SIDES

Chips small 5
Chips large 10
Warm Pita Bread 8
Gluten Free Bread 9
Grilled Vegetables 12
Souvlaki Skewer, Chicken Skewer or Lamb
Kofta Skewer 12

SWEETS

Turmeric Cake 12

served with orange sauce, toasted almonds

Homemade Traditional Baklava 9

Galaktoboureko 14

brandy custard in crispy phyllo pastry soaked in aromatic syrup (2 pieces)

Loukoumades 14

fried dough puffs drizzled in aromatic honey syrup & sprinkled with nuts

DRINKS

Coke Can 4/6
Coke Zero 4/6
Fanta 4/6
Lift 4/6
Sparkling Water 5.5/10



OPENING HOURS

Wednesday, Thursday & Sunday 12pm-3pm | 5pm-9.00pm Friday & Saturday 12pm-3pm | 5pm-9.30pm

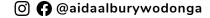


Late Mother Aida
taught us that food is a connection tool
between people.
We hope you enjoy!

#aidaalburywodonga

#foodbestshared

info@aidaalbury.com.au www.aidaalbury.com.au





TAKEAWAY MENU

(02) 6087 0012

498 Dean Street Albury, NSW 2640

MEZZE

Corn Ribs 16

pan tossed with spices, herbs, chilli & butter (GF) (V) (NF)

Falafel 16

deep-fried, served with hummus, parsley, pickles & tomato (4 per serve) (VE) (V) (DF) (GF)

Hummus with Meat and Pine Nuts 18

homemade traditional hummus served with lamb, roasted pine nuts & bread

Chicken Wings 21

marinated with Aida's spice blend & herbs, air-fried & tossed with garlic, cilantro & lemon (GF) (NF)

Oven Baked Sujuk Börek 21

Sujuk (traditional Mediterranean sausage) with cheese and egg folded in filo pastry

Oven Baked Spinach and Ricotta Börek 21

spinach, silver beet, ricotta & feta cheese folded in filo pastry (V)

Homemade Dips 12 each

served with warm pita bread.

choose from:
traditional hummus,
labneh,
tirokafteri,
spinach and chili hummus or
eggplant dip

Honey Haloumi 16

grilled & tossed with cranberries & almonds (V) (G/F)

Vine Leaves 17

filled with rice, parsley, tomato & onions served with tzatziki (V) (GF) (NF)

Mini Mediterranean Sausage 19

pan-fried with pomegranate molasses, garlic & cilantro

Traditional Cauliflower Fatteh 19

crispy pita bread, cauliflower, chickpeas, tahini sauce, pine nuts and garnished with parsley (V)



SALATA

Santorini Salad 18

tomato, onion, cucumber, Kalamata olives, feta cheese, mint & oregano served with a vinaigrette dressing (GF) (V)

Fattouch 19

lettuce, tomato, cucumber, radish, capsicum, cabbage, onion & mixed leaves with a lemon EVOO dressing & fried pitta bread (V)

Tabouli 24

Parsley, tomato, onion, burghul, EVOO and lemon dressing served with cos lettuce (V) (VE) (D/F)

FROM THE GRILL

Marinated Chicken Breast Skewers (2) 24 with toum & pickles (G/F)

Traditional Lamb Kofta 28 with tzatziki, garden salad & Antaki bread

Souvlaki Lamb Skewers (2) 36 with tzatziki & Santorini salad (G/F)

Hind Quarter Chicken 28

served with toum, pickles & warm pita bread (D/F, G/F bread available on request)

Chargrilled Beirut Sausage 30 with charcoal tomato, onion & potatoes (D/F)

Lamb Cutlets 42

with hummus & grilled vegetables (G/F, D/F)

Whole King Prawns 40 served with a chili garlic sauce (G/F, D/F)

WRAPS

Falafel Wrap 18

falafel, lettuce, tomato, onion, pickles, hummus & parsley (V)

Charcoal Chicken Wrap 20

charcoal chicken, garlic sauce, pickles, lettuce and tomato

Lamb Kofta Wrap 21

hummus, lettuce, tomato, onions and parsley

Lamb Souvlaki 21

grilled haloumi, tomato, onions & tzatziki