

RAIA

VEGETARIAN

Tapaz



RAIA SIGNATURE HUMMUS (N)(SS)(V)(G)	45
<i>Velvety chickpea mousse, baby onions, charred peanuts morel dressing</i>	
SMOKY EGGPLANT MUTABLE (D)(G)(V)	35
<i>Cumin gouda, saffron, paprika brick wafers</i>	
YALANJI (VEGAN)	35
<i>Stuffed vine leaves with rice and vegetables</i>	
FALAFEL (SS)(V)	35
<i>Silky hummus, artichoke meshwi</i>	
GRILLED HALLOUMI (D)	35
<i>Cyprus halloumi, pomegranate molasses, rucola</i>	
GRILLED ZAATAR PANEER (D)(V)(SS)	45
<i>Indian cottage cheese, mint labneh, molasses drizzle</i>	
DUKKAH CRUSTED CAULIFLOWER (D)(G)(N)(SS)	45
<i>Crispy cauliflower, sesame pinenut dukkah, lemon yoghurt</i>	
SPINACH FATAYER (D)(G)(N)(SS)	35
<i>Spinach and onion pie, tahini sauce</i>	



RAIA SIGNATURE HUMMUS

SEAFOOD



Tapaz

DEEP FRIED KALMAR (D)(E)(G)(S)	45
<i>With spicy mayo</i>	
ACILI KARIDES (S)(G)(E)	45
<i>Deep fried shrimps, dynamite sauce</i>	
TUNA TARTARE WITH SUMAC CRISPS (E)(G)(H)(SS)(S)	45
<i>Yellowfin tuna, harissa aioli, sumac-dusted pita crisps</i>	
MOROCCAN SPICE CRAB CAKE (SS)(D)(S)	45
<i>Sweet crab meat, harissa aioli, tomato sauce</i>	
ROASTED WALNUT MUHAMMARA & CHARRED OCTOPUS (D)(G)(N)(SS)(S)	55
<i>Smoky red peppers, toasted walnut, pomegranate molasses, Greek pita</i>	
KATAIFI SEABASS (D)(G)(N)(E)(S)(M)	55
<i>Tender seabass fillet, almond tarator, herb & salsa verde house salad</i>	



ACILI KARIDES

ALLERGENS

(A) Alcohol; (B) Soybeans; (C) Celery; (D) Dairy; (E) Egg; (G) Gluten; (H) Hot/Spicy; (M) Mustard; (N) Nuts; (S) Seafood; (SS) Sesame Seeds; (V) Vegetarian

Please inform us of any dietary requirement prior to placing your order.

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POULTRY

Tapaz



CHICKEN MUSAKHAN ROLL ^{(D)(G)(N)(E)}

Shredded chicken, Saj bread, sumac, spicy garlic sauce, pine seeds

35

SHISH TAWOOK ^{(D)(G)}

Marinated chicken cubes, harissa bread, bewas salad

40

JAWANEH MAKLIEH ^{(G)(H)(D)}

Deep fried chicken wings, garlic, lemon juice, fresh coriander, spices

35

CHICKEN SHAWARMA ^{(D)(E)(G)}

Saj bread, pickle, toum

35

BEEF

Tapaz



KOFTA DAWOOD BASHA ^{(G)(N)}

Spiced beef kofta, garlic tahini, served in spicy tomato sauce

45

PEPPER MILK STEAK ^(D)

Tender beef steak, cracked black pepper, saffron pepper sauce

55

WAGYU BEEF SHAWARMA TACOS ^{(D)(G)(SS)}

Soft pita tacos, slow-cooked Wagyu beef, pickled cucumber, tahini aioli

65



GREEK STYLE KEFTEDES

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LAMB

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ISLAK SLIDERS (E)(G)(D) <i>Spiced lamb, garlic tomato sauce</i>	45
LAMB MAKANEK (D)(G)(N) <i>Levantine Sausages, Tomatoes, Pomegranate molasses, pine nuts, parsley.</i>	45
KIBBEH WITH TRUFFLE HUMMUS (G)(SS)(N) <i>Lamb kibbeh, truffle scented velvety chickpea mousse</i>	45
ADANA KEBAB (D)(G)(H) <i>Tender lamb skewer, harissa bread, bewas salad</i>	45
GREEK STYLE KEFTEDES (E)(G)(D) <i>Tender lamb dumplings, tzatziki, pita bread</i>	35



KIBBEH WITH TRUFFLE HUMMUS

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FROM THE OVEN

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PIDE (D)(G)

Classic cheese pide

45

SFIHA (D)(G)(SS)

Flatbread with Lamb and tomato | Cheese and za'atar

45/35

ARAYES AL SAJ (D)(G)(SS)

Spiced minced lamb, pomegranate molasses, kashkaval cheese, tahina sauce

40



ARAYES AL SAJ

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RAIA SIGNATURE

Main Dishes



MEDITERRANEAN MEAT GRILL (D)(G)(E)	220
<i>Shish touk, beef medallion, lamb chops, charred veggies, garlic toum, jus</i>	
RAIA SEAFOOD GRILL (D)(H)(S)	240
<i>Grilled prawns, oven roasted salmon, charred calamari, exotic grilled vegetables, caper butter sauce, salsa</i>	
LAHAM OUZI (D)(G)(N)	180
<i>Braised tender lamb shank, fragrant rice, roasted almonds, yogurt</i>	
SPINACH AND PUMPKIN MANTI (D)(G)(V)	110
<i>Turkish dumplings stuffed with spinach and pumpkin served with tomato sauce and yoghurt</i>	
HARRA LINGUINI (D)(G)(S)(H)	110/120/130
Vegetables Chicken Shrimp	
<i>Linguini pasta, fresh chili, garlic, tomato harra sauce</i>	
EGGPLANT MOUSSAKA (D)(G)(V)	110
<i>Layered potato, aubergine and onions topped with a creamy béchamel sauce, Greek pita</i>	
CREAMY FREEKEH TAGLIATELLE (D)(G)(V)	110
<i>Sautéed mushrooms, smoked freekeh, garlic, nutmeg</i>	



LAHAM OUZI

ALLERGENS

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DESSERTS



KHUNAF A ROLLS (D)(G)(N) <i>Creamy ashta cream encased in crispy khunafa</i>	45
MAJDOUL DATE PUDDING (D)(G)(N)(E) <i>Warm comforting date pudding, sticky toffee sauce</i>	45
HALAWEH BIL JEBEN (D)(G)(N) <i>Chilled semolina rolls, ashta cream, rose syrup</i>	45
MANDARIN CHOCO TART (D)(G)(N)(E) <i>Vibrant citrus & velvety chocolate indulgence</i>	45
WARBAT PISTACHIO (D)(G)(N) <i>Pistachio stuffed filo pastry, rose syrup, ashta cream</i>	45
UMM ALI AL WARD A (D)(G)(N) <i>Warm milk soaked flaky pastry, rose water, nuts</i>	45



UMM ALI AL WARD A

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