

Meze / Starters – Cold

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 and 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 garlic, olive oil, 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

Meze / Starters – Hot

V 24	Batata Harra Potatoes fried in olive oil, coriander, chilli, garlic	3.20
V 25	Foul Medammas Boiled fava beans, lemon juice, olive oil, garlic	3.20
V 26	Fatayer Sebanikh Pastry filled with spinach, onions, lemon juice	3.50
V 27	Sanbousek Biljibneh Pastry filled with fetta cheese	3.50
28	Sanbousek Bil-Lahme Pastry filled with diced lamb, onion, 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 Ma'a Lahma Puréed chickpeas, diced lamb, pine nuts	4.20
33	Kibbeh Maqlia Ground meat with crushed wheat, stuffed with meat, onions and pine kernels	4.80
34	Jawaneh Dajaj Mashwiya Grilled chicken wings with garlic sauce	3.50
35	Maqaniq Lebanese fried cocktail sausages	4.00
36	Sujuq Armenian sausages, mildly 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, 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** 6.90
A selection of vegetables in a spicy tomato sauce
- v 45 **Mujadara** 6.90
Cracked wheat, lentils and fried onions, served with yoghurt
- ve 46 **Bam Yeh Bilzeit** 7.90
Okra fried in olive oil, garlic and tomatoes, served with rice
- ve 47 **Sebanikh Bilzeit** 6.90
Spinach cooked in olive oil with fried onions and lemon juice
- ve 48 **Ardi-Shoki** 7.80
Artichokes with selected vegetables cooked in our special sauce
- v 49 **Charcoal Grilled Vegetables** 6.90
Pepper, mushroom, onion and tomato, charcoal grilled, served with sauce

Fish

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

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

Charcoal Grill

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

V = vegetarian Ve = vegan

25

1988-2013

Menu prices do not include service.
A discretionary 10% service charge is added to the bill. All gratuities and service charges go to our staff.

Menu prices include VAT at the current rate.
We accept payment by cash and major credit cards (not American Express or Diner's).

Al-Shami is open every day of the year, noon to midnight

We offer set menus from £15 per person

We cater for many functions, at the restaurant and elsewhere

A takeaway service is available

Our small hotel, The Richmond, occupies the upper floors of our building and provides simple en-suite accommodation

25

1988-2013

Al-Shami opened in May 1988 and is said to have been the first Lebanese restaurant outside London. We have been blessed with many loyal, regular customers; we have catered for their weddings and for the weddings of their children.

We are frequently asked about the restaurant's name. Al-Shami refers to someone from the area whose classical Arabic name is Al Sham. Prior to World War 1, it was known as The Levant or Syria or Greater Syria and included the modern Syria, Jordan, Palestine, Israel and Lebanon.

In that region, people of different ethnicity, culture and religion lived together in tolerance and respect. I have always wanted our restaurant to reflect those values, to be a place of hospitality and peace.

Welcome to Al-Shami. May peace be with you.

Mimo Mahfouz

Al-Shami

LEBANESE FOOD AND HOSPITALITY IN OXFORD

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