

SUHOOR MENU

Cold Mezzeh

AED 32 each

Or

AED 73 for 3 mezzeh mix of your choice cold and hot mezzeh

Tabouleh (V)

Salad of finely chopped parsley, mint with fresh tomatoes, crushed burghul, olive oil and lemon juice

Hummus (V)

Velvety puree of freshly boiled chickpeas, tahina sauce

Moutabel (V)

Hearty dip of grilled eggplant , tahina sauce

Fattoush (V)

Tomato and cucumber salad, fresh herbs, olive oil, pomegranate sauce, fried Arabic bread

Stuffed Vine Leaves (V)(N)

Traditional vine leaves parcels stuffed with rice, tomato, mint and parsley.

Labneh Bil Zeit (V)

Drained yoghurt with chiffonade of mint, drizzled olive oil

Hot Mezzeh Platter

AED 32 (5 pieces each)

Meat Kebbeh (N)

Traditional fried meatballs filled with minced meat and spices

Please inform us of any allergies or dietary requirements before ordering. Dishes include with (A) - Alcohol, (P) - Pork, (V) - Vegetarian, (N) - Contain Nuts, (GF) - Gluten Free, (SE) - Sesame, (SF) - Shellfish, (D) - Dairy, (E) - Egg, (S) - Soy, (VG) - Vegan, (R) - Raw Food/ Crude

SUHOOR MENU

Cheese Rakakat (V)

Light pastry filled with Arabic cream cheese

Spinach Fattayer (V)

Flaky pastry filled with spinach, flavoured with sumac and onion

Meat Sambousek

Light pastry filled with minced lamb and pine seeds

Foul medames (V)

Slow cooked brown beans flavoured with garlic lemon

AED 30

Arabic lentil soup (V)

Puree of lentils, onion and garlic soup served with toasted fried Arabic bread

AED 37

From the Bread maker

Halloumi wrap (V)

Thin saj bread rolled with halloumi cheese, cucumber, tomatoes, zaatar pesto served with fries

AED 40

Zaatar manakish

Baked bread with zaatar and olive oil

AED 40

Cheese manakish

Baked bread with cheese

AED 40

Please inform us of any allergies or dietary requirements before ordering. Dishes include with (A) - Alcohol, (P) - Pork, (V) - Vegetarian, (N) - Contain Nuts, (GF) - Gluten Free, (SE) - Sesame, (SF) - Shellfish, (D) - Dairy, (E) - Egg, (S) - Soy, (VG) - Vegan, (R) - Raw Food/ Crude

SUHOOR MENU

Emirati Falafel (V)

Pita bread, falafel, motabel, tomato relish, cucumber, cumin yoghurt

AED 35

Egg shashouka

Served with Arabic bread and olives

AED 40

Main Course

Chicken shawarma

Marinate chicken served with french-fries and pickles

AED 45

Arabic Mix Grill

Shish taouk, shish kebab, kofta and lamb chops, saffron rice and garlic sauce

AED 155

Riyash

Grilled lamb chops with saffron rice

AED 175

Chicken biryani (N)

Succulent chicken pieces cooked with basmati rice, garnish with nuts and fried onions

AED 70

SUHOOR MENU

Dessert

Seasonal Fresh Fruits

Sliced seasonal fruits passion fruit syrup
AED 40

Umm Ali

Fresh dates, khesta ice cream
AED 40

Pistachio Mahalabia

Filo pockets, baklava ice cream
AED 40

Katayef (N)

Walnut, pistachio, cheese
AED 40

Luqaimat

Saffron flavoured frying dough in date's rose water syrup
AED 40

Ice Cream (per scoop)

Vanilla, Chocolate, Pistachio Mistika, Cappuccino caramel
AED 15