

## Salads

### **Al-Maghreb Salad ~Rs. 1390**

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

### **Roka Bil Shimandar ~Rs. 1390**

Arugula, beet roots, Cherry Tomatoes, Sesame Seed

### **Fattoush Salad ~Rs. 1390**

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. 1090**

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



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## Hot Mezzah – Non-Vegetarian

### **Kibbeh Makliyah ~Rs. 1790**

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. 1490**

Hummus, spiced Lamb and Pine Nuts.

### **Hummus Shawarma ~Rs. 1290**

Hummus, chicken Shawarma

## Hot Mezzah Vegetarian

### **Falafel ~Rs. 1090**

Herbs & Spiced Chickpeas Patties, Tahini Sauce

### **Rakayek ~Rs. 1090**

Deep Fried Mozzarella & Feta Cheese Roulades

### **Halloum Meshwi ~Rs. 2390**

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. 590**

**A bowl of Kabsa Rice ~Rs. 590**

**A bowl of Saffron Rice ~Rs. 590**

**A bowl of French Fries ~Rs. 590**


**A bowl of Garden Salad ~Rs. 590**

**A bowl of Couscous ~Rs. 690**



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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. 3000**  
Braised Lamb shanks, Lebanese Rice, Seasonal Vegetables and Roasted nuts

**Al Maghreb Special Grill (For two people) ~Rs. 7000**  
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. 4490**  
Al Maghreb's Famous Tagine, Lamb Fricassee, Prunes, Roasted Sesame

**Tagine Al Bahar ~Rs. 3890**  
Snapper Fillet, Tiger Prawns, Tomato Shermula, Olives, Preserve Lemon Zest

**Kofta Tagine ~Rs. 3890**  
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. 3090**

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. 7490**

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

### **Arabian Sea Lobster ~ Rs. 7490**

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. 2090**

Minced with spices, Garlic Sauce & grilled vegetables

### **Farrouj (Chicken) ~Rs. 2590**

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

### **Riyash (Lamb Chops) ~Rs. 10,690**

Mix Spices marinated, Pepper Sauce, Boiled vegetables

### **Sheesh Kofta (Lamb) ~Rs.2790**

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

### **Sheesh Tawouk (Chicken) ~Rs.2100**

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

### **Tawouk El Wadi (Chicken) ~Rs. 1950**

Tomato & Chili marinated, Garlic Sauce & grilled Vegetables

### **Oriental Mixed Grill ~Rs. 2890**

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. 890**

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. 450	Mineral Water- 1.5 L	Rs. 450
Canned Juices	Rs. 550	Mineral Water– 0.5 L	Rs. 300
Tonic Water	Rs. 1750	Evian Water– 1 .5 L	Rs. 1450
Ginger Ale	Rs. 1750	Evian Water– 0.5 L	Rs. 1050
Non-Alcoholic Beer	Rs. 1650	Perrier - 330 ml	Rs. 1950
Club Soda	Rs. 850	Pellegrino – 750 ml	Rs. 1450
Premium Spring Water - 320 ML	Rs. 350	Premium Spring Water - 01 L	Rs. 650

## *Refreshing Chilled Mocktails*

### **Serena Lemonade Rs. 650**

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

### **Mint Lemonade Rs. 550**

A Thirst Quencher with Fresh Mint

### **Pina-Colada Rs. 1050**

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

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