

ENTREES

Hommos Chickpea Dip	\$10.00
Baba Ghanooj Smoked Eggplant Dip	\$10.00
Labneh Yoghurt Dip	\$10.00
Taboulie A salad made from crushed wheat, parsley, tomatoes, onion, lemon juice and olive oil	\$12.00
Makanek Highly seasoned lamb sausages	\$14.00
Chicken Wings (8 pieces) Marinated, barbecued with garlic and lemon juice	\$12.00
Falafel (8 pieces) A combination of beans, vegetables, and herbs served with tahini sauce	\$14.00
Meat Cigars (6 pieces) Pastry filled with seasoned mince lamb, vegetables, onions and herb	\$12.00
Sambousik Cheese and herbs in filo pastry	\$12.00
Fatayer (5 pieces) Spinach pies, with onions, pine nuts, sumac and thyme	\$12.00
Selak (5 pieces) Silver beet vegetarian rolls	\$12.00
Cabbage Rolls (5 pieces) Filled with rice, minced meat and spices	\$12.00
Vine Leaves (7 pieces) Filled with rice, mince meat and spices	\$12.00
Ful Madamas Fava beans with garlic and lemon dressing	\$12.00
Fotr Sautéed mushrooms with garlic, capsicum, pomegranate and coriander	\$14.00

MAIN COURSES

Shish Kebab (4 Skewers) Barbequed, marinated lamb on skewers	\$16.00
Kafta Meshwee (4 skewers) Barbequed minced lamb with parsley, onions, herbs and spices on skewers	\$16.00
Kafti Bi Tahina (4 pieces) Minced lamb with sesame sauce and chillies	\$18.00
Kibbi (5 Pieces) Minced meat with crushed wheat, filled with diced meat, onion, pine nuts and served with yoghurt if required	\$16.00
Shah Rayar Spicy lamb fillets with coriander, cummin, cardamon and ginger in a tomato concasse	\$18.00
Shish Tawook (4 pieces) Marinated barbequed chicken fillets, on skewers, with garlic and lemon	\$16.00
Dejaj Harr Olive oil fried chicken fillets with chilli herbs, garlic and lemon	\$18.00
Shawarma Lamb fillets or chicken breast or a combination of both, grilled with a touch of tahina	\$18.00
Ashtarout Chicken fillets sautéed with garlic and fresh coriander and finished with a squeeze of lemon	\$18.00
Falafel Rolls	\$12.00
Kabab Rolls	\$12.00
Tawook Rolls	\$12.00
Pita Bread (1 packet)	\$4.00
Homemade Lemonade (1 litre)	\$6.00

Homestyle Dishes

Riz-a-dejaj Mainly rice with pine nuts, almonds and steamed chicken	\$12.00
Safron rice with vermiceli	\$8.00
Loubee Fresh whole baby beans cooked with fresh tomatoes, onions and garlic	\$12.00
Cabbage Rolls (9 pieces) Filled with rice, meat, garlic and spices	\$16.00
Vine Leaves (12 pieces) Filled with rice, meat and spices	\$16.00
Silver Beet Rolls (9 pieces) Filled with rice and vegetables	\$16.00

Seafood

Samakah Harrah Seasoned spicy fish with sesame sauce	\$30.00
Prawns Bi Toum Stir-fried prawns with garlic, fresh herbs and lemon	\$25.00
Barbecued Prawns Prawns dressed with garlic, lemon and za'atar	\$25.00

Desserts

Baklava Filo pasrty filled with various crushed nuts and finished with honey syrup	\$12.00
Turkish Delight	\$12.00
Halva Sesame based dessert	\$12.00
Mahalabia A custard-like dessert, light and refreshing	\$12.00

A Brief History of *Lebanese Cuisine*

About 7,000 years ago in what is now Asia Minor, the beginnings of Lebanese cooking were evolving and reflecting the climate of the land and Arabic lifestyles.

It has blended with other regional areas, to become the Lebanese style of cooking which we know today.

The main methods of cooking are baking and grilling. Many Lebanese dishes are very time consuming, requiring meticulous preparation before cooking.

There are a variety of dishes which use a precise amount of herbs and mild spices to enhance the flavour.

Lebanese food is renowned for its health giving properties, such as the use of lemons, which break down any oils without overpowering flavour.

Lebanese coffee which is served from a traditional long handled coffee pot, makes a great end to your meal.

Dunyuzad is proud to serve you the full flavour of authentic Middle Eastern cuisine. We thank you for your patronage and hope to see you again.

Birthdays, Weddings,
Anniversaries, Office...
all parties.

Bookings are Welcome
Banquets arranged.

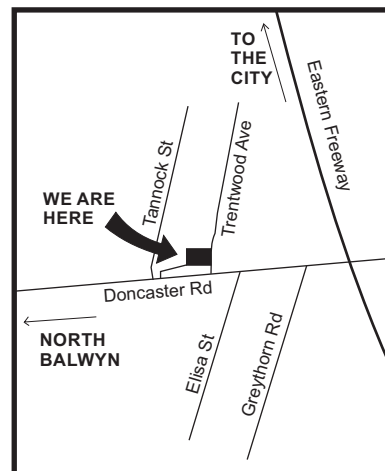
Capacity 180

Licenced & BYO Wine Only

Sunday Lunch
12.00 - 3.00pm

Dinner
6.00pm - 12.30am

Open 7 Days a Week



DUNYUZAD

*Fine
Middle Eastern
Cuisine*

TAKE AWAY MENU



329 Doncaster Road,
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Prices may be subject to change.