



Restaurant
Aladin
Lebanese Specialities

Menu

**Barfüsser Platz 17 - 4051 Basel - www.aladinbasel.ch
Sun. - Thurs. 10 a.m. - 12 p.m. / Fr. - Sa. 10 a.m. - 2 a.m.**

Starters



Starters - Vegetarian

	CHF
Tabboule Parsley, Cracked Wheat, Tomatoes, Onions, Lemon Juice, Olive oil	kl. 11.50 gr. 20.00
Couscous Tabbule Peppers, Tomatoes, chickpeas Peppermint and raisins, cucumbers	kl. 11.50 gr. 20.00
Fatusch Iceberg Salad, Tomatoes, Parsley, cucumbers, Radishes, Onions, Fried Pita	kl. 9.80 gr. 18.00
Sharkie Salad Iceberg Salad, Tomatoes, Onions, Peppermint, Parsley, Radishes	kl. 8.50 gr. 16.00
Kiyar Bi Laban Yogurt with cucumbers, Peppermint, Garlic	11.50
Hommus Purred Chickpeas with Tahini (Sesame Sauce)	11.50
Sambuset Bi Sabanich Pastry stuffed with spinach, pine nuts	14.50 (4 Stk.)
Sambuset Gibneh Pastry stuffed with Feta Cheese and Parsley	14.50 (4 Stk.)
Mutabbel Purred Eggplant with Tahini (Sesame Sauce)	11.50
Lebneh Curds, Garlic, Olive Oil	11.80
Makdous Preserved eggplant stuffed with peppers and nuts	11.80
Warak Inab Grape leaves stuffed with rice, tomatoes Parsley onions, and yogurt	16.80

Starters

(with meat / non vegetarian)

	CHF
Sambuselt Lahme Pastry stuffed with beef and pine nuts	15.50 (4 Stk.)
Kibbe Krass Ground beef deep fried, onions and pine nuts	10.80 (2 Stk.)
Hommus Bi Lahme Hummus with ground beef onions and pine nuts	17.80

Soups

Schorabat Addas Lentils soup	9.80
Schorabat Kodra Purred Vegetable soup	9.80

Side Orders

Rice, French fried potatoes, salad	7.80
Batata Harra Potatoes with coriander, garlic and lemon juice	11.80

Aladin Catering -Party Service

Are you planning an aperitif, a party or a reception? The event venue is clear but you do not have the time or energy to arrange the food and drinks? No worries! With our catering, you will receive the finest service! Not only is our food a pleasure to the palate as well as the eye, but our personnel (by request) dressed in oriental style will turn any event into an unforgettable evening out of A Thousand and One Nights!



Prices include VAT- **All meals also for take a way.**

Party Service

Main Courses



Vegetarian

	CHF
Aladin Vegetarian Falafel, Hummus, Mutabbel, Lebneh, Stuffed Pastry (Cheese & Spinach) Warak Inab, Salad	27.80
Mussakaa Boiled Eggplant with tomatoes sauce, chickpeas, onions, garlic and rice	21.80
Fatet Hommus Chick peas with yogurt, garlic, tahini (sesame sauce), pine nuts	23.80
Falafel Teller Deep fried ground chick peas patties with salad and hummus	23.80
Makali Fried vegetables, (cauliflower, zucchini, eggplant) tahini (sesame sauce) Potatoes	24.80
Arayes Gibneh Grilled feta cheese in Lebanese bread with onions and parsley	24.80
From the Oven	
Kebab Orfalli Eggplant with beef, rice and tomato sauce	28.80
Mousahab Chicken thigh (de-boned) with home-gril- led potatoes and Salad	28.80
Arayes Mousakkan Grilled bread with chicken, onions and summak	28.80
Safiha (Lebanese pizza) Ground beef with tomatoes onions, pine nuts, yogurt	25.80

From the Grill

	CHF
Aladin Meat Falafel, Hummus, Mutabbel, Pastry stuffed (meat and spinach) Makadus, Tabulle, skewered meat (Lamb, beef or chicken)	31.80
Chich Taouk Skewered chicken with hummus, rice (2 skewers)	26.80
Kafta Michwi Skewered beef with hummus, rice (2 skewers)	27.80
Lahem Michwi Skewered lamb with hummus, rice (2 skewers)	29.80
Arayes Kafta Grilled ground beef in Lebanese bread with yogurt	27.80
Makanek Sautéed Lebanese sausage with hummus and salad	27.80
Sujuk Sautéed Lebanese sausage (beef – spicy hot) with hummus and salad	27.80



Meat Declaration

-Lamb from Newzeland/Australia
Chicken from Holland / Brazil
Beef from Switzerland

Prices include VAT- All meals also for take a way.



Main Courses *Restaurant Aladin*



MEZA (For 2 or more people)	CHF
With mixed specialities (8 different platters)	Per person 55.00
Tabulle, Hummus, Mutabbel, Lebneh, Stuffed grape leaves, Mussakaa, makdus, grilled meat (skewered lamb, chicken and beef) and rice	

MEZA (For 2 or more people)	CHF
Vegetarian (10 different platters)	Per person 55.00
Tabulle, Hummus, Mutabbel, Lebneh, stuffed grape leaves, Mussakaa, makdus, pastry stuffed with spinach and cheese, Falafel and rice	

Out of the pot **CHF**

Bamieh 25.80
Okra with lamb, rice and tomato sauce

Bá zella 25.80
Peas with carottes lamb, tomato sauce and rice

Rez Ala dajaj 27.80
Chicken with rice and beef, peas, nuts and yogurt

Couscous 28.80
Cracked wheat, lamb or chicken, vegetables

Kabse 28.80
Boiled lamb or chicken with vegetable rice, almond, tomato sauce

Schawarma 28.80
Lamb or chicken, finely sliced with french-fried potatoes and Salad

Aus der Pfanne

Kasbet dajaj 27.80
Sautéed chicken liver with rice and Salad, garlic sauce potatoes

Fish **CHF**

Sayadiyet Samak 27.80
Pangasius filet with rice, fried Lebanese flat bread, tahini (sesame sauce)

Chich Samak 36.80
Skewered marinated pangasius and shrimp with rice and vegetables, coriander sauce

Samak al Baher 36.80
Sautéed filet of salmon with rice, vegetables with coriander-sesamsauce

Dessert **CHF**

Aich Al Saraya 8.00
Caramelised Toasts with Lebanese cream, pistachios and fresh rose water

Baklawa Teller (3 pieces) 7.50

Namoura 7.50
Semolina with coconut and apple

Dessert Wine from Ksara 1dl. 8.00