



AL QASR



mezze	
✓ "a taste of the middle east" (for two to share)	30
hummus, moutabel, tabouleh, baba ghanoush, stuffed vine leaves, spicy harissa olives	
✓ hummus	12
chickpea, tahini, lemon juice	
✓ moutabel	12
grilled smokey eggplant, tahini, lemon juice	
✓ tabouleh	12
parsley, tomato, crushed wheat, lemon juice, olive oil	
✓ baba ghanoush	12
grilled smokey eggplant, bell peppers, lemon juice, olive oil	
✓ stuffed vine leaves	12
risotto stuffed grape leaves, coriander, cumin, baby romaine	
✓ fattoush salad	22
tomato, cucumber, bell pepper, pomegranate, extra virgin olive oil, crisps	
✓ falafel	22
deep fried spiced chickpea, broad bean dumplings	
soup	
✓ lentil with labneh	15

charcoal fired kebabs	
all kebabs served with shredded cucumber salad, zaatar bread & tahini sauce	
saffron chicken kebabs	29
chicken breast, saffron, cumin, yoghurt	
lamb kebabs	31
lamb loin rubbed in spices	
lamb kofta kebabs	31
ground lamb, onion, garlic, cumin, olive oil	
reef fish	29
maldivian line caught reef fish marinated with spices	
🔥 prawns	49
marinated with pepper, cumin, olive oil, lemon	
main courses	
mixed grill	62
a classic assortment of fine grilled meat	
saffron chicken, lamb kebabs, lamb kofta kebabs, beef sirloin, served with grilled vegetables, zaatar bread, cucumber salad, tahini sauce, lemon	
🔥 seafood mixed grill	64
reef fish, prawns, calamari, mussels served with grilled vegetables, zaatar bread, cucumber salad, tahini sauce, lemon	
✓ imam bayildi	36
roasted eggplant with tomato, goats' cheese	
tagines	
all tagines served with one side dish	
🌿 moroccan style chicken	45
preserved lemon, green olives, spices	
🌿 spiced beef cheek	52
roasted butternut squash, red onion, tahini	
✓ vegetables	42
chickpea, green harissa, falafel crumb	
🔥 seafood	56
prawns, squid, reef fish, octopus, mussels in a spiced saffron broth	
🌿 slow braised lamb	52
spiced prunes, brown butter farro, spinach, baby herbs & sea salt	

sides	
🌿 saffron rice	10
saffron flavored basmati rice, dried fruits & nuts	
✓ couscous	10
moroccan style couscous, bell pepper & parsley	
🌿 grilled vegetables with halloumi cheese	15
grilled seasonal vegetables with grilled halloumi & pesto	
✓ shredded cucumber salad	10
fresh cucumber dressed in mayonnaise	
✓ pita & zaatar bread basket	10
desserts	18
🌿 warm chocolate krantz	
orange blossom sauce with baklava ice cream	
🌿 umm ali	45
vanilla creme, croissant, pistachio, toasted almond	
🌿 muhallabieh	52
rosewater flavored milk pudding	
✓ tropical sliced fruit platter	42

✓ vegan ✓ vegetarian 🌿 gluten free 🥜 nuts 🔥 seafood

vegan & 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 inclusive of 23.2% government taxes & service charge