

Vegetarian

21- Broadbeans **\$ 18**

Broad beans cooked with olive oil, garlic and coriander, served with bread (5).

22- Leek (Qarasia) **\$ 20**

This dish is based on leek cooked with olive oil and garlic. This dish is great choice for vegetarian. It is a lazy mum's dish as well. Served with bread (5).

23- Falafel (2,3,4 & 5) **\$ 12**

This is the only Authentic Falafel sandwich you will ever taste in Perth.

Desert

24- Kenafah (1, 2, 5) **\$ 15**

It is a traditional sweet in the Middle East. It is made of semolina and flour cooked in a special way, topped with cheese and cooked slowly till the cheese melts and sweetened with syrup. Guaranteed that you will come back for more.

25- Fruit Sald (2) **\$ 12**

Fruits mixed with strawberry juice, ice-cream , thick cream and honey, the taste is astonishing.

26- Maasoba (2 & 5) **\$ 15**

Try this banana bread in Saudi Arabia way.



27- Baclava (1,2, 5) **\$ 5**
2 pieces of Fresh baclava made in our kitchen with ghee and nuts for a different taste.

Drinks

28- Pepsi, Pepsi Max, Coke, Coke Zero, Fanta, and Sprite (cans) **\$ 3**

29- Orange juice, Apple Juice, Grape fruit juice, pineapple Juice (glass) **\$ 6**

30- Ice tea. **\$ 5**

31- Bottled Water **\$ 3**

32- Tea (English breakfast, Earl Grey, Green) **\$ 4**

33- Arabic/Turkish coffee **\$ 5**

Allergy alert:

- 1- contain nuts
- 2- contain milk and its products
- 3- contain egg and its products
- 4- contain sesame and its products
- 5- Gluten and its product
- 6- Soy and its product

Please advice if you have any allergy.

ORIENTAL BREEZE RESTAURANT

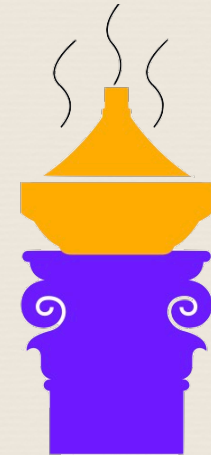
C8-C9/241 Newcastle St, Northbridge

Parking available in the street (Paid and free after 6 pm) and behind the restaurant, Wilson Parking.

www.orientalbreezerestaurant.com.au

0468967611

ORIENTAL BREEZE RESTAURANT



**Oriental Breeze Restaurant,
the taste of authentic gulf and
Middle Eastern food.**

By Chef
Dr. Khalid S. Al-Freakh

Opening hours

Mon - Thu	11 - 2 pm 5 - 9 pm
Fri - Sa	11 - 2 pm 5 - 10 pm
Sun.	Closed



Entree

- 1- Hommos (4) \$ 12**
We all know hommos, but this chickpeas dish is homemade. Served with olive oil and bread.
- 2- Hommos with minced meat (4) \$ 15**
Chickpeas, topped with minced meat.
- 3- Mutabal (2 & 4) \$ 15**
This eggplant dish mixed with yogurt, tahini, and olive oil will take you to heaven. Served with bread.
- 4- Samosa, Saudi style (2 & 5) \$ 10**
2 pieces of samosa filled with minced lamb with Saudi spices. Usually we eat it during Ramadan month.
- 5- Spinach pide (1, 2 & 5) \$ 10**
This special pide is served in 4 pcs

Soup

- 6- Lentils soup \$ 12**



Salad

- 7- Garden salad in OB way \$ 10**
- 8- Yogurt with cucumber and garlic (2) \$ 10**

Main

- 9- Kabsah with lamb shank (1) \$ 26**
An authentic Saudi Arabian and gulf area dish of rice cooked with tomato and lamb using special spices and topped with carrots and sultanas.
- 10- Kabsah with chicken (1) \$ 24**
An authentic Saudi Arabian and gulf area dish of rice cooked with tomato and chicken using special spices and topped with carrots and sultanas.
- 11- Saleegue with lamb shank (2,1) \$ 26 (only Thursdays white night)**
This is an authentic dish in Makkah and Taief cities in the western side of Saudi Arabia. Rice cooked with meat broth and milk and topped with nuts. Our special sauce with this memorable dish will leave you wanting more. This dish is cooked with love.
- 12- Haneeze. (3) \$ 28 (Preorder - Minimum 5 orders)**
Lamb meat laid on balm leaf and cooked in hot air as an authentic Saudi meal, BUT will be served in Australian way, served with mashed potato (2) and vegetables with cream (2). Or with rice and egg (3)

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- 13- (Daood Basha) King David (1) \$ 25**
Meat balls cooked and named after David Basha, an ancient Turkish leader in Egypt. Try it today and you will ask for more. This dish comes together with white rice. This dish was the favourite one for King David. Served with white rice.

- 14- Butter chicken (1, 2) \$ 25**
From its name, chicken cooked with butter, thick cream and cashew, It has a Middle Eastern flavour that you will love, especially with our white Arabian rice.

- 15- okra with lamb. \$ 25**
Okra cooked with lamb meat in Middle Eastern way. This is my Father's favourite dish. Served with white rice

- 16- Mosakhan \$ 18**
This dish is my mothers' recipe based on chicken, onion cooked with olive oil on rolled with bread (5). My mother like this dish with yogurt (2).

- 17- Mosagaha \$ 21**
This dish contains fried eggplant, capsicum, and minced meat served with bread (5).

- 18- Shawarma Laham (Lamb meat) (1, 2, 3, 4) sandwich \$12 / plate \$ 25**
Lamb meat cooked with special spices and served in your choice as a roll or in a plate with rice, chips or bread (5)

- 19- Shawarma chicken (1, 2, 3, 6) sandwich \$12 / plate \$ 25**
Chicken meat cooked with special spices and served in your choice as a roll or in a plate with rice, chips or bread (5)

- 20- Shakria (2) \$ 27 (only Thursdays night)**
Lamb cooked in yogurt and served with Arabian white rice.