



AL NAFOORAH

CONTEMPORARY LEVANTINE CUISINE

Inspired by the beloved traditional dishes of the Middle East, This à la carte menu includes a variety of hot and cold mezze plates for enjoying and sharing together.

Each menu item showcases a hero ingredient, with every element of the dish working together to elevate that ingredient and create a memorable dining experience in every dish.

Our meals combine modern favorites with authentic Middle Eastern flavors and cooking techniques for a unique meal that inspires with every bite.

COLD MEZZE

Jat Khudrah Lebanese Crudities (V, D, GF) 🌱 AED 55

Selection Of Seasonal Vegetables, Cucumber, Tomato, Carrots, Radish, Chili

Kibbeh Nayeh (R, N, LF) AED 60

Freshly Minced Lamb Loin, Crushed Wheat, Lebanese Spices, Olive Oil

Hummus (V, N, SE) AED 50

Lightly Spiced Smooth Chickpea Dip, Tahina, Lemon Juice

Add

Lamb AED 15

Shrimp AED 15

Muhammara (V, N, SE) AED 50

Spiced Roasted Red Peppers, Pickled Chilies, Mixed Roasted Nuts, Garlic

Baba Ghanouj (V, N, SE) AED 50

Smoked Aubergine, Tahina, Turkish Lemon

Fattoush (V, N) 🌱🌱🌱 AED 60

Hydroponics Mixed Salad, Jarjeer, Parsley, Mint, Cherry Tomatoes, Radish, Baby Cucumber, Spring Onion, Pomegranate, Crispy Pita

Cauliflower Salad (V, N, D, SE) AED 70

Crispy Cauliflower Florets, Green Tahina Topped, Garlic Crisps, Turkish Chili Flakes

Jarjeer Salad (V, N, D) AED 70

Fresh Rocket, Red Onion, Feta Cheese, Pomegranate Molasses, Seeds, Walnuts

Tabbouleh (V, N) 🌱 AED 60

Chopped Parsley, Bulgur Wheat, Iranian Tomato, Lemon, Mint, White Onion, Lebanese Extra Virgin Olive Oil

Selection of Signature Cold Mezze (V, VG, N, LF, SE) 🌱 AED 120

Hummus, Muhammara, Muteb, Warak Enab, Tabbouleh, Fattoush
Supplement of AED 50 for Half Board

🌱 Vegan 🌱 Locally Sourced 🌱 Certified Sustainable

A - Alcohol | V - Vegetarian Dish | N - Nuts | GF - Gluten Free Dish | SE - Sesame | SF - Shellfish

D - Dairy | E - Egg | S - Soy | R - Raw Food/Crude

All items marked with 🌱 are available on the Half-Board program at a supplement charge

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax

HOT MEZZE

Cheese Sambousek (N, D, SE) AED 50
Handmade Pastry, Halloumi, Feta Cheese & Parsley

Beef Sambousek (N, D, SE) AED 55
Handmade Pastry, Slow-Cooked Australian Angus Beef Loin,
Sumac, Pomegranate Molasses, Onion

Halloumi & Figs (V, N, D, GF) AED 60
Halloumi Marinated in Rosewater
Toasted Pistachio Nuts, Mache Lettuce

Homemade Falafel (V, N, D, SE) AED 55
Spiced & Crisp Chickpea Patties, Garlic, Coriander, Tahina Sauce, Pickles

Spiced Wings (D, GF) AED 55
Marinated Charcoal Grilled Chicken Wings, Garlic Dip

Sautéed Chicken Liver (D) AED 60
Pomegranate Molasses, Green Onions

Lamb Kibbeh (N, D, SE) AED 55
Cracked Wheat Parcel Filled with Lightly Spiced Minced Lamb,
Roasted Pine Nuts, Confit Onions, Parsley, Yoghurt Sauce

Kredis Kebab (N, D, SF) 🌱🌱 AED 65
Pan Fried Prawns, Garlic, Chili Molasses, Citrus

Spiced Squid (N, D, SE) AED 65
Crispy Baby Squid, Sumac, Cumin, Chili Tahina Dip

Sujuk Sausages (N, D, SE) AED 55
Spiced Armenian Lamb Sausage, Pomegranate Molasses,
Cherry Tomatoes, Parsley

Selection of Hot Mezze (N, D, SE) 🌱🌱 AED 130
Falafel, Cheese Sambousek, Spinach Fatayer,
Meat Kebab, Meat Sambousek
Supplement of AED 50 for Half Board

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SOUP

Lentil Soup (V, D, LF) AED 50
Purée of Red Lentil, Lemon

Lamb Harira (D) AED 60
Lamb Trotters, Cumin, Fresh Coriander

MAIN COURSE

Vegetable Freekeh (V, N, D, SE) AED 75
Roasted Seasonal Vegetables, White Onion, Smoked Freekeh,
Cumin Greek Yoghurt, Sultanas

Moussaka 🌱 (V, N, SE, GF) AED 75
Roasted Aubergine, Tomato, Onion, Garlic, Chickpea Stew,
Topped with Creamy Tahina

Trabelsia (N, D, SE, GF) 🌱🌱 AED 170
Roasted Seabass, Labneh, Tahina Molasses, Crushed Almonds,
Pomegranates, Crispy Onion

Samaka Harra (D, SE, GF, LF) 🌱🌱 AED 160
Grilled Salmon Fillet, Moroccan Spiced Tomato Sauce

Shish Barak (N, D, SE) AED 110
Ground Lamb Loin, Spiced Makanek, Greek Yoghurt

Kataifi Prawns (N, D, SF, E) 🌱🌱 AED 190
Preserved Chili, Iranian Caviar, Seasonal Herbs

Mixed Grill 🌱 AED 195
Selection of Grilled Lamb Kebab, Kofta Kebab,
Shish Taouk, Lamb Chops
Supplement of AED 80 for Half Board

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FROM THE CHARCOAL GRILL

Traditional Chicken Shawarma (LF, N, SE) AED 70
Marinated Roasted Chicken Wrap, Pickles, French Fries

Moutabel With Chicken Shawarma (SE, LF) AED 65
Roasted Eggplant Dip, Tahina Sauce, Tomato, Lemon Juice,
Marinated Roasted Chicken

Arayes (N, LF, SE) AED 90
Minced Lamb, White Onion, Tomato, Mint, Herb Tahina,
Pine Nuts, Rocket Leaves

Lamb Kofta (N, D) AED 110
Grilled Lightly Spiced Ground Lamb

Chicken Taouk (N, D) AED 105
Grilled Marinated Chicken Breast

Farouj (N, D) AED 105
Grilled Baby Chicken, Wild Za'atar

Lamb Meshwi (N, D) AED 110
Grilled Marinated Lamb Tenderloin

Kastaleta Lamb (N, D) AED 185
Grilled Lamb Chops, Wild Za'atar

SHARING PLATTERS

MINIMUM 2 PEOPLE TO SHARE

Slow Roasted Lamb Shoulder (N, D) AED 230
Lamb Broth, Safron Rice, Prunes, Dates, Pistachio

Jeweled Couscous (V, N) AED 160
Steamed Couscous, Cinnamon, Almond, Pomegranate,
Sultana, Chickpeas

Grilled Seabream (D, GF) AED 200
Garlic, Coriander, Cumin, Fennel Seeds, Fermented Chilli

Braised Beef Short Rib (N, D) AED 260
Oriental Rice, Pomegranate Molasses, Nuts

Specialty Mixed Grill (SF, D) AED 460
Selection of Grilled Taouk, Lamb Cubes, Omani Prawns,
Kofta, Lamb Chops, Beef Kebab, Green Salad, Safron Rice
Supplement of AED 350 for Half Board

Special Seafood Platter (SF, D) AED 560
Selection of Grilled Summan Fillet, Omani Lobster,
Prawns, Sea Bass Fillet, Salmon Fillet, Green Salad, Safron Rice
Supplement of AED 400 for Half Board

SIDE DISHES

Saffron Rice (V, D, GF) AED 28

French Fries (LF) AED 28

Jarjeer & Rocket Tomato salad (V) AED 28

Batata Harra (V) AED 28

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