

IFTAR MENU

All Iftar Menu includes the following:

COLD BEVERAGE

a choice of fresh juice or Laban or low fat or Ramadan beverages

MIXED MEZZE

All Mezze are served with Arabic bread

hummus

perfectly balanced hummus topped duck - 367 Cal

tabbouleh (V) (VE)

our signature tabbouleh consisting of parsley, kale, burghul, tomatoes, lemon, escabeche & mint drizzled with extra virgin olive oil

vine leaves

light bites of heaven, tender vine leaves rolled & stuffed meat or vegetable

fatayer

pockets of dough sheets stuffed with your choice of filling meat

falafel

fried falafel served with homemade labneh dip

charred baby marrow tzatziki (V) (D) (GF)

yogurt mixed with cucumber, charred zucchini, mint, garlic & sumac powder

DESSERT

sliced fresh fruits

seasonal selection of fruits

Assorted baklava

Selection of assorted baklava

SET A *chicken*

SOUP

regional lentil (VE) (GF)

oriental red lentil soup with cumin oil accompanied by lemon wedges & arabic croutons

MAIN COURSE

Arabic grilled chicken

Josperized grilled chicken & Josperized veg served with garlic aioli, Amba & house kabis

biryani (GF)

decadently flavoured basmati rice with Chicken topped with coriander, fresh ginger, mint & fried onions

DESSERT

kunefe (D)

crunchy kadaifi pastry layered with cheese, drowned in our homemade syrup and sprinkled with pistachios

SET B *vegetarian*

SOUP

tomato & basil (V) (VE) (GF)

delicate tomato soup with grilled sourdough

MAIN COURSE

vegetable mussakhan (V)

medley of mushrooms, broccoli, celeriac, cauliflower, chickpeas & asparagus in a fresh tomato sauce topped with sumac onions, avocado aioli & pita bread

biryani (GF)

decadently flavoured basmati rice with vegetable topped with coriander, fresh ginger, mint & fried onions

DESSERT

vegan chocolate cake (GF) (N)

crunchy kadaifi pastry layered with cheese, drowned in our homemade syrup and sprinkled with pistachios

SET C *lamb*

SOUP

moroccan harira (VE) (GF)

moroccan tomato soup cooked with lamb, chickpeas & oriental green lentils seasoned with cumin oil accompanied by lemon wedges & arabic croutons

MAIN COURSE

Arabic mixed grill

lamb kofta & josperized veg served with garlic aioli, samba & house kabis

biryani (GF)

decadently flavoured basmati rice with lamb topped with coriander, fresh ginger, mint & fried onions

DESSERT

umm ali (D)

baked pastry served with flavored milk with rose & orange blossom water topped with raisin & pistachio

SUHOOR MENU

All Suhoor Menu includes the following:

COLD BEVERAGE

a choice of fresh juice or Laban full or low fat

HOT BEVERAGE

Hot Beverage of your preferred choice

DAIRY

house yogurt (D) (V)

house yogurt with topped with granola and seasonal fruits

sliced fresh fruits

seasonal selection of fruits.

- Cal 112

MIXED MEZZE PLATTER

fatoush (V) (VE)

baby gem garnished with sweet peppers, onions, red radish, heirloom tomatoes, cucumbers, parsley, fresh zaatar leaves, mint, scallions, pomegranate seeds, sumac topped with khutzb croutons & molasses emulsion (V) Cal 233

hummus

perfectly balanced hummus topped pine nuts - Cal - 367

beetroot Moutabbel (V) (D)

vibrant beetroots mixed with labneh and tahini /- Cal 277

vine leaves

light bites of heaven, tender vine leaves rolled & vegetables Cal 152

falafel

fried falafel served with homemade labneh dip

SET A

MAINS

Foul medames

foul (V) (VE) (GF)

blended foul with garlic, lemon, tomato, cumin, parsley & mint served with pita bread

add local jammy eggs

SET B

MAINS

Sheikh Shuka

organic baked eggs served on a bed of spiced tomato sauce topped with feta cheese, parsley & homemade pita -

