

## Cold mezzeh

<b>Al Nafoorah salad (V)</b> Mixed salad of cucumber, tomato, lettuce, green chili, mint, parsley, beet root & lemon vinaigrette	AED 45	<b>Fattoush (V)</b> Cucumber, tomatoes, herbs, pomegranate dressing & toasted Arabic bread	AED 45	<b>Lubia bil zaite (V)</b> Tender green beans, tomato, garlic, onion & olive oil	AED 45
<b>Al Nafoorah hummous (V, N)</b> Chickpea purée dip with roasted pine seeds & cumin	AED 45	<b>Zaatar salad (V, D)</b> Aromatic thyme herb salad, tomato, onion, sliced black olives, pomegranate sauce & feta cheese	AED 45	<b>Moussaka eggplant (V)</b> Eggplant, mixed capsicum, chickpeas & tomato sauce	AED 45
<b>Jat khudra Lebanese crudites (V)</b> Selection of seasonal vegetables	AED 75	<b>Jergier with beetroot (V)</b> Rocket lettuce, tomato, onion, olive oil, vinegar, beet root cubes & pomegranate sauce	AED 45	<b>Watermelon halloumi cheese (V, D)</b> Halloumi cheese with watermelon slices, mint leaves, olive oil & pomegranate	AED 48
<b>Hummous (V, N)</b> Purée of freshly boiled chickpeas & tahina sauce	AED 45	<b>Shanklish (V, D)</b> Crumbled cheese with onion, parsley, tomato & Lebanese olive oil	AED 45	<b>Potato salad (V)</b> Grilled fresh potato, fresh zataar, lemon olive oil & garlic	AED 45
<b>Moutabel (V, N)</b> Dip of roasted eggplant with tahina sauce & lemon juice	AED 45	<b>Warak enab bil zaite (V)</b> Vine leaves stuffed with seasonings, rice, tomato, mint & parsley	AED 45	<b>Falafel salad (V, N)</b> Chickpeas, parsley, coriander, garlic, tomato, mixed pickles, cucumber, mint leaves, lettuce & tahina sauce	AED 45
<b>Baba ghanouj (V)</b> Grilled eggplant dip with onion, tomato, parsley, mint lemon juice & olive oil	AED 45	<b>Labneh with garlic (V, D)</b> Lebanese labneh with garlic & olive oil	AED 45	<b>Mohammarah (V, N)</b> Ground walnut with onion, chili capsicum, garlic, breadcrumbs, olive oil & oriental spices	AED 45
<b>Tabouleh (V)</b> Finely chopped parsley, mint, tomatoes, burghul, olive oil & lemon juice	AED 45	<b>Assorted Arabic pickles (V)</b> Pickled vegetables, Lebanese cucumber, turnip, chili & cauliflower	AED 45		

## Soups

<b>Lentil soup (V, D)</b> Purée of red lentil, toasted Arabic bread & lemon	AED 48
<b>Chicken freekeh soup (D)</b> Green smoked wheat, chicken cubes, carrot & green peas	AED 54

## Raw meat dishes

<b>Kebbeh nayeh</b> Freshly minced lamb with burghul, Lebanese spices & olive oil	AED 60
<b>Kebbeh frakeh</b> Freshly minced lamb with burghul green chili & Lebanese spices	AED 60
<b>Habra nayeh</b> Freshly Mince lamb with onion	AED 60
<b>Al Nafoorah tablyeh</b> All raw meat, frakkeh, kibbeh, nayeh, Arabic spices, lemon, chili & garlic	AED 100

## Side dishes

<b>Saffron rice (D)</b>	AED 27
<b>French fries</b>	AED 27
<b>Al Nafoorah shawarma</b>	
<b>Traditional chicken shawarma</b> Slices of chicken, served with pickles & French fries	AED 70
<b>Traditional Beef shawarma (N)</b> Sliced marinated beef, onion, tomato, parsley served with pickles & French fries	AED 80

## Hot mezzeh

<b>Hummous bel lahma (N)</b> Velvety purée of chickpeas with tahina, Minced lamb & pine seeds	AED 60	<b>Chicken liver with pomegranate sauce</b> Sautéed chicken liver & pomegranate sauce	AED 58
<b>Falafel (V, N)</b> Chickpeas, garlic, onion, coriander & tahina sauce	AED 55	<b>Fried kebbeh (N)</b> Fried lamb dumplings & pine nuts	AED 55
<b>Potato harra (V)</b> Pan fried potato cubes with garlic, coriander & chili	AED 55	<b>Moajanat moshakala (V, N)</b> Cheese rukak, meat sambousek, spinach fattayer & fried kebbeh	AED 55
<b>Grilled halloumi (V, D)</b> Grilled cheese halloumi, served with tomato & cucumber	AED 60	<b>Sujuk</b> Spicy beef sausage & tomato sauce	AED 60
<b>Cheese rukak (V, D)</b> Fried akawi cheese wrapped in filo dough	AED 55	<b>Lamb makanek (N)</b> Lamb Sausages & lemon Juice	AED 55
<b>Meat sambousek (N)</b> Minced lamb & pine seeds in a tender crust	AED 55	<b>Chicken wings</b> Grilled chicken wings brushed with coriander & garlic sauce	AED 55
<b>Spinach fattayer (V, N)</b> Pastry filled with spinach & minced onions	AED 45		

## Seafood

<b>Grilled summan fillet</b> Arabic spiced summan fillet with seasonal & vegetables	AED 155	<b>Grilled salmon fillet</b> Salmon fillet, garlic, zatar herbs, lemon juice, olive oil & seasonal vegetables	AED 160
<b>Sherry fillet (D)</b> Grilled sherry fillet, chili sauce & saffron rice	AED 155	<b>Grilled Omani lobster (S, D, *)</b> Grilled Omani lobster with Arabic herbs, garlic, lemon juice & saffron rice	AED 228
<b>Grilled prawns &amp; summan fillet (S, D)</b>	AED 200	<b>Al Nafoorah seafood platter (S, D, *)</b> (for 2 persons) Summan fillet, lobster, prawns, sea bass fillet, salmon fillet lemon wedges & hara sauce	AED 530
<b>Grilled prawns (S, D, *)</b> Garlic & lemon juice	AED 225		
<b>Grilled seabass fillet (D)</b> Seabass fillet, seasonal vegetables & lemon butter sauce	AED 138		

## From the charcoal grill

<b>Arayes (N)</b> Minced lamb with onion, tomato, mint & pine nuts in grilled Arabic bread	AED 78	<b>Grilled lamb chops</b> Rosemary marinated lamb chops with French fries	AED 150	<b>Mixed grill</b> A combination of lamb kebab, kofta kebab, shish taouk & lamb chops	AED 165
<b>Kebab mint</b> Minced lamb mixed with fresh mint leaves	AED 100	<b>Eggplant kofta</b> Eggplant, minced lamb, tomato & onion	AED 103	<b>Grilled half boneless chicken</b> Grilled potato, garlic & pickles	AED 98
<b>Kebab kheshkhash (N)</b> Minced spicy lamb with tomato sauce & pine seeds	AED 103	<b>Veal kebab (* )</b> Cubes of beef fillet with grilled vegetables	AED 198	<b>Grilled whole boneless chicken</b> Grilled potato, garlic & pickles	AED 175
<b>Kebab halabi</b> Minced lamb with parsley & onion	AED 98	<b>Grilled chicken wings</b> Marinated in garlic & lemon	AED 75	<b>Al Nafoorah mixed grill (S, *)</b> (for 2 persons) Selection of taouk, lamb cubes, prawns, kofta, lamb chops, sujuk garlic & pickles hara French fries	AED 375
<b>Grilled lamb</b> Cubes of marinated lamb, onion & aromatic spices	AED 108	<b>Shish taouk</b> Cubes of chicken marinated in garlic & lemon	AED 105		

## Dessert

<b>Ashtha bil asail (N, D)</b> Fresh cream with almonds, pistachio & honey	AED 55	<b>Baklava (N, D)</b> Assortment of buttered pastry filled with nuts	AED 55	<b>Mshabak with messkeh ice-cream (N,D)</b> Saffron zolobia & rose marinated strawberries	AED 55
<b>Fruit platter</b> Slices of seasonal fruits	AED 50	<b>Osmanieh (N, D)</b> Kunafa vermicelli with fresh milk pudding	AED 60	<b>Fakhfakhina (D)</b> Seasonal fruits, orange juice, honey syrup & Double cream ice cream	AED 50
<b>Halawa bil jeben (N, D)</b> Sweet cheese with pistachio & sugar syrup	AED 55	<b>Al Nafoorah rose muhalabiyah (N,D)</b> Classic Arabic milk, sugar & rose water pudding	AED 55	<b>Ice cream (N, D)</b> Choice from vanilla, chocolate, strawberry, turkish coffee, pistachio, mango sorbet, lemon & raspberry sorbet	AED 35

Not included in invitation to dine. All meats are served halal  
(V) Vegetarian (N) Nuts, (D) Dairy, (S) Seafood,  Al Nafoorah Signature, (\*) HB Supplement.  
Gluten free items are available on request

All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and Value Added Tax