



M E N U





SALATAT WA MAZZAT BARDEH

Tabbouleh	\$25
Chopped Parsley, Crushed Wheat, Tomato, Onion, Lemon Juice, Olive Oil	
Fattoush	\$27
Cucumber, Tomato, Capsicum, Romaine Lettuce, Fresh Mint, Red Onion, Lemon Juice, Olive Oil, Fried Pita	
Hummus	\$28
Purée of Chickpeas with Sesame Paste, Lemon Juice, Olive Oil, Fresh Mint	
Mutabal	\$26
Purée of Grilled Aubergine with Sesame Paste, Lemon Juice, Pomegranate	
Batinjan El Rahib	\$25
Grilled Aubergines, Lemon, Onion, Garlic, Capsicum, Mint, Pomegranate Syrup	
Shanqlesh	\$21
Aged Local Cheese, Thyme, Tomato, Onion, Parsley, Olive Oil	
Warak Enab Bel Zeit	\$23
Vine Leaves Stuffed with Rice, Tomato, Parsley, Olive Oil, Lemon Juice	
Muhammarah	\$22
Crushed Walnuts, Bread Crumbs, Chili Paste, Olive Oil	
Okra with Olive Oil	\$22
Braised Baby Okra with Tomato Pomegranate Salsa	
Kheyar Bel Laban	\$18
Diced Cucumber, Yoghurt, Garlic, Dry Mint	
Batarekh	\$35
Mediterranean Delicacy of Cured Fish Roe, Garlic Chips, Olive Oil	



MAZZAT SAKHNEH

Falafel Ala Minute	\$23
Deep Fried Chickpeas Ball, Tahina, Cucumber Salsa, Pita Bread	
Foul	\$22
Fava beans, Fresh Tomato, Garlic, Green Chili, Lemon Juice, Olive Oil	
Shawerma	\$25
Marinated Chicken, Tartare Sauce, Pickled Cucumber, Red Onion, Garlic Mayo	
Kibbeh	\$22
Finely Ground Lean Beef, Wheat, Minced Onions, Lime	
Sausage Motaffayeh	\$23
Lamb Sausage, Onion, Garlic, Coriander, Lemon Sauce	
Sharhat Motaffayeh	\$32
Oven Baked Beef Medallion with Potato, Garlic, Lemon Juice, Olive Oil	
Kastaleta Motaffayeh	\$30
Oven Baked Lamb Chops with Potato, Garlic, Lemon, Olive Oil	



MAIN COURSE

Quraides Bel Khudar	\$45
Grilled Tiger Prawns with Tomato Salsa, Mushroom, Capsicum	
Samakeh Mashweyyeh	\$42
Oven Baked Sea Bass with Tomato, Parsley, Lime Salsa	
Chicken Motaffayeh	\$40
Charcoaled Marinated Half Chicken, Mushroom, Garlic, Coriander, Lemon Juice	
Kufta Bel Tahina	\$41
Oven Baked Minced Lamb with Potato, Tomato, Tahina Sauce	

MASHAWI

Qraides	\$48
Charcoaled Marinated Jumbo Prawns	
Firri	\$42
Charcoaled Quails, Lemon Garlic Mustard Sauce	
Shish Tawouk	\$40
Charcoaled Chicken Cubes Marinated with Red Salsa	
Karaz	\$45
Charcoaled Kabab with Cherry Garlic Salsa	
Lamb Shuqaf	\$48
Charcoaled Marinated Lamb Cubes	



INDULGE

Mohalabeah Full Cream, Rose Water, Cinnamon Powder and Raisin	\$16
Um Ali Baked Pastry, Rose Water, Milk, Raisin, Pistachio	\$16
Bassboosa Semolina, Yogurt, Almond and Ghee	\$18
Ice Cream Cinnamon, Pistachio, Vanilla, Dates	\$18
Fruits Sliced Seasonal Fruit Platter	\$18