



MENU

Price list

CHORIZOS

Handmade Colombian pork chorizos on a skewer. Cooked over the flame grill served with chimichurri sauce

\$8ea

PINCHOS

Chicken or pork skewers cooked over the chargill served with chimichurri sauce or tamarindo sauce

\$10

CHARGRILLED CORN

Fresh corn on a skewer, chargrilled served with butter and slat

\$5

ICE COLD SLUSHIE

Cola or blue lemonade slushie. \$5 extra with toppings

\$5/\$10

FRESH CHORIZOS AVAILABLE

Enjoy our authentic Colombian pork chorizos. 5 per pack

\$20

Candied Cherry
tomatoes \$5/jar



PRICE LIST

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|--|------|
| 1. Hot Dog Con
Crumbed sausage with mozzarella | \$5 |
| 2. Mediterranean Chicken Rolls
Chicken, mushroom, garlic, mozzarella, onions, capsicum | \$12 |
| Vegetarian option | \$10 |
| 3. Fusion Platter
Hummus, olives, candied cherry tomatoes, flatbread | \$10 |
| Add chicken | \$12 |
| 4. Hot Crispy Chicken Skewers | \$15 |
| 5. Hummus dip w/flatbread | \$5 |
| 6. Hash Browns
with sour cream and guacamole | \$2 |
| 7. Basbousa
Semolina slice with yoghurt | \$3 |



My Aleppo Kitchen

My Aleppo Kitchen

My Aleppo Kitchen

Traditional Middle Eastern food inspired by my home country

FROM MY KITCHEN TO YOUR TABLE



Parties



Corporate events & meetings



Celebrations



Cultural events



For enquiries contact Antwaneet

Mobile: 0415 107 978

Email: abuantwaneeto1@gmail.com

SAVOURY OPTIONS

SAMBOUSIK \$1.30 each

Decadent small pastry pockets stuffed with lamb mince, toasted pine nuts and caramelised onions.

KIBBEH \$2.00 each

Hand-rolled, cracked wheat croquettes filled with lamb mince, caramelised onions and pine nut text describing the food.

FALAFEL \$1.20 each

Made from ground chickpeas, broad beans, onion, parsley, garlic and traditional spices. Served with tahini sauce and pickles.

SAVOURY OPTIONS

SPINACH AND FETA TRIANGLES

\$2.50 each

Handmade pastry triangles filled with spinach, feta and spices.

MINI ZAATAR \$1.25ea

Pastry with exotic mixture of wild thyme, sesame seeds, sumac and olive oil

SPICED RICE VINE LEAVES

\$1.00 each

Spice-infused rice rolls, wrapped in marinated grape leaves with tomato and parsley.

DIPS

HOMMUS \$3.00 (150g)

A light and creamy blend of chickpea, fresh lemon juice and tahini.

BABA GHANOUJ \$3.00 (150g)

Smokey, char-grilled eggplant, infused with garlic and blended with tahini and fresh lemon juice.

MUHAMMARA \$3.00 (150g)

Breadcrumb, pomegranate syrup, cumin and a splash of extra virgin olive oil.

SWEET OPTIONS

(All sweet options are suitable for vegetarians)

BAKLAVA \$1.75ea

Filo pastry filled with mixed nuts drizzle with honey sauce and sprinkle with pistachio.

HALAWET EL JIBN (CHEESE ROLL)

\$1.50ea

Made of cheese dough filled with ashta (fat cream) with honey sauce.

CHEESE & MINT SQUARES

\$1.50ea

Handmade pastry squares filled with halloumi cheese, mint and olive oil

MARZIPAN SQUARES \$2.50 each

Hand made with almond paste

COCONUT BALLS \$1.75 each

Made with condensed milk and shredded coconut

NON TRADITIONAL FOOD

MINI PIZZA \$1.50ea

CHOCOLATE DIPPED COCONUT BALLS WITH CONDENSED MILK \$1.50ea

APRICOT JAM TART \$1.70 each

GLUTEN-FREE CARROT CAKE OR BANANA CAKE \$2.50 each

CHOCOLATE CAKE BALLS \$1.70 each

COCONUT MACAROON \$1.60 each





SAVOURY VEGETARIAN OPTIONS

MINI CAPSICUM PASTE PIZZA \$2.00 each

MINI ZAATAR PIZZA \$2.00 each

MINI PIZZA \$2.00 each

FALAFEL \$1.20 each

SPINACH KIBBEH \$2.50 each

SPINACH TRIANGLES \$2.50 each

VINE LEAVES \$1.00 each

CHEESE SAMBOUSIK (LARGE) \$1.00 each

For vegetarian sweet options please
choose from our Sweet options menu

