

# The Majlis

by Mandarin Oriental

## Hot Starters

<b>Fried Calamari</b> Pickled Chili Mayonnaise, Cumin Salt	80	<b>Garlic Prawns (S)</b> with Chilli	80
<b>Meatballs</b> Chickpeas, Tomato Sauce, Baharat	80	<b>Oriental Hot Mezze Platter (N)</b> Grilled Halloumi, Kibbeh, Sambousek, Cheese Rokakat, Spinach Fatayer	110
<b>Fried Chicken</b> with Spicy Sour Sauce	65	<b>Red lentil Soup (VG)</b> Lemon, Crouton	60
		<b>Moroccan Harrira Soup (VG)</b>	60

## Cold Starters

<b>Smoked Eggplant Salad (V)</b> with Feta	60	<b>Bread</b>	
<b>Burrata (V)</b> Cherry Tomatoes, Fresh Zaatar, Spring Onion	95	<b>Artisanal Middle Eastern Breads</b> Turkish Bread, Aish Baladi Bread, Moroccan Khobz Kesra	45
<b>Turkish Beef Tartare (R, N)</b> Roasted Onion and Tomato Salsa, Turkish Bread	110	<b>Cold Mezze</b>	
<b>Cured Wagyu Beef Striploin (R)</b> Crispy Phyllo Pastry, Truffle Mayonnaise	120	<b>Hummus Beiruti (VG)</b> Chickpea, Tahina, Cumin, Parsley, Lemon Juice, Pine Seeds	50
<b>Fattoush (VG)</b> Avocado, Sumac, Lemon Dressing	60	<b>Haydari (V)</b> Mint Labneh and Citrus	50
<b>Tabouleh (VG)</b> with Fresh Herbs	60	<b>Muhammara (V, N)</b> Roasted Walnut, Mint	50
		<b>Oriental Mezze Platter (V, N)</b> Hummus, Moutabel, Vine Leaves, Green Chilli Shatta, Fattoush, Eggplant Rahib, Goat Labneh, Beetroot	140

## Large Dishes to Share

<b>Arabic Mix Grill</b> Beef kebab, Lamb Kofta, Shish Taouk, Lamb Chop, White Rice	380	<b>Pide</b>	
<b>Maltagliati Pasta with Lobster (S)</b> Cherry Tomato, Bisque Sauce	180	<b>Turkish Mixed Three Cheese Pide (V)</b> Sourdough Crust, Mozzarella, Akawi, Kashkaval	90
<b>Braised Lamb Shank</b> Smoked Eggplant Puree	280	<b>Mixed Wild Mushroom Truffle Pide (V)</b> Sourdough Crust, Mozzarella, Mushroom, Black Truffle	110
<b>Rotisserie Lamb Gyros</b> Oregano, Tzatziki	160	<b>Turkish Pide with Zaatar and Olive Oil (V)</b> Sourdough Crust, Zaatar	85
		<b>Sumac and Spiced Lamb Pide (V)</b> Sourdough Crust, Lamb, Sumac	95

## Main Dishes

<b>Murgh-e Zafran</b> Saffron Chicken, Leek Skewers	140	<b>Butter Chicken</b> Garlic Naan Bread, Pappadam	120
<b>Roast Jumbo Tiger Prawn (S)</b> Lemon and Saffron Butter, Chili	180	<b>Chicken Shawarma</b> Arabic Pickles, Garlic Mayonnaise	95
<b>Half Canadian Lobster (S)</b> Aleppo Pepper Butter, Garlic	160		
<b>Sea Bream</b> Harissa Sauce, Broccolini with Pistachio	160		

## Vegetables and Rice

<b>Corn on the cob, Sumac, Lime Butter (V)</b>	45
<b>Roasted Vegetables and Harissa (V)</b>	45
<b>Oriental Rice (N)</b>	25
<b>White Rice (V)</b>	20

## Dessert

<b>Umm Ali (N)</b>	65	<b>Date Pudding</b> Cardamon, Vanilla Ice Cream	65
<b>Homemade Ice Cream</b>	30 / 55 / 80	<b>Rice Pudding</b> with Rose Water	55
<b>Tropical Fruit Platter</b>	60	<b>Kunafa (N)</b> Pistachio Ice Cream	70
<b>Mandarin Majilis Dessert Platter (N)</b>	240	<b>Baklava (N)</b> Mastic Ice Cream	70

## Beverages

<b>Ramadan Drinks</b> 40 Karkadi   Kamaruddin   Tamarind   Rose Milk Jalab   Laban with Mint   Laban with Ginger	<b>Hot Drinks</b>	<b>Cold Brew</b>
<b>Rose &amp; Elderflower Fizz</b> 50 Rose Syrup, Elderflower Syrup, Lemon Juice, Soda	<b>Coffee</b> Espresso 35 Double Espresso 40 Americano 50 Latte 50 Spanish Latte 50 Hot Chocolate 50 Cappuccino 50 Mandarin Gold Cappuccino 85 Turkish Coffee 50	<b>Coffee</b> 50 Americano Latte Spanish Latte Chocolate
<b>Lychee Mocktail</b> 50 Orange Juice, Lychee Syrup, Soda	<b>Tea</b> 50 Selection of Herbal Tea Infusions: Moroccan Tea Earl Grey Flora Jasmine Pearl Peppermint Jasmine Pearl 1001 Nights Happy Forest	<b>Tea</b> 50 Moroccan Tea Happy Forest Peach Iced-tea Thai-Tchai
<b>Netsu's Special</b> 50 Shiso, Passion Fruit, Yuzu, Shiso and Agave Syrup		<b>Organic Sparkling Tea</b> 55
<b>Tasca's Special</b> 50 Tasca Iced Tea, Rooibos Tea, Orange Juice Lemon Juice & Peach Syrup	<b>Royal Breakfast</b> Green Sencha Chamomile Rooibos Heal	<b>Water</b> Evian Still 330ml / 750ml 20 / 35 Evian Sparkling 330ml / 750ml 20 / 35 Mai Dubai 750ml 35
<b>Fresh Juices and Detox Series</b> 40 Orange   Watermelon   Mint Lemonade   Pineapple Green Apple   Mango   Carrot   Pomegranate   Beetroot		

A minimum spend of AED 250 per person is required

(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian (VG) Vegan

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment. All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.