

Soup

Arabic Lentil Soup ~Rs. 1190 (G) (V)

Cumin, lemon, Arabic croutons

Moroccan Harira ~Rs. 1190

Lentils, chickpeas, lamb

Cold Mezzah

Tasting of Cold Mezza Rs 2190 (Si) (H) (D) (N) (V)

Hummus, tabbouleh, baba ganouch, labnah, olive, pita bread

Hummus ~Rs. 1300 (V)

Blended chickpeas, tahini, olive oil

Muhamarah Bil Jawz ~Rs. 1300 (N) (V)

Roasted bell peppers, tomatoes, walnuts, chili oil

Moutabal Batinjan ~Rs. 1300 (D) (V) (G)

Smoke infused eggplant, tahini, yogurt, pomegranate

Baba Ghanoush ~Rs. 1300 (V)

Creamy roasted eggplant, garlic, capsicum, pomegranate molasses

Labneh ~Rs. 1300 (D) (V)

Lebanese yogurt, mint, olive oil

Fattouch Salad ~Rs. 1750 (G) (V)

Greens, tomato, onions, sumac, crispy pita bread, cucumber, radish

Tabbouleh ~Rs. 1750 (H) (V)

Parsley, mint leaves, tomatoes, onion, burghul, lemon olive oil

"All food ingredients are locally sourced"

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Hot Mezzah

Al Maghreb Hot Mezzah Selection ~Rs. 2550 (N) (Si)
Kibbeh, sambousek, cheese rakayek, falafel, tahini sauce

Kibbeh Makliyah ~Rs. 2600 (N) (Si)
Beef & burghul croquettes, minced lamb, pine nuts

Sambousek ~Rs. 1750 (N) (D)
Lamb, pine nuts, Arabic seasoning, mint yogurt

Hummus Bil Lahme ~Rs. 2600 (N)
Hummus, spiced lamb, pine nuts

Hummus Shawarma ~Rs. 2000 (Se)
Hummus, chicken shawarma, tahina, garlic

Falafel ~Rs. 1250 (V) (Se)
Ground chickpeas, coriander, tahini Sauce

Grilled Halloumi~Rs. 3000 (D) (V)
Pan-fried Halloumi, arugula, pomegranate molasses, cucumber

Batata Harra ~Rs. 1100 (V)
Spiced potatoes, garlic, coriander

Chicken Shawarma Wrap -Rs 2750 (E) (D)
French fries & garlic sauce

Moroccan Tagine

Lamb Tagine ~Rs. 6390 (Se)
Braised lamb, prunes, roasted sesame

Seafood Tagine ~Rs. 5600
Red snapper, tiger prawns, shermula, olives, lemon zest

Kofta Tagine – Rs 5500 (Si)
Lamb mince, tomatoes, green olives, spices

Chicken Tagine ~Rs. 3500
Onion velouté, lemon confit, kalamata olives

Tagine Khoddar ~Rs. 2100 (V)
Moroccan spices, herbs, coriander

All tagine accompanied by couscous & vegetables (D)

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Charcoal Grilled Seafood

Samak Kebab – Rs 4500

Spiced marinated red snapper

Arabic Gulf Prawns ~ Rs. 7000

Garlic & herb marinated

Seafood Mixed Grill ~ Rs. 15000

Norwegian salmon, snapper kebab, king prawns

Charcoal Grilled Meat and Poultry

Oriental Mixed Grill ~Rs. 5500

Sheesh tawouk, lamb kofta, beef sheesh kebab

Chicken Sheesh Kofta – Rs. 3250

Spiced kofta

Half grilled chicken ~Rs. 3500

Lebanese spiced lemon & garlic marination

Riyash ~Rs. 17500

Spiced Australian lamb chops

Sheesh Kofta ~Rs. 4000

Lamb, spiced onion relish, herbs

Sheesh Tawouk ~Rs. 3250

Thyme, garlic & lemon marination

Tawouk El Wadi ~Rs. 3250

Tomato & chili marinated

Al-Maghreb mixed grill (For two people) ~Rs. 11000

Jumbo Prawns, Snapper Kebab, Lamb Kofta, Chicken, Beef Kebab

All grill items served with

Saffron rice, grilled vegetables (H), harra sauce, tahina (Se), garlic or lemon butter (D)

Side Orders ~ Rs. 690

Potato wedges, Kabsa rice, Saffron rice, French fries, Garden salad

Couscous Rs 990

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Al-Maghreb Dessert Menu

ORANGE MAHALLABIA (G) (D) (N) (E) Rs. 1,200

Mandarin Orange, Rosewater, Gelee

BAKLAVA (G) (D) (N) (E) Rs. 1,400

Pistachio, Honey, Filo Pastry

BASBOUSA (G) (D) (N) (E) Rs. 1,200

Coconut, Almond

SELECTION OF HOME-MADE ICE CREAM (G) (D) (N) (E)

Vanilla, Chocolate, Strawberry

Each scoop Rs. 400

FRUIT SALAD (H) Rs. 1,200

Ginger Syrup

OMALI (G) (D) (N) (E) Rs. 1,300

Nuts, Cream & Raisins

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Beverages Menu

Signature Drinks

Pina Colada Rs. 1150

Pineapple juice mixed with coconut cream and hint of lime

Serena Lemonade Rs. 750

A truly refreshing combination of fresh lime & grenadine

Mojito Rs. 850 (S)

Club soda with fresh mint, lemon chunks and brown sugar

Serena Smash Rs. 800

Combination of orange juice with crushed ice topped with strawberry sauce

Coconut Punch Rs. 800 (S)

Coconut milk grenadine syrup with crushed ice

GRANITA ICE BLEND MOCKTAIL RS. 800

Citrus Ice

Granita ice blend with orange, lemon juice, mango & mint syrup

Ginger Lime Mint Granita (Si)

Super refreshing ice blend with ginger, lime & mint leaves

Banana Cooler

Classic ice blend with orange, banana, fruit cocktail & mint

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Tea, Shakes and Smoothies

Milk Shakes Rs. 1,300 (D)

Banana
Caramel Apple
Banana & strawberry
Mango
Vanilla
Chocolate
Coffee

Lassi Rs. 700 (D)

Lassi (sweet or salted)

Smoothies Rs. 1,300 (D)

Banana, strawberry, pineapple & coconut, berry smoothie

Hot Tea		Cold Tea	
Hot mint	Rs. 700	Iced tea	Rs. 700
Earl grey	Rs. 700	Mint tea	Rs. 700
English breakfast	Rs. 700	Ice lemonade	Rs. 700
Green tea	Rs. 700	Iced Green tea	Rs. 700
Masala tea (D)	Rs. 750	Pepper mint tea	Rs. 700
Traditional mixed tea (D)	Rs. 750	Lemon iced tea	Rs. 700
Ginseng Tea	Rs. 700		

Please ask your server or a selection of your thirst quenching mocktails, daily specials and signature drinks.

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Soft Drinks & Juices

Water		Canned Soft Drinks	
Club soda	Rs. 950	7-up	Rs. 450
Perrier water (330ml)	Rs. 2100	Sprite	Rs. 450
Mineral water (320ml)	Rs. 450	Diet 7-up	Rs. 450
Mineral water (1 L)	Rs. 750	Mirinda	Rs. 450
Murree Sparkling Water	Rs. 550	Coca cola	Rs. 450
Premium Water (320 ml)	Rs. 450	Fresh lime (7-up)	Rs. 550
Premium Water (1 L)	Rs. 750	Diet coke	Rs. 450
		Ginger ale	Rs. 1850
		Non-alcoholic beer	Rs. 1650

Seasonal Freshly Squeezed Vegetable Juices Rs. 950

Mixed vegetable

Carrot

Tomato

Cucumber

Canned Juices Rs. 450

Peach

Grape

Mango

Orange

Seasonal Squeezed Juices Rs. 950

Please ask your server for selection of seasonal juices

Orange juice

Apple

Watermelon

Carrot

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For the love of Coffee

Italian Hot Coffee		American Hot Coffee	Rs. 950
Single Espresso	Rs. 700	Mochaccino (D)	
Double Espresso	Rs. 800	De caffe Café Latte (D)	
Freshly brewed	Rs. 700	De caffe Coffee Nescafe	
Macchiato (D)	Rs. 800	Chocolate Mocha (Si) (D)	
Cappuccino (D)	Rs. 900	Vanilla latte (Si) (D)	
Café Latte (D)	Rs. 900		
Affogato Coffee (D)	Rs. 800		

Iced Coffee Rs. 950

Iced coffee
Iced Café Latte (D)
Iced Cappuccino (D)
Iced coffee blended with ice-cream of your choice
(chocolate, Vanilla) (D)

Frappuccino Rs. 990 (D) (N)

With flavor of your choice
(Hazelnut, Irish cream or caramel)

Americano Rs. 700 (D) (N)

Hot Chocolate Served with Choice of Topping Rs. 1100

(Hazelnut, caramel, vanilla, almond mint, grenadine, chocolate)

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