

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> 🍴 ①	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

<i>Kibbeh Nayeh</i> 🍷	70
Minced Beef, Bourghul, Onion, Basil, Olive Oil, Kibbeh Spices	
<i>Habra Nayeh</i> 🍷	70
Minced Beef	

Cold Mezzeh

<i>Baba Ghanouj</i> 🍷	45
Grilled Eggplants, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon	
<i>Hummus</i> 🍷	40
Chickpea Purée, Tahini Sauce, Lemon	
<i>Moutabel</i> 🍷 🍷	45
Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate	
<i>Lubia Bil Zait</i>	40
Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil	
<i>Muhammara</i> 🍷	45
Chili Paste, Walnuts, Bread Crumbs, Pomegranate Sauce, Olive Oil	
<i>Shanklish</i> 🍷	45
Crumbled Cheese, Onions, Tomatoes, Parsley, Olive Oil	
<i>Warek Enab Bil Zait</i> 🍷	45
Stuffed Vine Leaves, Rice, Tomato, Onion, Parsley, Mint	
<i>Hindba Bil Zait</i> 🍷	40
Chard Leaves, Onions, Olive Oil, Lemon	
<i>Labneh with Mint</i> 🍷 🍷	40
Strained Yoghurt, Chiffonade Mint, Olive Oil	
<i>Al Nafoorah Hummus</i> 🍷 🍷 🌳	45
Chickpea Purée, Tahini Sauce, Lemon Roasted Pine Seeds, Cumin	

Hot Mezzeh

<i>Hummus Bil Lahma</i> 🍷	60
Classic Hummus, Diced 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> 🍷 🍷 🍷 🍷	50
Pastry Triangle Filled with Spinach, Onions, Pine Seeds	
<i>Falafel</i> 🍷	55
Chickpea, Coriander, Garlic, Tahini Sauce	
<i>Fried Kibbeh</i> 🍷 🍷	50
Fried Lamb Dumpling Filled with Minced Meat & Pine Seeds	
<i>Moajanat Moshakala</i> 🍷 🍷 🍷 🍷	60
<i>1 Piece Each</i>	
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

<i>Maghmour</i> 🌱	65
Potato's, Capsicum, Tomato Sauce, Garlic, Onion, Carrot, Eggplant, White Rice	
<i>Grilled Vegetables</i> 🌱	65
Zucchini, Potato's, Eggplant, Tomato, Grilled Vegetable Sauce, Vegetable Rice	

From The Oven

<i>Lahmeh Bel Ajeen Manakish</i> 🌱 🥚	40
Flat Bread, Minced Lamb, Tomatoes, Onions, Pomegranate Sauce, Pine Seeds	
<i>Cheese Manakish</i> 🌱 🥚	35
Mixed Akawi, Kashkaval Cheese	
<i>Za'atar Manakish</i> 🌱 🥚	30
Za'atar, Olive Oil, Sesame Seeds	

Side Dishes

<i>French Fries</i>	30
<i>Saffron Rice</i>	30
<i>White Rice</i>	30
<i>Grilled Vegetable</i>	30
<i>Oriental Rice</i>	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 155

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 140 170

Grilled Salmon Fillet, Tajen Sauce, Pine Seeds, Grilled Vegetables

From The Charcoal Grill

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

Beirut Set Menu

AED 550 Per Person / Minimum 4 People

Cold Mezze

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 Mezze

Batata Harrah 🍷

Fried Potatoes, Garlic, Coriander, Lemon

Moajanat 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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