



### Cold Mezze & Appetizers

**"A Taste of the Middle East"** 16  
for two to share **V,GF**  
Hummus, moutabel, tabouleh, baba ganoush, harissa olives

**Individual mezze (per dish) V,GF** 8  
Hummus  
Moutabel  
Tabouleh  
Baba ganoush

**Circassian chicken, toasted flat bread** 14  
Spiced poached chicken, creamy walnut dressing

**Feta and dill gozleme V** 14  
Fried pastry w. labneh, molasses

**Fatoush salad N,V** 14  
Tomato, cucumber, bell pepper, pomegranate, extra virgin olive oil, dukkah spiced crisps

**Moroccan orange salad GF,V,N** 14  
Citrus fruits, baby greens, pistachio, sumac balsamic soaked golden raisins

**Falafel V** 14  
Tahini, pickled radish salad

**Fatayer** 14  
Handmade Middle Eastern lamb pies

**Islami Kebabi** 14  
Turkish spiced chicken, roast eggplant, Moroccan tomato ragout

### Hot Mezze

**Charcoal fired kebabs**  
Served w. shredded cucumber salad & Arabic rice

**Mince prawn kebabs, cumin rouille GF** 20

**Saffron chicken kebabs, yoghurt dressing GF** 20

**Lamb kebabs, whipped feta GF** 20

**Tamarind fish, dried lime butter GF** 20

### Soup

**Lentil V** 12  
w. spiced labneh

**Harisa lamb** 14  
w. chickpeas

### Main Courses

**Lebanese mixed grill S,N,GF** 42  
Saffron chicken, lamb kebab, lamb mince kebab, lamb cutlet, jumbo prawns, reef fish w. Arabic rice

**Imam bayild V,GF** 26  
Roasted eggplant w. tomato, spices, goats cheese

**Turkish pide** 24  
Handmade pastry, cumin & coriander spiced lamb, warm egg, mint from the Chef's garden

### Tagines

**Moroccan style chicken GF** 32  
Preserved lemon, green olives, spices served w. Arabic rice

**Spiced beef cheek N** 35  
Roasted butternut squash, red onion, tahini, za'atar served w. couscous

**Vegetable V,N** 28  
Chickpeas, green harissa, falafel crumb served w. couscous

**Seafood S,N** 35  
Prawns, squid, reef fish, octopus, mussels in a spiced saffron broth served w. couscous

**Chakchouka V,N** 23  
Fragrant bell pepper & onion ragout, coriander, walnut dressing, grilled bread, 2 soft eggs

**Slow braised lamb GF** 35  
Spiced prunes, brown butter faro spinach, baby herbs & sea salt

### Desserts

**Warm chocolate krantz** 14  
Orange blossom sauce w. baklava ice cream

**Grilled figs (GF available)** 14  
Pistachio rose shortbread w. fig ice cream

**Um Ali** 14  
Vanilla creme, croissant, pistachio, toasted almond

**Muhallabieh GF** 14  
Set milk pudding w. vanilla poached apricots, sumac crumble

**N** nuts    **S** seafood    **V** vegetarian    **GF** gluten free

Vegetarian options, gluten free bread & pastas are available upon request. Kindly notify one of our team member if you have any allergic intolerance  
Prices are in USD and subject to 23.2% government taxes & service charge.