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.



Banquets & Special Events

LEVANTINE BANQUET

Cold & Hot Mezza + Mains

Kibbeh nayeh, Vine leaves, Fattoush, Tabouleh, Hummus, Baba ganooj, Muhammara, Cheese sambousik, Fried kibbeh and Chips

Char-grilled marinated lamb,
Chicken (tawook),
Kafta skewers served with garlic sauce
Chicken shawarma

\$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 + Mains

Prawns and smoked salmon, Kibbeh nayeh, Fattoush, Tabouleh, Hummus, Baba ganooj, Muhammara, Torpedo-prawns and Deep fried calamari with garlic aioli

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 + Mains

Marinated poached prawns, Smoked salmon, Kibbeh nayeh, Fattoush, Tabouleh, Hummus, Baba ganooj and Muhammara,

Armani Mixed Skewers Including:

Char-grilled marinated lamb

Chicken tawook

Kafta skewers served with garlic sauce

Seafood Platter Including:

Char-grilled king prawns

Grilled salmon,

Fresh mussels in light tomato sauce,

Fried calamari with garlic aioli

Torpedo fried prawns with sweet chilli sauce

\$79.99 per person | Minimum 4 people

Package

1 soft drink, still water, and dessert \$105.00 per person | Minimum 4 people



Middle Eastern Appetisers

SELECTION OF COLD & HOT MEZZA \$111.99 (3 people)

Kibbeh nayeh, cheese and meat sambousik, fried kibbeh, vine leaves, fattoush, hummus, baba ganooj, muhammara, eggplant moussaka

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

KIBBEH NAYEH | \$18.99

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

Smoked eggplants, tahini sauce, lemon and olive oil

MUHAMMARA | \$12.99

Sundried chilli paste, walnut pesto and pomegranate reduction

☐ LABNEH | \$10.99

Creamy yoghurt topped with mint and olive oil

G VINE LEAVES | \$13.99 (4 pieces)

Grape leaves stuffed with our signature rice and herb mixture

☐ EGGPLANT MOUSSAKA | \$14.99

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





Middle Eastern Appetisers

HOT STARTERS

KIBBEH MISHWIYYEH | \$14.99

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

GBATATA HARRA (spicy potato) | \$13.99

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

ARMANI SAMPLER | \$19.99

A combination of cheese sambousik, fried kibbeh and vine leaves

HOMEMADE CHEESE SAMBOUSIK \$10.99

3 pieces of deep fried pastry filled with cheese and herbs

HOMEMADE LAMB MEAT SAMBOUSIK | \$10.99

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

HOMEMADE LAMB MEAT KIBBEH | \$10.99

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

SOUPS

CREAM OF CHICKEN MUSHROOM SOUP | \$8.99

Mixed wild mushrooms scented with truffle oil

ORIENTAL LENTIL SOUP | \$8.99

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



Palad

@ PRAWN & SMOKED SALMON | \$31.99

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

CHICKEN CAESAR | \$23.99

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

Combination of romaine lettuce, tomato, onion, cucumber, capsicum, olive, Greek feta cheese, oregano, olive oil, dijon mustard and apple vinegar dressing

☞ FRIED HALLOUMI CHEESE | \$18.99

Served with baby rocket salad, cherry tomato, walnuts, onion, sundried tomato and balsamic vinegar

◎ GARDEN SALAD | \$16.99

Wixed lettuce, cherry tomato, cucumber, carrots, fresh beetroot, onion and mustard honey dressing **☐** ARMANI SALAD | \$16.99

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

○ TABOULEH | \$16.99

Chopped parsley with bulgur wheat, tomato, green onions, mint, lemon and olive oil

▼ FATTOUSH | \$17.99

Romaine lettuce, cucumber, tomato, spring onion, radish, parsley, pomegranate, sumac dressing and 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

G Gluten free on request

Vegetarian







MEZZELUNE DI GAMBERI \$31.99

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

- V RAVIOLI DIMAGRO AL BASILICA | \$28.99
 Homemade spinach and ricotta ravioli in a basil-infused tomato sauce
- PENNE ALLA ARMANI | \$29.99
 Fresh penne pasta served with grilled eggplant, sundried tomatoes, fresh basil tomato salsa with parmesan and fontina cheese
- FETTUCCINE CON FUNGHI | \$27.99

 Fresh fettuccine pasta tossed in a light creamy sauce with wild mushrooms, truffle oil, rosemary and parmesan cheese
- PENNE ARABIATA | \$27.99
 Fresh penne pasta, olive oil, garlic, chilli flakes and basil tomato sauce

SPAGHETTI \$25.99

Served with your choice of the following sauces:

- Tomato and Basil Bolognese (Meat sauce)
- ✓ RISOTTO AI FUNGHI PORCHINI | \$25.99
 Mixed wild mushroom risotto flavoured with rich truffle oil,
 Parmesan cheese and fresh rosemary





TRADITIONAL

KOUSSA ABLAMA | \$35.99

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

KIBBEH LABNIYEH | \$29.99

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

JORDANIAN MANSAF | \$35.99

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

LAMB MANSEF | \$32.99

Traditional levantine dish made of lamb, rice and arabic spices. Served with cucumbers and yoghurt

BBQ

ARMANI MIXED GRILL | \$38.99

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

MASHAWEE MEAT | \$25.99

2 Char-grilled marinated fresh lamb skewers and garlic sauce

MASHAWEE SHISH TAWOOK | \$22.99

2 Char-grilled marinated fresh chicken skewers and garlic sauce

MASHAWEE KAFTA \$23.99

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

KABAB KHASHKHASH | \$29.99

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

ARMANI TAWOOK | \$29.99

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



Koussa



Teafood

SAMKE HARRA TAHINI SAUCE | \$39.99

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

TORPEDO PRAWNS | \$29.99

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

GARLIC PRAWNS | \$35.99

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

SALT & PEPPER CALAMARI | \$28.99

Deep fried calamari, coleslaw salad, chips and garlic aioli

LOBSTER THERMIDOR OR MORNAY HALF LOBSTER | \$39.99 WHOLE LOBSTER | \$59.99

Braised in your choice of:

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

CHAR-GRILLED KING PRAWNS | \$41.99

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

ROASTED FRESH BARRAMUNDI | \$39.99

Roasted fresh barramundi, mashed potato, vegetable bundle and light lemon butter sauce

ROASTED ATLANTIC SALMON | \$39.99

Mashed potato, vegetable bundle and 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, chips and garlic aioli





Meat

Chicken

☐ EYE FILLET 300G | \$55.99

150-day grain fed beef medallion char-grilled. Served with portobello mushrooms, grilled vegetables, and mashed potato with mushroom sauce

◎ SCOTCH FILLET 350G | \$55.99

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

⑤ LAMB CUTLETS | \$43.99

Char-grilled lamb cutlets. Served with seasonal vegetables, mashed potato and dijon mustard sauce

MEAT SHAWARMA | \$34.99

Shredded fresh lamb marinated in traditional spices and slowly cooked to perfection, wrapped in Saj bread. Served with coleslaw salad, tahini sauce, pickles and chips

CHICKEN SHARWAMA | \$29.99

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

CHICKEN MUSHROOM | \$35.99

Grilled chicken breast, creamy mushroom sauce, mashed potato and spring vegetable bundle

CHICKEN LIMONE | \$32.99

Grilled chicken breast infused with sage lemon garlic crème sauce, mashed potato and spring vegetable bundle

SIDES

Chips	\$9.99
Mashed potato	\$6.99
Rice	\$6.99
Steamed vegetables	\$6.99

SAUCE

Beef jus	\$5.99
Mushroom sauce	\$5.99

GF Gluten free on request









LUXURY DESSERT PLATE | \$59.99

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

CHOCOLATE FONDANT | \$13.99

Warm chocolate lava cake with vanilla ice cream

CRÈME BRULÉE | \$12.99

Rich custard base topped with a contrasting layer of hard caramel

TIRAMISU | \$15.99

Mascarpone cheese layered with lady finger biscuits flavoured with Italian coffee

ICE CREAM | \$8.99

Refreshing ice cream, your choice of 2 scoops:

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

CHEESE KNAFEH \$14.99

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

NUTELLA WAFFLES | 15.99

Served with your choice of vanilla or chocolate ice cream

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

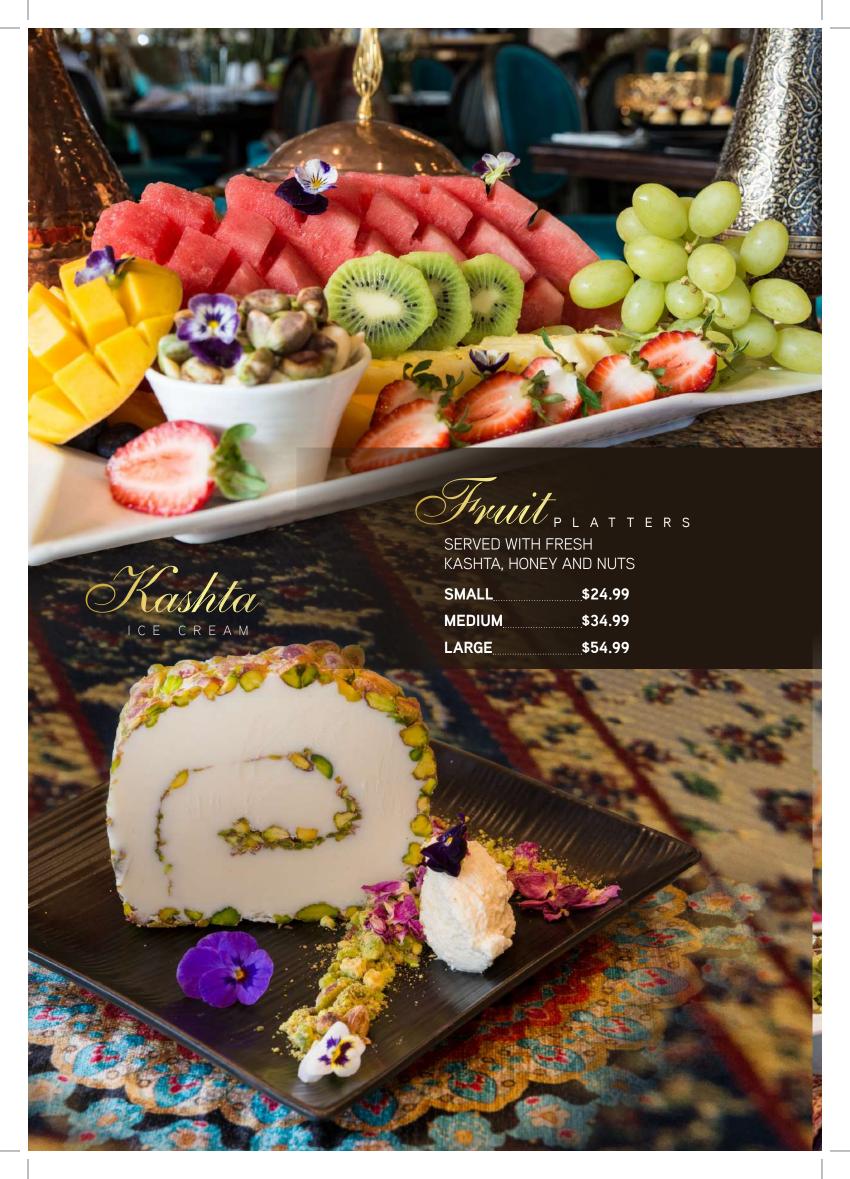
WARD AL SHAM | \$14.99

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

MIXED NUTS | \$13.99

Premium selection of flavoured mixed nuts

BIRTHDAY CAKE | \$39.99



Fresh Fruit Cocktails

(Non-alcoholic)

ARMANI COCKTAIL | \$17.99

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

TURBO COCKTAIL | \$15.99

Mixture of kiwi, avocado, mango, cocktail juice. Served with kashta, honey and nuts

TAHITI COCKTAIL | \$17.99

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

HUMMER COCKTAIL | \$15.99

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

TENT COCKTAIL | \$15.99

A freshly blended combination of fruits and ice cream flavours

AVOCADO COCKTAIL | \$15.99

Served with kashta, honey and nuts

MANGO MOJITO | \$12.99

Mint, lemon juice, mango juice, sugar, soda water

PASSIONFRUIT MOJITO | \$12.99

Passionfruit, mint, lemon juice, sugar, soda water

CLASSIC MOJITO | \$12.99

Lemon juice, mint, soda water, sugar





Beverages

FRESH FRUIT JUICES

Watermelon	\$10.99
Mango berry	\$13.99
Strawberry fantasia	\$12.99
Homemade lemonade	\$9.99
Lemon mint	\$11.99
Crushed ice lemon mint	\$12.99
Mango	\$11.99
Orange	\$11.99
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	\$8.99
Vienna chocolate	\$8.99
	\$5.99
Mocha	\$6.99
Piccolo latte	\$5.50
Affogato	\$8.99
Hot chocolate	\$6.99
Chai latte	\$6.99
Arabic coffee 2 people 4 people	\$9.99 \$18.99

BEVERAGES

Soft drinks	\$5.99
Still water	.\$4.99
Sparkling mineral Water	\$7.99
V energy bottle 350ml	.\$7.99
Lemon, lime and bitters	\$7.99
lced 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 and ginger

Fresh mint tea

Additional \$0.99

Hazelnut, vanilla, caramel, Honey, mint, lemon

MOROCCAN TEA | \$9.99

















f armanicatering.au @ armanicatering
0429 555 153 | (02) 8840 9453 | 0407 221 221
www.armanicatering.com.au



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

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

» Cavalli Flavour

EXCLUSIVE ARMANI FLAVOURS **NEW**

- » Gum & Cardamom
- » Gum & Mint
- » Bubblegum
- » Bubblegum & Mint
- » Paan Masala
- » Love Fusion
- » Bluberry Kiwi Mint
- » Beach Bluberry Mint
- » Mojito
- » Double Apple Cardamom
- » Mango

FRESH APPLE / ORANGE HEAD \$39.99 FRESH PINEAPPLE HEAD \$55.99



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

FRESH APPLE / ORANGE HEAD \$25.99 FRESH PINEAPPLE HEAD \$35.99













Family & Corporate Event Takeaway Menu

BBQ PACKAGES

MASHAWEE MEAT

1/2 KG- \$29.99 | 1KG- \$59.99 Lamb Skewers, Garlic Sauce, Pickles, Mix Onion, Paste Bread

MASHAWEE SHISH TAWOOK

1/2 KG- \$22.99 | 1KG- \$44.99 Chicken Skewers, Garlic Sauce, Pickles, Paste Bread

MASHAWEE KAFTA

1/2 KG- \$22.99 | 1KG- \$44.99 Kafta Skewers, Garlic Sauce, Mix Onion, Paste Bread

MASHAWEE MIX

1/2 KG- \$24.99 | 1KG- \$49.99

Combination of Lamb, Chicken, Kafta Skewers, Garlic Sauce, Mix Onion, Paste Bread

FAMILY BBQ | \$239.99

1 kg Mashwee Meat + 1 kg Mashwee Kafta + 1Kg Shish Tawook + Hummus + Baba + Fatoush + Garlic + Chips + Soft Drinks Bread & Crispy Bread

SALAD & MEZZEH

ROCKET & HALLOUMI CHEESE

M- \$15.99 | L-\$19.99 | F-\$29.99

TABOULEH

M- \$12.99 | L-\$19.99 | F-\$29.99

FATTOUSH

M- \$12.99 | L-\$19.99 | F-\$29.99

HUMMUS

M- \$9.99 | L-\$15.99 | F-\$24.99

BABA GANOOJ

M- \$10.99 | L-\$16.99 | F-\$28.99

MUHAMMARA

M- \$12.99 | L-\$18.99 | F-\$29.99

GARLIC

M- \$5.99 | L-\$9.99 | F-\$12.99

KIBBEH NAYEH

M- \$18.99 | L-\$24.99 | F-\$49.99

VINE LEAVES

12 PIECE \$24.99

KIBBEH MISHWIYYEH

6 PIECE- \$12.99 | 12 PIECE- \$49.99

FRIED KIBBEH

12 PIECE \$29.90

CHEESE SAMBOUSIK

12 PIECE | \$29.90

LAMB MEAT SAMBOUSIK

12 PIECE | \$29.90

CHIPS WITH TOMATO & BBQ SAUCE

M- \$7.99 | L-\$9.99 | F-\$12.99

ROLLS & SANDWICH

CHICKEN SHAWARMA ROLL | \$8.99

MEAT SHAWARMA ROLL | \$10.99

KAFTA ROLL | \$10.99

TAWOOK ROLL \$10.99

VEGETARIAN CHIPS, TOMATO SAUCE, MAYONNAISE, TOMATOES & PICKLES | \$8.99

SHAWARMA PACKAGES

SINGLE

1- Roll Chicken Shawarma + 1- Chips + 1- Coleslaw Salad, 1-Soft Drink \$15.99

1- Roll Meat Shawarma + 1-Chips + 1- Coleslaw Salad, 1-Soft Drink \$18.99

DOUBLE

2-Roll Chicken Shawarma + 1-Chips + 1- Coleslaw Salad, 1-Soft Drink \$24.99

2-Roll Meat Shawarma + 1-Chips + 1- Coleslaw Salad, 1-Soft Drink \$28.99

SHAWARMA PLATE \$27.99

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

FAMILY \$45.99

4-Roll Chicken Shawarma +2-Chips + 2- Coleslaw Salad, 2-Soft Drink

TRADITIONAL SYRIAN & JORDANIAN

WHOLE LAMB WITH MANSEF RICE 50-60 PERSON | \$650.00

HALF WHOLE LAMB WITH MANSEF RICE 25-30 PERSON | \$399.00

SMALL LAMB MANSEF
15-20 PERSON | \$199.00

CHICKEN MANSEF LARGE 40-50 PERSON | \$399.00

CHICKEN MANSEF MEDIUM 25-30 PERSON | \$199.00

WARAK ENAB WITH FRESH LAMB 3KG | \$199.99

MAHASHI KOUSA & EGGPLANT WITH FRESH LAMB 4KG | \$199.99



Delivery Vehicles

















ARMANI GALLERY

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

- f armanigallery
- armani.gallery_



(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

(02) 8840 9453 | 0407 221 221 354 Church Street Parramatta NSW 2150

www.armanirestaurant.com.au



f armanirestaurant @@@armani.restaurant_