



## Dubai Restaurant Week Menu

2-Course Lunch | AED 125 Per Person

### Cold MezzeH

*Choose Two*

#### *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

#### *Fattoush* 🍴

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

### Hot MezzeH

*Choose One*

#### *Batata Harrah* 🍴

Fried Potatoes, Garlic, Coriander, Lemon

#### *Moajanat Moshakala* 🍴 🍴 1 Piece Each

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

#### *Lamb Makanek* 🍴

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

## Main Course

*Choose One*

### *Mixed Grill*

*1 Skewer Each*

Lamb Fillet Cubes, Lamb Kofta, Shish Taak

### *Samkeh Hara* 🍷

Summan Fish With Special Sauce Tomato ,Capsicum,  
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

### *Othmalliyeh* 🍷

Kunafa Vermicelli, Fresh Kashta Cream, Pistachio