

## Lebanese Mezze

Arabic hospitality is exemplified by the sharing of the mezze {appetizers}: hot & cold. Mezze comes in bite-sized portions, commonly eaten with fingers. They offer an array of tastes, textures, aromas & colors. Dips can be scooped with bread or salad leaves

### Cold Mezze

#### Hoummous 9

Puree of chickpeas with tahina & lemon juice, topped with olive oil

#### Baba Ghannoush 9

Smoky eggplant with sesame oil & lemon juice

#### Warak Inab 9

Tomato, rice, onion, wrapped in grape leaves, cooked in its natural juice

#### Labneh 9

Yogurt spread, topped with olive oil & walnuts

#### Muhammara 9

Grounded walnuts, flavored with red peppers & pomegranate syrup

#### Tarator 9

Poached white snapper fillet with tahina sauce

#### Laben Bil Khyar 9

Refreshing cucumber & mint yoghurt

#### Tabouleh 9

Chopped parsley, diced tomatoes, crushed wheat tossed with olive oil & lemon juice

### Hot Mezze

#### Fried Kibbih 9

Deep fried ground lamb with crushed wheat, onions & pine nuts

#### Arides Lebni Bil Zayton 9

Shrimps with tomato, green olive, fresh herbs & olive oil

#### Sambousk Jebanh 9

Fried pastry filled with mint feta cheese

#### Sambousk Laham 9

Fried pastry filled with minced lamb & pine nuts

#### Jawneh Dajaj 9

Sautéed chicken wings with onion, garlic, coriander & lemon juice

### Soups and Salad

#### Hariara Casablanca Style 17

Lamb soup cooked with chickpeas, fresh tomato, celery & Moroccan blend of spices

#### Hessa El Tamatm 17

Cold tomato soup, served with spicy grilled prawn

#### Fatoush Salad 17

Classic tossed vegetables with crispy pita in sumac olive oil & lemon juice

#### Baladi Salad 17

Composition of diced tomato, cucumber, romaine lettuce, seasoned with olive oil & lemon juice

#### Salad Seman bil Garger 25

Warm Lebanese sumac marinated quail on watercress salad

## **Main Fare**

### **Kodar Kebab 29**

House spices marinated mixed vegetables kebab,  
served with semolina & saffron vegetables bouillon

### **Shish Taouk 39**

Skewered chicken leg served with pickled tomato salad & garlic sauce

### **Charmoula Samak Mashwi 39**

Grilled reef fish, marinated with Arabic spices

### **Kofta Mashwia 44**

Grilled minced lamb kofta, served with tahina sauce

### **Lahim Kebab Mashwi 51**

Grilled marinated beef tenderloin skewers served with coriander sauce

### **Charmoula Arayish Ganam 58**

Moroccan spices marinated lamb chops served with yoghurt walnut & green salad

## **Portions for Two**

### **Al Barakat Samaka Bil Fourn 84**

Baked white fish with diced calamari, shrimp, tomato & fresh herbs

### **Sultan's Choice 86**

Grilled assortment of chicken, beef & lamb  
served with garlic sauce

### **Charmoula Mushakal Al Samak 90**

Mix grill of marinated seafood served with tomato watercress salad

*All the above main courses served with your choice of Arabic rice, saffron rice or grilled vegetables*

## **Tagine**

Tagine is a traditional Moroccan cooking utensil. It helps to retain in the flavors & aromas of all spices when slow-cooking authentic maghrebi mixes of sweet & spiced fruit, vegetables & meat

### **Couscous Al Dejjaj 34**

Chicken cooked with cinnamon, chickpeas, raisins &  
served with steamed semolina

### **Tagine Kodar Maghrebi 32**

Medley of vegetables with Moroccan spices,  
served with semolina, harissa sauce & saffron vegetables bouillon

### **Tagine Ganam 38**

Lamb in tangy sauce, garnished with prunes & sprinkle,  
served with semolina, harissa sauce & saffron vegetables bouillon

### **Tagine Bahary 44**

Combination of shrimp, calamari & lobster, cooked with saffron celery & onion sauce,  
served with couscous, saffron bouillon & harissa sauce

### **Moroccan Couscous Royal 44**

An ancient Moroccan recipe  
Grilled marinated lamb chops, chicken & spicy merguze sausage,  
served with steamed couscous & braised vegetables

*\* Prices quoted are in US\$ and subject to 10% service charge.  
Half portions of all menu items are available for our younger guests, aged 9-12 years*