

SOUP	AED	HOT MEZZEH	AED
Lentil Soup / Croutons (A)	36	Diced Meat Mawal and Mushroom (A)	47
		Home Made Sausages or Sojok (A)	45
COLD MEZZEH	AED	Vegetable Falafel & Garnished (A)	47
Tabbouleh Salad (V)	50	Sautéed Lamb Fries/Lemon&Garlic (A)	59
Fattoush Salad (V)	50	Chicken Liver in Pomegranate (A)	52
Homemade Shankleesh Salad (A)	59	Crispy Chili and Garlic Potato (A)	47
Fresh Artichoke Head (V)	59	Fried and Grilled Halloumi Cheese (A)	59
Fresh Thym, Jarjeer & Beetroot Salad (V)	41	Deep Fried Calamari Rings (A)	54
Al Raheb Eggplant Salad (V)	41	Fish Fingers/Tartar Sauce (A)	59
Fresh Thym, White Cheese Salad (A)	41	Hummos Balila ( <mark>A</mark> )	47
Hummos with Tahina/Creamed Chick Peas (A)	) 41	Hummos with Meat & Pine Seeds (A)	59
Hummos Beyrouti with Tahina (Spicy) (A)	45	Hummos Topped with Kawarma Meat (A)	70
Mutabal Eggplant (V)	41	Fattet Hummos or Eggplant (A)	60
Stuffed Wine Leaves in Olive Oil (V)	50	Assorted Pastries (4 Each) (A)	50
Sautéed Green Chicoree (Hindbeh) (V)	41	(Cheese Pastry, Cheese Sambousek, Meat	
Dressed Labneh (Thym & Olives) (A)	45	Sambousek, Spinach Fatayer and Kibbeh)	
Eggplant Musakkah	41	Beef or Chicken Shawarma (A)	90
FRESH RAW MEAT	AED	DAILY MAIN DISHES	AED
Raw Kibbeh	69	Stuffed Lamb Oriental Rice (A)	117
Fresh Habra or Tableh	69	Fish Sayyadieh (A)	135
Raw Kibbeh Orfali or Southern Frakeh (A)	69	(Hammour fillet/ oriental Brown Rice)	—
		Special Dish of the Day	117

Set Menu available for Lunch and Dinner (A-Contains Allergen and V-Vegetarian Options)

All Prices are in UAE Dirham and are inclusive of all applicable Service Charges, Local Fees and Taxes



THE CHARCOAL GRILLS	AED	FROM THE GULF WATERS	AED		
Mixed Grill	153	Jumbo Prawns Grilled or Pane (A)	180		
(Lamb Brochettes, Kebab, Shish Taouk&Laml	b	(Tartar/ Cocktail Sauce)			
Chops)		Sautéed Shrimps Provençale (A)	171		
Lamb Brochettes/ Veg.Dressed Pitas	117	(Lemon, Garlic & Coriander)			
Lamb Chops/ Veg, Dressed Pitas (4 Nos)	153	Fresh Fish Fillet (Hammour & Seabass) (A)	180		
Kebab Halabi on Veg. Dressed Pitas	117	Grilled, Provençale or Pane/ Tartar Sauce			
Kebab Khashkhash ( <mark>A</mark> )	117	Assorted Seafood Platter (A)	338		
(With Spicy Tomato Sauce/Pilaf Rice)		(Lobster Tail, Shrimps, Hammour, Calamari)			
		Salmon Steak (A)	171		
Kebab Orfali	127	On Buttered Spinach Bed (Hollandaise Sauc	e)		
(Dressed Chili Veg. Pitas/F. Fries)					
Grilled Golden Brown Arayes	91	DESSERTS	AED		
Grilled Kibbeh on Skewers (A)	91	Cheese Halawa Rolls (A)	59		
Grilled Shish Taouk	117	With Orange flower Blossom & Syrup			
(Chickon Cubos with E. Frios/Garlio Din)		Kashtalia Blanc- Mange (A)	51		
Chicken Cubes with F. Fries/Garlic Dip)		With Kashta, Ground Pistachio			
Boneless Grilled Chicken	95/153	OM ALI (With Pistachios & Mixed Nuts) (A)	45		
		on the (main localines a mines rate) (in			
(With F. Fries/Garlic Cream)		Crème Caramel (A)	45		
(With F. Fries/Garlic Cream)  Chicken/Veal Escalope with F. Fries (A)	153		45 29		
Chicken/Veal Escalope with F. Fries (A)		Crème Caramel (A)	29		
	153 145	Crème Caramel (A)  Turkish delights/Petit Beurre Biscuit (A)	29		
Chicken/Veal Escalope with F. Fries (A)		Crème Caramel (A)  Turkish delights/Petit Beurre Biscuit (A)  Oriental Musk Ice Cream / Cotton Candy (A)	29 1) 72		

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