



## 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

شام نوو  
NUEVO

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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

# شام نوو 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

### Arabic Mixed Grill (N) | ₩85

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

## DESSERTS

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Popular Middle Eastern sweet dumpling with Jallab syrup & sesame

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### 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