

IFTAR MENU

On the table

Dates, dried prunes, dried apricots, dried figs (N)

Bread

Brown and white Arabic bread, Marqook bread,
Egyptian Cheese Grissini, Zaatar olive oil dip

Ramadan Juices

Qamar El Din

Jelab (N)

Tamarind (N)

Laban

Cold Mezzeh

Jat Khoudra (V)

Tabouleh (V)

Salad of freshly chopped parsley tossed with cracked wheat and tomatoes

Fattoush (V)

Toasted Arabic bread salad with cucumber, tomato, fresh herbs, olive oil, vinegar and pomegranate

Hommous (V) (SE)

Ground chickpeas with Tahina paste flavoured with olive oil

Pumpkin Moutable (V) (SE)

Mixed vegetable pickles with chili marinated olives black and green

Stuffed vine leaves (V)

Rolled vine leaves filled with rice and herbs cooked with lemon

Khaiar bil laban (D) (V)

Thinly sliced cucumber blended with fresh yogurt, dry mint and parsley

IFTAR MENU

Salmon quinoa salad (SF)

Thai chicken salad (S)

Mixed Greens

Vinaigrette dressing, cocktail dressing, balsamic dressing, olive oil, tomato, cucumber, sweet corn, carrots, radish, lemon, marinated olives black and green

Soup

Lentil soup (V)

Chicken cream soup (D)

Served with bread crouton and lemon

Hot Mezzeh

Kibbeh (N)

Traditional fried meat balls filled with minced meat and spices

Spinach fatayer (N)

Flaky pastry filled with spinach flavoured, summac and onion

Cheese rokakat (V) (D)

Akawi cheese wrapped in filo dough parcel and fried crisp

Main courses

Lamb ouzi (N)

Slow roasted lamb in Arabic spices with saffron rice, yellow lentils and marqook bread

Nomad Mix Grill (live)

Chicken joh jeh kebab, Kubedeh kebab, kebab bil robe

Saj (live) (V) (D)

Zaatar manakeesh, cheese manakeesh, Turkey ham and cheese

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Chicken Shawarma (live)

Light pastry filled with chicken and garlic sauce

Emirati Cuisine

Samak makli with eash abid (SF)

Veal harris

Dawood basha (N)

Chicken Molokhia

Paneer sahi korma (V) (D)

Cottage cheese cooked in white cashew nut gravy

Chicken dum biryani (N)

Marinated chicken layered with biryani rice topped with crispy onions and nuts cooked in dum style

Cauliflower and Broccoli gratin (V) (D)

Herbs gnocchi with cheese sauce (V) (D)

Thai green sea food curry (SF)

Steamed jasmine rice (V)

Dessert

Selection of Ramadan sweets (N)

Katayef Cheese (D)

Muhalabiya (N)

Camel milk pannacota with raspberry (D)(E)

Red velvet cheese cake (N)(D)(E)

Chocolate mousse (D)

Sliced fresh fruits

Umm Ali (N)(E)(D)

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SUHOOR MENU

Cold Mezzeh

AED 32 each

Or

AED 73 for 3 mezzeh mix of your choice cold and hot mezzeh

Tabouleh (V)

Salad of finely chopped parsley, mint with fresh tomatoes, crushed burghul, olive oil and lemon juice

Hummus (V)

Velvety puree of freshly boiled chickpeas, tahina sauce

Moutabel (V)

Hearty dip of grilled eggplant , tahina sauce

Fattoush (V)

Tomato and cucumber salad, fresh herbs, olive oil, pomegranate sauce, fried Arabic bread

Stuffed Vine Leaves (V)(N)

Traditional vine leaves parcels stuffed with rice, tomato, mint and parsley.

Labneh Bil Zeit (V)

Drained yoghurt with chiffonade of mint, drizzled olive oil

Hot Mezzeh Platter

AED 32 (5 pieces each)

Meat Kebbeh (N)

Traditional fried meatballs filled with minced meat and spices

SUHOOR MENU

Cheese Rakakat (V)

Light pastry filled with Arabic cream cheese

Spinach Fattayer (V)

Flaky pastry filled with spinach, flavoured with sumac and onion

Meat Sambousek

Light pastry filled with minced lamb and pine seeds

Foul medames (V)

Slow cooked brown beans flavoured with garlic lemon

AED 30

Arabic lentil soup (V)

Puree of lentils, onion and garlic soup served with toasted fried Arabic bread

AED 37

From the Bread maker

Halloumi wrap (V)

Thin saj bread rolled with halloumi cheese, cucumber, tomatoes, zaatar pesto served with fries

AED 40

Zaatar manakish

Baked bread with zaatar and olive oil

AED 40

Cheese manakish

Baked bread with cheese

AED 40

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Emirati Falafel (V)

Pita bread, falafel, motabel, tomato relish, cucumber, cumin yoghurt
AED 35

Egg shashouka

Served with Arabic bread and olives
AED 40

Main Course

Chicken shawarma

Marinate chicken served with french-fries and pickles
AED 45

Arabic Mix Grill

Shish taouk, shish kebab, kofta and lamb chops, saffron rice and garlic sauce
AED 155

Riyash

Grilled lamb chops with saffron rice
AED 175

Chicken biryani (N)

Succulent chicken pieces cooked with basmati rice, garnish with nuts and fried onions
AED 70

SUHOOR MENU

Dessert

Seasonal Fresh Fruits

Sliced seasonal fruits passion fruit syrup
AED 40

Umm Ali

Fresh dates, khesta ice cream
AED 40

Pistachio Mahalabia

Filo pockets, baklava ice cream
AED 40

Katayef (N)

Walnut, pistachio, cheese
AED 40

Luqaimat

Saffron flavoured frying dough in date's rose water syrup
AED 40

Ice Cream (per scoop)

Vanilla, Chocolate, Pistachio Mistika, Cappuccino caramel
AED 15