



CONTEMPORARY LEVANTINE CUISINE

Inspired by the beloved traditional dishes of the middle east, This a la carte menu includes a variety of hot and cold mezze plates for enjoying and sharing together.

Each menu item showcases a hero ingredient, with every element of the dish working together to elevate that ingredient and create a memorable dining experience in every dish.

Our meals combine modern favorites with authentic Middle Eastern flavors and cooking techniques for a unique meal that inspires with every bite.

## COLD MEZZE

**Jat Khudrah Lebanese Crudities (V, D, GF)**  AED 55  
Selection Of Seasonal Vegetables, Cucumber, Tomato,  
Carrots, Radish, Chili

**Kibbeh Nayeh (R, N, LF)** AED 60  
Freshly Minced Lamb Loin, Crushed Wheat, Lebanese Spices, Olive Oil

**Hummus (V, N, D, SE)** AED 50  
Lightly Spiced Smooth Chickpea Dip, Tahina, Lemon Juice  
**Add**  
Lamb 15  
Shrimp 15

**Muhammara (V, N, D, SE)** AED 50  
Spiced Roasted Red Peppers, Pickled Chilies,  
Mixed Roasted Nuts, Garlic

**Baba Ghanouj (V, N, D, SE)** AED 50  
Smoked Aubergine, Tahina, Turkish Lemon

**Fattoush (V, N)**    AED 60  
Hydroponics Mixed Salad, Jarjeer, Parsley, Mint, Cherry Tomatoes,  
Radish, Baby Cucumber, Spring Onion, Pomegranate, Crispy Pita

**Cauliflower Salad (V, N, D, SE)** AED 70  
Crispy Cauliflower Florets, Green Tahina Topped, Garlic Crisps,  
Turkish Chili Flakes

**Jarjeer Salad (V, N, D)** AED 70  
Fresh Rocket, Red Onion, Feta Cheese, Pomegranate Molasses,  
Seeds, Walnuts

**Tabbouleh (V, N, D)**  AED 60  
Chopped Parsley, Bulgur Wheat, Iranian Tomato, Lemon, Mint,  
White Onion, Lebanese Extra Virgin Olive Oil

Vegan  Certified Sustainable  Locally Sourced   
Contains Alcohol (A)  Vegetarian Dish (V)  Contains Nuts (N)  Gluten Free Dish (GF)  
Contains Sesame (SE)  Contains Shellfish (SF)  Contains Dairy (D)  Contains Egg (E)  
Contain Soy (S)  Raw Food/Crude (R) 

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax

## HOT MEZZE

**Cheese Sambousek (N, D, SE) AED 50**  
Handmade Pastry, Halloumi, Feta Cheese & Parsley

**Beef Sambousek (N, D, SE) AED 55**  
Handmade Pastry, Slow-Cooked Australian Angus Beef Loin,  
Sumac, Pomegranate Molasses, Onion

**Halloumi & Figs (V, N, D, GF) AED 60**  
Halloumi Marinated in Rosewater, Lamb Lettuce,  
Toasted Pistachio Nuts, Mache Lettuce

**Homemade Falafel (V, N, D, SE) AED 55**  
Spiced & Crisp Chickpea Patties, Garlic, Coriander, Tahina Sauce, Pickles

**Spiced Wings (D, GF) AED 55**  
Marinated Charcoal Grilled Chicken Wings, Garlic Dip

**Sautéed Chicken Liver (D) AED 60**  
Pomegranate Molasses, Green Onions

**Lamb Kibbeh (N, D, SE) AED 55**  
Cracked Wheat Parcel Filled with Lightly Spiced Minced Lamb,  
Roasted Pine Nuts, Confit Onions, Parsley, Yoghurt Sauce

**Kredis Kebab (N, D, SF)    AED 65**  
Pan Fried Prawns, Garlic, Chili Molasses, Citrus

**Spiced Squid (N, D, SE) AED 65**  
Crispy Baby Squid, Sumac, Cumin, Chili Tahina Dip

**Sujuk Sausages (N, D, SE) AED 55**  
Spiced Armenian Lamb Sausage, Pomegranate Molasses,  
Cherry Tomatoes, Parsley

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## SOUP

**Lentil Soup (V, D, LF) AED 50**  
Purée of Red Lentil, Lemon

**Lamb Harira (D) AED 60**  
Lamb Trotters, Cumin, Fresh Coriander

## MAIN COURSE

**Moussaka  (V, N, SE, GF) AED 75**  
Roasted Aubergine, Tomato, Onion, Garlic, Chickpea Stew,  
Topped with Creamy Tahina

**Vegetable Freekeh (V, N, D, SE) AED 75**  
Roasted Seasonal Vegetables, White Onion, Smoked Freekeh,  
Cumin Greek Yoghurt, Sultanas

**Trabelsia (N, D, SE, GF)   AED 170**  
Roasted Seabass, Labneh, Tahina Molasses, Crushed Almonds,  
Pomegranates, Crispy Onion

**Samaka Harra (D, SE, GF, LF)   AED 160**  
Grilled Salmon Fillet, Moroccan Spiced Tomato Sauce

**Shish Barak (N, D, SE) AED 110**  
Ground Lamb Loin, Spiced Makanek, Greek Yoghurt

**Kataifi Prawns (N, D, SF, E)   AED 190**  
Preserved Chili, Iranian Caviar, Seasonal Herbs

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## FROM THE CHARCOAL GRILL

**Traditional Chicken Shawarma (LF, N, SE) AED 70**  
Marinated Roasted Chicken Wrap, Pickles, French Fries

**Moutabel With Chicken Shawarma (SE, LF) AED 65**  
Roasted Eggplant Dip, Tahina Sauce, Tomato, Lemon Juice, Marinated Roasted Chicken

**Arayes (N, LF, SE) AED 90**  
Minced Lamb, White Onion, Tomato, Mint, Herb Tahina, Pine Nuts, Rocket Leaves

**Lamb Kofta (N, D) AED 110**  
Grilled Lightly Spiced Ground Lamb

**Chicken Taouk (N, D) AED 105**  
Grilled Marinated Chicken Breast

**Farouj (N, D) AED 105**  
Grilled Baby Chicken, Wild Za'atar

**Lamb Meshwi (N, D) AED 110**  
Grilled Marinated Lamb Tenderloin

**Kastaleta Lamb (3pcs) (N, D) AED 185**  
Grilled Lamb Chops, Wild Za'atar

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## SHARING PLATTERS

MINIMUM 2 PEOPLE TO SHARE

**Slow Roasted Lamb Shoulder (N, D) AED 230**  
Lamb Broth, Safron Rice, Prunes, Dates, Pistachio

**Jeweled Couscous (V, N) AED 160**  
Steamed Couscous, Cinnamon, Almond, Pomegranate, Sultana, Chickpeas

**Grilled Seabream (D, GF) AED 200**  
Garlic, Coriander, Cumin, Fennel Seeds, Fermented Chilli

**Braised Beef Short Rib (N, D) AED 260**  
Oriental Rice, Pomegranate Molasses, Nuts

**Mashawy (N, D) AED 210**  
Selection of Charcoal-Grilled Lamb Kofta, Angus Beef Cubes, Lamb Chops, Chicken Taouk

## SIDE DISHES

**Saffron Rice (V, D, GF) AED 25**

**French Fries (LF) AED 25**

**Jarjeer & Rocket Tomato salad (V) AED 25**

**Batata Harra (V) AED 25**

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