B) SAL NAFOORAH

Cedar Brunch

Cold Mezzeh

Tabbouleh @

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

Hummus @

Chickpea Purée, Lemon, Tahini Sauce

Moutabel @

Grilled Eggplant, Labneh, Pomegranate, Tahini Sauce

Shanklish 1

Crumbled Cheese, Onions, Tomato, Parsley, Olive Oil

Jergier & Zaatar O

Rocket Leaves, Zaatar, Tomatoes, Feta Cheese, Beetroot, Onions, Olive Oil, Vinegar, Pomegranate Sauce

Baladi Cheese 10

White Cheese, Cherry Tomato, Cucumber, Fresh Zaatar, Green Olives, Olive Oil

Kibbeh Frakeh @

Minced Beef, Bourghul, Onion, Basil, Arabic Spices, Green Chili, Olive Oil

Tajen Samak 🖲

Baked Suman Fish, Tahina Sauce

Hot Mezzeh

Moajanat Moshakala

Cheese Rakakat | Meat Sambousek (1) | Spinach Fatayer (1) | Fried Kibbeh (1)

Batata Harra

Fried Potatoes, Garlic, Coriander, Lemon

Falafel

Chickpea, Coriander, Garlic, Tahini Sauce

Alyet Foter Bil Lahme ®

Beef Cubes, Mushroom, Pine Seeds

B) SAL NAFOORAH

Cedar Brunch

From The Oven

Sfiha Baalbakiyi
Minced Lamb, Pine Nuts, Tomatoes, Onion, Pomegranate Sauce

Main Course

(Choose One)

Mediterranean Sea Bass Sayadieh @ Zaatar Spiced Sea Bass, Lemon, Sayadieh Rice And Sauce

Grilled Shrimps

Shrimps, Saffron Rice, Garlic, Lemon Juice

Mixed Grill With Lamb Chops

(1 Skewer Each, 1 Re Lamb Chops) Lamb Fillet, Kofta Kebab, Shish Taouk, Lamb Chops

Grilled Vegetables 101

Zucchini, Potatoes, Eggplant, Asparagus, Tomato, Grilled Vegetable Sauce, Vegetable Rice

Desserts

(Choose One)

Madloka 10

Fresh Cream, Pistachios, Sugar Syrup

Cheese Kunafa ●①

Akawi Cheese Pastry Dipped In Sugar Syrup

Lehanese Fruit Platter

Mixed Fruits

AED 350 Soft Beverages | AED 450 House (Soft Beverages, Beer & Wines)
AED 550 Premium (Soft Beverages, Beer, Wines & Spirits)
AED 175 Kids (5-12 Years Old) | AED 150 Shisha