

## 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

# AIDA

## 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

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  @aidaalburywodonga

MEDITERRANEAN  
**AIDA**  
FROM THE HEART

## 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