

النافورة

AL NAFOORAH

Juices

Jallab / Qamar Al Deen / Laban / Water

Soup

Lentil Soup (V, D)

Red Lentil Purée, Onions, Leek, Toasted Arabic Bread

Cold Mezze

Fattoush (V)

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

Tabbouleh (V)

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

Lubia Bil Zeit (V, GF)

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

Hummus (V, SE, GF)

Chickpea Purée, Tahini Sauce, Lemon

Moutabel (V, SE, GF, D)

Grilled Eggplant, Tahini Sauce, Pomegranate

Jergier & Beetroot (V, GF)

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

Hot Mezze

Batata Harra (V)

Fried Potatoes, Garlic, Coriander

Moajanat Moshakala (V, N)

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

Shrimps Provencal (SF)

Fresh Shrimps, Fresh Lemon Juice, Coriander and Garlic

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Main Course

Mixed Grill

Diced Lamb, Kofta Kebab, Shish Taouk

Lamb Ouzi (N, D)

Oriental Rice With Nuts

Dish Of The Day

(Please Request The Server For Details)

Kibbeh Bi Laban (N, D)

With Vermicelli Rice

Shish Barak (N, D)

With Vermicelli Rice

Laban Immo (N, D)

With Vermicelli Rice

Fish Sayadieh (N, D)

With Rice

Darwood Basha (N, D)

With Vermicelli Rice

Moghrabieh (D)

Chicken Maqluba (N, D)

Molokhia

Dessert

Selection of Ramadan Sweets

AED 295 Per Person
AED 150 Kids (4-12 years)
