#### To Start Cold -

# With A Dip

Hummus (v) 30 chickpeas, tahina sesame, lemon juice and olive oil

Hummus Beirouty (v) 35

lemon juice, tomato and parsley

Moutabal (v) 30 grilled eggplant, tahina sesame, garlic, fresh lemon and olive oil

Moutabal Min Zaman (v) 35

grilled eggplant, tahina sesame, tomato, onion, pickles, spring onion, fresh lemon, mint leaves, parsley and pomegranate molasses

Labneh Moutomy (V) 25 thick yoghurt, garlic & mint powder

Baba Ghanouj (V) 30

grilled eggplant, tomato, onion, parsley, mint leaves, capsicum, pomegranate, lemon juice and olive oil

Waraq Enab (V) 30 vine leaves, rice, tomato, onion, parsley, fresh lemon and olive oil

Shanklish (v) 30 dry cheese, tomato, onion, parsley and olive oil

Muhammara (v) 30

red capsicum, tomato paste, chili paste, walnuts and pistachio

Tajen Harra Trabolsiye 40 fish hamour, tahina sesame, green chili, walnuts, coriander

Kibbeh Batata (V) 30 potato, borghol, mint leaves, cumin, onion and olive oil

Batata Bil Makdous (V) 30

potato, pickled eggplant and olive oil

Kibbeh Nayyeh 60 raw minced lamb, borghol, mixed spices, basil, mint, onion

Habra Nayyeh 65 raw minced lamb, mixed spices served with garlic cream

Vegetable Bil Zait (V) 75

hindbi, loubie, okra, served with onion, garlic and olive oil Individual 30



### With Leaves

Tabouleh (v) 35 parsley, tomato, onion, borghol, olive oil, fresh lemon

Fattoush (v) 35

lettuce, tomato, onion, cucumber, rocca, watercress, zaatar, fresh lemon, olive oil and pomegranate

Artichoke (v) 35 fresh artichoke, fresh lemon, garlic and olive oil

Quinoa Bahri 50

marinated shrimps, calamari, fish, quinoa seeds, lettuce, fresh lemon and olive oil

Rocca (v) 35

rocca, avocado, grilled halloumi, walnuts, fresh lemon, and olive oil

Bakleh (v) 35

s, rocca, green olive seedless, fresh lemon and olive oil

Zaatar Salad (v) 35 zaatar, tomato, halloumi cheese, green olive seedless, fresh lemon and olive oil

Loubieh Salad (v) 35

green beans, potato, onion, sumak, olive oil and fresh lemon

#### To Start Hot -

## With a Crunch

chickpeas, onion, coriander, cumin and garlic served with tahina sauce and vegetables

Halloumi Meshwi (v) 35

Batata Bi Kezbara (v) 35

sautéed potato cubes, coriander, garlic and lemon juice

Balila (v) 30

chickpeas, garlic and olive oil

Rakakat Cheese 35

Spinach Fatayer (v) 35 fried spinach samoso

Sharing Is Caring! 155 or 8 items for 200

### With Meat

Hummus Bil Lahmeh 45 chickpeas tahina lamb mea

mb meat and pine seeds

Kibbeh Makleh / Mishwi 35 cracked wheat dumplings with minced meat and onion

Sambousek 35

fried dough, lamb, onion, peppers, pine seeds

sautéed lamb sausages, pomegranate molasses and fresh lemon

Soujouk 45 sautéed spicy beef sausage mixed with tomato sauce and capsicum

Chicken Moussakhan 45

chicken, onion, olive oil and sumak served with markouk bread

Sawda Dajaj 45

sautéed chicken liver, garlic, coriander, molasses and fresh lemon

Lsanat Ghanam 45

sautéed lamb tongue, coriander, garlic and fresh lemon

Ras Aasfour Min Zaman 50 sautéed lamb meat, fresh mushroom, garlic, soya sauce and fresh lemon

Bayd Kawarma 45 fried egg, lamb meat and pine seeds

Jawaneh Dajaj 45 charcoal grilled chicken wings, garlic and fresh lemon

**Roubian Provencal 55** 

sautéed shrimps, coriander, garlic and fresh lemon

Fried Calamari 45

fried calamari served with tartar sauce

deep fried fish served with tajin harra, tahina and lemon wedges

Aasafir Meshwi (Seasonal) 150

charcoal grilled sparrows

## From The Oven

Moajjanat Mushakaleh 35

your choice of labneh, zaatar, 4 cheese, shanklish, lahm be ajin, soujouk, kawarma with labneh, kawarma with cheese

Kaaket Min Zaman 30

your choice of: labneh, zaatar, cheese, soujouk, kawarma with labneh, kawarma with cheese

باقمر الحلوين

(v) - Vegetarian

All prices are in UAE Dirhams and are inclusive of all applicable service charges and taxes.