



SUHOOR MENU



Cold Appetizers

All served with fresh Arabic bread

Hummus [M]

Silky chickpeas with tahini

Moutabel [M]

Roasted eggplant with tahina sauce and pomegranate

Tabouleh [M]

Chopped parsley, onion, fresh tomato, bourghul, Olive oil and lemon juice

Fattoush [M] [D]

Garden green salad, pomegranate molasses, crispy Arabic bread

Vine Leaves [M]

Filled with chopped tomato, mint, parsley, Onion

Labneh with Mint [M] [D]

Yoghurt, mint, olive oil

Plain Labneh [M] [D]

Hung Yoghurt drizzled with olive oil

Hot Appetizers

Foul Madames [M]

Mashed beans, garlic, lemon, olive oil

Cheese Rakakat [M] [D]

Akawi cheese wrapped in Crispy filo

Meat Sambousek [N]

Pastry filled with minced lamb, onions and pine nuts

Spinach Fatayer [M] [N]

Filled with spinach, onion and pine nuts

Kibbeh [N]

Deep fried meat burghul dumpling filled with minced lamb

Grilled Halloumi Cheese [M] [D]

Cucumber, olives

From The Charcoal Grill

Grilled Prawns [SF] [GF] 255

Grilled vegetables, Lemon butter sauce or harra sauce

Mixed Grill [D] 225

Lamb kebab, kofta kebab, Chicken tikka, shish Taouk

Lamb Chops [D] 200

Served with grilled vegetables and French fries

Desserts

Baklava [N] 60

Assortment of Arabic pastries

Umm Ali [N] [D] 60

Pistachio, raisins

Kunafa of the day [N] 60

Sweetened Akawi cheese, pistachio, rose

Fresh Sliced Seasonal Fruits [GF] 70

Sliced of Pineapple, Melon, Watermelon and Berries



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Jumeirah **ONE**

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and tax.
Please highlight any specific food allergies or intolerance to our colleagues before ordering.