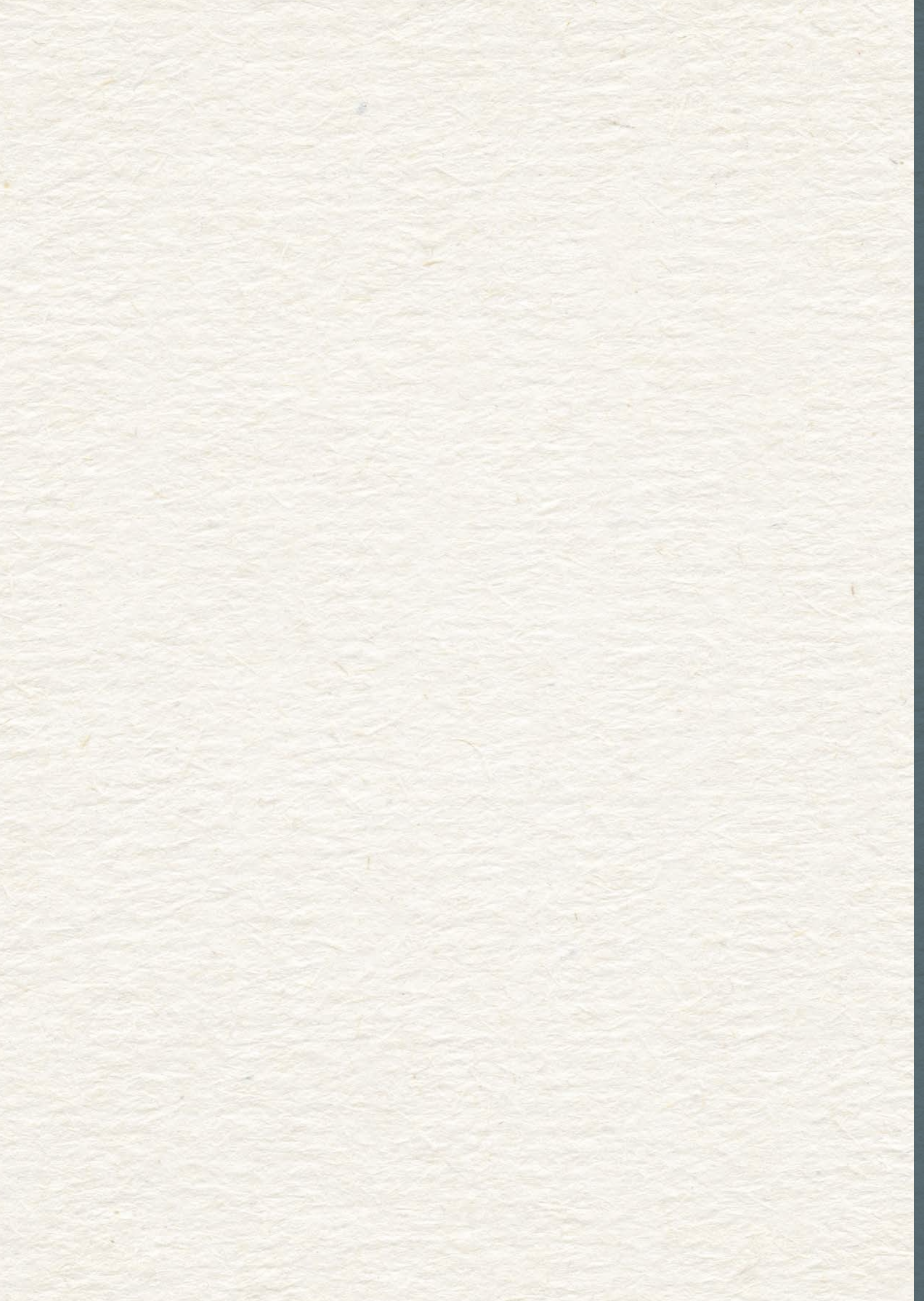


النافورة  
AL NAFOORAH







*From Lebanon With Love*



## Salads

<i>Fattoush</i> (V, LS) Cucumbers, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread	45
<i>Tabbouleh</i> (V) Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice	45
<i>Jergier</i> (V, LS, GF) Rocket Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce	45
<i>Za'atar Salad</i> (V, LS, GF) Aromatic Herb Salad, Tomatoes, Onions, Pomegranate Sauce	45
<i>Chef Ali's Tata's Salad</i> (V, N) 🌳 Rocket Middle East, Dried Figs & Dates, Beetroots, Tomatoes, Walnuts, Olive Oil & Pomegranate Sauce	55

## Soups

<i>Lentil</i> (V, D) Red Lentil Purée, Garlic, Onion, Leek, Toasted Arabic Bread	45
<i>Chicken Vermicelli</i> (D) Arabic Vermicelli, Diced Chicken, Lemon	45

### 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 160 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* <sup>(R)</sup> 75  
Minced Beef, Bourghul, Onion, Basil, Olive Oil, Kibbeh Spices

*Habra Nayeh* <sup>(R)</sup> 75  
Minced Beef

## Cold MezzeH

*Baba Ghanouj* <sup>(V, GF)</sup> 45  
Grilled Eggplants, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon

*Hummus* <sup>(V, SE, GF)</sup> 45  
Chickpea Purée, Tahini Sauce, Lemon

*Moutabel* <sup>(V, D, SE, GF)</sup> 45  
Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

*Lubia Bil Zait* <sup>(V, GF)</sup> 45  
Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil


*Muhammara* <sup>(V, N)</sup> 45  
Chili Paste, Walnuts, Bread Crumbs, Pomegranate Sauce, Olive Oil

*Shanklish* <sup>(V, D)</sup> 45  
Crumbled Cheese, Onions, Tomatoes, Parsley, Olive Oil

*Warek Enab Bil Zait* <sup>(V, GF)</sup> 45  
Stuffed Vine Leaves, Rice, Tomato, Onion, Parsley, Mint

*Hindba Bil Zait* <sup>(V)</sup> 45  
Chard Leaves, Onions, Olive Oil, Lemon

*Labneh with Mint* <sup>(V, D)</sup> 45  
Strained Yoghurt, Chiffonade Mint, Olive Oil

*Al Nafoorah Hummus* <sup>(V, N, SE)</sup>  50  
Chickpea Purée, Tahini Sauce, Lemon Roasted Pine Seeds, Cumin



## Hot Mezze

<i>Batata Harrah</i> (V)	45
Fried Potatoes, Garlic, Coriander, Lemon	
<i>Cheese Rakakat</i> (V, D, LS)	50
Akawi Cheese Wrapped in Filo Pastry	
<i>Meat Sambousek</i> (N, D, LS)	50
Tender Crust Pastry Filled with Minced Lamb & Pine Seeds	
<i>Spinach Fatayer</i> (V, N, D, LS)	50
Pastry Triangle Filled with Spinach, Onions, Pine Seeds	
<i>Fried Kibbeh</i> (N, LS)	50
Fried Lamb Dumpling Filled with Minced Meat & Pine Seeds	
<i>Falafel</i> (V, SE)	55
Chickpea, Coriander, Garlic, Tahini Sauce	
<i>Moajanat Moshakala</i> (N, D, LS)	60
<i>1 Piece Each</i>	
Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh,	
<i>Chicken Liver with Pomegranate</i> (GF)	60
Sautéed Chicken Liver, Pomegranate Sauce	
<i>Lamb Makanek</i> (N, LS)	60
Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds	
<i>Grilled Halloumi</i> (V, D)	60
Halloumi Cheese, Tomato, Olive Oil, Za'atar, Green Olives	
<i>Hummus Bil Lahma</i> (N, SE)	65
Classic Hummus, Diced Beef, Pine Seeds	
<i>Samak Bizri</i> (F, SE)	85
Fried Whitebait Fish, Tahina Sauce, Fried Arabic Bread	
<i>Fried Asafir</i> 🌳 <i>HB Supp AED 160</i>	190
Pan-Fried Birds, Pomegranate Sauce (6 Pieces)	



## Vegetarian Options

*Maghmour* (V, D) 65  
Potato's, Capsicum, Tomato Sauce, Garlic, Onion, Carrot, Eggplant, White Rice

*Grilled Vegetables* (V, D) 65  
Zucchini, Potato's, Eggplant, Tomato, Grilled Vegetable Sauce, Vegetable Rice

## From The Oven

*Za'atar Manakish* (V, D) 35  
Za'atar, Olive Oil, Sesame Seeds

*Cheese Manakish* (V, D) 40  
Mixed Akawi, Kashkaval Cheese

*Lahmeh Bel Ajeen Manakish* (N, D) 45  
Flat Bread, Minced Lamb, Tomatoes, Onions, Pomegranate Sauce, Pine Seeds

## Side Dishes

*French Fries* 30

*Saffron Rice* (D) 30

*White Rice* (D) 30

*Grilled Vegetable* 35

*Oriental Rice* (D, N) 35



**Lamb Shank Mouzat** (N, D) 🌳 *HB Supp AED 160* 190  
Lebanese Spices, Oriental Rice, Pomegranate and Lebanese Demi-Glace

## Seafood

*Suman Fillet With Chili Sauce* 3pc (F, N) 165  
Grilled Suman, Tomato Sauce, Capsicums, Onions, Garlic, Pine Seeds, Lebanese Spices

*Grilled Salmon* (F, SE, N) 🌳 *HB Supp AED 160* 180  
Grilled Salmon Fillet, Tajen Sauce, Pine Seeds, Grilled Vegetables

*Mediterranean Seabass* (F, D, CS) *HB Supp AED 160* 195  
*1 Piece 700g*  
Za'atar Spiced Seabass, Lemon, Saffron Rice

*Grilled Shrimps* (SF, D) 4pc *HB Supp AED 160* 195  
Saffron Rice, Garlic, Lemon Juice

*Grilled Lobster* (SF, D) 🌳 *HB Supp AED 180* 295  
Canadian Lobster with White Sauce, Mushrooms, Carrot  
Lebanese Spices, Kash kaval Cheese

*Mixed Seafood Platter* (SF, F, D) *For Two HB Supp AED 180* 325  
*1pc Seabass, 2pc Shrimps, 2pc Suman Fish*  
Seabass, Shrimps, Suman Fillet, Grilled Vegetables



## From The Charcoal Grill

<i>Grilled Sujouk 8pc</i> Grilled Beef Sausage, Tomato Sausages	70
<i>Al Nafoorah Shawarma (D, SE)</i> Chicken or Beef In Saj Bread, Pickled, Fries	75
<i>Arayes (N)</i> Minced Lamb with Onions, Tomatoes, Mint, Capsicum, Pine Seeds on Arabic Bread	85
<i>Shish Taouk 2 Skewers, 5 Pc Each</i> Marinated Diced Chicken, Garlic & Lemon	95
<i>Kebab Halabi 3 Skewers</i> Minced Lamb, Parsley, Onions	105
<i>Kebab Kheshkhash 3 Skewers</i> Minced Lamb, Spicy Tomato Sauce	110
<i>Grilled Kibbeh (D, N)</i> Grilled Lamb Dumpling Stuffed with Minced Meat & Pine Seeds, Yoghurt Cucumber Sauce	115
<i>Farouj Meshwi</i> Grilled Whole Boneless Chicken with Grilled Potatoes, Garlic Sauce	125
<i>Grilled Lamb 2 Skewers, 5 Pc Each</i> Cubed Lamb Fillet	150
<i>Mixed Grill with Lamb Chops HB Supp AED 160</i> <i>1 Skewer Each, 1 Pc Lamb Chops</i> Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Lamb Chops	165
<i>Lamb Chops 4pc HB Supp AED 160</i> Grilled Lamb Chops, French Fries	170
<i>Beef Malawini (N) 🌿 HB Supp AED 160</i> Grilled Veal, Tomato Sauce, Grilled Capsicum, Pine Seeds	170
<i>Beef Sharhat 🌿 HB Supp AED 160</i> Sliced Beef Tenderloin, Cherry Sauce, Arabic Water Cress Baklaa, Baked Potatoes	185
<i>Al Nafoorah Mixed Grill For Two (SF) 🌿 HB Supp AED 180</i> <i>1 Skewer Each</i> Lamb Fillet, Minced Lamb, Cubed Chicken, Beef Sausage, Shrimps, Chicken Wings and French Fries	325





## Beirut Set Menu

AED 550 Per Person | Minimum 4 People

### Cold Mezze

#### *Fattoush* (V, LS)

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

#### *Tabbouleh* (V)

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

#### *Jergier* (V, LS)

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

#### *Baba Ghanouj* (V, GF)

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

#### *Hummus* (V, SE, GF)

Chickpea Purée, Tahini Sauce, Lemon

#### *Moutabel* (V, SE, D)

Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

#### *Lubia Bil Zaita* (V, GF)

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

#### *Shanklish* (V, D)

Crumbled Cheese, Onions, Tomato, Parsley, Olive Oil

#### *Warek Enab Bil Zaita* (V)

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

### Hot Mezze

#### *Batata Harrah* (V)

Fried Potatoes, Garlic, Coriander, Lemon

#### *Moajanat Moshakala* (LS, D, N)

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

#### *Chicken Liver with Pomegranate* (GF)

Sautéed Chicken Liver, Pomegranate Sauce

#### *Lamb Makanek* (N, LS)

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

### Main Course

#### *Mixed Seafood* (SF, F, D)

Shrimps, Suman Fillet

#### *Mixed Grill with Arayes* (N)

Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Arayes

### Desserts

#### *Ashta Bil Asal* (N, D)

Fresh Cream, Pistachios, Honey

#### *Baklawa* (N, D)

Assortment Of Buttered Pastry, Nuts

#### *Halawat Al Jeben* (N, D)

Sweet Cheese, Pistachios, Sugar Syrup

#### *Lebanese Fruit Platter*

Mix Fruits





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