





AED

## COLD APPETIZERS

 (V) <b>Lebanese hospitality dish</b>	<b>8</b>
<b>5</b> Assortment of bite sized cold mezzeh	
 <b>Chefs salad</b>	<b>9</b>
<b>0</b> Vegetable salad with avocado, shrimp, with feta cheese and avocado sauce	
 (V) <b>Vegetable platter</b>	<b>6</b>
<b>0</b> Selection of fresh seasonal vegetables	
 (V) <b>Hommous</b>	<b>3</b>
<b>5</b> Velvety purée of boiled chickpeas with tahina	
 (V) <b>Moutabel</b>	<b>3</b>
<b>5</b> Hearty dip of roasted eggplant with tahina sauce	
(V) <b>Tabouleh</b>	<b>3</b>
<b>5</b> Salad of finely chopped parsley, mint, tomato, burghul, olive oil and lemon juice	
(V) <b>Fattoush</b>	<b>3</b>
<b>5</b> Salad of vegetables in pomegranate sauce, topped with crisp toasted Arabic bread	
 (V) <b>Oriental salad</b>	<b>3</b>
<b>5</b> Mixed vegetable salad with lemon, garlic and olive oil dressing	

 Signature dishes are specially prepared by Chef Ibrahim  
Dishes indicated with (N) contain Nuts (V) Vegetar  Diabetic friendly  
All prices are inclusive of 10% municipality fees and 10% service charge



AED

(V) **Jergier salad**

**3**

**5**

Rocket leaves with tomato and onion, tossed with pomegranate dressing

(V) **Shanklish**

**3**

**5**

Crumbled feta cheese with onion, tomato, parsley, green capsicum and olive oil

(V) **Labneh with garlic**

**3**

**5**

Drained yoghurt with chiffonade of mint, garlic, and olive oil

(V) **Plain labneh**

**3**

**5**

Drained yoghurt drizzled with olive oil

(V) **Lubia bil zaite**

**3**

**5**

Tender green beans cooked with tomato, onion, garlic and olive oil

(V) **Vine leaves**

**3**

**5**

Traditional vine leaf parcels filled with diced tomato, mint, parsley, onion green capsicum and rice seasoned with olive oil and lemon juice

**Arabic shrimp cocktail**

**6**

**5**

Chilled shrimps served on crisp lettuce with an Arabian spiced cocktail sauce

### **COLD APPETIZERS**


(V) **Mixed Lebanese pickles**

**40**

Assortment of pickled vegetables; carrots, cucumber, turnip, mixed olives and maktous

(V) **Baba ganoush**

**35**

 Signature dishes are specially prepared by Chef Ibrahim  
Dishes indicated with (N) contain Nuts (V) Vegetar  Diabetic friendly  
All prices are inclusive of 10% municipality fees and 10% service charge



AED

Char-grilled eggplant with onion, garlic, tomato, parsley and mint seasoned with olive oil and lemon juice

(V) **Eggplant moussaka** 35

Fried diced eggplant braised in tomato sauce with onion, garlic chickpeas and cumin powder seasoning

(N) **Fish harra** 50

Assorted chopped capsicum, onion, garlic, coriander leaves sautéed in olive oil cooked with tomato sauce and cumin seasoning then topped with grilled hammour fillet and pine seeds

## RAW MEAT DISHES

**Kebbeh nayeh** 65

Freshly minced raw beef mixed with burghul, chopped mint, onion and seasoned with mix Arabic spices

**Habra nayeh** 65

Freshly minced raw beef seasoned with salt and white pepper

## SOUP

(V) **Lentil soup** 45

Purée of red lentil, onion, garlic, potato, carrot and cumin served with fried Arabic bread

**Chicken soup** 45



Cream of chicken with diced grilled chicken

## HOT APPETIZERS

(N) **Hommous with meat** 45

Chickpea puree with sautéed diced lamb and pine seeds drizzled with lemon juice

(V) **Cheese rukak** 40

 Signature dishes are specially prepared by Chef Ibrahim  
Dishes indicated with (N) contain Nuts (V) Vegetar  Diabetic friendly  
All prices are inclusive of 10% municipality fees and 10% service charge




AED

Akawi cheese, onion, egg, zaatar, wrapped in filo dough and deep- fried	
<b>(N) Meat sambousek</b>	<b>40</b>
Pastry crust filled with minced lamb sautéed onion and pine seeds	
<b>(V, N) Spinach fattayer</b>	<b>40</b>
Triangular shaped pastry filled with spinach, onion, pine seeds, olive oil, lemon juice and sumac powder	
<b>N) Kebbeh</b>	<b>40</b>
Delicately deep-fried burghul dumplings filled with minced lamb, sautéed onion, pine seeds and Arabic spices	
<b>(N) Mixed Mouaajanat</b>	<b>40</b>
Selection savouries: Cheese raukak, meat sambousek, fried kebbeh and spinach fattayer	
<b>(N) Makanek</b>	<b>40</b>
Pan-fried lamb sausages, tomato, and lemon juice	
<b>○ Chicken wings</b>	<b>40</b>
Pan-fried chicken wings with garlic, coriander, and lemon juice	
<b>Chicken liver</b>	<b>45</b>
Pan fried chicken liver with garlic, pomegranate molasses, and lemon juice	
<b>(V) Potato harra</b>	<b>40</b>
Fried diced potatoes with garlic, coriander leaves, chili ,and lemon juice	

## SEA FOOD

<b>○ Grilled king prawns</b>	<b>195</b>
------------------------------	------------

 Signature dishes are specially prepared by Chef Ibrahim  
Dishes indicated with (N) contain Nuts (V) Vegetar **○** Diabetic friendly  
All prices are inclusive of 10% municipality fees and 10% service charge



AED

Grilled marinated prawns with garlic, cumin and lemon juice served with lemon butter and coriander sauce

**○ Grilled Hammour**

**120**

marinated hammour with garlic, cumin and lemon juice  
Grilled marinated hammour , served with lemon butter and coriander sauce

Grilled

**King prawns and hammour plate**

**180**

Grilled marinated hammour and prawns with garlic, cumin and lemon juice served with lemon butter and coriander sauce

**VEGETARIAN MAIN COURSE**

**Mixed vegetables stew**


**75**

Mix vegetables with tomato sauce, served with steamed rice

**Green beans stew**

**75**

Green beans with tomato sauce, served with steamed rice


 Signature dishes are specially prepared by Chef Ibrahim  
Dishes indicated with (N) contain Nuts (V) Vegetar ○ Diabetic friendly  
All prices are inclusive of 10% municipality fees and 10% service charge





AED


**Eggplant stew** 75  
Egg plant with chick peas and tomato sauce, served with steamed rice

### FROM THE CHARCOAL GRILL

 **Mixed grill “Al Khayal”** 140  
Combination of lamb kebab, kofta kebab, lamb chops, shish taouk and arayes

 **Lamb kebab** 95  
Diced lamb tenderloin marinated with olive oil and Arabic spices served with grilled vegetables and onion parsley salad

 **Shish taouk** 95  
Chicken cubes marinated in garlic, lemon juice, corn oil, white vinegar, tomato paste zaater and coriander powder served with grilled tomato



 **Kofta kebab** 85  
Minced lamb marinated with chopped onion, parsley and Arabic spices served with grilled vegetables and onion parsley salad

 **Lamb chops** 180  
Lamb chops marinated with olive oil and Arabic spices served with grilled vegetable, onion parsley salad and French fries

**Kebab kheshkhash** 85  
Minced lamb marinated with Arabic spices served with onion parsley salad and char-grilled tomato sauce cooked with garlic and chilli

**(N) Arayes** 70  
Minced lamb with chopped onion, tomato, mint, chilli paste and pine seeds sandwiched in Lebanese bread loaf

**Grilled boneless chicken** HALF 75  
Boneless chicken marinated in garlic, lemon juice, white vinegar, tomato zaater and coriander served with French fries

 Signature dishes are specially prepared by Chef Ibrahim  
Dishes indicated with (N) contain Nuts (V) Vegetar  Diabetic friendly  
All prices are inclusive of 10% municipality fees and 10% service charge



June 2010



AED

## DESSERT

 <b>Freshly sliced fruits</b>	<b>42</b>
A selection of sliced pineapple, watermelon and melon	
 <b>Fruit basket</b>	<b>65</b>
Selection of seasonal fruits	
<b>(N) Baklawa</b>	<b>40</b>
Assortment of thin buttered pastry layers filled with nuts and doused in syrup	
 <b>(N) Muhalabiya Al Khayal</b>	<b>35</b>
Full cream milk, sugar and rose water pudding with pistachio nuts and pine seeds	
<b>(N) Ashta bil asal</b>	<b>40</b>
Fresh cream with almonds and pistachio nuts, drizzled with honey	
 <b>(N) Lebanese Hospitality Dessert</b>	<b>45</b>
Assortment of Lebanese Dessert	

 Signature dishes are specially prepared by Chef Ibrahim  
Dishes indicated with (N) contain Nuts (V) Vegetar  Diabetic friendly  
All prices are inclusive of 10% municipality fees and 10% service charge

June 2010