



*Forah*  
OF LEBANON

  [alnafoorahdubai](#)

*alnafo*  
THE TRUE TASTE





# TRIPOLI

AED 210 PER PERSON  
FOR A MINIMUM OF 4 PERSONS

# طرابلس

٢١٠ درهم لكل شخص  
لأربعة اشخاص على الأقل

## MEZZEH ON THE TABLE اطباق المازة

Assorted Pickles | Hommous 🍷 | Moutabel 🍷 | Tabouleh | Fattoush  
Vine Leaves | Shanklish | Batata Harra | Fried Kibbeh 🍷 | Spinach Fattayer 🍷  
Meat Sambousek 🍷 | Cheese Rukak

مخللات مشكلة | حمص 🍷 | متبل 🍷 | تبولة | فتوش

ورق عنب | شنكليش | بطاطا حرة | كبة مقليه 🍷 | فطائر سبانخ 🍷

سمبوسك لحمة 🍷 | رقائق الجبنة

## MAIN COURSE الوجبة الرئيسية

Lamb Kebab | Grilled Kofta | Shish Taouk | Arayes 🍷

لحم مشوي | كباب حلبي | شيش طاووق | عرايس 🍷

## HOT BREAD خبز طازج

Lebanese Bread and Saj Bread

الخبز اللبناني و خبز الصاج

## DESSERT الحلويات

Fresh Sliced Fruits

Ashta Bil Assal - Fresh Cream with Honey 🍷

شرائح الفاكهه الطازجة، قشطه بالعسل 🍷

# BYBLOS

AED 255 PER PERSON  
FOR A MINIMUM OF 4 PERSONS

# جبيل

٢٥٥ درهم لكل شخص

لأربعة اشخاص على الأقل

## MEZZEH ON THE TABLE اطباق المازة

Assorted Pickles | Hommous 🍷 | Moutabel 🍷 | Tabouleh | Fattoush  
Jergier Salad | Shanklish | Green Beans | Al Nafoorah Hommous 🍷  
Lamb Makanek 🍷 | Batata Harra | Fried Kibbeh 🍷 | Spinach Fattayer 🍷  
Meat Sambousek 🍷 | Cheese Rukak

مخللات مشكلة | حمص 🍷 | متبل 🍷 | تبولة | فتوش | سلطة الجرجير | لوبيا بالزيت

شنكليش | حمص النافورة 🍷 | مقانق 🍷 | بطاطا حرة | كبة مقليه 🍷 | فطائر سبانخ

سمبوسك لحمة 🍷 | رقائق الجبنة

## MAIN COURSE الوجبة الرئيسية

Lamb Kebab, Grilled Kofta, Shish Taouk, Arayes 🍷

لحم مشوي, كباب حلبي, شيش طاووق, عرايس 🍷

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المقبلات الباردة					
Tabouleh 🍷🍷	39	Baba ghanouj 🍷🍷🍷 Grilled eggplant, onion, tomato, parsley, mint	39	Labneh with mint 🍷 Strained yoghurt, mint chillonade, olive oil	39
Jergier 🍷🍷🍷	39	Warek enab bil zaite 🍷🍷 Stuffed vine leaves, rice, tomato, parsley, mint	39	Muhammara 🍷 Chilli paste, breadcrumbs, walnuts, olive oil	39
Fattoush 🍷	39	Hummous 🍷🍷🍷🍷 Chickpea puree, tahini sauce, lemon	39	Al Nafoorah hummous 🍷🍷🍷 Classic hummous, roasted pine seed, cumin	41
Moutabel 🍷🍷🍷	39	Moutabel 🍷🍷🍷 Grilled eggplant, tahini sauce, pomegranate	39	🌿 Chef Ali's Teta's salad 🍷🍷🍷🍷🍷 Baby arugula, dried figs & dates, beetroot, tomato, walnuts	49
Za'atar salad 🍷🍷	39	Lubia bil zaite 🍷🍷 Tender green beans, tomato, garlic, onion, olive oil	39		
Assorted Arabic pickles 🍷🍷	39	Shanklish 🍷 Crumbled cheese, onions, tomato, parsley, olive oil	39		

المقبلات الساخنة					
Hummous bil lahma 🍷🍷🍷	59	Chicken liver with pomegranate 🍷🍷 Sautéed chicken liver, pomegranate sauce	59	Vegetarian filo pastry 🍷 Filo pastry filled with rice & vegetables	63
Batata harra 🍷🍷🍷	39	Fried kibbeh 🍷 Fried lamb dumpling filled with minced meat & pine seeds	39	Grilled halloumi 🍷🍷 Halloumi cheese, tomato, olive oil	44
Cheese rukakat 🍷 Akawi cheese wrapped in filo pastry	39	Lamb makanek 🍷🍷🍷 Lamb sausages, fresh lemon juice and pine seeds	59	Moujanat moshakala 🍷 Cheese rukakat, meat sambousek, spinach fattayer, fried kibbeh	44
Meat sambousek 🍷 Tender crust pastry filled with minced lamb & pine seeds	39	Maghmour 🍷🍷🍷 Eggplant, potato, chickpeas, tomato, onion, capsicum, garlic	73	Al Nafoorah falafel 🍷 Chickpeas, garlic, coriander fresh, parsley, cumin powder, sesame seeds	40
Spinach fattayer 🍷🍷 Pastry triangle filled with spinach, minced onions and pine seeds	39	Saffron rice	24	Sauce: tahina, lemon	

SOUPS الشوربات					
Lentil soup 🍷 Red lentil puree, onion, leek, toasted Arabic bread	39	Habra nayeh 🍷🍷 Minced lamb	59	Kibbeh nayeh 🍷 Minced lamb, burghul, olive oil	59
Chicken soup Creamed chicken soup, diced chicken	39				

SHAWARMA شاورما					
Al Nafoorah shawarma 🍷 Chicken or beef in saj bread, pickles, fries	73	Whole Mediterranean seabass 🍷🍷 Zaatar spiced sea bass, lemon, rice, olives	185	Grilled shrimps & suman fillet 🍷🍷🍷🍷 Saffron rice	205
Traditional chicken shawarma Pickles, fries, garlic sauce	63	Suman fillet with chilli sauce 🍷🍷 Grilled suman, saffron rice	132	Mixed seafood (for two) 🍷🍷 Seabass, shrimps, suman fillet, sauté vegetables	327
Traditional beef shawarma 🍷 Pickles, tahina sauce	63	Grilled shrimps 🍷 Saffron rice, garlic, lemon juice	185		

FROM THE CHARCOAL GRILL					
Grilled sujouk Grilled beef sausage, tomato sauce	68	Shish taouk Marinated diced chicken, garlic, lemon	78	Grilled beef Cubed beef fillet, grilled vegetables	185
Arayes 🍷 Minced lamb with onions, tomato, mint, pine seeds, Arabic bread	68	Al Nafoorah mixed grill for two 🍷 Cubed lamb fillet, minced lamb, cubed chicken, beef sausage, shrimps, chicken wings	327	Grilled boneless chicken Garlic, lemon, French fries	Half 63    Whole 102
Kebab kheshkhash Minced spicy lamb, tomato sauce	78	Grilled lamb Cubed lamb fillet	102	Grilled chicken wings Garlic, lemon	63
Kebab halabi Minced lamb, parsley, onions	78	Mixed Grill Cubed lamb fillet, kofta kebab, shish taouk	98		

DESSERTS الحلويات					
Ashta bil asal 🍷🍷 Fresh cream, pistachio's, honey	49	Lebanese fruit platter 🍷🍷	49	Lebanese ice cream 🍷 Rose, mistakeh, pistachio, kashta	49
Halawat al jeben 🍷🍷 Sweet cheese, pistachio, sugar syrup	49	Othmalliyeh 🍷 Kunafa vermicelli, fresh kashta, pistachio	49		
Baklawa 🍷 Assortment of buttered pastry, nuts, sugar syrup	49	🌿 Cheese kunafa Akawi cheese pastry dipped in sugar syrup	49		

🍷 ALCOHOL   🌿 NUTS & SEEDS   🍷 GLUTEN-FREE   🍷 VEGETARIAN   🍷 DAIRY FREE   🍷 SHELLFISH   🍷 DIABETIC FRIENDLY

Please inform us of any allergies or requirements before ordering. All prices are in uae dirhams and inclusive of 7% municipality fees, 10% service charge and value added tax.

# SIDON

AED 335 PER PERSON  
FOR A MINIMUM OF 4 PERSONS

# صيدا

٣٣٥ درهم لكل شخص

لأربعة اشخاص على الاقل

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## MAIN COURSE الوجبة الرئيسية

Grilled Suman, Grilled Shrimps, Lamb Kebab, Grilled Kofta, Shish Taouk, Arayes 🍷

سمان مشوي | روبيان مشوي | لحم مشوي | كباب حلبي | شيش طاووق | عرايس 🍷

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Baklawa 🍷

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