



## HOT DRINKS

AED

### Café blanc

Hot water and orange blossom water

15

### Espresso

25

### Café Latte

30

### Turkish Coffee

30

### Cappuccino

30

## TEA & HERBAL SELECTION

30

### Moroccan Tea

### Selection of Tea

## SPECIALTY COFFEE

51

### Irish Coffee

Irish whisky, sugar, coffee and cream

### Café Royale

Cognac, sugar, coffee and cream

### Mexican Coffee

Kahlua, sugar, coffee and cream

### Calypso Coffee

Tia Maria, sugar, coffee and cream



**“Levantine cuisine is the traditional cuisine of Ottoman Empire, now usually called the Levant region. This region shared many culinary traditions under the Ottoman Empire which continue to be influential today”**

**Oriental Head Chef, Ali El Bourji, has created a menu balancing authentic Lebanese cuisine with more contemporary dishes created with Levant produce to suit every palate**

**Sahtein  
Enjoy your meal  
Bonne appétit**

**Oriental Head Chef: Ali El Bourji**

## LEVANTINE SIGNATURES

	AED
<b>Levantine Hommous (N)</b> Velvety purée of boiled chickpeas, cumin powder, minced parsley and pine seeds	35
<b>Fresh Artichoke</b> Whole fresh boiled artichoke seasoned with garlic, olive oil and lemon juice	45
<b>Levantine Battata</b> Mashed potato seasoned with spring onion, charcoal grilled garlic, lemon juice, olive oil and fresh thyme	40
<b>Levantine Fatteh (N)</b> Boiled chickpeas seasoned with garlic and topped with yogurt tahina dressing, crispy bread cubes and ghee	45
<b>Chicken Mossakhan</b> Shredded chicken sautéed with onions, sumac rolled in a saj bread and grilled	75
<b>Kawaj</b> Shredded lamb sautéed with onions, garlic, pepper and tomato	85

## LEVANTINE SPECIAL

### GRILLED LAMB SHOULDER 350

For 2 persons. Served with oriental rice, roasted vegetables and yogurt cucumber salad. Carved by your tableside.

## VEGETERIAN SET MENU

### Cold Mezzeh

Mixed Lebanese pickles, Hommous, Moutabel, Tabouleh, Fattoush, Shanklish, Baladi cheese with fresh zaatar, Bemieh bel zeit, eggplant mousakaa, rocca salad with beetroot

### Hot Mezzeh

Cheese rekakat, Spinach fatayer, cheese sambousek, Grilled Halloumi, Potato harra, And falafel

### Main Course

Vegetable Salona with vermicelli rice  
Baked Potato kebbeh with yoghurt cucumber

### Dessert

Assortment of seasonal fruits  
Assorted Arabic sweets  
Ashta bil assal

**AED 180 PER PERSON**

Minimum for two persons

## DESSERTS

	AED
<b>Ashta Bil Assal (N)</b> Fresh cream topped with pistachio nuts, drizzled with honey	45
<b>Kunafa Beiruti (N)</b> Kunafa dough with white sweet cheese and pistachio nuts	45
<b>Halawa Bil Jebin (N)</b> Rolls of sweet white cheese filled with fresh cream, pistachio and caramelized orange	40
<b>Mafroukeh (N)</b> Fresh cream with crushed pistachio, rose water and blossom water	45
<b>Levantine Kashtaliah (N)</b> Milk and rose water pudding, pistachio nuts	35
<b>Baklawa (N)</b> Assortment of thin buttered pastry layers filled with nuts and doused in syrup	35
<b>Assorted Arabic Sweets (N)</b> Selection of Arabic sweets	45
<b>Assorted Fresh Fruits</b> Selection of seasonal fresh fruits	48
<b>Sorbets</b> Lemon, strawberry	40

### Levantine Speciality Ice Cream 45

#### Baklawa Ice Cream

#### Turkish Coffee Ice Cream

#### Arabic Coffee Ice Cream

#### Dates Ice Cream

(S) contains shellfish, (N) contains nuts

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## GRILLED MEAT AND POULTRY

	AED
<b>Levantine Mixed Grill</b>	150
Assortment of lamb kebab, kofta kebab, lamb chops, shish taouk and arayes served with grilled onion and grilled tomato	
<b>Lamb Chops</b>	145
Lamb chops marinated with olive oil and Arabic spices served with grilled vegetables, onion parsley salad and French fries	
<b>Lamb Kebab</b>	115
Diced lamb tenderloin marinated with olive oil and Arabic spices served with grilled vegetables, onion parsley salad and French fries	
<b>Kofta Kebab</b>	105
Minced lamb marinated with chopped onion, parsley and Arabic spices served with grilled vegetables and onion parsley salad	
<b>Shish Taouk</b>	115
Marinated chicken cubes served with grilled vegetables and French fries	
<b>Grilled Boneless Chicken</b>	125
Marinated whole boneless chicken served with grilled vegetables and French fries	
<b>Grilled Veal</b>	145
Cubes of veal tenderloin served with grilled vegetables, onion parsley salad and French fries	
<b>Levantine Arayes</b>	75
Lebanese bread filled with seasoned minced lamb than charcoal grilled	

## SIDE ORDERS

<b>Steamed Basmati rice</b>	30
<b>Saffron rice</b>	30
<b>Sautéed vegetables</b>	30
<b>French fries</b>	30

## LEVANTINE MENU

The “Levantine Menu” takes you on a journey through the gastronomy of the Levant and Ottoman Empire.

The menu is composed of some of our all time favorite dishes which give you a true insight to the Lebanese cuisine. To add a touch of extravagance, choose additional specialties from our “Levantine Signatures”.

### Cold Mezze

Vegetable platter  
Assorted pickles  
Hommous  
Moutabel  
Tabouleh  
Fattoush  
Cauliflower salad  
Shanklish

### Hot Mezze

Cheese rekakat  
Meat Sambousek (N)  
Kebbeh (N)  
Spinach fatayer (N)

### Mixed Grill

Shish taouk, lamb kebab and kofta kebab served with arayes, grilled onion and grilled tomato

### Dessert

Assortment of fresh fruits  
Assortment of Lebanese sweets (N)  
Ashta bil Assal (N)

**AED 185 per person**  
Minimum for two persons

## ADONIS MENU

### Cold Mezzeh

Vegetable platter  
Assorted pickles  
Hommous  
Moutabel  
Tabouleh  
Fattoush  
Shanklish  
Cheese baladi  
Hindbi bil zeit  
Vine leaves  
Aubergine mousakaa

### Hot Mezzeh

Spinach fatayer (N)  
Meat sambousek (N)  
Cheese rekakat  
Fried kebbeh (N)  
Potato harra  
Hommous with meat (N)

### Adonis Mixed Grill

Grilled hammour, shish taouk,  
lamb kebab, kofta kebab, lamb chops  
served with grilled onion and grilled tomato

### Dessert

Assortment of fresh fruits  
Assortment of Lebanese sweets (N)  
Ashta bil Assal (N)

**AED 280 per person**

Minimum for four persons

## FISH AND SEAFOOD

AED

### Grilled Hammour

Marinated hammour with garlic, coriander,  
olive oil and lemon

145

### Grilled King Prawns (4 pieces) (S)

Marinated king prawns with garlic, cumin  
and lemon juice

195

### Grilled Whole Lobster (S)

Grilled lobster marinated with Arabic herbs  
and fresh lemon

270

### Mixed Seafood Platter (S)

Grilled marinated hammour, lobster and prawns  
with garlic, cumin and lemon juice

275

### Sultan Ibrahim

Deep fried red mullet fish served with tahina sauce,  
lemon slices and fried bread

145

### Grilled Sea Bass

Marinated with cumin and lemon juice

195

## LEVANTINE SEAFOOD PLATTER 450

For 2 persons

Selection of Grilled Lobster, Grilled Prawns, Grilled  
Seabass Fish, Grilled Hammour Fish.

## VEGETARIAN MAIN COURSES

### Artichoke Stew

Cooked and served with steamed rice

95

### Green Beans Stew

Cooked with tomato sauce and served with steamed rice

95

### Eggplant Stew

Cooked with chick peas, tomato sauce  
served with steamed rice

95

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## HOT MEZZEH

AED

<b>Hommous with Lamb and Pine Seeds (N)</b> Purée of chickpeas with tahina, topped with lamb and pine nuts	40
<b>Potato Harra</b> Sautéed potato with coriander, red pepper, garlic and lemon juice	35
<b>Halloumi</b> Halloumi cheese with roasted tomato and topped with tomato, olives and fresh basil.	45
<b>Falafel</b> Deep-fried patties of minced chickpeas, fava beans, coriander, onion, garlic	38
<b>Cheese Rekakat</b> Akawi cheese mixed with chopped shallots, parsley wrapped in filo dough and deep-fried	38
<b>Cheese Sambousek</b> Traditional Lebanese pastry stuffed with mixed Lebanese cheese, shallots and parsley	35
<b>Meat Sambousek (N)</b> Pastry filled with minced lamb and pine seeds	35
<b>Levantine Spinach Fatayer (N)</b> Pastry filled with spinach, onions and pine seeds	35
<b>Fried Kebbeh (N)</b> Deep-fried burghul dumplings filled with minced lamb, pine seeds and Arabic spices	35
<b>Levantine Seafood Kebbeh</b> Deep-fried wheat dumplings filled with minced seafood, onions and coriander	45
<b>Chicken Wings</b> Pan-fried chicken wings with coriander, garlic and lemon juice	50
<b>Chicken Liver</b> Pan fried chicken liver with garlic, coriander pomegranate molasses and lemon juice	40
<b>Mixed Mouajanat (2 pieces each) (N)</b> Selection of cheese rekakat, meat sambousek, fried kebbeh and spinach fatayer	45
<b>Lamb Mekanek (N)</b> Pan-fried lamb sausages sautéed with pomegranate	45
<b>Soujouk (N)</b> Pan-fried lamb sausages with tomato and onion	45
<b>Kawarma Meat with Eggs</b> Dried minced lamb and ghee, pan fried with eggs	35

## SOUPS

<b>Harrira Soup</b> Traditional Moroccan chickpea and lentil soup	35
<b>Lentil Soup</b> Purée of red lentils, onion and garlic, crispy bread and fresh lemon	35

## ASHTAROUT MENU

### Cold Mezzeh

Vegetable platter  
Assorted pickles  
Hommous  
Moutabel  
Tabouleh  
Fattoush  
Shanklish  
Shrimp cocktail  
Fish tajin (N)  
Vine leaves  
Aubergine mousakaa  
Rocca salad with beetroot  
Cheese baladi  
Baba ghanoush

### Hot Mezzeh

Cheese rekakat  
Meat sambousek (N)  
Kebbeh (N)  
Spinach fatayer (N)  
Hommous with meat (N)  
Potato harra  
Chicken liver

### Ashtarout Mixed Grill

Grilled prawns, grilled hammour, shish taouk, lamb kebab, kofta kebab, lamb chops served with grilled onion and grilled tomato

### Dessert

Assortment of fresh fruits  
Assortment of Arabic sweets (N)  
Ashta bil assal (N)

**AED 375 per person**  
Minimum for four persons

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# AURJOWAN MENU

## Cold Mezzeh

- Vegetable Platter
- Mixed Lebanese Pickles
- Hommous
- Moutabel
- Tabouleh
- Fattoush
- Rocca Beetroot Salad
- Shrimp Cocktail
- Hindbi Bil Zeit
- Vine Leaves
- Fish Tajin
- Aubergine Mousakaa

## Hot Mezzeh

- Meat Sambousek (N)
- Cheese Sambousek (V)
- Seafood Kebbeh (N)
- Spinach Fatayer (V) (N)
- Potato Harrah
- Hommous Meat
- Chicken Liver

## Main Course

- Grilled Lobster
- Grilled King Prawns
- Grilled Seabass
- Grilled Hammour
- Lamb Kebab
- Kofta kebab
- Shish Taouk
- Lamb Shops

## Dessert

- Assortment of Seasonal Fruits
- Assortment of Arabic Sweets (N)
- Ashta bil assal (N)

**AED 490 per person**

Minimum for four persons

# A ' LA CARTE

## COLD MEZZEH

	AED
<b>Vegetable Platter</b> Selection of fresh seasonal vegetables	35
<b>Mixed Lebanese Pickles</b> Assortment of pickled vegetables and mixed olives	25
<b>Hommous</b> Velvety purée of freshly boiled chickpeas with tahina	35
<b>Hommous Beiruty</b> Purée of chickpeas with garlic, chopped parsley, tahina and lemon	30
<b>Moutabel</b> Char-grilled eggplant with tahina and pomegranate	30
<b>Tabouleh</b> Salad of finely chopped parsley and mint with fresh tomato, burghul, olive oil and lemon juice	35
<b>Fattoush</b> Chopped lettuce, tomato, cucumber, capsicum, radish, mint, rocket, onions, sumac topped with crispy bread and tossed with lemon pomegranate molasses and olive oil	38
<b>Labneh with Garlic</b> Lebanese dried yoghurt with garlic and fresh mint	30
<b>Baba Ghanoush</b> Char-grilled eggplant with onion, garlic, tomato, parsley, seasoned with olive oil and lemon juice	30
<b>Aubergine Mousakaa</b> Eggplant cooked with tomato, onions, garlic and chickpeas	35
<b>Shanklish</b> Crumbled dried yogurt cheese topped with tomato, onion, parsley and olive oil	35
<b>Vine Leaves</b> Vine leaves parcels stuffed with seasoned rice, tomato, mint and parsley	35
<b>Hindbi Bil Zeit</b> Sautéed chicory with garlic, crispy onions and olive oil	30
<b>Fish Tajin (N)</b> Grilled hammour fillet with tahina sauce and pine seeds	45
<b>Samkeh Harra (N)</b> Grilled hammour fillet with tomato and pine seeds	55
<b>Batrakh</b> Raw fish slices with garlic and olive oil	140

## RAW MEAT SPECIALITIES

<b>Kebbeh Nayeh</b> Minced raw beef mixed with crushed wheat, mint and Levantine spices	45
<b>Tebileh Nayeh</b> Minced beef with Levantine spices and garlic paste	45
<b>Kafta Nayeh</b> Minced lamb with onions, parsley and Levantine spices	45

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