

Ramadan NIGHTS

Rose milk on arrival

DATES

Medjool dates
Nuts, dried fruits

BREAD

Middle eastern & international bread selection

COLD MEZZEH

Hummus - tahini, lemon juice (V/VG/DF)
Warak Enab - stuffed vine leaves with pomegranate (V/VG/DF)
Tabbouleh Salad - bulgur, tomatoes, extra virgin olive oil (V/VG/DF)
Baba Ghanoush - sumac, olive oil
Loubia b'zeit - green beans, tomatoes, parsley (V)

ARABIC SALAD

Fattoush salad - lettuce, tomatoes, cucumber, pomegranate molasses, crouton
Cauliflower bil Tahina
Salata Bamiya - okra, tomatoes, olive oil, lemon juice (V)
Eggplant Fattah - tahini, onion, yoghurt
Roasted pumpkin and feta salad
Arabic pickles, marinated olives (V)

LIVE STATION

Chicken Shawarma - Lettuce, tomatoes, marinated chicken, garlic sauce, tahina sauce
Pitta bread

SOUP

Shorbat Adas - lentil soup, croutons (V)

HOT MEZZEH

Falafel (V/VG/DF)
Meat Kibbeh
Lamb Chapli Kebab
Meat Kibbeh
Cheese Sambousek
Tahini sauce, garlic sauce

LAMB OUZY

Arabic spiced roasted lamb, biryani rice, fried onion, fried cashew nut, raisins,
Coriander leaves, yoghurt sauce

MAIN COURSE

Shish Tawook - arabic style chicken kebab (GF)
Laal Maas - Rajasthani style lamb (GF)
Samke Harra - marinated fish fillet with arabic spiced bell peppers, tomatoes (GF)
Beef Rendang (GF)
Lamb Kofta - garlic sauce (V)
Vegetable Saloona (V/VG/GF/DF)
Hing Dhaniya Aloo - baby potatoes, light spiced, coriander leaves (V/GF)

DESSERT

Baklava (V)
Umm Ali (V)
Pistachio Dates Hazelnut Slice
Halawet el Jibn
Knafeh Cheese
Warbat
Qatayef
Pistachio Opera
Maamoul Mad

Mango Coconut Kataifi
Seasonal Sliced Fresh Fruits (V/VG/DF/GF)

