

IFTAR MENU

On the table

Dates, dried prunes, dried apricots, dried figs (N)

Bread

Brown and white Arabic bread, Marqook bread,
Egyptian Cheese Grissini, Zaatar olive oil dip

Ramadan Juices

Qamar El Din
Jelab (N)
Tamarind (N)
Laban

Cold Mezzeh

Jat Khoudra (V)

Tabouleh (V)

Salad of freshly chopped parsley tossed with cracked wheat and tomatoes

Fattoush (V)

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

Hommous (V) (SE)

Ground chickpeas with Tahina paste flavoured with olive oil

Pumpkin Moutable (V) (SE)

Mixed vegetable pickles with chili marinated olives black and green

Stuffed vine leaves (V)

Rolled vine leaves filled with rice and herbs cooked with lemon

Khaiar bil laban (D) (V)

Thinly sliced cucumber blended with fresh yogurt, dry mint and parsley

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Salmon quinoa salad (SF)

Thai chicken salad (S)

Mixed Greens

Vinaigrette dressing, cocktail dressing, balsamic dressing, olive oil, tomato, cucumber, sweet corn, carrots, radish, lemon, marinated olives black and green

Soup

Lentil soup (V)

Chicken cream soup (D)

Served with bread crouton and lemon

Hot Mezzeh

Kibbeh (N)

Traditional fried meat balls filled with minced meat and spices

Spinach fatayer (N)

Flaky pastry filled with spinach flavoured, summac and onion

Cheese rokakat (V) (D)

Akawi cheese wrapped in filo dough parcel and fried crisp

Main courses

Lamb ouzi (N)

Slow roasted lamb in Arabic spices with saffron rice, yellow lentils and marqook bread

Nomad Mix Grill (live)

Chicken joh jeh kebab, Kubedeh kebab, kebab bil robe

Saj (live) (V) (D)

Zaatar manakeesh, cheese manakeesh, Turkey ham and cheese

Please inform us of any allergies or dietary requirements before ordering. Dishes include with (A) - Alcohol, (P) - Pork, (V) - Vegetarian, (N) - Contain Nuts, (GF) - Gluten Free, (SE) - Sesame, (SF) - Shellfish, (D) - Dairy, (E) - Egg, (S) - Soy, (VG) - Vegan, (R) - Raw Food/ Crude

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Chicken Shawarma (live)

Light pastry filled with chicken and garlic sauce

Emirati Cuisine

Samak makli with eash abid (SF)

Veal harris

Dawood basha (N)

Chicken Molokhia

Paneer sahi korma (V) (D)

Cottage cheese cooked in white cashew nut gravy

Chicken dum biryani (N)

Marinated chicken layered with biryani rice topped with crispy onions and nuts cooked in dum style

Cauliflower and Broccoli gratin (V) (D)

Herbs gnocchi with cheese sauce (V) (D)

Thai green sea food curry (SF)

Steamed jasmine rice (V)

Dessert

Selection of Ramadan sweets (N)

Katayef Cheese (D)

Muhalabiya (N)

Camel milk pannacota with raspberry (D)(E)

Red velvet cheese cake (N)(D)(E)

Chocolate mousse (D)

Sliced fresh fruits

Umm Ali (N)(E)(D)