

النافورة
AL NAFOORAH

Salads

<i>Fattoush</i> 🌱🌱	45
Cucumbers, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread	
<i>Tabbouleh</i> 🌱	45
Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice	
<i>Jergier</i> 🌱🌱	40
Rocket Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce	
<i>Za'atar Salad</i> 🌱	40
Aromatic Herb Salad, Tomatoes, Onions, Pomegranate Sauce	
<i>Chef Ali's Tata's Salad</i> 🌱🌱🌳	50
Rocket Middle East, Dried Figs & Dates, Beetroots, Tomatoes, Walnuts, Olive Oil & Pomegranate Sauce	

Soups

<i>Lentil</i> 🌱🌱	40
Red Lentil Purée, Garlic, Onion, Leek, Toasted Arabic Bread	
<i>Chicken Vermicelli</i>	45
Arabic Vermicelli, Diced Chicken, Lemon	

Jumeirah Flavours

Half-Board

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

For an additional supplement of AED 140 Per Person, guest can choose one additional dish from Salads, Cold Mezzeh or hot Mezzeh, 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

Kibbeh Nayeh 🍖

Minced Beef, Bourghul, Onion, Basil, Olive Oil, Kibbeh Spices

70

Habra Nayeh 🍖

Minced Beef

70

Cold Mezzeh

Baba Ghanouj 🍷

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

40

Hummus 🍷

Chickpea Purée, Tahini Sauce, Lemon

40

Moutabel 🍷 🌱

Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

40

Lubia Bil Zaite

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

40

Muhammara 🍷

Chili Paste, Walnuts, Bread Crumbs, Pomegranate Sauce, Olive Oil

40

Shanklish 🌱

Crumbled Cheese, Onions, Tomatoes, Parsley, Olive Oil

45

Warek Enab Bil Zaite 🍷

Stuffed Vine Leaves, Rice, Tomato, Onion, Parsley, Mint

45

Hindba Bil Zaite 🍷

Chard Leaves, Onions, Olive Oil, Lemon

40

Labneh With Mint 🍷 🌱

Strained Yoghurt, Chiffonade Mint, Olive Oil

40

Al Nafoorah Hummus 🍷 🍷 🌱

Chickpea Purée, Tahini Sauce, Lemon Roasted Pine Seeds, Cumin

45

Hot Mezzeh

<i>Hummus Bil Lahma</i> 🍲	60
Classic Hummus, Dice Beef, Pine Seeds	
<i>Batata Harrah</i> 🍲	45
Fried Potatoes, Garlic, Coriander, Lemon	
<i>Cheese Rakakat</i> 🍲 🍳 🌱 🌱	50
Akawi Cheese Wrapped In Filo Pastry	
<i>Meat Sambousek</i> 🍲 🍳 🌱 🌱	50
Tender Crust Pastry Filled With Minced Lamb & Pine Seeds	
<i>Spinach Fatayer</i> 🍲 🍳 🌱 🌱 🌱	45
Pastry Triangle Filled With Spinach, Onions, Pine Seeds	
<i>Falafel</i> 🍲	50
Chickpea, Coriander, Garlic, Tahini Sauce	
<i>Fried Kibbeh</i> 🍲 🍳	50
Fried Lamb Dumpling Filled With Minced Meat & Pine Seeds	
<i>Moajanat Moshakala</i> 🍲 🍳 🌱 🌱 🌱	60
1 Piece Each	
Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh,	
<i>Chicken Liver With Pomegranate</i>	60
Sautéed Chicken Liver, Pomegranate Sauce	
<i>Lamb Makanek</i> 🍲 🍳	60
Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds	
<i>Grilled Halloumi</i> 🍲 🌱	55
Halloumi Cheese, Tomato, Olive Oil, Za'atar, Green Olives	
<i>Samak Bizri</i> 🍲	85
Fried Whitebait Fish, Tahina Sauce, Fried Arabic Bread	
<i>Fried Asafir</i> 🌳 <i>HB Supp AED 140</i>	190
Pan-Fried Birds, Pomegranate Sauce (6 Pieces)	

Vegetarian Options

Maghmour 🌱 65

Potato's, Capsicum, Tomato Sauce, Garlic, Onion, Carrot, Eggplant, White Rice

Grilled Vegetables 🌱 65

Zucchini, Potato's, Eggplant, Tomato, Grilled Vegetable Sauce, Vegetable Rice

From The Oven

Lahmeh Bel Ajeen Manakish 🍖🌱 40

Flat Bread, Minced Lamb, Tomatoes, Onions, Pomegranate Sauce, Pine Seeds

Cheese Manakish 🧀🌱 35

Mixed Akawi, Kashkaval Cheese

Za'atar Manakish 🌱🌱 30

Za'atar, Olive Oil, Sesame Seeds

Side Dishes

French Fries 20

Saffron Rice 30

White Rice 30

Grilled Vegetable 30

Oriental Rice 35

Lamb Shank Mouzat 🍷🌳 HB Supp AED 140 185
Lebanese Spices, Oriental Rice, Pomegranate and Lebanese Demi-Glace

Seafood

Mediterranean Seabass 🍷 HB Supp AED 140 190
1 Piece 700g
Za'atar Spiced Seabass, Lemon, Saffron Rice

Suman Fillet With Chili Sauce 3pc 145
Grilled Suman, Tomato Sauce, Capsicums, Onions, Garlic, Pine Seeds, Lebanese Spices

Grilled Shrimps 4pc HB Supp AED 140 195
Saffron Rice, Garlic, Lemon Juice

Mixed Seafood Platter For Two HB Supp AED 180 320
1pc Seabass, 2pc Shrimps, 2pc Suman Fish
Seabass, Shrimps, Suman Fillet, Grilled Vegetables

Grilled Lobster 🍷🌳 HB Supp AED 180 295
Canadian Lobster with White Sauce, Mushrooms, Carrot, Lebanese Spices, Kash kaval Cheese

Grilled Salmon 🍷🌳 HB Supp AED 140 155
Grilled Salmon Fillet, Tajen Sauce, Pine Seeds, Grilled Vegetables

From The Charcoal Grill

<i>Grilled Sujouk 8pc</i>	65
Grilled Beef Sausage, Tomato Sausages	
<i>Arayes</i> 🍷	80
Minced Lamb with Onions, Tomatoes, Mint, Capsicum, Pine Seeds on Arabic Bread	
<i>Kebab Kheshkhash 3 Skewers</i>	105
Minced Spicy Lamb, Tomato Sauce	
<i>Kebab Halabi 3 Skewers</i>	100
Minced Lamb, Parsley, Onions	
<i>Shish Taouk 2 Skewers, 5 Pc Each</i>	85
Marinated Diced Chicken, Garlic & Lemon	
<i>Grilled Lamb 2 Skewers, 5 Pc Each</i>	145
Cubed Lamb Fillet	
<i>Lamb Chops 4pc HB Supp AED 140</i>	165
Grilled Lamb Chops, French Fries	
<i>Mixed Grill With Lamb Chops HB Supp AED 140</i>	160
<i>1 Skewer Each, 1 Pc Lamb Chops</i>	
Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Lamb Chops	
<i>Al Nafoorah Shawarma</i>	70
Chicken Or Beef In Saj Bread, Pickled, Fries	
<i>Beef Sharhat</i> 🌲 <i>HB Supp AED 140</i>	180
Sliced Beef Tenderloin, Cherry Sauce, Arabic Water Cress Baklaa, Baked Potatoes	
<i>Al Nafoorah Mixed Grill For Two</i> 🍷🍷🌲 <i>HB Supp AED 180</i>	320
<i>1 Skewer Each</i>	
Lamb Fillet, Minced Lamb, Cubed Chicken, Beef Sausage, Shrimps, Chicken Wings and French Fries	
<i>Beef Malawini</i> 🍷🌲 <i>HB Supp AED 140</i>	165
Grilled Veal, Tomato Sauce, Grilled Capsicum, Pine Seeds	
<i>Grilled Kibbeh</i> 🍷	110
Grilled Lamb Dumpling Stuffed With Minced Meat & Pine Seeds, Yoghurt Cucumber Sauce	
<i>Farouj Meshwi</i>	110
Grilled Whole Boneless Chicken With Grilled Potatoes, Garlic Sauce	



Beirut Set Menu

AED 550 / Minimum 4 People

Cold Mezzeh

Fattoush 🍴🌱

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

Tabbouleh 🍴

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

Jergier 🍴🌱

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

Baba Ghanouj 🍴

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

Hummus 🍴

Chickpea Purée, Tahini Sauce, Lemon

Moutabel 🍴🌱

Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

Lubia Bil Zaite

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

Shanklish 🌱

Crumbled Cheese, Onions, Tomato, Parsley, Olive Oil

Warek Enab Bil Zaite 🍴

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

Hot Mezzeh

Batata Harrah 🍴

Fried Potatoes, Garlic, Coriander, Lemon

Moqjanat Moshakala 🍴🌱🌱🌱

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

Chicken Liver With Pomegranate

Sautéed Chicken Liver, Pomegranate Sauce

Lamb Makanek 🍴🌱

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

Main Course

Mixed Seafood

Shrimps, Suman Fillet

Mixed Grill With Arayes

Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Arayes

Desserts

Ashta Bil Asal 🍴🌱

Fresh Cream, Pistachios, Honey

Halawat Al Jeben 🍴🌱

Sweet Cheese, Pistachios, Sugar Syrup

Baklawwa 🍴🌱

Assortment Of Buttered Pastry, Nuts

Lebanese Fruit Platter

Mix Fruits



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