

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.



armanirestaurant



@armani.restaurant_

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.
- Surcharge applies for cakeage.
- 10% Surcharge applies.
- Cigar smokers are permitted to sit outside only.



All our products are certified Halal



Armani Banquets

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

\$89.99 per person | Minimum 4 people

Package

1 soft drink, still water and dessert
\$109.99 per person | Minimum 4 people

LEVANTINE BANQUET

Cold & Hot Mezza

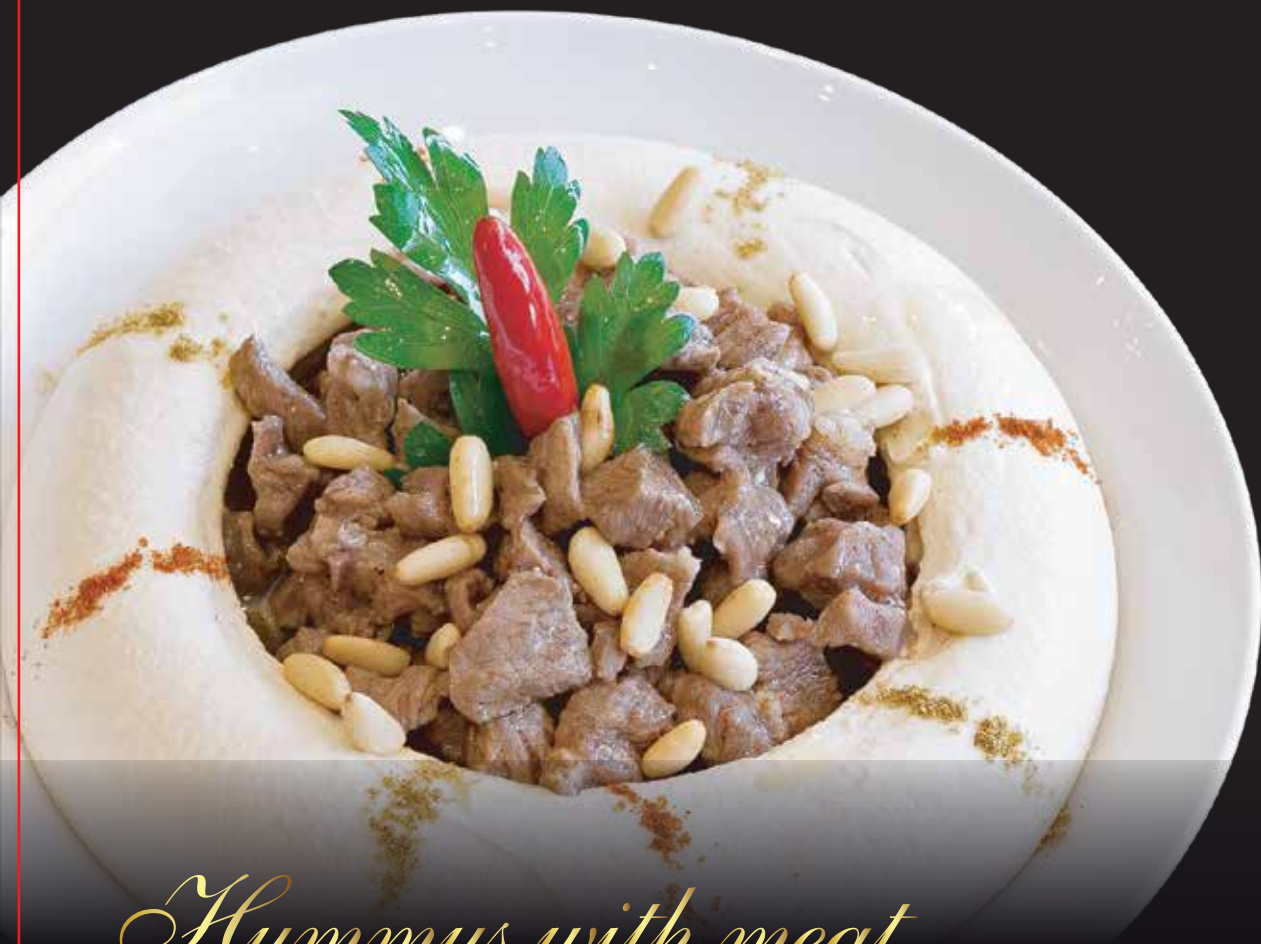
Kibbeh nayeh, Vine leaves, Fattoush, Tabouleh, Hummus,
Baba ganooj, Muhammara, Cheese sambousik,
Fried kibbeh and Chips

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

\$59.99 per person | Minimum 3 people

Package

1 soft drink, still water and dessert
\$79.99 per person | Minimum 3 people



Hummus with meat
HUMMUS BIL LAHME

Kibbeh
N A Y E H



Middle Eastern Appetisers

SELECTION OF COLD & HOT MEZZA |

\$119.99 (3 people)

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

V HUMMUS | \$13.99

Silky smooth ground chickpeas, tahini sauce and olive oil, meat & toasted pine nuts

HUMMUS WITH MEAT | \$20.99

KIBBEH NAYEH | \$22.99

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

RAHEP SALAD | \$14.99

Vegetables, eggplant, olive oil

GF BABA GANOOJ | \$13.99

V Smoked eggplants, tahini sauce, lemon and olive oil

V MUHAMMARA | \$13.99

Sundried chilli paste, walnut pesto and pomegranate reduction

GF LABNEH | \$13.99

Creamy yoghurt topped with mint and olive oil

GF VINE LEAVES | \$14.99 (4 pieces)

V Grape leaves stuffed with our signature rice and herb mixture

GF EGGPLANT MOUSSAKA | \$16.99

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



GF Gluten free on request

V Vegetarian



Kibbeh
MISHWIYYEH

Batata Harra
SPICY POTATO



Middle Eastern Appetisers

HOT STARTERS

KIBBEH MISHWIYYEH | \$19.99

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

GF BATATA HARRA (spicy potato) | \$16.99

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

ARMANI SAMPLER | \$20.99

A combination of cheese sambousik, fried kibbeh and vine leaves

V HOMEMADE CHEESE | \$12.99 SAMBOUSIK

3 pieces of deep fried pastry filled with cheese and herbs

HOMEMADE LAMB MEAT | \$12.99 SAMBOUSIK

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

HOMEMADE FRIED | \$14.99 KIBBEH

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 | \$11.99

Mixed wild mushrooms scented with truffle oil

V ORIENTAL LENTIL SOUP | \$11.99

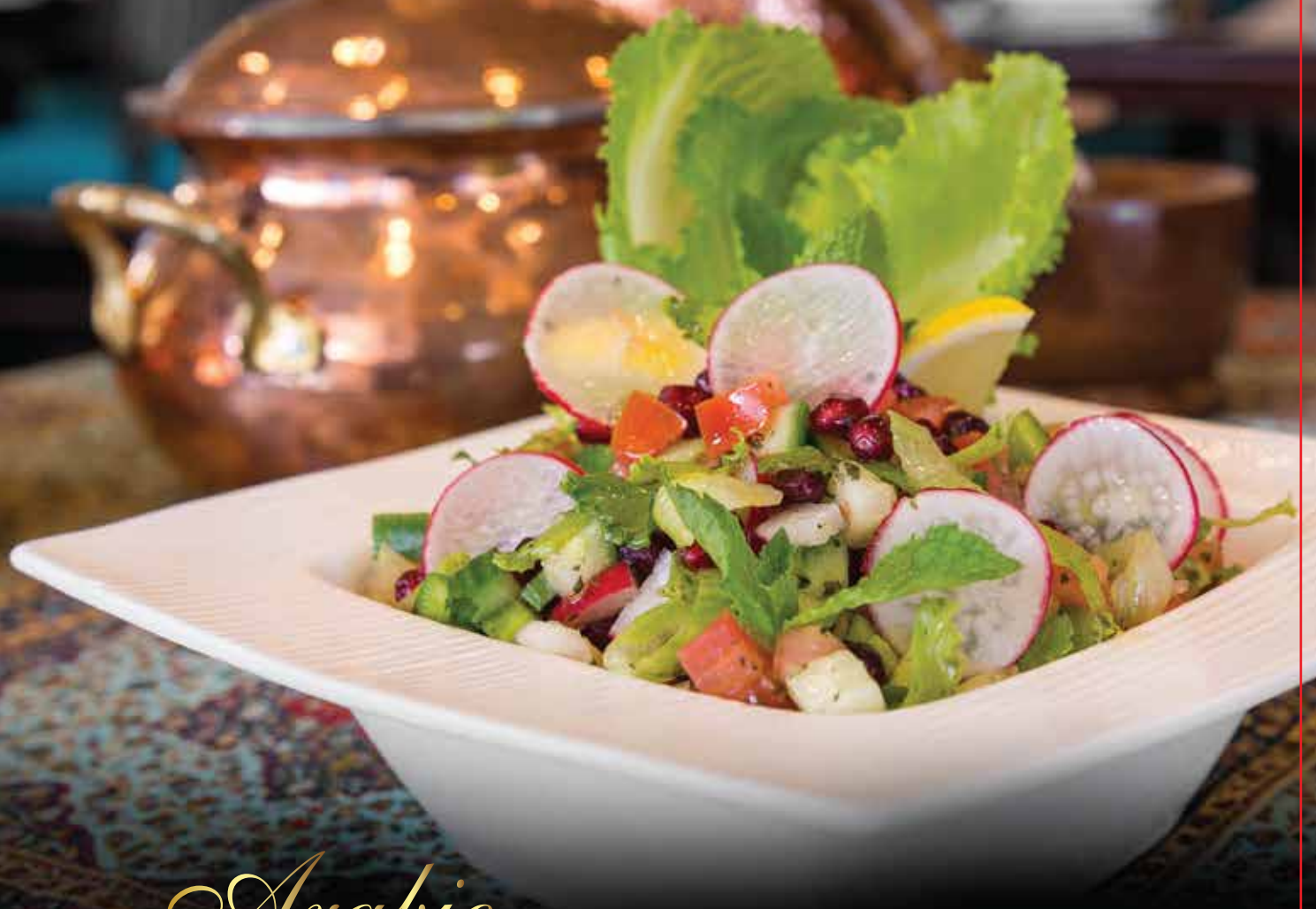
Red lentils, pureed with cumin, crispy Arabic bread and lemon wedges

Cocktail Reception



GF Gluten free on request

V Vegetarian



Arabic SALAD

PRAWN & SMOKED SALMON

Salad



Salad

GF PRAWN & SMOKED SALMON | \$35.99

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

CHICKEN CAESAR | \$25.99

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

GF FRIED HALLOUMI CHEESE | \$22.99

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

GF ARABIC SALAD | \$19.99

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

V TABOULEH | \$19.99

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

V FATTOUSH | \$20.99

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

ADD

- Herb-marinated grilled tiger prawns \$14.99 (3 pieces)
- Chicken skewer tawook \$11.99
- Herb-marinated chicken breast \$11.99
- Lamb skewer \$12.99



Merzelune
DI GAMBERI



Pasta & Risotto

MEZZELUNE DI GAMBERI | \$34.99

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

V RAVIOLI DIMAGRO AL BASILIZA | \$29.99

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

V PENNE ALLA ARMANI | \$29.99

Fresh penne pasta served with grilled eggplant, sunrised tomatoes, fresh basil tomato salsa with parmesan and fontina cheese

V FETTUCCINE CON FUNGHI | \$29.99

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

V PENNE ARABIATA | \$28.99

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) • Napolitan **\$26.99**

V RISOTTO AI FUNGHI PORCHINI | \$29.99

Mixed wild mushroom risotto flavoures with rich truffle oil, Parmesan cheese and fresh rosemary

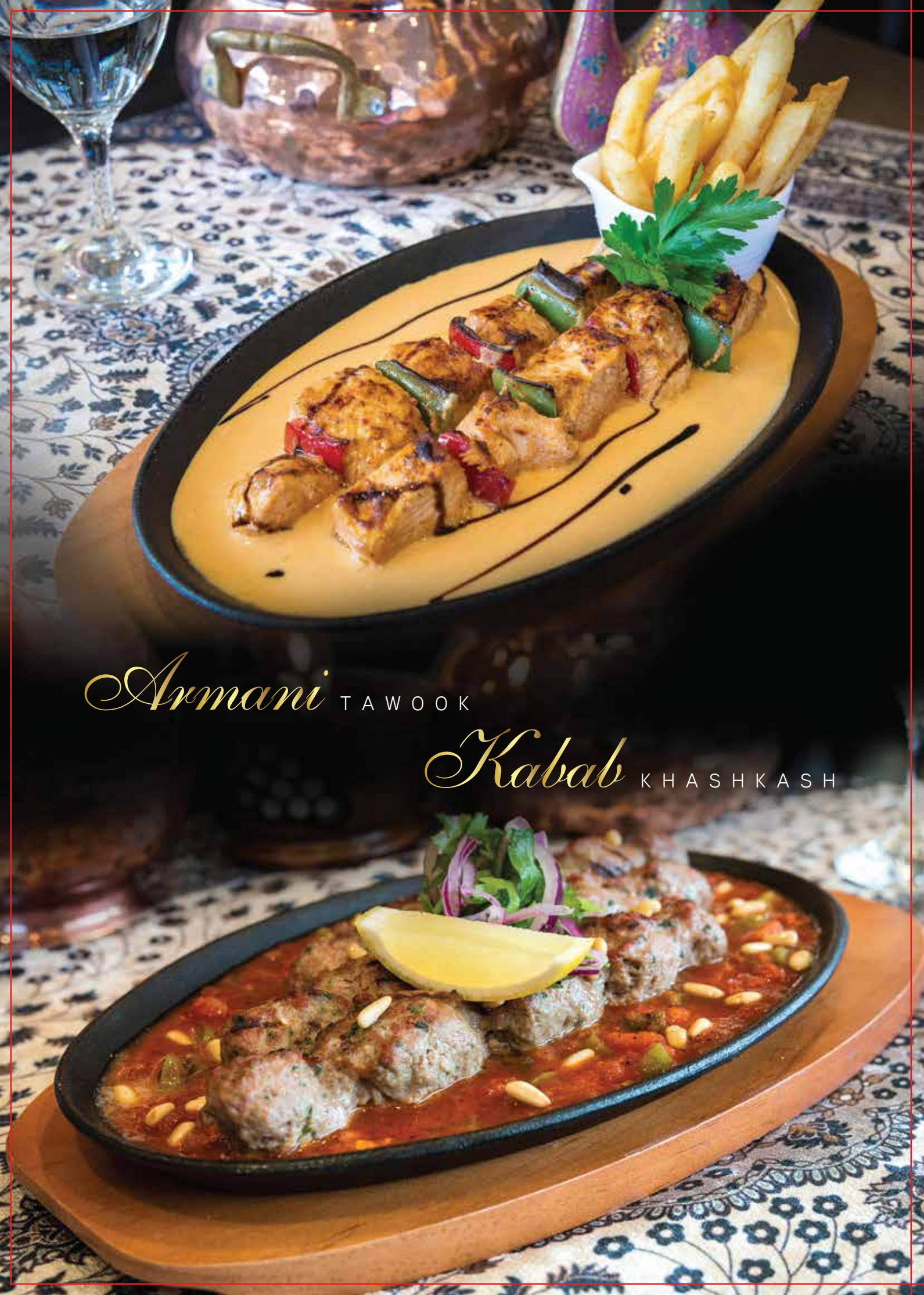
V RISOTTO PRIMAVERA | \$29.99

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



GF Gluten free on request

V Vegetarian



Armani TAWOOK

Kabab KHASHKASH

Mains

TRADITIONAL

KOUSSA ABLAMA | \$38.99

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 | \$39.99

Fresh lamb chunk cooked in yoghurt sauce(Jameed). Served with saffron rice

LAMB MANSAF | \$37.99

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

B B Q

ARMANI MIXED GRILL | \$39.99

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

MASHAWEE SHISH TAWOOK | \$24.99

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

MASHAWEE MEAT | \$29.99

2 Char-grilled marinated fresh lamb skewers and garlic sauce.

MASHAWEE KAFTA | \$29.99

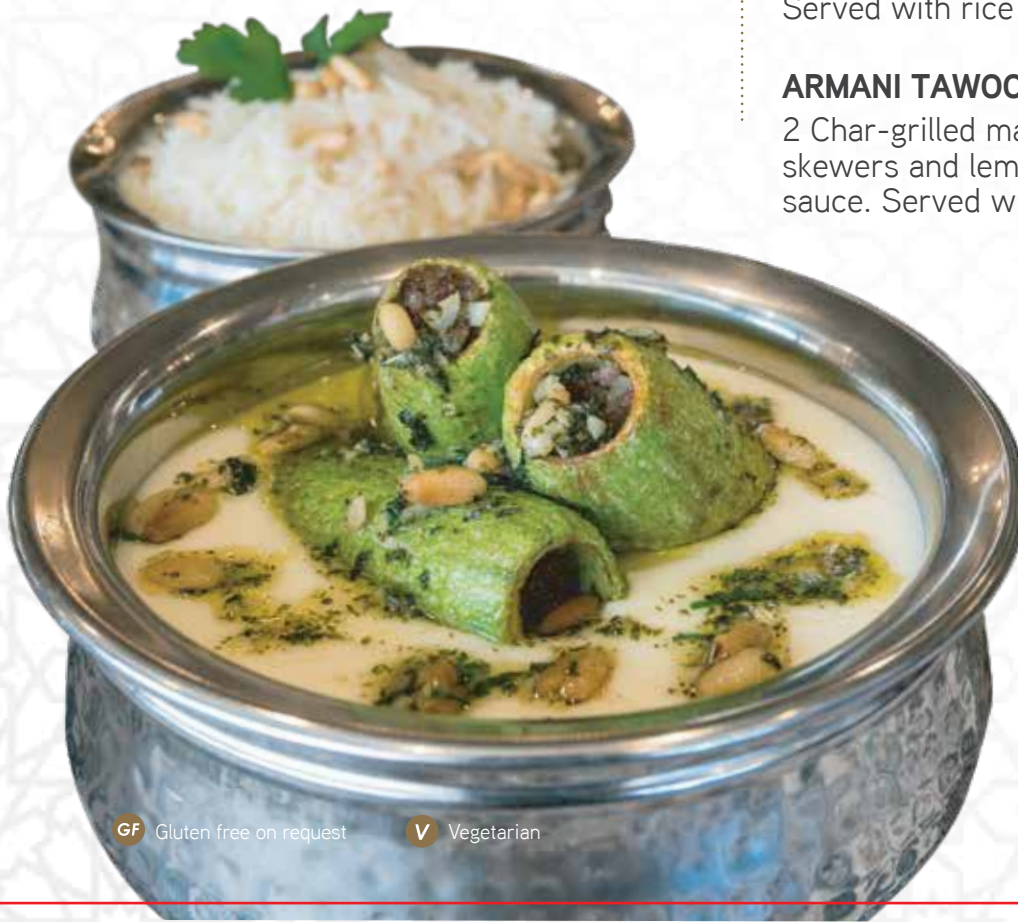
2 Char-grilled traditional mixture of seasoned fresh minced lamb skewers and garlic sauce. Served with rice

KABAB KHASHKASH | \$32.99

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

ARMANI TAWOOK | \$32.99

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



Koussa
ABLAMA



Luxury

SEAFOOD PLATTER

Samke Harra

TAHINI SAUCE



Seafood

SAMKE HARRA TAHINI SAUCE | \$42.99

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 | \$37.99

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

SALT & PEPPER CALAMARI | \$32.99

Deep fried calamari, coleslaw salad, chips and garlic aioli

LOBSTER MORNAY

Half Lobster | **\$49.99**

Full Lobster | **\$69.99**

- **Mornay** - Freshly herbed and seasoned creamy cheese sauce, served in lobster shells.

Served with risotto and mix vegetables.

CHAR-GRILLED KING PRAWNS | \$44.99

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 | \$42.99

Mashed potato, vegetable bundle and hollandaise sauce

LUXURY SEAFOOD PLATTER | \$79.99

(FOR ONE)

Half lobster mornay, char-grilled king prawns, grilled salmon, fried calamari, fresh mussels, in light tomato sauce, chips and garlic aioli

Lobster MORNAY





Eye Fillet
STEAK

Chicken MUSHROOM



Meat

GF 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

GF SCOTCH FILLET 400 G | \$59.99

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

GF LAMB CUTLETS | 5 pcs. \$46.99

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

MEAT SHAWARMA | \$35.99

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

SIDES

Chips	\$11.99
Mashed potato	\$8.99
Rice	\$8.99
Steamed vegetables	\$8.99

Chicken

S H A W A R M A

Chicken

CHICKEN SHAWARMA | \$31.99

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 | \$37.99

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

SAUCES

Beef jus	\$6.99
Mushroom sauce	\$6.99



Spaghetti

BOLOGNESE



Kids Menu

PLATTERS 15.99

CHICKEN NUGGETS

PIZZA MARGHERITA

KAFTA PLATTER

With Tabbouleh

PENNE BOLOGNESE

SPAGHETTI BOLOGNESE

FISH & CHIPS

DRINKS | \$5.99

MANGO JUICE

LEMON MINT

WATERMELON

ORANGE

BABYCINO | \$3.99



Chicken
NUGGETS



Osmaliyeh
KNAFEH

Cheese
KNAFEH



Desserts

LUXURY DESSERT PLATE | \$65.99

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

CHOCOLATE FONDANT | \$14.99

Warm chocolate lava cake with vanilla ice cream

CRÈME BRULÉE | \$14.99

Rich custard base topped with a contrasting layer of hard caramel

TIRAMISU | \$17.99

Mascarpone cheese layered with lady finger biscuits flavoured with Italian coffee

ICE CREAM | \$9.99

Refreshing ice cream, your choice of 2 scoops:

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

MIXED NUTS | \$14.99

Premium selection of flavoured mixed nuts

CHEESE KNAFEH | \$15.99

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

KNAFEH OSMALIYEH | \$15.99

NUTELLA WAFFLES | \$15.99

Served with your choice of vanilla or chocolate ice cream

KASHTA ICE CREAM | \$15.99

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

HALAWET EL JIBN | \$15.99

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

WARD AL SHAM | \$15.99

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

CHOCOLATE TART | \$15.99

With fruit

SMALL BIRTHDAY CAKE | \$44.99

LARGE BIRTHDAY CAKE | \$69.99





Fruit PLATTERS

SERVED WITH FRESH
KASHTA, HONEY AND NUTS

SMALL..... \$29.99

MEDIUM..... \$39.99

LARGE..... \$59.99

Kashta ICE CREAM



Fresh Fruit Cocktails

(Non-Alcoholic)

ARMANI COCKTAIL | \$18.99

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

TURBO COCKTAIL | \$16.99

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 | \$16.99

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

TENT COCKTAIL | \$16.99

A freshly blended combination of fruits and ice cream flavours

AVOCADO COCKTAIL | \$16.99

Served with kashta, honey and nuts

MANGO MOJITO | \$13.99

Lime, lemon juice, mango juice, sugar and soda water

PASSIONFRUIT MOJITO | \$13.99

Passionfruit, lime, lemon juice, sugar and soda water

CLASSIC MOJITO | \$12.99

Lemon juice, lime, soda water and sugar





Beverages

FRESH FRUIT JUICES

Watermelon.....	\$12.99
Mango berry.....	\$14.99
Strawberry fantasia.....	\$14.99
Homemade lemonade.....	\$9.99
Lemon mint.....	\$13.99
Crushed ice lemon mint.....	\$14.99
Mango	\$12.99
Orange	\$12.99

COFFEE

Flat white	\$6.99
Cappuccino	\$6.99
Macchiato	\$7.99
Long black	\$5.99
Short black	\$5.99
Cafe latte	\$6.99
Vienna coffee	\$9.99
Vienna chocolate.....	\$9.99
Mugaccino	\$7.99
Mocha	\$7.99
Piccolo latte	\$5.99
Hot chocolate	\$8.99
Chai latte	\$8.99

ARABIC COFFEE

2 people.....	\$11.99
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BEVERAGES

Soft drinks.....	\$6.99
Still water S.....	\$5.99
Still water L.....	\$8.99
Sparkling water S.....	\$7.99
Sparkling water L.....	\$11.99
V energy bottle 350ml.....	\$7.99
Lemon, lime bitters	\$8.99
Iced tea	\$8.99
(peach, mango & lemon)	

TEA

\$5.99

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

SYRIAN TEA

Small	\$19.99
Medium	\$24.99
Large	\$29.99

MOROCCAN TEA

\$12.99





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0429 555 153 | (02) 8840 9453 | 0407 221 221

www.armanicatering.com.au

Argileh

**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.

OUR TRADITIONAL FLAVOURS

- » Double Apple
- » Apple Mint
- » Orange Mint
- » Paan Masala
- » Blueberry Kiwi Mint
- » Watermelon Mint
- » Citrus Mix
- » Lemon Mint
- » Kiwi Mint
- » Gum Mint
- » Grape Mint
- » Peach Kiwi, Mango
- » Armani Special
- » Mint



EXCLUSIVE ARGILEH FLAVOURS **NEW**

- » ARMANI Love
- » Lady Killer
- » Double Melon
- » Mango Tango
- » Blue Melon
- » Berlin Night
- » Moscow Evening

FRESH APPLE / ORANGE HEAD \$54.99
FRESH PINEAPPLE HEAD \$69.99

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

FRESH APPLE / ORANGE HEAD | \$34.99
FRESH PINEAPPLE HEAD | \$44.99



Special Occasions Menu

Weddings, Engagements, Birthdays & Corporate events

GOLD MENU

Hummus, Muhammara, Kibbeh Nayeh, Vine Leaves,
Tabouleh, Fattoush, Cheese Sambousik, Fried Kebbeh,
Prawns, smoked Salmon and Chips

Mix Skewers (Chicken, Lamb, and meat)

Soft drinks and dessert are including.

\$120 per person

DIAMOND MENU

Hummus, Muhammara, Kibbeh Nayeh, Vine Leaves,
Tabouleh, Fattoush, Cheese Sambousik,
Fried Kebbeh, Prawns, smoked Salmon and Chips

Mix Skewers

Mix Seafood

Soft drinks and dessert are including.

\$150 per person



Delivery Vehicles



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