



## **Hikayat Garden Suhoor Ala carte Menu-2025**

### **Soups**

#### **Traditional lentil soup (V) 75 AED**

Puree of red lentils, onion and garlic soup served with fried Arabic bread & lemon.

#### **Tomato Soup (V) 75 AED**

Roasted Tomatoes, Grated Mozzarella, Focaccia Croutons

### **Salads & Cold Mezzeh**

#### **Jarjeer salad (V) 75 AED**

Arabic Rocca salad with tomato onion, lemon juice olive and sumac powder

#### **Caesar salad 85 AED**

Traditional Caesar salad with chicken

#### **Labneh bil zeit (V) 65 AED**

Drained yoghurt with chiffonade of mint, drizzled olive oil

#### **Hummus Beiruti with Basil 75 AED**

Italian influenced hommous beiruti with basil, garlic, tahina sauce

#### **Warek enab (V) 75 AED**

Traditional vine leaves parcels stuffed with seasoned rice, tomato, mint, parsley

#### **Muhamara (V) (N) 75 AED**

Roasted mix nuts, blended with chili paste, alive oil, pomegranate molasses

#### **Cold Mezze Platter (V) 120 AED**

Hummus, Tabbouleh, Baba Ganoush, Vine leaves, Fattoush and Arabic bread

#### **Tabouleh (V) 75 AED**

Salad of finely chopped parsley, mint with fresh tomatoes  
Crushed burgul, olive oil, lemon juice

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**Hummus (V) 70 AED**

Velvety puree of freshly boiled chickpeas, tahina sauce

**Moutabel (V) 70 AED**

Hearty dip of grilled eggplant, tahina sauce

**Fattoush (V) 75 AED**

Tomato and cucumber salad, fresh herbs, olive oil, Vinegar and pomegranate sauce, fried Arabic bread

**Mix pickles (V) 50 AED**

Mixed Lebanese vegetables pickles

**Hot Starers**

**Hot Mezze Platter (N) 140 AED**

Kibbeh, Falafel, Cheese Fatayer, Sambousek, Tahina dip

**Meat Sambousek (N) 75 AED**

Minced seasoned lamb and pine seeds in a tender crust

**Spinach fatayer (V) (N) 70 AED**

Pastry triangle filled with spinach, minced onions

**Fried Kebbeh (N) 75 AED**

Delicately fried lamb dumplings filled, pine seeds

**Rakkakat (V) 70 AED**

Akawi cheese wrapped in filo dough parcel, crispy fried

**Foul medames (V) 60 AED**

Slow cooked brown beans flavored with garlic, Cumin

**Hummus bill lahem (N) 150 AED**

Chickpeas dip with minced lamb, pine seeds

**Lamb Arrayes 120 AED**

Minced lamb with onion, tomato, and pine seeds  
In grilled Arabic bread

**Chicken Wings 100 AED**

Garlic scented fried wings, pomegranate

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**Mini Wagyu Beef slider 160 AED**

Mini bun, lettuce, tomato, cheese, French fries

**Chickpeas Fateh (V) (N) 80 AED**

Toasted Flat Bread | Chickpeas | Tahini

**Spicy Shrimp AED 100**

Corn coated Shrimp, Dynamite Sauce, fresh Lemon

**Vegetable spring roll (V) 80 AED**

Served with soya sauce, sweet chili sauce

**French Fries (V) 70 AED**

**Wraps**

**Saj Bread 80 AED**

Freshly baked Saj bread with selection of stuffing

Meat | Cheese | Labneh | Zatar

**Mini Falafel Wrap 80 AED**

Saj Bread, falafel, Tahini, tomato, mint, cumin yoghurt

**Chicken Shawarma 150 AED**

Arabian Chicken Roll Served with Fries and Pickles

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## **Main Courses**

### **Arabic Mix Grill Platter 295 AED**

Shish taouk, shish kebab, kofta and lamb chops  
With oriental rice and garlic sauce

### **Iranian Mix Grill Platter 295 AED**

Morgh kebab, Kubideh, Kebab masti served with saffron rice

### **Kebab Morgh 210 AED**

Chicken Supreme Cubes enriched with Saffron, served with saffron rice

### **Kebab Kubide (N) 220 AED**

Delicious Minced Lamb Skewer Grilled with drizzle of Saffron, served with saffron rice

### **Shish Taouk 210 AED**

Yogurt and Arabic spices Marinated tender chicken served with saffron rice

### **Riyash 330 AED**

Grilled lamb chops with Saffron rice

### **Mixed Seafood Platter 420 AED**

Char grill lobster, prawns, Fish, with saffron rice, tomato harra sauce

### **Palazzo Sohour Platter 1000 AED**

Selection of cold Mezzes, Hot Mezzehs, Mix grill and dessert

### **Butter Chicken 195 AED**

Tender chicken tikka pieces cooked in rich tomato gravy served with white rice and paratha

### **Garlic Grilled Prawns 350 AED**

Marinated with garlic lemon and Parsley, serve with saffron rice and paratha

### **Dal Makhani 140 AED**

Black lentil cooked overnight on slow fire served with saffron rice and paratha

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## **Desserts**

**Turkish Baklava with Fairy Floss, Pistachio (N) 70 AED**

**Date Pudding (N) 85 AED**

**Mahalabiya with Rose jelly 95 AED**

**Dates Crème Brule 90 AED**

**Halawat El Jibn 90 AED**

**Kunafa (N) 95 AED**

**Tiramisu (N) 90 AED**

**Umali (N) 85 AED**

**Assorted Arabic Baklava (N) 85 AED**

**Sliced Fruits 85 AED**

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