Grill

Shish Tawook 34 Chicken leg skewer, pickled tomato salad, garlic sauce



Samaka Mashwia 38 Grilled reef fish marinated with Arabic spices, fresh herbs and lemon butter sauce



Samaka Harra 38 Baked reef fish marinated with Arabic spices, diced tomato, cilantro and capsicum



Kofta Mashwia 44



Grilled minced lamb kofta, onion jam and tahina sauce



Lahim Bil Forn 62 Roasted beef tenderloin with vegetables and olive oil



Arayish Ganam 54

Mouza Ozie 48



Grilled Lamb loin with white bean stew and coriander sauce



Al Barakat's roasted lamb shank Samak Singari 66 (for two)



Baked whole reef fish with tomatoes, carrot, onion, shrimp and calamari



Bedouin Feast 98 (for two) Grilled chicken, beef, lamb and shrimp kebabs, ozie rice



Om Elrobyean Mashwia 85 (for two) Marinated grilled lobster, fresh herbs and pistachio sauce

Tagine

Tagine is a traditional Moroccan cooking utensil. It retains the flavors and aromas of spices when slow-cooking authentic Maghrebi dishes with sweet spiced fruit, vegetables and meats



Tagine Lahim Bil Teen 42 Lamb Tagine with figs and sesame seeds



Tagine Bahary 48 Traditional North African seafood tagine Shrimp, calamari and scallop, saffron onion sauce



Tagine Fasolia Bil Lahim 38 Beef stew with green beans, fresh tomatoes and aromatic spices



Moroccan Vegetable Tagine 24 Seasonal vegetables with North Arabic spices



Moroccan Kofta Meat Balls 48 Moroccan meat balls with egg and tomato sauce



Tagin Dajaj 36 Stuffed chicken with feta cheese and spinach, ginger saffron sauce, lemon juice

Sides



Arabic Rice 6



Saffron Rice 6



Ozie Rice with ground lamb 6



Al Barakat Couscous 6



Grilled Vegetables 12

Vata

Pitta 9) **(**ල) Kapha



Subject to 10% service charge and applicable sales tax Half portions of all menu items are available for our younger guests, aged 9-12 years