



Savour the Summer 2 Course | AED 135 Per Person

3 Course | AED 165 Per Person

Starters (Choice of One)

Fattoush .

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

Tabbouleh .

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

Batata Harrah

Fried Potatoes, Garlic, Coriander, Lemon

Mouajanat Moshakala o

(I Piece Each)

Cheese Rakakat , Meat Sambousek , Spinach Fatayer @ @, Fried Kibbeh @

Hummus @

Chickpea Purée, Tahini Sauce, Lemon

Moutabel .

Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

Baba Ghanouj ⊚ Grilled Eggplant, Onions, Tomato, Parsley, Mint

Lamb Makanek

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

Main Course

Mixed Grill

(I Skewer Each) Lamb Fillet Cubes, Lamb Kofta, Shish Taouk

Maghmour with White Rice
Potatoes, Capsicum, Tomato Sauce, Garlic, Onion,

Carrot

Samke Hara

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

Al Nafoorah Shawarma Chicken or Beef in Saj Bread, Pickles, FriesRoasted Pine Seeds

Desserts (Choice of One)

Ashta Bil Asal 10 1 Fresh Cream, Pistachios, Honey

Halawat Al Jeben • 1 Sweet Cheese, Pistachios, Sugar Syrup Baklawa • • Assortment Of Buttered Pastry, Nuts