

# النافورة

AL NAFOORAH

## Suhoor Menu

### BEVERAGES

Jallab | Qamar Al Deen | Laban

### MEZZEH

#### COLD

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

Chickpea Purée, Tahini Sauce, Lemon

##### Fattoush (V)

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

##### Tabbouleh (V)

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

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

Grilled Eggplant, Tahini Sauce, Pomegranate

##### Shanklish (V, D)

Crumbled Cheese, Onions, Tomatoes, Parsley, Olive Oil

##### Labneh with Mint (V, D)

Strained Yoghurt, Chiffonade Mint, Olive Oil

#### HOT

##### Mojanat Moshakala (V, N, LS, D)

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

##### Batata Harra (V)

Fried Potatoes, Garlic, Coriander

##### Foul Mudammas (V)

Cooked Fava Beans, Chickpea, Lemon Juice, Olive Oil, Cumin

#### FROM THE OVEN

##### Za'atar Manakish (V, D)

Za'atar, Olive Oil, Sesame Seeds

##### Cheese Manakish (V, D)

Mixed Akawi, Kashkaval Cheese

(GF) Gluten Free (LF) Lactose Free (E) Contains Egg (N) Contains Nuts (SE) Contains Sesame (SF) Contains Shellfish  
(F) Contains Fish (S) Contains Soy (R) Raw Food/Crude (V) Vegetarian (VG) Vegan (LS) Locally Sourced

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### MAIN

#### Mixed Grill

Cubed Lamb Fillet, Kofta Kebab, Shish Taouk

### DESSERT

#### Ashta Bil Asal <sup>(N, D)</sup>

Fresh Cream Topped with Honey and Pistachio

#### Halawat El Jeben <sup>(N, D)</sup>

Ashta Wrapped in a Special Dough, Topped with Pistachio

#### Fruit Platter

Mix of Seasonal Fruits

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