



Iftar Set Menu

AED95

STARTERS

Dried fruits

Dates & Apricot

Hot mezze

Falafel, Kibbeh meat, Sambousek Cheese, Soup

Cold mezze

Feta Cheese, Shirazi Salad, Hummus

Soup

Shorbat Adas

Traditional Middle Eastern Lentil Soup

Harira Soup

Fragrant tomato-based lentil & chickpea soup

Bread

Arabic Bread

MAIN COURSES

Choice of 1

Laham Nashif with Bukhari Rice (N)

Slow-cooked lamb with Arabic spices, caramelized onions, tomatoes, and a hint of citrus

Chicken Molokhia with Basmati Rice

Traditional Middle Eastern stew with molokhia leaves

Prawns Kabsa (SF)(N)

A fragrant one pot prawns & rice preparation with Arabic spices

Eggplant & Chickpea Moussaka

with Crispy Zaatar Bread (V)

Baked Middle Eastern dish of roasted eggplant & chickpeas along with tomatoes in warm spices

Arabic Mixed Grill (N)

Shish Tawook, Lamb Kebab, & Beef Kofta grilled to perfection served with Fattoush & Muhammara

DESSERTS

Choice of 1

Luqaimat

Popular Middle Eastern sweet dumpling with Jallab syrup & sesame

Sheer Khurma (N)

Traditional, rich and creamy pudding made with vermicelli, milk, dates, sugar, and loads of dry fruits and nuts.

Fruit Salad

(V) Vegetarian | (N) Nuts | (SF) Seafood

T&C's apply



STARTERS

Hot mezze | ₪55

Falafel, Kibbeh meat, Sambousek Cheese, Soup

Cold mezze | ₪45

Feta Cheese, Shirazi Salad, Hummus

MAIN COURSES

Laham Nashif with Bukhari Rice (N) | ₪75

Slow-cooked lamb with Arabic spices, caramelized onions, tomatoes, and a hint of citrus

Chicken Molokhia with Basmati Rice | ₪60

Traditional Middle Eastern stew with molokhia leaves

Prawns Kabsa (SF)(N) | ₪65

A fragrant one pot prawns & rice preparation with Arabic spices

**Eggplant & Chickpea Moussaka | ₪55
with Crispy Zaatar Bread (V)**

Baked Middle Eastern dish of roasted eggplant & chickpeas along with tomatoes in warm spices

Arabic Mixed Grill (N) | ₪85

Shish Tawook, Lamb Kebab, & Beef Kofta grilled to perfection served with Fattoush & Muhammara

DESSERTS

Luqaimat | ₪35

Popular Middle Eastern sweet dumpling with Jallab syrup & sesame

Sheer Khurma (N) | ₪35

Traditional, rich and creamy pudding made with vermicelli, milk, dates, sugar, and loads of dry fruits and nuts.

Fruit Salad | ₪25

SUHOOR BOX AED45

Orange Juice
Laban
Milk
Labneh

Greek Yoghurt
Dried Fruits
Boiled Eggs
Butter

Hummus
Crudities
Muffin
Jam

Arabic Bread
Butter Croissant
Kiri Cheese
Zaatar Manakeesh

(V) Vegetarian | (N) Nuts | (SF) Seafood

T&C's apply

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nuevo

Iftar Set Menu

AED95

STARTERS

Dried fruits

Dates & Apricot

Hot mezze

Falafel, Kibbeh meat, Sambousek Cheese, Soup

Cold mezze

Feta Cheese, Shirazi Salad, Hummus

Soup

Shorbat Adas

Traditional Middle Eastern Lentil Soup

Harira Soup

Fragrant tomato-based lentil & chickpea soup

Bread

Arabic Bread

MAIN COURSES

Choice of 1

Laham Nashif with Bukhari Rice (N)

Slow-cooked lamb with Arabic spices, caramelized onions, tomatoes, and a hint of citrus

Chicken Molokhia with Basmati Rice

Traditional Middle Eastern stew with molokhia leaves

Prawns Kabsa (SF)(N)

A fragrant one pot prawns & rice preparation with Arabic spices

Eggplant & Chickpea Moussaka

with Crispy Zaatar Bread (V)

Baked Middle Eastern dish of roasted eggplant & chickpeas along with tomatoes in warm spices

Arabic Mixed Grill (N)

Shish Tawook, Lamb Kebab, & Beef Kofta grilled to perfection served with Fattoush & Muhammara

DESSERTS

Choice of 1

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Popular Middle Eastern sweet dumpling with Jallab syrup & sesame

Sheer Khurma (N)

Traditional, rich and creamy pudding made with vermicelli, milk, dates, sugar, and loads of dry fruits and nuts.

Fruit Salad

(V) Vegetarian | (N) Nuts | (SF) Seafood

T&C's apply

ثوب جديد nuevo

STARTERS

Hot mezze | ₪55

Falafel, Kibbeh meat, Sambousek Cheese, Soup

Cold mezze | ₪45

Feta Cheese, Shirazi Salad, Hummus

MAIN COURSES

Laham Nashif with Bukhari Rice (N) | ₪75

Slow-cooked lamb with Arabic spices, caramelized onions, tomatoes, and a hint of citrus

Chicken Molokhia with Basmati Rice | ₪60

Traditional Middle Eastern stew with molokhia leaves

Prawns Kabsa (SF)(N) | ₪65

A fragrant one pot prawns & rice preparation with Arabic spices

Eggplant & Chickpea Moussaka | ₪55

with Crispy Zaatar Bread (V)

Baked Middle Eastern dish of roasted eggplant & chickpeas along with tomatoes in warm spices

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DESSERTS

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Fruit Salad | ₪25

SUHOOR BOX AED45

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Laban
Milk
Labneh

Greek Yoghurt
Dried Fruits
Boiled Eggs
Butter

Hummus
Crudities
Muffin
Jam

Arabic Bread
Butter Croissant
Kiri Cheese
Zaatar Manakeesh

(V) Vegetarian | (N) Nuts | (SF) Seafood

T&C's apply