

النافورة
AL NAFOORAH



Levantine Lunch

2 Course | AED 135 Per Person

3 Course | AED 150 Per Person

Starters

(Choice of One)

Fattoush ^(V)

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

Tabbouleh ^(V)

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

Batata Harrah ^(V)

Fried Potatoes, Garlic, Coriander, Lemon

Mouajanat Moshakala ^(D, N, LS)

(1 Piece Each)
Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

Hummus ^(V, SE, GF)

Chickpea Purée, Tahini Sauce, Lemon

Moutabal ^(V, D, SE, GF)

Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

Baba Ghanouj ^(V, GF)

Grilled Eggplant, Onions, Tomato, Parsley, Mint

Lamb Mekanek ^(N)

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

Main Course

(Choice of One)

Al Nafoorah Shawarma

Chicken or Beef in Saj Bread, Pickles, Fries

Kebab Halabi

Minced Lamb, Parsley, Onions

Shish Taouk

Marinated Diced Chicken, Garlic, Lemon

Samke Hara ^(F)

Suman Fish with Special Sauce Tomato, Capsicums, Pine Seeds Arabic Lebanese Spices

Grilled Vegetables ^(V)

Eggplant, Potato, Zucchini, Tomato, Vegetable Rice, Harra Sauce

Desserts

(Choice of One)

Ashta Bil Asal ^(N, D)

Fresh Cream, Pistachios, Honey

Lebanese Fruit Platter

Seasonal Fruit

Baklawa ^(N, D)

Assortments of Buttered Pastry and Nuts



SIGNATURE DISH | N - NUTS | GF - GLUTEN FREE | V - VEGETARIAN | SF - SHELLFISH | VG - VEGAN | D - DAIRY | S - SOY
E - EGG | SE - SESAME | F - FISH | R - RAW FOOD | LS - LOCALLY SOURCED | CS - SUSTAINABLE

Please Inform Us Of Any Allergies Or Dietary Requirements Before Ordering, We Would Be Happy To Assist You In Choosing Suitable Foods Or Prepare A Dish That Meets Your Specific Requirements. All Prices Are In UAE Dirhams And Inclusive Of 7% Municipality Fees, 10% Service Charge And Value Added Tax.