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 @

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

8 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 Pc Lamb Chops) Lamb Fillet, Kofta Kebab, Shish Taouk, Lamb Chops

Maghmour ⊚
Mixed Vegetable Stew, Tomato Sauce And White Rice

Desserts

(Choose One)

Madloka 10

Fresh Cream, Pistachios, Sugar Syrup

Cheese Kunafa 🖜 🛈

Akawi Cheese Pastry Dipped In Sugar Syrup

Lebanese Fruit Platter

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