

Salads

Al-Maghreb Salad ~Rs. 950

Fresh Garden Salad, citrus segments, tossed in Tahini
With Vermicelli crusted Chicken Fritters and Pistachio

Fattoush Salad ~Rs. 850

Chiffonade of Leafy Greens Tomatoes and Onions,
Dusted with Sumac and crispy Fried Pita bread

Tabbouleh ~Rs.790

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

Kibbeh Selection

Kibbeh Majroushe ~Rs. 850

Homemade cracked wheat and Chili Paste with Fresh Herbs

Kibbeh Salamooni ~Rs.1650

Smoked Salmon mashed with Burghul, drizzled with Olive Oil

Cold Mezzah

Hummus ~Rs. 690

A Blend of Soft Chickpeas with Tahini and Olive Oil

Hummus Al-Zawat ~Rs. 690

Fiery Hummus with Herbs and scented Cumin

Muhamarah Bil Jawz ~Rs. 890

A Peppery delight of Roasted Bell Peppers and Tomatoes with Walnuts and Chili Oil

Moutabal Batinjan ~Rs. 690

Smoke infused Eggplant mashed with Tahini

Baba Ghanoush ~Rs. 690

Creamy Roasted Eggplant with Garlic, Vegetables and Grenadine Molasses

Labneh (Garlic Optional) ~Rs. 650

Rich Lebanese Yoghurt Cheese sprinkled with Fresh Mint and Olive oil

Djaj Bil Tarator ~Rs. 750

Steamed Chicken tossed in Tahini sumac and a Tangy Cucumber Pickle

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES

Hot Mezzah – Non Vegetarian

Kibbeh Makliyah ~Rs. 1250

Fried Beef and Burghul Croquettes, filled with Minced Lamb and Pine Nuts.

Sambousek ~Rs. 650

Fried Turnovers enveloping a Flavor burst of Beef and Pine nuts

Hummus Bil Lahme ~Rs. 950

Hummus topped with spiced Lamb Chunks and Pine Nuts.

Hummus Shawerma ~Rs. 850

Hummus topped with sliced chicken Shawerma

Hot Mezzah Vegetarian

Falafel ~Rs. 750

Fried Patties of Chickpeas with Herbs and Spices, served with Tahini Sauce

Spinach Fatayer ~Rs. 650

Translucent and Buttery Spinach Turnovers, Sprinkled with Pine Nuts

Rakayek ~Rs. 690

Deep Fried Mozzarella and Feta Cheese Roulades

Halloum Meshwi ~Rs. 1450

Pan Seared White Cheese served with Olives

Batata Harra ~Rs. 550

Spiced Fried Potatoes, Sautéed with Garlic and Coriander

Ful Moudamas ~Rs. 650

Fava Beans mashed with Garlic Olive Oil and Lemon Juice

Al Maghreb Hot Mezzah Selection ~Rs. 1500

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

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Soup

Arabic Lentil Soup ~Rs. 750

A Purée of Lentils with Fresh Coriander and Lemon Wedges

Harira Fassia ~Rs.750

Traditional Moroccan soup enhanced with mirepoix
Adorned with Lentils, Chickpeas and Beef

Shorba Samak ~Rs. 750

Arabic Fish and Shrimp Broth with spices and Coriander

Signature Main Courses

Chefs Special Fusion Dishes

Lebanese Mawzzatt ~Rs. 2350

Braised Lamb shanks served with Lebanese Rice, Seasonal Vegetables and Roasted nuts

Al Maghreb Special Grill (For two people) ~Rs. 5250

A Rhapsody of Jumbo Prawns, Red Snapper Kebabs, Lamb Kofta, Chicken and Beef Kebab,
Accompanied with Potatoes and Saffron Rice

Kastalatta Al Basha ~Rs. 6500

Breaded Lamb Cutlets, with Burghul, Potato puree and Glazed with Jus

Moroccan Tajine

Tajine Barkouk (Lamb) ~Rs. 2950

Al Maghreb's Famous Tagine, Lamb Fricassee, Infused in soft Prunes,
With Roasted Sesame

Tajine Samak Fassia (Fish) ~Rs. 1850

Red Snapper Fillets, doused in Tomato Shermula and Zesty Lemon Preservatives

Tajine Makkalli (Chicken) ~Rs. 1450

Stewed Chicken in an Onion Velouté and Lemon Confit with Kalamata olives

Tajine Khoddar (Vegetables) ~Rs. 1250

Seasonal Vegetables enhanced with Moroccan Spices and Herbs,
Served with Steamed Couscous

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Seafood Charcoal Grill

Kebab Salamooni ~ Rs. 4090

Atlantic salmon Brochette, Marinated with a Lemon and Herb Sauce

Qraydis (Arabic Gulf Prawns) ~ Rs. 4300

Garlic Tiger Prawns, dusted with Herbs and Moroccan spices

Seafood Mixed Grill ~ Rs. 5150

A Selection of Grilled Lobster (half), Red Snapper Kebab and King Prawns,

All Seafood dishes will be accompanied, with Saffron Rice, Salad, Tahini and Harra sauce

Arabian Sea Lobster ~ Rs. 5500

Whole Lobster Cooked to Your Preference

Grilled with Saffron Rice and Beirut Harra Sauce

Baked with Shermula Sauce and Mashed Potatoes, Sumac and Lemon Sauce

Meat and Poultry Charcoal Grill

Farrouj (Chicken) ~Rs. 1850

Lemon and Garlic flavored Chicken Marinated in Lebanese Spices

Riyash (Lamb Chops) ~Rs. 6600

Al dente Juicy Lamb Cutlets in all Spices, drizzled with Paprika Oil

Sheesh Kafta ~Rs.1950

Minced Lamb Kafta with a Spicy Onion relish and Fresh Herbs

Shish Taouk (Chicken) ~Rs.1490

Chicken Breast Brochettes Immersed in Zaatar, Garlic and Lemon Zest

Tawouk El Wadi (Chicken) ~Rs. 1450

Spicy succulent Chicken Cubes, in Tomato Concasse and Chili Oil

Oriental Mixed Grill ~Rs. 1900

A Combination of Shish Taouk, Lamb Kafta, and Beef Shish Kebab

All the above dishes, are accompanied with Salad, Garlic Sauce, and Lebanese Rice

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Al-Maghreb

Dessert Menu

Um Ali Rs. 650

Famous Warm Egyptian Bread & Nuts
Pudding, Flavored With Rose Water & Coconut

Basbousa Rs. 560

Baked Sweet Cake Made Of Semolina
Coconut & Rose Water

Asabe Zainab Rs. 530

Lebanese Dessert Blend Made Of
Semolina, Star Anise Powder,
Rose Water Dipped In Sugar

Baklava Rs. 650

Puff Pastry Stuffed With Grilled
Almond Paste, Infused With Honey

Muhallabia Rs. 550

Lebanese Dessert, Blend of Milk & Rose Water
Topped With Crushed Pistachio & Almond

Kanafeh Rs. 650

Kanafeh Dough, Akawi Cheese, Sugar Syrup & Pistachio

Seasonal Fresh Fruit Platter Rs. 800

Assortment of Sliced Fresh Fruits

Chef Special Rs. 590

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Beverages Menu

Juices, Soft Drinks & Mineral Water

Soft Drinks (canned)	Rs. 370	Mineral Water- 1.5 L	Rs. 370
Canned Juices	Rs. 370	Mineral Water– 0.5 L	Rs. 250
Tonic Water	Rs. 650	Evian Water– 1 .5 L	Rs. 1050
Ginger Ale	Rs. 650	Evian Water– 0.5 L	Rs. 650
Non-Alcoholic Beer	Rs. 650	Perrier - 330 ml	Rs. 1250
Club Soda	Rs. 650	Pellegrino – 750 ml	Rs. 1250

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. 585

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

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