

النافورة
AL NAFOORAH

Salads

<i>Fattoush</i> (V, LS)	48
Cucumbers, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread	
<i>Tabbouleh</i> (V)	48
Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice	
<i>Jergier</i> (V, LS, GF)	48
Rocca Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce	
<i>Za'atar Salad</i> (V, LS, GF)	48
Fresh Thyme, Tomatoes, Onions, Pomegranate Sauce	
<i>Al Nafoorah Salad</i> (V, N) 🌳	65
Rocca Leaves, Dried Figs & Dates, Beetroots, Tomatoes, Walnuts, Olive Oil & Pomegranate Sauce	
<i>Chef Salad</i> (V, N, SE) 🌳	65
Baby Spinach, Quinoa, Tomato, Onion, Green Olives, Sesame Seeds, Sunflower Seeds, Lemon, Olive Oil, Sweet Chili	

Soups

<i>Lentil</i> (V, D)	48
Red Lentil Purée, Garlic, Onion, Leek, Toasted Arabic Bread	
<i>Chicken Vermicelli</i> (D)	48
Arabic Vermicelli, Diced Chicken, Lemon	

Jumeirah Flavours

Half-Board

Half board guests are entitled to a choice of one dish from Salads, Cold Mezze or hot Mezze, one main course (Excluding HB Supp Items) and one dessert per person.

For an additional supplement of AED 160 Per Person, guest can choose one additional dish from Salads, Cold Mezze or hot Mezze, one main course from any of the main dish sections and one dessert Per Person.

The only dishes excluded from the above are Al Nafoorah Mixed Grills, Mixed Seafood Platter and Grilled Lobster which can be purchased at a further supplement of AED 180 Per Person.

Raw Meat Dishes

<i>Kibbeh Nayeh</i> ^(R)	80
Minced Beef, Bourghul, Onion, Basil, Olive Oil, Kibbeh Spices	
<i>Habra Nayeh</i> ^(R)	80
Minced Beef	

Cold Mezzeh

<i>Baba Ghanouj</i> ^(V, GF)	48
Grilled Eggplants, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon	
<i>Hummus</i> ^(V, SE, GF)	48
Chickpea Purée, Tahini Sauce, Lemon	
<i>Moutabel</i> ^(V, D, SE, GF)	48
Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate	
<i>Lubia Bil Zaite</i> ^(V, GF)	48
Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil	
<i>Muhammara</i> ^(V, N)	48
Chili Paste, Walnuts, Bread Crumbs, Pomegranate Sauce, Olive Oil	
<i>Shanklish</i> ^(V, D)	48
Crumbled Cheese, Onions, Tomatoes, Parsley, Olive Oil	
<i>Warek Enab Bil Zaite</i> ^(V, GF)	48
Stuffed Vine Leaves, Rice, Tomato, Onion, Parsley, Mint	
<i>Hindba Bil Zaite</i> ^(V)	48
Chard Leaves, Onions, Olive Oil, Lemon	
<i>Labneh with Mint</i> ^(V, D)	45
Strained Yoghurt, Chiffonade Mint, Olive Oil	
<i>Al Nafoorah Hummus</i> ^(V, N, SE) 	55
Chickpea Purée, Tahini Sauce, Lemon Roasted Pine Seeds, Cumin	

Hot Mezzeh

<i>Batata Harrah</i> (V)	48
Fried Potatoes, Garlic, Coriander, Lemon	
<i>Cheese Rakakat</i> (V, D, LS)	52
Akawi Cheese Wrapped in Filo Pastry	
<i>Meat Sambousek</i> (N, D, LS)	52
Tender Crust Pastry Filled with Minced Lamb & Pine Seeds	
<i>Spinach Fatayer</i> (V, N, D, LS)	52
Pastry Triangle Filled with Spinach, Onions, Pine Seeds	
<i>Fried Kibbeh</i> (N, LS)	52
Fried Lamb Dumpling Filled with Minced Meat & Pine Seeds	
<i>Cheese Sujuk Rolls</i> (D)	55
Akkawi Cheese and Sujuk Wrapped in Filo Pastry	
<i>Falafel</i> (V, SE)	60
Chickpea, Coriander, Garlic, Tahini Sauce	
<i>Moajanat Moshakala</i> (N, D, LS)	60
<i>1 Piece Each</i>	
Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh,	
<i>Chicken Liver with Pomegranate</i> (GF)	60
Sautéed Chicken Liver, Pomegranate Sauce	
<i>Lamb Makanek</i> (N, LS)	60
Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds	
<i>Grilled Halloumi</i> (V, D)	60
Halloumi Cheese, Tomato, Olive Oil, Za'atar, Green Olives	
<i>Hummus Bil Lahma</i> (N, SE)	65
Classic Hummus, Diced Beef, Pine Seeds	
<i>Shrimp Fatteh</i> (D, SE, SF)	65
Shrimp Layered with Fried Bread and Coated in Yogurt, Tahini Sauce, Lemon, Garlic	
<i>Samak Bizri</i> (F, SE)	85
Fried Whitebait Fish, Tahina Sauce, Fried Arabic Bread	
<i>Fried Asafir</i> 🌿 <i>HB Supp AED 160</i>	190
Pan-Fried Birds, Pomegranate Sauce (6 Pieces)	

Chef Speciality

- Kibbeh Bil Laban* (N, D) 🌳 90
Lamb Dumpling Stuffed with Minced Meat & Pine Seeds,
Cooked Yogurt Sauce, Vermicelli Rice
- Vine Leaves and Marrows* (D) 🌳 120
Slow Cooked Lamb Shank, Baby Marrow, Vine Leaves,
Stuffed with Rice and Minced Meat
- Lamb Shank* (V, D) 🌳 *HB Supp AED 160* 195
Lamb Shank with Lebanese Spices, Oriental Rice, Lebanese Demi-Glace

Vegetarian Options

- Oven Roasted Eggplant* (V) 80
Eggplant, Capsicum, Chickpea, Tomato Sauce, Garlic, Onion, Vermicelli Rice
- Grilled Vegetables* (V, D) 80
Zucchini, Potatoes, Eggplant, Asparagus, Tomato, Grilled Vegetable Sauce,
Vegetable Rice

From The Oven

- Za'atar Manakish* (V, D) 50
Za'atar, Olive Oil, Sesame Seeds
- Kaakeh with Cheese* (D, SE) 55
Flat Kaak Covered with Sesame Seeds, Mixed Akkawi and Kashkaval Cheese
- Lahmeh Bel Ajeen Manakish* (N, D) 60
Flat Bread, Minced Lamb, Tomatoes, Onions, Pomegranate Sauce, Pine Seeds

Seafood

<i>Suman Fillet With Chili Sauce</i> 3pc (F, N)	170
Grilled Suman, Tomato Sauce, Capsicums, Onions, Garlic, Pine Seeds, Lebanese Spices	
<i>Grilled Salmon</i> (F, SE, N) 🌲 HB Supp AED 160	190
Grilled Salmon Fillet, Tajen Sauce, Pine Seeds, Grilled Vegetables	
<i>Mediterranean Seabass</i> (F, D, CS) HB Supp AED 160	195
1 Piece 700g	
Za'atar Spiced Seabass, Lemon, Saffron Rice	
<i>Grilled Shrimps</i> (SF, D) 4pc HB Supp AED 160	195
Saffron Rice, Garlic, Lemon Juice	
<i>Grilled Lobster</i> (SF, D) 🌲 HB Supp AED 180	295
Canadian Lobster with White Sauce, Mushrooms, Carrot	
Lebanese Spices, Kash kaval Cheese	
<i>Mixed Seafood Platter</i> (SF, F, D) For Two HB Supp AED 180	325
1pc Seabass, 2pc Shrimps, 2pc Summan Fish	
Seabass, Shrimps, Suman Fillet, Grilled Vegetables	

Side Dishes

<i>French Fries</i>	30
<i>Saffron Rice</i> (D)	30
<i>Vermicelli Rice</i> (D)	30
<i>Grilled Vegetable</i>	35
<i>Oriental Rice</i> (D, N)	35

From The Charcoal Grill

<i>Grilled Sujouk</i> 8pc	75
Grilled Beef Sausage, Tomato Sausages	
<i>Al Nafoorah Shawarma</i> (D, SE)	80
Chicken or Beef In Saj Bread, Pickled, Fries	
<i>Arayes</i> (N)	90
Minced Lamb with Onions, Tomatoes, Mint, Capsicum, Pine Seeds on Arabic Bread	
<i>Chicken Wings</i> 8 Pieces	90
Grilled Chicken Wings, Garlic, Lemon	
<i>Shish Taouk</i> 2 Skewers, 5 Pc Each	100
Marinated Diced Chicken, Garlic & Lemon	
<i>Kebab Halabi</i> 3 Skewers	110
Minced Lamb, Parsley, Onions	
<i>Kebab Kheshkhash</i> 3 Skewers	115
Minced Lamb, Spicy Tomato Sauce	
<i>Farouj Meshwi</i>	130
Grilled Whole Boneless Chicken with Grilled Potatoes, Garlic Sauce	
<i>Grilled Lamb</i> 2 Skewers, 5 Pc Each	160
Cubed Lamb Fillet	
<i>Mixed Grill with Lamb Chops</i> HB Supp AED 160	170
1 Skewer Each, 1 Pc Lamb Chops	
Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Lamb Chops	
<i>Lamb Chops</i> 4pc HB Supp AED 160	175
Grilled Lamb Chops, French Fries	
<i>Beef Malawini</i> (N) 🌿 HB Supp AED 160	180
Grilled Veal, Tomato Sauce, Grilled Capsicum, Pine Seeds	
<i>Beef Sharhat</i> 🌿 HB Supp AED 160	190
Sliced Beef Tenderloin, Cherry Sauce, Arabic Water Cress Baklaa, Baked Potatoes	
<i>Al Nafoorah Mixed Grill For Two</i> (SF) 🌿 HB Supp AED 180	325
1 Skewer Each	
Lamb Fillet, Minced Lamb, Cubed Chicken, Beef Sausage, Shrimps, Chicken Wings and French Fries	



Beirut Set Menu

AED 550 Per Person / Minimum 4 People

Cold Mezzeh

Fattoush (V, LS)

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

Tabbouleh (V)

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

Jergier (V, LS)

Rocket Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce

Baba Ghanouj (V, GF)

Grilled Eggplant, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon

Hummus (V, SE, GF)

Chickpea Purée, Tahini Sauce, Lemon

Moutabel (V, SE, D)

Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

Lubia Bil Zaite (V, GF)

Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil

Shanklish (V, D)

Crumbled Cheese, Onions, Tomato, Parsley, Olive Oil

Warek Enab Bil Zaite (V)

Stuffed Vine Leaves, Rice, Tomatoes, Onions, Parsley, Mint

Hot Mezzeh

Batata Harrah (V)

Fried Potatoes, Garlic, Coriander, Lemon

Moqjanat Moshakala (LS, D, N)

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

Chicken Liver with Pomegranate (GF)

Sautéed Chicken Liver, Pomegranate Sauce

Lamb Makanek (N, LS)

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

Main Course

Mixed Seafood (SF, F, D)

Shrimps, Suman Fillet

Mixed Grill with Arayes (N)

Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Arayes

Desserts

Ashta Bil Asal (N, D)

Fresh Cream, Pistachios, Honey

Baklawwa (N, D)

Assortment Of Buttered Pastry, Nuts

Halawat Al Jeben (N, D)

Sweet Cheese, Pistachios, Sugar Syrup

Lebanese Fruit Platter

Mix Fruits



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