



الأفغا  
Al Agha  
RESTAURANT



# BREAKFAST

## Syrian Breakfast

Most important meal of the day. A generous Syrian-style breakfast made for sharing, featuring foul with olive oil, foule tahini, fatteh hummus, falafel, hummus, cheese, labneh, manakish, olives, fig jam, butter, and a fresh vegetable platter, complemented with house-made bread and tea with refill.

80



# COLD STARTERS

## Hummus

### Hummus topped with Beef Shawarma

Classic hummus topped with tender beef shawarma, parsley, and pomegranate seeds.

## Muttabal

Grilled eggplant blended with tahini and lemon juice.

## Baba Ghanoush

Charcoal-grilled eggplant mixed with vegetables, walnuts, and olive oil.

## Labna

Thick, creamy strained yogurt drizzled with olive oil.

## Olive Fest

Selection of black and green olives.

## Mixed Platter

Hummus, baba ghanoush, muttabal, muhammara, and yalanji.

13

16

13

14

12

10

29

## Makdous

Stuffed baby eggplants filled with walnuts and red pepper, preserved in olive oil.

## Yalanji

Vine leaves stuffed with rice, tomatoes, parsley, mint, pomegranate molasses, and olive oil.

## Muhammara

Finely blended red pepper, walnuts, breadcrumbs, pomegranate molasses, and olive oil.

11

14

15





# HOT STARTERS

## Garlic Chicken Wings 10pcs

Deep-fried chicken wings served with fries, seasoned with garlic and spices.

## Mixed Kibbeh 4 fried & 2 Grilled

Bulgur based meat balls, that are stuffed with a well seasoned and sautéed minced beef with finely diced onions

## Fried Kibbeh 4pcs

Bulgur based meat balls stuffed with seasoned minced beef.

## Grilled Kibbeh 4pcs

Bulgur based meat balls stuffed with seasoned minced beef.

## Chilli Potatoes

Potatoes, fresh garlic, coriander and chilli powder.

## Falafel 8pcs

Chick pea patties perfectly seasoned and deep fried. Served with hummus, tahini sauce and raw seasonal greens

18

24

16

## Foule Madames

Fava beans well boiled with finely crushed fresh garlic cloves, finished with in-house spices and served with olive oil and seasoned raw greens

19

## Foule Tahini

As above, served with a touch of yoghurt and tahin

10

## Cheese Rolls 6pcs

In-house-made cheese and mozzarella-filled pastry fried to a crunchy crispiness

15

## Beef Rolls

Crispy fried pastry filled with well-seasoned sautéed ground beef, lightly spiced.

11

13

12

13

# SOUP & SALADS

## Fattoush

A healthy fine blend of Tomatoes, Cucumber, Pomegranate molasses, radish, Sumac, Olive oil lemon juice finished with crispy fried pitta bread.

## Tabbouleh

Bulgur, tomatoes, parsley, Olive oil, onions, salt and a healthy dose of lemon juice.

## Hearty Red Lentil Soup

Protein, fibre and Nutrient packed Seasoned and spiced to perfection, Served with crispy fried Pita chips and lemon on the side

15

15

10





# FATTEH (LAYERED MIDDLE EASTERN DISHES)

## Hummus Fattah

Layered with crispy fried pita chips, whole boiled and seasoned chickpeas, garlic, a touch of veggie ghee and tahini, finished with pomegranate seeds and finely sliced almonds, served with fresh greens and vegetables.

14

## Chicken Shawarma Fattah

Layered and accompanied like the above with fine slices of chicken shawarma added to the layering.

19

## Beef shawarma Fattah

A layered Hummus Fattah with succulent beef shawarma shreds gracing, balancing and completing the dish.

20



# WRAPS (ROLLED IN SAJ BREAD)

## Chicken Escalope Panne wraps

Breaded fried chicken and French fries Inside the wraps, topped with garlic sauce, pickles and ketchup.

15

## Shish Tawook wraps

Well-seasoned and grilled tender, juicy chicken breasts topped with fries, pickles, and garlic sauce.

15

## Chicken Shawarma wraps

Well-seasoned, spiced, and slow-cooked chicken fillet on a shawarma rotisserie griddle, finely sliced, topped with pickles, pomegranate molasses, and garlic sauce.

14

## Mix Shawarma Wrap

A mix of chicken and beef shawarma

15

## Grilled Beef Kebab wraps

Beef kebab, topped with parsley, onion, tomatoes and turnip pickles finished with Tahini dressing.

14

## Beef Shawarma wraps

Well-seasoned, spiced, and slow-cooked beef fillet on a shawarma rotisserie griddle, finely sliced and topped with parsley, tomatoes, onions, pomegranate molasses, and tahini sauce.

15

## Falafel wraps

Well-seasoned and spiced fried chickpea patties topped with hummus, lettuce, tomatoes, cucumber, pickles, and tahini sauce.

13

# SIDES / ACCOMPANIMENTS

Rice

7

Fries

7

Bread - Straight from the oven

2

Garlic Sauce

- Small
- Large

2

3





# BURGERS, FAJITAS & KIDS FRIENDLY

(Kids can order selected meals at half price with the option to substitute rice or fries)

## Grilled Beef Burger

19

Grilled beef patty on fresh bread with cheese, lettuce, tomato, pickles, mayo, and ketchup.

## Chicken burger

19

Fried chicken patty on fresh bread with cheese, lettuce, tomato, pickles, mayo, and ketchup.

## Chicken/Beef Fajita

22

Beef or chicken sandwich/Fajita in a long bun bread

## Chicken Escalope Panne served with fries

23

2 Pcs of all sized Escalope slices of chicken breast finely seasoned and marinated tossed in a batter with egg yolk, crumbs and in house spices and finished with a crispy golden fry.

## Chicken crispy 4 Pcs with fries

23

Chicken tenders well marinated and tossed in Al Agha special batter and fried to golden crispiness.



# FROM THE GRILL

Served with Garlic Sauce and Rice

Extra skewer – 11 | Add salad – 4

## Beef Kebab

23

Ground beef, 2 skewers.

## Fillet-o-Lamb

25

2 skewers

## Chicken Shish Tawook

24

2 skewers

## Mixed grill

24

1 skewer ground beef + 1 skewer Shish Tawook





# FAMILY SIZE MEALS

## Family size meal for 6-8 ppl

165

6 beef kebab, 4 lamb skewers, 4 Shish Tawook, Chicken Shawarma, beef shawarma, 2 plates of hummus, fattoush salad, Basmati rice, grilled onions, tomatoes, and Garlic dip.

## Family size meal for 4-6 ppl

125

4 beef kebab, 2 lamb skewers, 2 Shish tawook, chicken and beef shawarma, 1 plate hummus, Fattoush salad, Basmati rice, grilled onions, tomatoes and Garlic dip

## Family size meal for 2 ppl

46

2 beef kebab, 1 lamb skewers, Shish Tawook, Basmati rice, grilled onions, tomatoes, and Garlic dip



# ROTISSERIE

Served with your choice of fries or Basmati rice, garlic sauce, and pickles

1/2 Chicken

30

Whole chicken

55

# VEG PLATTERS

## Falafel Platter

21

6 pcs falafel served with fries or rice with home made hummus dip and fattoush salad and tahini sauce.

## Veg Platter 1

22

5 pcs falafel and 3 pcs yalanji and chilli potatoes serve with rice and fattoush salad and tahini sauce

## Veg Platter 2

22

4 pcs of cheese roll and 4 pcs yalanji served with fries or rice, hummus dip, and fattoush salad





## FROM THE OVEN / BAKED

Served with seasoned Basmati rice topped with sliced almonds, accompanied with Dakkous sauce.

|                               |    |
|-------------------------------|----|
| Lamb Mandi                    | 30 |
| Chicken Mandi (1/2 Chicken)   | 33 |
| Chicken Mandi (Leg and thigh) | 18 |
| Family Mandi                  | 80 |

1pc Lamb, Half chicken, 1 hummus and Fattoush salad.



## AL-AGHA SPECIALS

### Kafta Bel Senia 29

Minced beef kofta's cooked with Al Agha special spices topped with fresh Tomato. Served with fries or Rice.

### Iskender Kebab 26

Finely shredded, well seasoned and grilled kebab beef, topped with in house cooked tomato based sauce poured over slices of pitta bread, slathered with melted sheep's milk butter and yoghurt





## SHAWARMA

Served wrapped in Arabic Saj bread with Fries, coleslaw, and Garlic dip on the side.

|                                   |    |
|-----------------------------------|----|
| Authentic Syrian Chicken Shawarma | 20 |
| Authentic Syrian Beef Shawarma    | 21 |
| Mixed Arabic Shawarma             | 37 |
| Authentic Arabic Falafel          | 17 |



## SHAWARMA PLATTERS

Served with rice, coleslaw, and Garlic dip on the side.

|                          |    |
|--------------------------|----|
| Chicken Shawarma Platter | 22 |
| Beef Shawarma platter    | 23 |
| Mixed Shawarma Platter   | 23 |

## FAMILY SHAWARMA PACKS

Served with Fries, Coleslaw salad and Garlic dip.

|                      |    |
|----------------------|----|
| Mix Shawarma-4-6 ppl | 65 |
| Mix Shawarma-6-8 ppl | 95 |





# MANAKISH

|                               |    |
|-------------------------------|----|
| Cheese Manakish               | 16 |
| Muhammara Manakish            | 15 |
| Muhammara and cheese Manakish | 17 |
| Za'ater Manakish              | 13 |
| Lahmajun Manakish             | 17 |



# PIZZA

|                          |    |
|--------------------------|----|
| Vegetarian lover's Pizza | 19 |
| Cheese lover's Pizza     | 19 |
| Meat Lover's Pizza       | 22 |

# DESSERTS

## Knafeh

Semolina and ghee based baked pastry filled with cheese, topped with pistachios and finished with sugar syrup.

|                           |    |
|---------------------------|----|
| Small ( 5 inch )          | 15 |
| Medium ( 8 inch )         | 25 |
| Large ( 14 inch )         | 65 |
| Knafeh ice cream (5 inch) | 15 |
| Baklava                   | 6  |
| Strawberry Sundae         | 10 |
| Cookie Sundae             | 10 |
| Banana Sundae             | 10 |





## HOT BEVERAGES

|                   |   |
|-------------------|---|
| Tea pot           | 8 |
| Green Tea         | 4 |
| Karak Chai        | 6 |
| Arabic Coffee     | 6 |
| Americano         | 5 |
| Single Espresso   | 5 |
| Double Espresso   | 6 |
| Latte             | 5 |
| Cappuccino        | 5 |
| Hot Chocolate     | 5 |
| Single black Tea  | 4 |
| Caramel Macchiato | 6 |



## COLD AND CHILLED

|                  |   |                  |   |
|------------------|---|------------------|---|
| Ayran            | 5 | Vanilla Shake    | 7 |
| Orange Juice     | 7 | Banana Mocktail  | 7 |
| Lemon Juice      | 7 | Strawberry Tasty | 8 |
| Mango Juice      | 7 | Barbican         | 4 |
| Apple Juice      | 6 | Redbull          | 4 |
| Mango Smoothie   | 8 | Monster Energy   | 4 |
| Lemon and Mint   | 8 | Soft Drink/POP   | 3 |
| Avocado Mocktail | 9 | Sparkling Water  | 5 |
| Chocolate Shake  | 7 | Water            | 3 |







*The Origin of Damascene Cuisine*





# الأخا

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## RESTAURANT



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