

Introducing Armani Catering

We're so proud to announce we are taking luxury another step forward and proudly bringing you Armani Catering!

Experience the elegance of Armani Restaurant wherever you are and impress your guests with delicious dishes, exceptional service and our signature Armani argileh that we are so well known for.

We specialise in catering for:

- Weddings
- Birthdays
- VIP events
- Private Functions
- Meetings
- Cocktail Receptions

There will be special breakfast catering and argileh delivery packages available, simply enquire to find out more.

Learn more about our new catering services at www.armanicatering.com.au or ask our friendly staff for more information.

Welcome to Armani Restaurant

Dear Guests.

Welcome to Armani Restaurant!

Spanning three generations, we've tirelessly worked towards crafting exciting dishes and mastering the fine art of hospitality to give you the best experience possible.

Our dishes combine the freshness of international cuisines and richness of Middle Eastern & intercontinental flavours.

Our team, composed of many talented & dedicated chefs, servers and personnel, is proud and privileged to serve you.

We sincerely hope you enjoy your dining experience with us.

Stay connected with us by following our social media accounts and be the first to know about our latest news, events and giveaways.

All of our menu is available for dine in and takeaway.

- f Armani Restaurant
- @ @armani_restaurant_sydney

Conditions of entry:

- For your comfort all bills are to be settled at the table.
- NO alcohol to be consumed on the premises.
- NO games permitted on the premises (cards, board games, etc...)
- NO BYO food and/or drinks.
- Management reserves the right to refuse entry.
- Smoking is not allowed for persons under 18 years of age.
- 10% Surcharge applies on public holidays, special occasions and weekend.
- Surcharge appplies for cakeage.



All our products are certified Halal

Breakfast

Serving from 8:30am to 11:30am everyday



ARABIC BREAKFAST BANQUET

\$31.99 per person (Minimum 3 people)

Grilled halloumi cheese | Labneh | Foul medames

Hummus with meat | Falafel with tahini sauce

Fatteh (chickpeas, yoghurt & crispy bread)

Zaater & olive oil

Green & black olives, cucumber, tomato, mixed pickles

Eggs cooked your way (fried/omelette)

served with pastrami or sujuk

Makdous (eggplants stuffed with walnuts, red pepper, garlic, olive oil and salt.)

Shanklish cheese | Hallwa tahini sesame

Fig jam and butter | Bread basket

ARABIC BREAKFAST PLATTER

\$24.99 (For one)

Grilled halloumi cheese

Labneh

Hummus

Falafel with tahini sauce

Green & black olives,

cucumber, tomato, mixed pickles

Fried egg with pastrami

Makdous

Shanklish cheese

Halwa tahini sesame

Bread basket

BREAKFAST ALA CARTE

Fatteh Hummus \$15.99

Chickpeas, crispy bread, yoghurt, tahini, lemon, garlic, cumin & pine nuts. Served with cucumber, tomato & mixed pickles

Foul Shami | \$15.99

Fava beans, chickpeas, fresh tomato, parsley, garlic, lemon, olive oil, cumin & tahini sauce. Served with cucumber, tomato & mixed pickles

Falafel \$15.99

Fried seasoned chickpea croquettes. Served with tahini sauce, cucumber, tomato & mixed pickles

Hummus Dip | \$14.99

Chickpeas mashed with oil, garlic, lemon juice, & tahini

Labneh Dip | \$13.99

Creamy yoghurt topped with mint & olive oil

Sai Sandwich | \$15.99

Your choice of

- Labneh, black olives, fresh mint & cucumber
 - Halloumi cheese, zaatar & olive oil
 - Feta cheese, fresh mint, olives & tomato

Served with olives, tomato, cucumber & mixed pickles

Egg & Omelett | \$19.99

Three country fresh eggs cooked your way (fried/omelette). Served with sujuk or pastrami, grilled tomato & green salad

Waffles \$14.99

Served with fresh strawberries Nutella chocolate or honey

Fresh Fruit Salad \$9.99



Banquets & Special Events

LEVANTINE BANQUET

Cold & Hot Mezza

Kibbeh nayeh, vine leaves, fattoush, tabouleh, hummus, baba ganooj, muhammara, cheese sambousik, fried kibbeh & chips

Mains

Char-grilled marinated lamb, Chicken (tawook) & kafta skewers. Served with garlic sauce

Chicken shawarma OR traditional

\$55.00 per person | Minimum 3 people

Package

1 soft drink, still water, and dessert \$75.00 per person | Minimum 3 people

ARMANI BANQUET

Mezza & Entrée

Caprese (fresh mozzarella) salad, prawns and smoked salmon, kibbeh nayeh, fattoush, hummus, baba ganooj & muhammara

Torpedo-prawns, deep fried calamari & garlic aioli

Ravioli spinach ricotta cheese & basil tomato sauce

Mains

Char-grilled marinated lamb, chicken (tawook) & kafta skewers. Served with garlic sauce

\$65.00 per person | Minimum 3 people

Package

1 soft drink, still water, and dessert \$85.00 per person | Minimum 3 people



Banquets & Special Events

LE ROYAL BANQUET

Mezza & Entrée

Caprese (fresh mozzarella) salad, marinated poached prawns, smoked salmon, kibbeh nayeh, fattoush, hummus, baba ganooj & muhammara

Torpedo fried prawns with sweet chilli sauce

Prawn Risotto

Your Choice Of 1 Main Each:

Lobster thermidor Chicken mushroom Steak Tenderloin Atlantic salmon

\$85.00 per person | Minimum 3 people

Package
1 soft drink, still water, and dessert
\$105.00 per person | Minimum 3 people



Middle Eastern Appetisers

SELECTION OF COLD & HOT MEZZA

\$119.70 (\$39.99pp minimum 3 people) Kibbeh nayeh, cheese and meat sambousik, fried kibbeh, vine leaves, fattoush, tabouleh, hummus with meat, moutable (baba), muhammara, eggplant moussaka

W HUMMUS | \$14.99

Silky smooth ground chickpeas, tahini sauce & olive oil Add meat & toasted pine nuts | \$7.00

KIBBEH NAYEH | \$20.99

Ground raw lamb meat mixed with bulgur, onions, spices & drizzled with olive oil

BABA GANOOJ ↓ \$14.99

Smoked eggplants, tahini sauce, lemon & olive oil

MUHAMMARA | \$14.99

Sundried chilli paste, walnut pesto & pomegranate reduction

□ LABNEH | \$13.99

Creamy yoghurt topped with mint & olive oil

G VINE LEAVES | \$14.99 (4 pieces)

Grape leaves stuffed with our signature rice & herb mixture

G EGGPLANT MOUSSAKA ↓ \$17.99

Smoked and mild vegetarian eggplant stew with chickpeas, garlic, onions & tomatoes





Middle Eastern Appetisers

HOT STARTERS

KIBBET SAMAK BEL-TARATOR | \$16.99 (fish kibbeh)

Spiced ground meat and cracked wheat blend stuffed with fresh barramundi, onions, dill, saffron & lemon. Served with tahini sauce

KIBBEH MISHWIYYEH | \$16.99

Grandma's homemade kibbeh made with spiced ground meat & cracked wheat blend, grilled and infused with pomegranate sauce & walnuts. Served with yoghurt (ayran)

⑤ BATATA HARRA (spicy potato) | \$14.99

V Spiced fried cubes of potatoes seasoned with garlic, coriander & chilli flakes

ARMANI SAMPLER | \$22.99

A combination of cheese sambousik, fried kibbeh & vine leaves

W HOMEMADE CHEESE SAMBOUSIK | \$12.99

3 pieces of deep fried pastry filled with cheese & herbs

HOMEMADE LAMB MEAT SAMBOUSIK | \$12.99

3 pieces of deep fried pastry filled with minced lamb & special spices

HOMEMADE LAMB MEAT KIBBEH | \$12.99

3 pieces of deep fried blend of bulgur and meat croquette filled with minced lamb, onions & special spices

SOUPS

CREAM OF CHICKEN MUSHROOM SOUP | \$10.99

Mixed wild mushrooms scented with truffle oil

ORIENTAL LENTIL SOUP | \$10.99

Red lentils, pureed with cumin, crispy Arabic bread & lemon wedges



Salad

GP PRAWN & SMOKED SALMON | \$29.99

Marinated poached prawns, smoked salmon, fresh avocado, mango salsa, fresh garden leaves, light mustard

fresh garden leaves, light mustard sauce & salmon caviar

⊚ KING PRAWN & ROCKET | \$29.99

Char-grilled marinated king prawns served with baby rocket, avocado, fresh mango, cherry tomato, bell pepper & mango dressing

CHICKEN CAESAR | \$25.99

Crispy romaine lettuce infused with garlic aioli capers, fresh herbs, fresh parmesan cheese, croutons, quail egg & grilled chicken breast

G CAPRESE | \$19.99

(FRESH MOZZARELLA)

Fresh buffalo milk mozzarella cheese,
plum tomato, basil leaves, black olives,
oregano & tomato vinaigrette

☐ GREEK SALAD | \$19.99

Combination of romaine lettuce, tomato, onion, cucumber, capsicum, olive, Greek feta cheese, oregano, olive oil, dijon mustard & apple vinegar dressing Served with baby rocket salad, cherry tomato, walnuts, onion, sundried tomato & balsamic vinegar

◎ GARDEN SALAD | \$17.99

Mixed lettuce, cherry tomato, cucumber, carrots, fresh beetroot, onion & mustard honey dressing

Cucumber, tomatoes, shallots, bell pepper, red radish, fresh mint, with garlic lemon juice & olive oil dressing

TABOULEH | \$17.99 Chopped parsley with bulgur wheat, tomato, green onions, mint, lemon & olive oil

Romaine lettuce, cucumber, tomato, spring onion, radish, parsley, pomegranate, sumac dressing & Arabic bread croutons

ADD

• Herb-marinated grilled tiger prawns \$11.99 (3 pieces)

Chicken skewer tawook \$10.99

Herb-marinated chicken breast \$10.99

Lamb skewer \$11.99







MEZZELUNE DI GAMBERI \$32.99

Homemade pasta filled with goat cheese & roasted tomatoes with marinated prawns & light creamy tomato sauce

☑ RAVIOLI DIMAGRO AL BASILICA | \$29.99

Homemade spinach & ricotta ravioli in a basil-infused tomato sauce

LINGUINI ALA FRITTO DE MARE | \$36.99

Linguini pasta combined with fresh seafood in light tomato sauce enhanced with roasted garlic & fresh thyme

PENNE ALLA ARMANI | \$29.99

Fresh penne pasta served with grilled eggplant, sundried tomatoes, fresh basil tomato salsa with Parmesan & fontina cheese

▼ FETTUCCINE CON FUNGHI | \$28.99

Fresh fettuccine pasta tossed in a light creamy sauce with wild mushrooms, truffle oil, rosemary & Parmesan cheese

V PENNE ARABIATA \$28.99

Fresh penne pasta, olive oil, garlic, chilli flakes & basil tomato sauce

SPAGHETTI \$27.99

Served with your choice of the following sauces:

- Tomato & Basil Bolognese (Meat sauce)
- ♥ RISOTTO AI FUNGHI PORCHINI | \$29.99

Mixed wild mushroom risotto flavoured with rich truffle oil, Parmesan cheese & fresh rosemary

RISOTTO FRITTO DI MARE | \$35.99

Mixed pearl of seafood risotto flavoured with rich fresh saffron & fresh thyme

№ RISOTTO PRIMAVERA \$28.99

Asparagus, zucchini, shallots, mushroom, baby carrot, fresh basil, roasted capsicum in light tomato sauce & Parmesan cheese





TRADITIONAL

KOUSSA ABLAMA | \$35.99

Zucchini stuffed with marinated lamb minced meat. Served with yoghurt sauce, white rice & pine nuts

KIBBEH LABNIYEH | \$35.99

Spiced ground meat & cracked wheat croquette stuffed with meat & onions and smothered in yoghurt sauce. Served with white rice

KOUSA MAHSHI | \$35.99

Zucchini stuffed with rice and minced lamb cooked with herbed tomato sauce & lamb shanks

JORDANIAN MANSAF | \$35.99

Lamb chunks cooked in yoghurt sauce (Jameed). Served with saffron rice

LAMB MANSEF | \$35.99

Traditional Levantine dish made of lamb, rice & Arabic spices. Served with cucumbers & yoghurt

BBQ

ARMANI MIXED GRILL | \$39.99

Char-grilled marinated combination of lamb, chicken, kafta skewers. Served with hummus, tabouleh, cheese sambousik, vine leaves, chips & garlic sauce

MASHAWEE MEAT | \$32.99

Char-grilled marinated fresh lamb skewers & garlic sauce

MASHAWEE SHISH TAWOOK | \$29.99

Char-grilled marinated fresh chicken skewers & garlic sauce

MASHAWEE KAFTA \$29.99

Char-grilled traditional mixture of seasoned fresh minced lamb skewers & garlic sauce

KABAB KHASHKHASH | \$32.99

Char-grilled traditional mixture of seasoned fresh minced lamb skewers on a bed of crushed tomato sauce. Served with rice

ARMANI TAWOOK | \$32.99

Char-grilled marinated fresh chicken skewers & lemon yoghurt garlic sauce. Served with chips





Teafood

SAMKE HARRA TAHINI SAUCE | \$35.99

Mild baked fresh barramundi fillet slightly marinated with lemon. Served with tahini lemon garlic sauce & white rice

TORPEDO PRAWNS | \$32.99

Deep fried prawns, coleslaw salad, chips, sweet chilli ginger sauce & garlic aioli

GARLIC PRAWNS | \$35.99

Char-grilled marinated prawns, roasted garlic zucchini & light tomato sauce. Served with rice

SALT & PEPPER CALAMARI | \$29.99

Deep fried calamari, coleslaw salad, chips & garlic aioli

LOBSTER THERMIDOR OR MORNAY HALF LOBSTER | \$35.99 WHOLE LOBSTER | \$49.99

Braised in your choice of:

- **Thermidor** A creamy mushroom, tarragon & dijon mustard sauce
- Mornay Freshly herbed & seasoned creamy cheese sauce served in lobster shells

CHAR-GRILLED KING PRAWNS | \$42.99

Served with saffron vegetable risotto, herbed lemon & olive oil sauce

FRITTURA MISTA | \$39.99

Deep fried calamari, torpedo prawns, bream fillets, coleslaw salad, chips, roasted capsicum aioli & garlic aioli

ROASTED BABY BARRAMUNDI & SEARED SEA SCALLOP | \$39.99

Asparagus, zucchini, shallots, mushroom, baby carrot, fresh basil, roasted capsicum, Parmesan cheese & light tomato sauce

ROASTED ATLANTIC SALMON & SEARED SEA SCALLOP | \$39.99

Mashed potato, vegetable bundle & hollandaise sauce

LUXURY SEAFOOD PLATTER | \$69.99 (FOR ONE)

Half lobster mornay, char-grilled king prawns, grilled salmon, fried calamari, fresh mussels in light tomato sauce, seared sea scallons, lemon butter sauce & garlic aioli





Steak

150-day grain fed beef medallion char-grilled. Served with portobello mushroom, grilled potato, portobello mushrooms, grilled vegetables, mash potato & beef jus

◎ SCOTCH FILLET 400G | \$49.99

150-day grain fed boneless rib fillet char-grilled full of flavour and tenderness. Served with roasted potato, grilled vegetables & beef jus

☐ LAMB CUTLETS | \$39.99

Char-grilled lamb cutlets. Served with seasonal vegetables, mashed potato & Dijon mustard sauce

@ WAGYU SIRLOIN STEAK 400G | \$69.99

Finest Australian Wagyu steaks, sourced from prime Japanese genetics with a succulent tender aroma resulting from exceptional marbling and grain fed procedure.

Served with roasted potato, portobello mushroom, grilled vegetables & truffle mushroom sauce
Marble score 7

@ RIB-EYE STEAK 600G | \$69.99

150-day grain fed prime beef char-grilled rib-eye, roasted potato, grilled vegetables & pepper sauce

Recommended waiting time 30 mins



CHICKEN SHARWAMA | \$33.99

Chicken marinated in traditional spices and slowly cooked to perfection, wrapped in saj bread. Served with coleslaw salad, garlic sauce, pickles & chips

CHICKEN PARMIGIANA \$37.99

Marinated baked chicken breast, grilled eggplant, Parmesan and mozzarella cheese, light herbed tomato sauce, potato cake & spring vegetable bundle

BUTTER CHICKEN \$37.99

Marinated chicken in a mildly spiced curry sauce. Served with rice

SIDES

Chips	\$11.99
Mashed potato	\$7.99
Rice	\$7.99
Steamed vegetables	\$7.99

CHICKEN MUSHROOM | \$37.99

Grilled chicken breast, creamy mushroom sauce, potato cake & spring vegetable bundle

CHICKEN LIMONE | \$37.99

Grilled chicken breast infused with sage lemon garlic crème sauce, potato cake & spring vegetable bundle

SAUCE

Pepper sauce	\$6.99
Mushroom sauce	\$6.99





LUXURY DESSERT PLATE | \$59.99

2 slices Kashta ice cream, 1 chocolate fondant, 1 tiramisu, 1 fruit tart, 2 nutella waffles & 2 scoops ice cream

CHOCOLATE TART | \$13.99

Crunchy tart, fresh fruit & chocolate ice cream

CHOCOLATE FONDANT | \$14.99

Warm chocolate lava cake with vanilla ice cream

CRÈME BRULÉE | \$13.99

Rich custard base topped with a contrasting layer of hard caramel

FRUIT TART | \$13.99

Crunchy tart, fresh fruit & vanilla ice cream

TIRAMISU | \$14.99

Mascarpone cheese layered with lady finger biscuits flavoured with Italian coffee

ICE CREAM | \$4.99 per scoop

Refreshing ice cream, your choice of:

- Vanilla
- Pistachio
- Chocolate
- Strawberry
- Lemon
- Mango
- Passion fruit
- Ferrero Rocher

CHEESE KNAFEH \$14.99

Middle Eastern sweet cheese dessert topped with crushed pistachios & drizzled with sugar syrup

NUTELLA WAFFLES | 14.99

Served with your choice of vanilla or chocolate ice cream

NUTELLA PIZZA | \$23.99

Your choice of: banana or strawberry topped with fresh cream

BIRTHDAY CAKE SMALL | \$35.99 LARGE | \$65.99

KASHTA ICE CREAM | \$14.99

Syrian style Arabic ice cream (very unique flavour) topped with crunchy pistachios

HALAWET EL JIBN | \$14.99

(Halāwet al-jibn) is a Levantine Arabic dessert made of semolina, cheese, sugar and water, rolled and stuffed with fresh Kashta

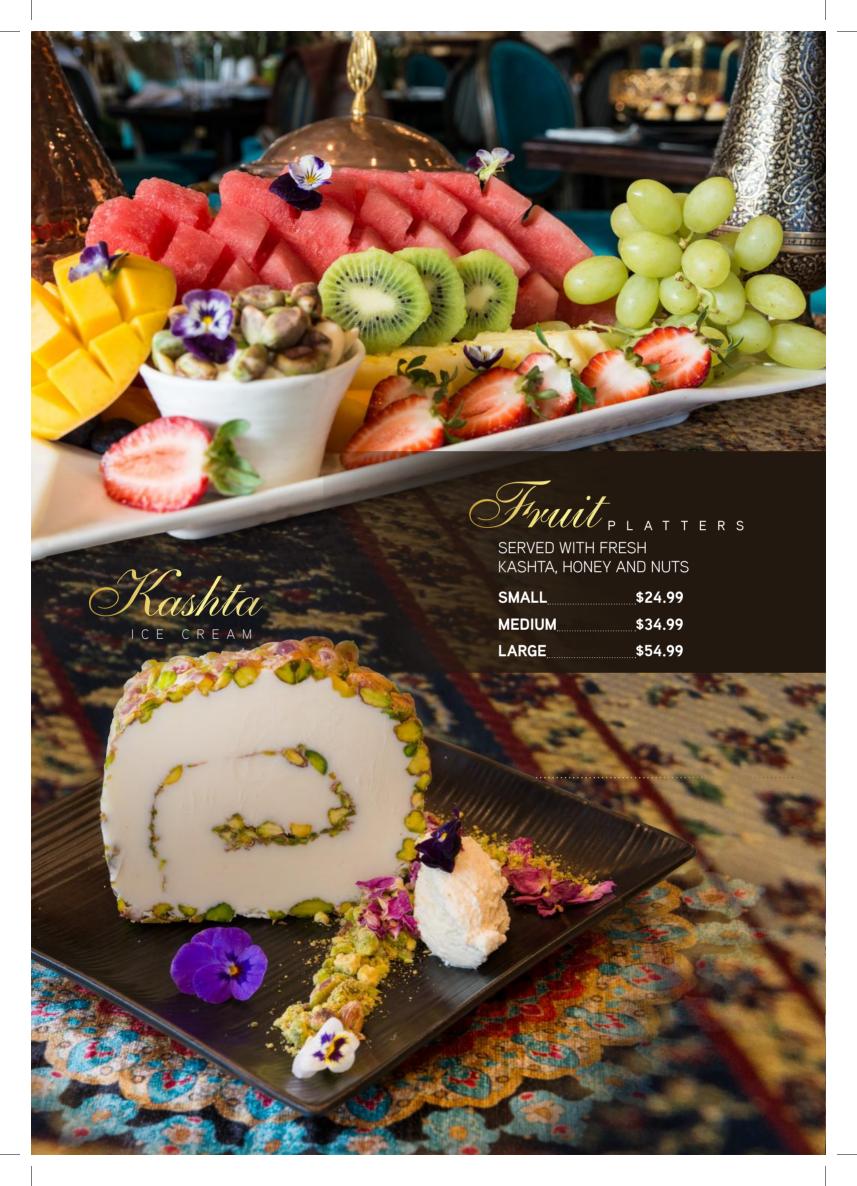
WARD AL SHAM | \$14.99

Filo pastry filled with fresh Kashta topped with pistachio and zahr al laymoun

MIXED NUTS | \$13.99

Premium selection of flavoured mixed nuts

BAKLAVA | \$14.99 (BAQLAWA)



Fruit Cocktails

ARMANI COCKTAIL | \$17.99

Mixed seasonal fruits, mango, avocado, cocktail juice, Kashta, honey & nuts

TURBO COCKTAIL | \$16.99

Mixture of kiwi, avocado, mango, cocktail juice. Served with Kashta, honey & nuts

TAHITI COCKTAIL | \$16.99

Pineapple, strawberry, banana, cocktail juice, ice cream & fresh cream

HUMMER COCKTAIL | \$16.99

Mango, strawberry, avocado, mango juice, ice cream & fresh cream

TENT COCKTAIL | \$16.99

A freshly blended combination of fruits and ice cream flavours

AVOCADO COCKTAIL | \$16.99

Served with Kashta, honey & nuts





Beverages

FRESH FRUIT JUICES

Watermelon	\$12.99
Mango berry	\$13.99
Strawberry fantasia	\$13.99
Homemade lemonade	\$11.99
Lemon mint	\$12.99
Crushed ice lemon mint	\$13.99
Mango	\$12.99
Orange	\$12.99

COFFEE

COFFEE	
Flat white	\$5.50
Cappuccino	\$5.50
Macchiato	\$5.50
Long black	\$5.50
Short black	\$4.99
Cafe latte	\$5.99
Vienna coffee	\$7.99
Vienna chocolate	\$7.99
Mugaccino	\$5.50
Mocha	\$6.99
Piccolo latte	\$5.50
Affogato	\$7.99
Hot chocolate	\$6.99
Chai latte	\$6.99
Arabic coffee	
2 people	
4 people	\$18.99

BEVERAGES

Soft drinks	.\$5.99
Still water	\$4.99
Sparkling mineral Water	\$7.99
V energy bottle 350ml	\$7.99
Lemon, lime & bitters	\$7.99
Iced tea(peach, mango & lemon)	\$7.99

TEA | \$5.50

Supreme earl grey

English breakfast

Ceylon strong

Malabar chai

Honeydew green tea

Oriental jasmine green

Peppermint

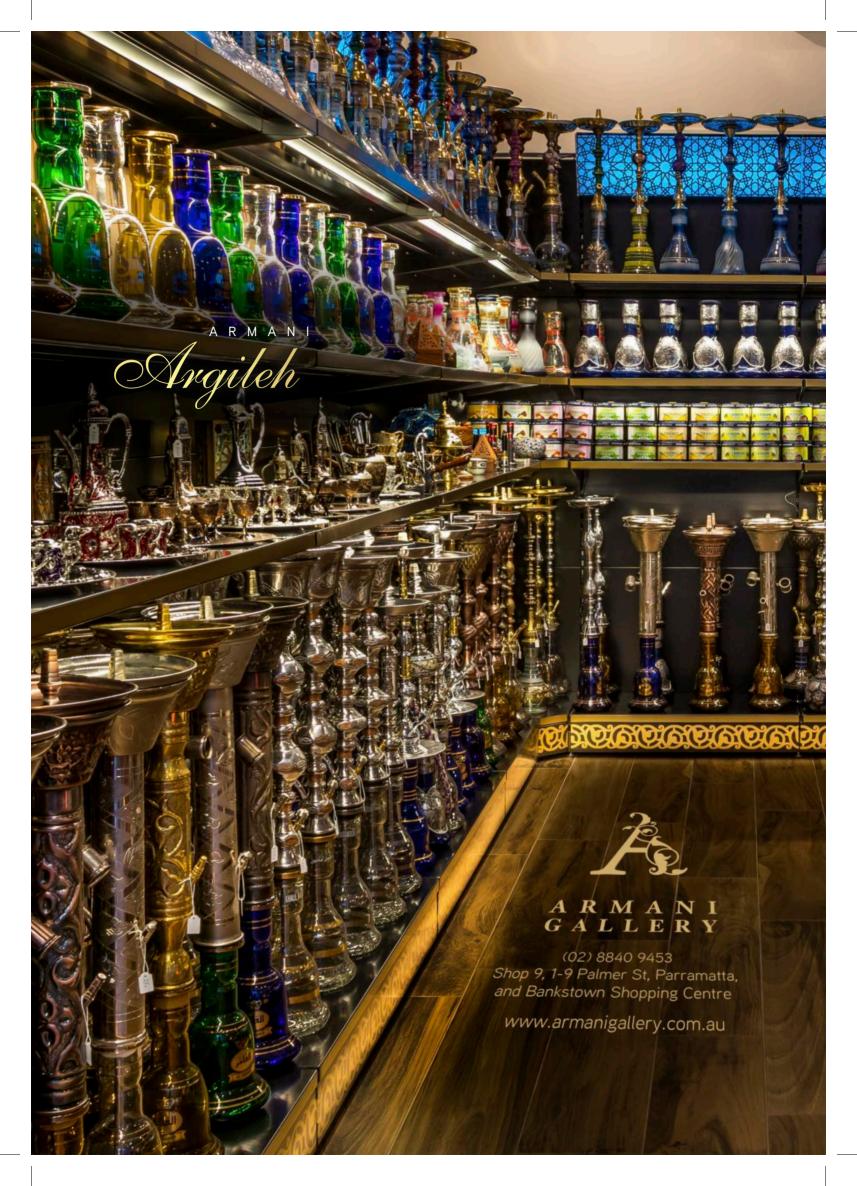
Cleopatra's champagne

Lemongrass & ginger

Fresh mint tea

Additional \$0.99

Hazelnut, vanilla, caramel, Honey, mint, lemon





PERSONS UNDER 18 YEARS OF AGE ARE NOT ALLOWED TO SMOKE, PROOF OF AGE MUST BE PROVIDED UPON REQUEST.

- Armani Restaurant recommends pregnant ladies
 & kids to stay away from smoke.
- Armani argileh will not be served on its own.
 - » Double apple
 - » Strawberry
 - » Lemon
 - » Mint
 - » Watermelon
 - » Orange
 - » Grape
 - » Blueberry
 - » Citrus mix
 - » Kiwi & mint
 - » Blueberry & mint
 - » Mint mist
 - » Double apple & mint
 - » Strawberry & mint
 - » Lemon & mint
 - » Watermelon & mint
 - » Orange & mint
 - » Grape & mint

FRESH APPLE / ORANGE HEAD \$44.99 FRESH PINEAPPLE HEAD \$59.99



Premium Argileh Flavours

NFW

Armani Special | Romeo and Juliette
Valentino Flavour | Cavalli Flavour

FRESH APPLE / ORANGE HEAD \$49.99 FRESH PINEAPPLE HEAD \$64.99

All argileh flavours are available for refreshing with a new head, or take away head;

FRESH APPLE / ORANGE HEAD \$29.99 FRESH PINEAPPLE HEAD \$39.99



(02) 8840 9453 354 Church Street Parramatta NSW 2150

www.armanirestaurant.com.au

f Armani Restaurant

@ @armani_restaurant_sydney



(02) 8840 9453 1-9 Palmer St, Parramatta www.armanigallery.com.au

f armanigallery

armanigallery_sydney



(02) 9721 0008 317 Guilford Rd, Guilford

f abusalimsupermarketguildford

abusalimsupermarket_guildford



(02) 9644 7866 172 Waldron Rd, Chester Hill www.adaminternationaltravel.com

f adamtravelinternational

adaminternationaltravel