

CATALINA MENU

STARTERS

HUMMUS chickpeas, Garlic, Sesam, Lemon, Flat Bread, Olive Oil	12	BABA GANOUSH Roasted Eggplant, Sesam, Pomegranate, Olive Oil	14
MUHAMARA Roasted Pepper, Walnut, Pistachios, Olive Oil, Flat Bread	14	HUMMUS BIL LAHME Hummus, Spiced Beef, Walnut, Olive oil	20
BATTA HARRA Spiced Roasted Potatoes, Olive Oil, Koriander	12	COLD MEZZE PLATE FOR 2 PERSONS	42
MERCIMEK Lentil Soup, Roasted Flat Bread	12	Hummus, Baba Ganoush, Muhamara, Halloumi, Baby Eggplants, Wine Leafs, Flat Bread, Olive Oil	

SALADS

FATTOUSH SALAD Wild Herb Salad, Pomegranate, Feta, Cherry Tomatoes, Cucumber, Lemon Dressing, Roasted Flat Bread	18	AVATIACH & NANA Watermelon, Feta, Mint, Lettuce, Lemon Dressing	15
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TO SHARE

1001 NIGHT PLATE

Hummus, Baba Ganoush, Labneh, Pimentos,
Watermelon Salad, Grilled Meat (Beef, Lamb, Chicken),
Sides, Sauce, Flat Bread

FOR 2P. 120

FOR 4P. 240

FOR 6P. 360

MAINS

SHISH TAOUK Yogurt Marinated Chicken, Grilled Vegetables, Toum	34
PALMYRA PASTA Beef Strips, Homemade Pasta, Parmesan, Vegetables	36
ERAYDES Black Tiger Prawns, Chilli, Flat Bread	46

A SMALL FATTOUSH SALAD IS
INCLUDED TO ALL MAIN DISHES

STEAKS

BEEF TENDERLOIN 200g	40	NEW ZEALAND LAMB FILET 200g	42
BEEF STRIPLOIN 200g	38	DRY AGED SPECIALITIES Ask you Server	
BEILAGE & SAUCE INCLUDED Batata Harra or Biryani Rice Garlic Sauce, Green Peppercorn Sauce or Herbal Butter		EXTRAS Green Beans	6
		Roasted Cauliflower	8

DESSERTS

BAKLAVA With Tonka Ice Cream	15	SÜTLAC Baked Rice Pudding, Cinnamon	10
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