

EVENTS

AT MADINAT JUMEIRAH

ARABIC FAMILY STYLE MENU

BREADS

Traditional Iranian flaky rakkak, crispy toasted Arabic bread, freshly baked kobus, selection of European rolls

STARTERS

Hommous

Chickpeas ground with tahina paste flavoured with olive oil

Fattouche

Toasted Arabic bread salad with cucumber, tomato, olive oil, vinegar and pomegranate sauce

Moutabel

Char-grilled eggplants blended with tahina paste and garlic

Zataar Feta cheese

Feta cheese balls with Zataar

Tabouleh

Salad of freshly chopped flat parsley tossed with cracked wheat and tomatoes

Khair bin laban (V)

Thinly sliced cucumber blended with fresh yoghurt and dry mint

HOT MEZZEH

Kebbe (N)

Traditional fried meat balls filled with minced meat and spices

Spinach fatayar (V)

Flaky pastry filled with spinach flavoured with sumac and onion

Rokakat (V)

Crispy cheese spring roll

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MAIN COURSES

Madinat mix grill

Joeh kebab, Kofta kebab, Lamb kebab

Butter Chicken

Tandoori chicken in rich tomato and Cashew nut gravy

Lamb harrees

Traditional slow cooked whole lamb and wheat

Vegetable Moussaka (V)

Baked assorted vegetables with tomato sauce

Penne pasta with pink tomato sauce and parmesan cheese

Basmati rice

DESSERTS

Mohalabiya (N)

Arabic milk pudding with rose water and pistachios

Halawat al jeban

Arabic cheese ball dipped in rose water syrup

Barazek & Chraybeh

Saffron- pistachio crÈme brulee

Arabic coffee & vanilla mousse cake

Seasonal sliced fruit selection (VG)

HOT DESSERTS

Freshly baked Umm Ali (N)

*Traditional baked Egyptians dessert of pastry, mixed nuts,
milk, raisins and rosewater*

Madinat Jumeirah coffee blend, decaffeinated coffee, selection of tea & herbal infusion