

# Arabian Gulf Room

## Cold Mezze and Salad 🌿

**Hummus 12**  
chickpea paste mixed with sesame paste  
lemon juice 🌿🥄

**Al Raheb 12**  
eggplant with vegetables tossed  
with pomegranate syrup

**Fattoush 10**  
fresh lettuce, tomatoes, mint, onion  
sumac powder, bell pepper, pomegranate syrup

**Baba Ganoush 12**  
eggplant, sesame paste, garlic  
yogurt, lemon juice 🌿

**Kishkeh 10**  
drained yoghurt, garlic, parsley,  
cracked wheat and walnuts 🌿🥄

**Arabic Potato Salad 10**  
potato, parsley, olive oil, cumin powder

**Tabbouleh 10**  
parsley, tomatoes, onion, mint leaves  
cracked wheat, tossed in lemon dressing

**Mohammarah 10**  
walnuts, bell pepper, bread crumbs  
chili and olive oil 🌿

## Hot Mezze

**Cheese Sambousak 18**  
Arabic haloumi cheese, parsley  
mint wrapped in filo pastry 🌿

**Falafel 15**  
chickpeas, fresh herb paste  
sesame paste dip 🌿🥄

**Spinach Fatayer 12**  
spinach, parsley  
wrapped in filo pastry 🌿

**Kebbeh 18**  
lamb with yogurt sauce

**Meat Sambousak 18**  
minced lamb, parsley, pine nut  
wrapped in filo pastry 🌿

## Soup

**Shorbet Hareerah 14**  
lamb soup with black lentil  
vermicelli and Arabic spices

**Shorbet Ads 14**  
red lentil soup with vegetable  
crispy bread 🌿🥄

## Main Course

### From the Charcoal Grill

*the grilled dishes are served with saffron rice or sayadieh rice, grilled vegetables,  
garlic sauce and bewaze*

**Sheesh Taouk 34**  
grilled pieces of chicken breast  
marinated with oregano

**Sheesh Kebab 34**  
lamb leg marinated with seven spices

**Mashawi 40**  
grilled kofta, shish taouk  
shish kebab, lamb chops 🥄

**Kofta 34**  
grilled minced lamb  
parsley, Arabic spices

**Mashawi Bahariah 70**  
grilled shrimps, hammor fish, lobster, squid 🥄

**Rubyan Mashwi 50**  
grilled shrimps, garlic, olive oil  
lemon juice, chili paste

**Chicken Molokhia 29**  
roasted chicken molokhia with steamed rice

**Dajaj Mashawi 26**  
spring chicken with Arabic spices  
served with saffron rice

**Vegetable Salona 24**  
potato, onion, carrot  
cauliflower with tomato sauce 🌿🥄

**Samak Maklie 34**  
fish fillet with potatoes, tahini sauce 🌿🥄

## From our Moroccan Kitchen

**Lamb Okra Tajine 28**  
lamb cubes cooked with lady finger,  
garlic, coriander, cumin, tomato sauce 🥄

**Tajine Bill Houtt 32**  
braised hammor fish with potatoes, carrots  
green peppers, olives, chermoula sauce

**Arabic Moussaka 26**  
eggplant, olive oil, onion, mixed peppers  
garlic, chickpeas and tomato sauce 🌿🥄

**Couscous Royal 36**  
steamed semolina with vegetables  
chicken or lamb