

























# Mezze

## Cold

|   |   |    |
|---|---|----|
|    | Hoummous<br>Puree of chickpeas, tahina and lemon juice  | 9  |
|    | Baba Ghannoush<br>Roasted eggplant, sesame oil and lemon juice  | 9  |
|    | Laben Bil Khyar<br>Refreshing cucumber and mint yoghurt   | 9  |
|    | Raahib Salad<br>Smoked eggplant, fresh vegetable, olive oil and garlic                                      | 9  |
|    | Bunjer Salad<br>Beetroot puree, capsicum, cucumber, tahina, lime juice                                      | 9  |
|   | Gebn el Maeiz<br>Goat cheese with dried thyme, pistachio and sumac  | 10 |
|  | Tabouleh<br>Chopped parsley, diced tomatoes, crushed wheat, olive oil and lemon juice                       | 12 |
|  | Kibbeh Nayye<br>Ground raw lamb, crushed wheat, fresh mint, olive oil and orange zest                       | 12 |
|  | Royal Tabouleh<br>Flying fish roe, chopped parsley, diced tomatoes, crushed wheat                           | 12 |
|  | Fatoush Salad<br>Classic tossed vegetables with crispy pita, sumac olive oil and lemon juice                | 12 |
|  | Octopus Carpaccio<br>Octopus marinated with olive oil, roasted coriander, marinated sumac onion, lemon zest | 14 |
|  | Rubiyaan Salad<br>King prawn and blood orange, paprika, sun dried tomatoes                                  | 14 |

## Hot

|   |  |    |
|---|--|----|
|     | Falafel<br>Chickpeas, fresh coriander and parsley, cumin and garlic                | 9  |
|    | Fried Kibbeh<br>Deep fried ground lamb, crushed wheat, pine nuts                   | 9  |
|     | Foul Medamas<br>Fava beans seasoned with olive oil, lemon                          | 9  |
|    | Sambousk Laham<br>Fried pastry filled with minced lamb and pine nuts               | 10 |
|     | Moroccan Mergas<br>Moroccan style lamb sausage, fresh herbs, garlic, coriander     | 12 |
|    | Jawneh Dajaj<br>Chicken wings, coriander, fresh herbs and pomegranate syrup        | 12 |
|   | Ojja<br>Arabic scrambled eggs with beef and lamb, fresh tomatoes, onion            | 12 |
|   | Mahaar<br>Scallops with pistachio sauce and sumac                                  | 12 |
|  | Turkish Pizza<br>Beef, lamb, grated cheese and garlic sauce                        | 12 |
|  | Arides Lebmani Bil Zayton<br>Shrimps with tomato, green olive, fresh herbs, olives | 14 |
|  | Prawn Pitta<br>Pitta stuffed with prawn, coriander, fresh cream and pine nuts      | 14 |
|  | Scallop Soup<br>Scallops with fresh herbs, tomato, saffron, olive                  | 14 |

## Vata



## Pitta



## 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 Year