



## Suhoor Menu

### Cold Mezze

#### *Fattoush* 🍷

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

#### *Tabouleh* 🍷

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

#### *Lubia Bil Zait* 🍷

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

#### *Hummus* 🍷

Chickpea Purée, Tahini Sauce, Lemon

#### *Moutabel* 🍷

Grilled Eggplant, Tahini Sauce, Pomegranate

#### *Jergier* 🍷🍷🍷

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

### Hot Mezze

#### *Batata Harra* 🍷

Fried Potatoes, Garlic, Coriander

#### *Moqjanat Moshakala* 🍷🍷

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Crispy Kibbeh

#### *Lamb Makanek* 🍷

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds



## Main Course

### *Mixed Grill*

Diced Lamb, Kofta Kebab, Shish Taouk

## Desserts

### *Halawat Al Jeben* ①②

Ashta Wrapped in a special Dough,  
Pistachio, Sugar Syrup

### *Fruit Platter*

Mix Of Sliced Seasonal Fruits

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*AED 300 Per Person*

*Inclusive of Water and Ramadan Juices*

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 @AlNafoorahDubai