flour	

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# Vegetarian

Ve	Al-Shami Special Vegetables	6.90
	A selection of vegetables in a spicy tomato sauce	
V	Mujadara	6.90
	Cracked wheat, lentils and fried onions, served with yoghurt	
Ve	Bam Yeh Bilzeit	7.90
	Okra fried in olive oil, garlic and tomatoes, served with rice	
Ve	Sebanikh Bilzeit	6.90
	Spinach cooked in olive oil with fried onions and lemon juice	
Ve	Ardi-Shoki	7.80
	Artichokes with selected vegetables cooked in our special sauce	
V	Charcoal Grilled Vegetables	6.90
	Pepper, mushroom, onion and tomato, charcoal grilled, served with sauce	

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## Fish

Samaka Hara Ma'a Taratour Baked cod fillet with hot sesame sauce	12.00
Samaka Hara Ma'a Banadora Baked cod fillet with hot tomato sauce	12.00
Suyahdiyah Spiced rice topped with fish, served with salad	7.95

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## Charcoal Grill

Mixed Grill	8.20
Kafta, chicken and lamb cubes, garnished with onions, mushrooms and tomatoes	
Kafta Kebab	8.20
Ground meat with onions, herbs and spices	
Kafta Kash Kash	8.20
Ground meat with onions, herbs and spices in tomato sauce	
Laham Mashwi Ma'a Al-Fitr	8.75
Tender lamb cubes grilled with onions, tomatoes, mushrooms	
Kastaletta	8.90
Lamb cutlets served with grilled tomatoes and peppers	
Farrouj Mashwi	8.20
Baby chicken, grilled and served with hot sauce or garlic	
Shish Taouq	8.20
Boneless chicken marinated in garlic, lemon juice and olive oil, grilled	
Shawarma Lahme	8.20
Flakes of lamb marinated in vinegar and spices, grilled on an upright spit	

*continued...*

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## Charcoal Grill continued...

Kibbeh Istanbullyah	8.20
Ground meat with crushed wheat and pine kernels, grilled	
Kibbeh Bil-Siniyeh	8.20
Ground meat with crushed wheat, stuffed with meat, pine kernels and onions, baked	
Al-Shami Kafta Dajaj	8.20
Chicken meat with herbs, marinated and minced, grilled and served with hot sauce	
Al-Shami Kebab	8.20
Ground meat with herbs and spices, grilled and topped with garlic and sesame oil	
Ardi-Shoki Ma'a Lahma	8.20
Artichokes topped with diced lamb and pine nuts in a tomato sauce	
Daoud Basha (Lebanese Meatballs)	8.20
Lamb and cracked wheat balls cooked in tomato sauce, served with cracked wheat	

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## Side Orders

v	Mixed vegetables sauté	2.50
v	Peas sauté	2.50
v	French beans sauté	2.50
ve	French fries	2.50
ve	Rice	2.50
ve	Bulgur (cracked wheat)	2.50
ve	Lebanese bread	.30

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# Desserts, Coffee, Tea

## DESSERTS

v	Lebanese sweets	2.00
	Ice cream	1.50

## COFFEE

	Lebanese coffee	1.50
	Coffee	1.50
	Decaffeinated coffee	1.50

## TEA

	Tea with mint or lemon	1.50
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# Soft Drinks, Mineral Water

## SOFT DRINKS

Orange juice	1.50
Apple juice	1.50
Coca Cola	1.50
Diet Coke	1.50
7.Up	1.50
Tonic water	1.50
Soda water	1.50
v lyran yoghurt drink with salt and garlic	1.50

## MINERAL WATER

Evian (0.5L)	1.00
Evian (1.5L)	1.75
Perrier (0.33L)	1.00
Perrier (0.75L)	1.75

# Contact

## ADDRESS

Al-Shami  
25 Walton Crescent  
Oxford  
OX1 2JG

## EMAIL

[food@al-shami.co.uk](mailto:food@al-shami.co.uk)

## WEBSITE

[www.al-shami.co.uk](http://www.al-shami.co.uk)

## TELEPHONE

01865 310066

## FAX

0844 443 8543

# Al-Shami

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25 Walton Crescent, Oxford, OX1 2JG

[food@al-shami.co.uk](mailto:food@al-shami.co.uk)    [www.al-shami.co.uk](http://www.al-shami.co.uk)

Telephone: 01865 310066    Fax: 0844 443 8543