



Dubai Restaurant Week Menu Dinner | AED 250 Per Person

Cold Mezzeh

Choose Truo

Hummus 🐠 Chickpea Purée, Tahini Sauce, Lemon

Moutabel @ Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

Chef Ali's Tata's Salad . Rocket Middle East, Dried Figs & Dates, Beetroot, Tomato, Walnuts Olive Oil & Pomegranate Sauce

> Baba Ghanouj Grilled Eggplant, Onion, Tomato, Parsley, Mint

Fattouch (Cucumber, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread

> Shrimps Cocktail Cooked Shrimps With Arabic Spices And Cocktail Sauce

Hot Mezzeh

Choose One

Batata Harrah Fried Potatoes, Garlic, Coriander, Lemon

Moajanat Moshakala 🐠 🐠 1 Piece Each Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

Sfeha Baalbakeye ® Arabic Dough Stuffed With Homemade Minced Lamb, Tomato Onion Pomegranate Molasses, Pine Seeds

Lamb Makanek Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds





Main Course Choose One

Mixed Grill

I Skewer Each

Lamb Fillet Cubes, Lamb Kofta, Shish Taaok

Samkeh Hara

Summan Fish With Special Sauce Tomato, Capsicums, Pine Seeds Arabic Lebanese Spices

Maghmour With White Rice @ Potatos, Capsicum, Tomato Sauce, Garlic, Onion, Carrot

Vegetarian Filo Pastry @ Filo Pastry Filled With Vegetables And Rice

Al Nafoorah Shawarma Chicken Or Beef Saj Bread, Pickles, Fries

> Desserts Choose One

Ashta Bil Asal Fresh Cream, Pistachio's, Honey

Halawat Al Jeben ® Sweet Cheese, Pistachio, Sugar Syrup

Othmalliveh Kunafa Vermicelli, Fresh Kashta Cream, Pistachio