

Arabian Gulf Room

Cold Mezze and Salad 🌿

Hummus 12

chickpea paste mixed with sesame paste, lemon juice topped with olive oil 🌿

Al Raheb 12

eggplant, mixed with vegetables and tossed with pomegranate syrup

Fattoush 12

fresh lettuce, tomatoes, mint, onion, radish, sumac powder, pomegranate syrup

Baba Ganoush 12

eggplant with sesame paste, garlic, yoghurt and lemon juice

Muhammara 12

grounded walnuts, bread crumbs, tomato paste flavored with chili paste 🥜

Zalouk 12

fried eggplant, tomato, garlic, lemon juice and olive oil

Labneh 12

drained yoghurt, garlic, mint and lemon juice

Batata Harra 14

potatoes with chilli, coriander and garlic

Tabbouleh 12

parsley, tomatoes, onion, mint leaves, cracked wheat tossed with lemon dressing

Warak Enab 14

vine leaves stuffed with rice, parsley, tomato

Shammadar 14

beet root with parsley, cinnamon, lemon juice, olive oil

Hot Mezze

Falafel 14

chickpeas and fresh herb paste with sesame paste dip 🌿

Kefta Briouats 14

minced beef wrapped in deep fried filo pastry with parsley, coriander, onion, egg

Rokak Jebneh 12

white cheese, parsley, egg wrapped with filo sheets

Fattayer Bil Sabanekh 12

deep fried pastry filled with spinach, onion and pine nuts served with yoghurt dip 🥜 🌿

🥜 contain nuts, 🌿 vegetarian, 🏠 signature dishes

All prices are in US dollars and subject to 3.5% GST and 10% service charge

Soup

Shorbet Harira 12

diced lamb, chickpeas, brown lentils, onion, tomatoes, ginger, celery, coriander leaves with dates and bread 🍷

Shorbet Al Samak 12

fennel flavored hammor fish, saffron, garlic, tomatoes, coriander leaves

Main Course

From the charcoal grill

the grilled dishes are served with saffron rice or saïadyeh rice, grilled vegetables, garlic sauce and bewaze

Sheesh Taouk 28

grilled pieces of chicken breast marinated with oregano

Smak Mashwi 30

fish fillet with potatoes and harra sauce

Sheesh Kebab 32

lamb leg marinated with seven spices, onion and garlic

Mashawi Bahariah 45

grilled shrimps, hammor fish, lobster, squid 🍷

Mashawi 32

grilled kofta, shish taouk, shish kebab, lamb chops 🍷

Rubyan Mashwi 40

grilled shrimps, garlic, olive oil, lemon juice and chili paste

From our Moroccan kitchen

Dajaj Kdra 28

braised chicken with chick peas and almond served with saffron rice

Tajine Bill Houtt 28

braised hammor fish with potatoes, carrots, green peppers, olives, chermoula sauce

Kefta Tajine 30

minced lamb ball, green peas, onion, garlic, egg, coriander, cumin and tomato sauce

Couscous Bill Khodar 26

steamed semolina served with carrots, zucchini, cauliflower and chickpeas 🌱

Vegetarian Dish 🌱

all vegetarian dishes are served with steamed rice

Arabic Moussaka 26

eggplant, olive oil, onion, mixed peppers, garlic, chickpeas and tomato sauce

🍷 contain nuts, 🌱 vegetarian, 🍷 signature dishes

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