

Salads

Al-Maghreb Salad ~Rs. 1290

Mixed Greens & citrus segments, tossed in Tahini
Vermicelli crusted Chicken Fritters and Pistachio

Roka Bil Shimandar ~Rs. 1190

Arugula, beet roots, Cherry Tomatoes, Sesame Seed

Fattoush Salad ~Rs. 1190

Greens, Tomato, Onions,
Sumac, Crispy Pita bread

Tabbouleh ~Rs.1290

Parsley, Mint Leaves, Tomatoes, Onions and Burghul, Lemon Olive Oil

Kibbeh

Kibbeh Majroushe ~Rs. 1190

Homemade cracked wheat and Chili Paste with Fresh Herbs

Cold Mezzah

Tasting of Cold Mezza ~Rs. 1290

Hummus, Tabbouleh, Babaghanoush,

Hummus ~Rs. 990

Fine blend Chickpeas with Tahini and Olive Oil

Hummus Al-Zawat ~Rs. 990

Herbs and Cumin

Muhamarah Bil Jawz ~Rs. 990

Roasted Bell Peppers, Tomatoes, Walnuts and Chili Oil

Moutabal Batinjan ~Rs. 990

Smoke infused Eggplant mashed, Tahini

Baba Ghanoush ~Rs. 990

Creamy Roasted Eggplant, Garlic, Vegetables, Grenadine Molasses

Labneh (Garlic Optional) ~Rs. 990

Rich Lebanese Yogurt Cheese, Fresh Mint, Olive oil



ALL PRICES ARE SUBJECT TO APPLICABLE TAXES

Hot Mezzah – Non-Vegetarian

Kibbeh Makliyah ~Rs. 1690

Beef and Burghul Croquettes stuffed with Minced Lamb and Pine Nuts.

Sambousek ~Rs. 990

Fried Turnovers enveloping of Lamb and Pine nuts

Hummus Bil Lahme ~Rs. 1290

Hummus, spiced Lamb and Pine Nuts.

Hummus Shawarma ~Rs. 1190

Hummus, chicken Shawarma

Hot Mezzah Vegetarian

Falafel ~Rs. 990

Herbs & Spiced Chickpeas Patties, Tahini Sauce

Rakayek ~Rs. 990

Deep Fried Mozzarella & Feta Cheese Roulades

Halloum Meshwi ~Rs. 1990

Pan-Fried White Cheese with Olives

Batata Harra **~Rs. 890**

Spiced Potatoes, Garlic and Coriander

Al Maghreb Hot Mezzah Selection ~Rs. 1890

Combination of Kibbeh, Sambousek, Rakayek and Falafel with Tahini sauce

Side Orders

A bowl of Potato Wedges ~Rs. 550

A bowl of Kabsa Rice ~Rs. 550

A bowl of Saffron Rice ~Rs. 550

A bowl of French Fries ~Rs. 550


A bowl of Garden Salad ~Rs. 550

A bowl of Couscous ~Rs. 550



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Soup

Arabic Lentil Soup ~Rs. 1090 
Fresh Coriander and Lemon Wedges

Harira Fassia ~Rs.1090
Traditional Moroccan soup enhanced with Lentils, Chickpeas and Beef

Shorba Samak  **~Rs. 1090**
Fish and Shrimp Broth with spices and Coriander

Signature Main Courses

Chefs Special Fusion Dishes

Lebanese Mawzzatt ~Rs. 2890
Braised Lamb shanks, Lebanese Rice, Seasonal Vegetables and Roasted nuts

Al Maghreb Special Grill (For two people) ~Rs. 6590
Deep-Sea Jumbo Prawns, Snapper Kebab, Lamb Kofta,
Chicken and Beef Kebab, Potatoes Wedges

Chicken Shawarma Wrap ~Rs. 1990
Crispy Potato Wedges & garlic Sauce

Moroccan Tagine


(All Tagine accompany by Steamed Couscous)

Tagine Barkouk (Lamb) ~Rs. 3590
Al Maghreb's Famous Tagine, Lamb Fricassee, Prunes, Roasted Sesame

Tagine Al Bahar ~Rs. 3290
Snapper Fillet, Tiger Prawns, Tomato Shermula, Olives, Preserve Lemon Zest

Kofta Tagine ~Rs. 3290
Lamb Mince, Tomatoes, Green Olives, Spices, Egg

Tagine Makkalli (Chicken) ~Rs. 1990
Braised in an Onion Velouté, Lemon Confit, Kalamata olives

Tagine Khoddar (Vegetables) ~Rs. 1490 
Seasonal Vegetables, Moroccan Spices, Herbs

 **Vegan**

 **Hot**

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Seafood Charcoal Grill

Samak Kebab ~ Rs. 3490

Spice marinated Snapper Fillet, Spice Tahina Sauce, Grilled Vegetables,

Qraydis (Arabic Gulf Prawns) ~ Rs. 4890

Garlic and Herbs marinated, Harra Sauce, Saffron Rice

Seafood Mixed Grill ~ Rs. 6190

Half Lobster, Snapper Kebab, King Prawns, Tahini & Harra Sauce, a bowl of Garden greens

Arabian Sea Lobster ~ Rs. 6190

Grilled or Baked to Your Preference

Accompany by a bowl of garden greens & Saffron Rice, Spicy Tahini Sauce

Charcoal Grilled Meat and Poultry

Will be served with Kabsa Rice

Chicken Sheesh Kofta ~Rs. 1790

Minced with spices, Garlic Sauce & grilled vegetables

Farrouj (Chicken) ~Rs. 2190

Lebanese Spiced with Lemon Garlic marinated, Garlic Sauce & grilled Vegetables

Riyash (Lamb Chops) ~Rs. 8190

Mix Spices marinated, Pepper Sauce, Boiled vegetables

Sheesh Kofta (Lamb) ~Rs.2490

Minced with spiced onion relish and herbs, Garlic Sauce & grilled vegetables

Sheesh Tawouk (Chicken) ~Rs.1890

Zaatar, Garlic and Lemon marinated, Garlic Sauce & grilled Vegetables

Tawouk El Wadi (Chicken) ~Rs. 1890

Tomato & Chili marinated, Garlic Sauce & grilled Vegetables

Oriental Mixed Grill ~Rs. 2490

Chicken Sheesh Tawouk, Lamb Kofta, Beef Sheesh Kebab, Garlic Sauce & grilled Vegetables



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Al-Maghreb Dessert Menu

Um Ali Rs. 890

Bread & Nuts, Rose water flavoured

Basboosa Rs. 890


Semolina Baked Cake, Coconut & Sugar Syrup

Baklava Rs. 890 

Baked Puff Pastry Stuffed with Pistachio & Cashew nuts, Honey

Muhallebia Rs. 790

Blend of milk & Rose Water, Crushed Pistachio & Almond

Seasonal Fresh Fruit Platter Rs. 890 

Chef Special Rs. 790

 **Vegan**

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Beverages Menu

Juices, Soft Drinks & Mineral Water

Soft Drinks (canned)	Rs. 430	Mineral Water- 1.5 L	Rs. 430
Canned Juices	Rs. 400	Mineral Water- 0.5 L	Rs. 280
Tonic Water	Rs. 650	Evian Water- 1.5 L	Rs. 1050
Ginger Ale	Rs. 1150	Evian Water- 0.5 L	Rs. 650
Non-Alcoholic Beer	Rs. 1150	Perrier - 330 ml	Rs. 1250
Club Soda	Rs. 650	Pellegrino - 750 ml	Rs. 1350
Premium Spring Water - 320 ML	Rs. 350	Premium Spring Water - 01 L	Rs. 650

Refreshing Chilled Mocktails

Serena Lemonade Rs. 575

A Truly Refreshing Drink Of Fresh Lime & Grenadine,
Topped With 7up

Mint Lemonade Rs. 550

A Thirst Quencher with Fresh Mint

Pina-Colada Rs. 800

Pineapple Juica Mixed With Coconut Cream &
Hint of Lime, Topped With a Pineapple Slice

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