

النافورة  
AL NAFOORAH



## Salads

<i>Fattoush</i> 🍷🍷	45
Cucumbers, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread	
<i>Tabbouleh</i> 🍷	45
Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice	
<i>Jergier</i> 🍷🍷🍷	40
Rocket Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce	
<i>Za'atar Salad</i> 🍷🍷	40
Aromatic Herb Salad, Tomatoes, Onions, Pomegranate Sauce	
<i>Chef Ali's Tata's Salad</i> 🍷🍷🌳	50
Rocket Middle East, Dried Figs & Dates, Beetroots, Tomatoes, Walnuts, Olive Oil & Pomegranate Sauce	

## Soups

<i>Lentil</i> 🍷🍷	40
Red Lentil Purée, Garlic, Onion, Leek, Toasted Arabic Bread	
<i>Chicken Vermicelli</i>	45
Arabic Vermicelli, Diced Chicken, Lemon	

### Jumeirah Flavours

#### Half-Board

*Half board guests are entitled to a choice of one dish from Salads, Cold Mezzeh or hot Mezzeh, one main course (Excluding HB Supp Items) and one dessert per person.*

*For an additional supplement of AED 140 Per Person, guest can choose one additional dish from Salads, Cold Mezzeh or hot Mezzeh, one main course from any of the main dish sections and one dessert Per Person.*

*The only dishes excluded from the above are Al Nafoorah Mixed Grills, Mixed Seafood Platter and Grilled Lobster which can be purchased at a further supplement of AED 180 Per Person.*

## Raw Meat Dishes

*Kibbeh Nayeh* 🍷 70  
Minced Beef, Bourghul, Onion, Basil, Olive Oil, Kibbeh Spices

*Habra Nayeh* 🍷 🌱 70  
Minced Beef

## Cold Mezze

*Baba Ghanouj* 🍷 🌱 45  
Grilled Eggplants, Onions, Tomatoes, Parsley, Mint, Capsicums,  
Pomegranate Seeds Olive Oil, Lemon

*Hummus* 🍷 🌱 40  
Chickpea Purée, Tahini Sauce, Lemon

*Moutabel* 🍷 🌱 45  
Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

*Lubia Bil Zaite* 🌱 40  
Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil

*Muhammara* 🍷 45  
Chili Paste, Walnuts, Bread Crumbs, Pomegranate Sauce, Olive Oil

*Shanklish* 🌱 45  
Crumbled Cheese, Onions, Tomatoes, Parsley, Olive Oil

*Warek Enab Bil Zaite* 🍷 🌱 45  
Stuffed Vine Leaves, Rice, Tomato, Onion, Parsley, Mint

*Hindba Bil Zaite* 🍷 🌱 40  
Chard Leaves, Onions, Olive Oil, Lemon

*Labneh With Mint* 🍷 🌱 40  
Strained Yoghurt, Chiffonade Mint, Olive Oil

*Al Nafoorah Hummus* 🍷 🌱 🌳 45  
Chickpea Purée, Tahini Sauce, Lemon Roasted Pine Seeds, Cumin

## Hot Mezze

<i>Hummus Bil Lahma</i> 🍷	60
Classic Hummus, Dice Beef, Pine Seeds	
<i>Batata Harrah</i> 🍷	45
Fried Potatoes, Garlic, Coriander, Lemon	
<i>Cheese Rakakat</i> 🍷 🍳 🥚	50
Akawi Cheese Wrapped In Filo Pastry	
<i>Meat Sambousek</i> 🍷 🍳 🥚	50
Tender Crust Pastry Filled With Minced Lamb & Pine Seeds	
<i>Spinach Fatayer</i> 🍷 🍳 🥚	50
Pastry Triangle Filled With Spinach, Onions, Pine Seeds	
<i>Falafel</i> 🍷	55
Chickpea, Coriander, Garlic, Tahini Sauce	
<i>Fried Kibbeh</i> 🍷 🍳	50
Fried Lamb Dumpling Filled With Minced Meat & Pine Seeds	
<i>Moajanat Moshakala</i> 🍷 🍳 🥚	60
1 Piece Each	
Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh,	
<i>Chicken Liver With Pomegranate</i> 🍷	60
Sautéed Chicken Liver, Pomegranate Sauce	
<i>Lamb Makanek</i> 🍷 🍳 🥚	60
Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds	
<i>Grilled Halloumi</i> 🍷 🥚 🍳	55
Halloumi Cheese, Tomato, Olive Oil, Za'atar, Green Olives	
<i>Samak Bizri</i> 🍷	85
Fried Whitebait Fish, Tahina Sauce, Fried Arabic Bread	
<i>Fried Asafir</i> 🍷 🌳 HB Supp AED 140	190
Pan-Fried Birds, Pomegranate Sauce (6 Pieces)	

## Vegetarian Options

<i>Maghmour</i> 🌱🌱	65
Potato's, Capsicum, Tomato Sauce, Garlic, Onion, Carrot, Eggplant, White Rice	
<i>Grilled Vegetables</i> 🌱🌱	65
Zucchini, Potato's, Eggplant, Tomato, Grilled Vegetable Sauce, Vegetable Rice	

## From The Oven

<i>Lahmeh Bel Ajeen Manakish</i> 🍷🍷	40
Flat Bread, Minced Lamb, Tomatoes, Onions, Pomegranate Sauce, Pine Seeds	
<i>Cheese Manakish</i> 🌱🍷	35
Mixed Akawi, Kashkaval Cheese	
<i>Za'atar Manakish</i> 🌱🍷	30
Za'atar, Olive Oil, Sesame Seeds	

## Side Dishes

<i>French Fries</i>	30
<i>Saffron Rice</i> 🌱	30
<i>White Rice</i> 🌱	30
<i>Grilled Vegetable</i> 🌱	30
<i>Oriental Rice</i>	35

**Lamb Shank Mouzat** 🍷🌿 HB Supp AED 140 185  
Lebanese Spices, Oriental Rice, Pomegranate And Lebanese Demi-Glace

## Seafood

**Mediterranean Seabass** 🍷🌿 HB Supp AED 140 190  
*1 Piece 700g*  
Za'atar Spiced Sea Bass, Lemon, Saffron Rice

**Suman Fillet With Chili Sauce** 🌿 3pc 155  
Grilled Suman, Tomato Sauce, Capsicums, Onions, Garlic, Pine Seeds, Lebanese Spices

**Grilled Shrimps** 🌿 4pc HB Supp AED 140 195  
Saffron Rice, Garlic, Lemon Juice

**Mixed Seafood Platter** 🌿 For Two HB Supp AED 180 320  
*1pc Seabass, 2pc Shripms, 2pc Summan Fish*  
Seabass, Shrimps, Suman Fillet, Grilled Vegetables

**Grilled Lobster** 🍷🌿 HB Supp AED 180 295  
Canadian Lobster with White Sauce, Mushrooms, Carrot, Lebanese Spices, Kash kaval Cheese

**Grilled Salmon** 🍷🌿 HB Supp AED 140 170  
Grilled Salmon Fillet, Tajen Sauce, Pine Seeds, Grilled Vegetables

## From The Charcoal Grill

<i>Grilled Sujouk</i> 🍷 8pc	65
Grilled Beef Sausage, Tomato Sausages	
<i>Arayes</i> 🍷	80
Minced Lamb With Onions, Tomatoes, Mint, Capsicum, Pine Seeds On Arabic Bread	
<i>Kebab Kheshkhash</i> 🍷 3 Skewers	105
Minced Spicy Lamb, Tomato Sauce	
<i>Kebab Halabi</i> 3 Skewers	100
Minced Lamb, Parsley, Onions	
<i>Shish Taouk</i> 2 Skewers, 5 Pc Each	85
Marinated Diced Chicken, Garlic & Lemon	
<i>Grilled Lamb</i> 2 Skewers, 5 Pc Each	145
Cubed Lamb Fillet	
<i>Lamb Chops</i> 🍷 4pc HB Supp AED 140	165
Grilled Lamb Chops, French Fries	
<i>Mixed Grill With Lamb Chops</i> HB Supp AED 140	160
1 Skewer Each, 1 Pc Lamb Chops	
Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Lamb Chops	
<i>Al Nafoorah Shawarma</i>	70
Chicken Or Beef In Saj Bread, Pickled, Fries	
<i>Beef Sharhat</i> 🍷🌳 HB Supp AED 140	180
Sliced Beef Tenderloin, Cherry Sauce, Arabic Water Cress Baklaa, Baked Potatoes	
<i>Al Nafoorah Mixed Grill For Two</i> 🍷🍷🌳 HB Supp AED 180	320
1 Skewer Each	
Lamb Fillet, Minced Lamb, Cubed Chicken, Beef Sausage, Shrimps, Chicken Wings And French Fries	
<i>Beef Malawini</i> 🍷🌳 HB Supp AED 140	165
Grilled Veal, Tomato Sauce, Grilled Capsicum, Pine Seeds	
<i>Grilled Kibbeh</i> 🍷	110
Grilled Lamb Dumpling Stuffed With Minced Meat & Pine Seeds, Yoghurt Cucumber Sauce	
<i>Farouj Meshwi</i>	110
Grilled Whole Boneless Chicken With Grilled Potatoes, Garlic Sauce	





## Beirut Set Menu

AED 550 Per Person / Minimum 4 People

### Cold Mezze

#### *Fattoush* 🍴 🌱

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

#### *Tabbouleh* 🍴

Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice

#### *Jergier* 🍴 🌱

Rocket Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce

#### *Baba Ghanouj* 🍴

Grilled Eggplant, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon

#### *Hummus* 🍴

Chickpea Purée, Tahini Sauce, Lemon

#### *Moutabel* 🍴 🌱

Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

#### *Lubia Bil Zait*

Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil

#### *Shanklish* 🌱

Crumbled Cheese, Onions, Tomato, Parsley, Olive Oil

#### *Warek Enab Bil Zait* 🍴

Stuffed Vine Leaves, Rice, Tomatoes, Onions, Parsley, Mint

### Hot Mezze

#### *Batata Harrah* 🍴

Fried Potatoes, Garlic, Coriander, Lemon

#### *Moqjanat Moshakala* 🍴 🌱 🌱

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

#### *Chicken Liver With Pomegranate*

Sautéed Chicken Liver, Pomegranate Sauce

#### *Lamb Makanek* 🍴 🌱

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

### Main Course

#### *Mixed Seafood*

Shrimps, Suman Fillet

#### *Mixed Grill With Arayes*

Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Arayes

### Desserts

#### *Ashta Bil Asal* 🍴 🌱

Fresh Cream, Pistachios, Honey

#### *Baklawa* 🍴 🌱

Assortment Of Buttered Pastry, Nuts

#### *Halawat Al Jeben* 🍴 🌱

Sweet Cheese, Pistachios, Sugar Syrup

#### *Lebanese Fruit Platter*

Mix Fruits



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