

Salads

Al-Maghreb Salad ~Rs. 1190

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

Fattoush Salad ~Rs. 1090

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

Tabbouleh ~Rs.990

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

Kibbeh Selection

Kibbeh Majroushe ~Rs. 1090

Homemade cracked wheat and Chili Paste with Fresh Herbs

Kibbeh Salamooni ~Rs.1990

Smoked Salmon mashed with Burghul, drizzled with Olive Oil

Cold Mezzah

Hummus ~Rs. 890

A Blend of Soft Chickpeas with Tahini and Olive Oil

Hummus Al-Zawat ~Rs. 890

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. 890

Smoke infused Eggplant mashed with Tahini

Baba Ghanoush ~Rs. 890

Creamy Roasted Eggplant with Garlic, Vegetables and Grenadine Molasses

Labneh (Garlic Optional) ~Rs. 830

Rich Lebanese Yoghurt Cheese sprinkled with Fresh Mint and Olive oil

Djaj Bil Tarator ~Rs. 890

Steamed Chicken tossed in Tahini sumac and a Tangy Cucumber Pickle



Vegan



Hot

ALL PRICES ARE SUBJECT TO APPLICABLE TAXES

Hot Mezzah – Non Vegetarian

Kibbeh Makliyah ~Rs. 1490

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

Sambousek ~Rs. 890

Fried Turnovers enveloping a Flavor burst of Beef and Pine nuts

Hummus Bil Lahme ~Rs. 1190

Hummus topped with spiced Lamb Chunks and Pine Nuts.

Hummus Shawerma ~Rs. 990

Hummus topped with sliced chicken Shawerma

Hot Mezzah Vegetarian

Falafel ~Rs. 990

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

Spinach Fatayer ~Rs. 890

Translucent and Buttery Spinach Turnovers, Sprinkled with Pine Nuts

Rakayek ~Rs. 890

Deep Fried Mozzarella and Feta Cheese Roulades

Halloum Meshwi ~Rs. 1750

Pan Seared White Cheese served with Olives

Batata Harra **~Rs. 790**

Spiced Fried Potatoes, Sautéed with Garlic and Coriander

Ful Moudamas ~Rs. 890

Fava Beans mashed with Garlic Olive Oil and Lemon Juice

Al Maghreb Hot Mezzah Selection ~Rs. 1790

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



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Soup

Arabic Lentil Soup ~Rs. 1050

A Purée of Lentils with Fresh Coriander and Lemon Wedges

Harira Fassia ~Rs.1100

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

Shorba Samak **~Rs. 1250**

Arabic Fish and Shrimp Broth with spices and Coriander

Signature Main Courses

Chefs Special Fusion Dishes

Lebanese Mawzzatt ~Rs. 2590

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

Al Maghreb Special Grill (For two people) ~Rs. 5590

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

Kastalatta Al Basha ~Rs. 7990

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

Morroccan Tajine

Tajine Barkouk (Lamb) ~Rs. 3290

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

Tajine Samak Fassia (Fish) ~Rs. 2100

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

Tajine Makkalli (Chicken) ~Rs. 1950

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

Tajine Khoddar (Vegetables) ~Rs. 1490

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



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Seafood Charcoal Grill

Kebab Salamooni ~ Rs. 4490

Atlantic salmon Brochette, Marinated with a Lemon and Herb Sauce

Qraydis (Arabic Gulf Prawns) ~ Rs. 4690

Garlic Tiger Prawns, dusted with Herbs and Moroccan spices

Seafood Mixed Grill ~ Rs. 5690

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. 6190

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. 1990

Lemon and Garlic flavored Chicken Marinated in Lebanese Spices

Riyash (Lamb Chops) ~Rs. 8190

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

Sheesh Kafta ~Rs.2290

Minced Lamb Kafta with a Spicy Onion relish and Fresh Herbs

Shish Taouk (Chicken) ~Rs.1690

Chicken Breast Brochettes Immersed in Zaatar, Garlic and Lemon Zest

Tawouk El Wadi (Chicken) ~Rs. 1690

Spicy succulent Chicken Cubes, in Tomato Concasse and Chili Oil

Oriental Mixed Grill ~Rs. 2190

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

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



Hot

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Al-Maghreb Dessert Menu

Um Ali Rs. 890

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

Basbousa Rs. 790

Baked Sweet Cake Made Of Semolina
Coconut & Rose Water

Asabe Zainab Rs. 690

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

Baklava Rs. 890

Puff Pastry Stuffed with Grilled
Almond Paste, Infused with Honey

Muhallabia Rs. 690

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

Kanafeh Rs. 890

Kanafeh Dough, Akawi Cheese, Sugar Syrup & Pistachio

Seasonal Fresh Fruit Platter Rs. 890

Assortment of Sliced Fresh Fruits

Chef Special Rs. 790

 **Vegan**

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Beverages Menu

Juices, Soft Drinks & Mineral Water

Soft Drinks (canned)	Rs. 430	Mineral Water- 1.5 L	Rs. 430
Canned Juices	Rs. 400	Mineral Water- 0.5 L	Rs. 280
Tonic Water	Rs. 650	Evian Water- 1.5 L	Rs. 1050
Ginger Ale	Rs. 1150	Evian Water- 0.5 L	Rs. 650
Non-Alcoholic Beer	Rs. 1150	Perrier - 330 ml	Rs. 1250
Club Soda	Rs. 650	Pellegrino - 750 ml	Rs. 1350
Premium Spring Water - 320 ML	Rs. 350	Premium Spring Water - 01 L	Rs. 650

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. 800

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

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