



# THE LEBANESE RESTAURANT

## A LA CARTE MENU



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### SELECTION OF HUMMUS AND MUTABLE

<b>Hummus with Tahini</b>	<b>45</b>	<b>Hummus Akary</b>	<b>48</b>
Chickpea and Sesame Paste with Lemon Juice and Olive Oil		Chickpea with Diced Pickles and Tomato, Chopped Parsley and Pine Seeds.	
<b>Hummus Beirut</b>	<b>50</b>	<b>Beetroot Mutable</b>	<b>45</b>
Chickpea and Sesame Paste with Cumin Powder and Chopped Parsley		Grilled Eggplant and Sesame Paste with Lemon Juice and Beetroot	
<b>Eggplant Mutable</b>	<b>42</b>	<b>Mutable Ajami</b>	<b>48</b>
Grilled Eggplant and Sesame Paste with Lemon Juice and Garlic		Grilled Eggplant with Sesame paste, Parsley, Tomato and walnuts	

### TRADITIONAL LEBANESE COLD MEZZEH AND SALAD

<b>Tabouleh Salad</b>	<b>50</b>	<b>Fattoush</b>	<b>50</b>
Parsley, Tomato, Crushed Wheat, Lemon Juice and Mint Leaves		Tomato, Cucumber, Lettuce, Lemon juice, Olive Oil and Sumac Powder	
<b>Fresh Artichoke</b>	<b>55</b>	<b>Zaatar with Rocca Salad</b>	<b>42</b>
with Rocca and Lemon Dressing		Fresh Thyme and Rocca Leaves, Lemon juice and Olive Oil	
<b>Arabic Salad</b>	<b>42</b>	<b>Mouhamara</b>	<b>46</b>
Tomato, Cucumber, Lettuce, Lemon Juice, Olive oil and Dry Mint		Walnuts with Breadcrumbs, Olive Oil, Lemon Juice	
<b>Vine Leaves</b>	<b>45</b>	<b>Olive Salad</b>	<b>46</b>
Vine Leaves stuffed with Rice, Parsley and Tomato, Tomato paste, chili Paste		Green Olive with Mixed Capsicum and Fried Onion	
<b>Mixed Pickles</b>	<b>30</b>	<b>Baba Ghanouj</b>	<b>45</b>
Homemade Mixed Pickles		Eggplant with Capsicum, Tomato, Lemon Juice and Olive oil	
<b>Beetroot</b>	<b>42</b>	<b>Sautéed Green Chicoree</b>	<b>42</b>
fresh Roca leaves, garlic, Olive Oil		Onion, garlic, olive oil, Cinnamon powder	

Set Menu available for Lunch & Dinner

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## CHEESE AND DAIRY

<b>Labneh with Garlic</b> Cheese Labneh with Dry Mint, Garlic and Olive Oil	<b>40</b>	<b>Labneh Al Dayaa</b> Cheese Labneh with Rocca Leaves Tomato, Black Olives, and Olive Oil	<b>42</b>
<b>Labneh with Thyme</b> Fresh Thyme, Mint, Black Olives Parsley, and Olive Oil	<b>42</b>	<b>Cheese Shanklish</b> Homemade Cheese with Tomato, Onion and Olive Oil	<b>42</b>
<b>Baladiya Cheese</b> Baladeya Cheese with Zaatar, Black Olives and Olive Oil	<b>42</b>	<b>Selection of Arabic Cheeses</b> Labneh Balls, Halloumi Cheese, Baladiya Cheese and Nabolsy Cheese	<b>70</b>

## SAMBUSEK

<b>Cheese Rakakat</b> Filo Pastry filled with Halloumi Cheese, Feta cheese and Herbs	<b>42</b>	<b>Spinach Fatayer</b> Baked Dough, Stuffed with Fresh Spinach and Lemon Juice	<b>42</b>
<b>Cheese Sambusek</b> Fried Dough Stuffed with Feta and Akkawi Cheese	<b>42</b>	<b>Mixed Mouajanat</b> Fried Kebbeh, Cheese Sambusek, Spinach Fatayer, Cheese Rakakat	<b>55</b>
<b>Meat Sambusek</b> Fried Dough Stuffed with Lamb and Meat Sambusek Fatayer	<b>45</b>		

## SELECTION OF OVEN MANAKISH

<b>Meat Manakish</b> Served with Yogurt and Fresh Lemon	<b>48</b>	<b>Chicken Taouk Manakish</b> Served with Marinated Chicken, Garlic and Spices	<b>45</b>
<b>Cheese Manakish</b> Served with Mixed Cut Vegetables and Olives	<b>42</b>	<b>Mixed Manakish</b> Served with Zaatar, Cheese, Meat, Olive oil	<b>52</b>
<b>Zaatar Manakish</b> Served with Mixed Cut Vegetables and Pickles	<b>38</b>		

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## SELECTION OF KEBBEH

### **Kebbeh Nayeh** 62

Raw Minced Lamb with Crushed Wheat and Arabic Spices

### **Fried Kebbeh** 55

Fried Minced Beef with Crushed Wheat and Pine Seeds

### **Grilled Kebbeh** 65

Minced Beef with Bourghol, Pine Seeds, and Arabic Spices

### **Kebbeh Al Basha** 60

Fried Minced Beef with Crushed stuffed with Vegetable and Raisins

## HOT MEZZEH

### **Hummus Bill Lahmi** 55

Chickpea and sesame Paste with Minced Lamb and Pine Seed

### **Makanek** 45

Fried Lamb Sausage with Lemon and Pomegranate Molasses

### **Soujok With Tomato Sauce** 45

Spicy Oriental Sausage with Tomato Sauce

### **Kelayet Lahmi** 60

Lamb Fillet, Onions, Mushrooms and Fresh Tomatoes

### **Fatteh Bill Laban with Meat** 55

Chickpeas, Yogurt, Garlic, Minced Lamb, Pine Seeds

### **Falafel** 45

Chickpeas, Fava Beans, Coriander Leaves and Garlic served with Tahini Sauce and Mixed Pickles

### **Chicken Liver** 55

Fried Chicken Liver with Lemon Juice, Pomegranate Molasses

### **Chicken Wings** 48

Fried Chicken Wings with Garlic, Coriander Leaves and Lemon Juice

### **Fried Asafee** 150

Fried Sparrow with Lemon Juice and Molasses (5 Pieces)

### **Grilled Halloumi Cheese** 50

Grilled Halloumi Cheese, Pomegranate with Tomatoes and Basil Leaves

### **Fatteh Eggplant** 42

Small Cubes Of eggplant and Fried Bread yogurt with Pine Seeds

### **Potato Harra** 45

Fried Potato Cubes with Coriander Leaves and Green Chilli

### **Prawns Provencal** 110

Fried Prawns with Garlic and Fresh Coriander Leaves and Lemon Juice

### **French Fries** 30

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## SOUP

### Lentil Soup 40

Served with Crispy Bread and Fresh Lemon

## MAIN COURSE FROM CHARCOAL

### Mixed Grill Platter 155

Mixed Grill of Shish Taouk, Lamb Brochette, Shish Kebab, Lamb Chop, Chicken Kofta and Arayes, served with Garlic Sauce, Grilled Tomatoes and Onion

### Lamb Chops 155

Grilled Lamb Chops Marinated with Arabic Spices and served with Grilled Tomatoes and Onion

### Shish Taouk 105

Grilled Chicken Breast Marinated with Garlic, Lemon Juice, served with Garlic cream and French fries

### Lebanese Kofta Kebab 110

Grilled Minced Lamb with Parsley, Onion and Arabic spices

### Kebab Khashkhach 110

Grilled Minced Lamb, Spicy Tomato Sauce Served with White Rice

### Kebbeh Sajiya 110

Grilled Minced Beef, crushed Wheat, with Minced Lamb and Pine Seeds

### Chicken Kofta 105

Minced Chicken with Garlic, Thyme and Arabic Spices

### Grilled Baby Chicken 125

Grilled Baby Chicken served with Garlic Cream and French fries

### Arayes 70

Grilled Arabic Bread stuffed with Minced Lamb, Tomato, Parsley and Pine Seeds

### Lamb Brochettes 110

On Chilli Veg. Dressed Pitas & Fries

### Basmati Rice 35

Steam Basmati Rice with Nuts

## FISH AND SEAFOOD

### Mixed Seafood Platter 225

Grilled Fresh Candian Lobster, Fresh Jumbo Prawns, Grilled Calamari And Hammour Fillet

### Jumbo Prawns 165

Grilled Jumbo Prawns marinated with Fried Garlic, Lemon Juice and Arabic Spices

### Samki Harra Beirutieh 120

Grilled Sea Bas Fillet with Harra Sauce

### Fresh Hammour Fillet 145

Grilled Hammour Fillet, With Potato Harra and Arabic Salad

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## DESSERT MENU

**Mouhalabeya with Mixed  
Mamul and Strawberries** 52  
(Three different flavours)

**Assorted Arabic Ice Cream** 55  
(Vanilla, Chocolate, Strawberry)

**Ashta with Local honey** 50

**Cheese Konafa** 60

**Warm Mixed Baklawa** 45

**Halawa Bill Jebneh** 50

**Cut Fruits Platter** 50

**Konafa with Ashta** 60

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