



Mezze

- ✔ 🍷 **"A Taste of the Middle East"** 20
 for two to share
 Hummus, moutabel, tabouleh, baba ganoush, harissa olives
- ✔ 🍷 **Individual Mezze (per dish)** 10
 Hummus
 Moutabel
 Tabouleh
 Baba ganoush
- ✔ 🍷 **Fatoush Salad** 18
 Tomato, cucumber, bell pepper, pomegranate, extra virgin olive oil, dukkah spiced crisps
- ✔ 🍷 🍷 **Moroccan Orange Salad** 18
 Citrus fruits, baby greens, pistachio, sumac balsamic soaked golden raisins
- ✔ 🍷 **Falafel** 18
 Tahini, pickled radish salad
- ✔ **Circassian Chicken, Toasted Flat Bread** 18
 Spiced poached chicken, creamy walnut dressing
- ✔ **Feta & Dill Gozleme** 18
 Fried pastry with labneh, molasses
- ✔ **Fatayer** 18
 Handmade middle eastern lamb pies
- ✔ **Islim Kebabi** 18
 Turkish spiced chicken, roast eggplant, moroccan tomato ragout

Charcoal Fired Kebabs

25

Served with shredded cucumber salad & arabic rice

- 🍷 **Minced Prawn Kebabs**, cumin rouille
- 🍷 **Saffron Chicken Kebabs**, yoghurt dressing
- 🍷 **Lamb Kebabs**, whipped feta
- 🍷 **Tamarind Fish**, dried lime butter

Soup

- ✔ **Lentil** 15
 with spiced labneh
- Harissa Lamb** 18
 with chickpeas

Main Courses

- 🍷 🍷 🍷 **Lebanese Mixed Grill** 52
 Saffron chicken, lamb kebab, lamb mince kebab, lamb cutlet, jumbo prawns, reef fish with arabic rice
- ✔ 🍷 **Imam Bayildi** 33
 Roasted eggplant with tomato, spices, goats cheese
- Turkish Pide** 30
 Handmade pastry, cumin & coriander spiced lamb, warm egg, mint from the chef's garden

Tagines

- 🍷 **Moroccan Style Chicken** 40
 Preserved lemon, green olives, spices served with arabic rice
- 🍷 **Spiced Beef Cheek** 44
 Roasted butternut squash, red onion, tahini, za'atar served with couscous
- ✔ 🍷 **Vegetable** 35
 Chickpeas, green harissa, falafel crumb served with couscous
- 🍷 🍷 **Seafood** 44
 Prawns, squid, reef fish, octopus, mussels in a spiced saffron broth served with couscous
- ✔ 🍷 **Chakchouka** 29
 Fragrant bell pepper & onion ragout, coriander, walnut dressing, grilled bread, two soft eggs
- Slow Braised Lamb** 44
 Spiced prunes, brown butter faro spinach, baby herbs & sea salt
- Desserts** 18
- 🍷 **Warm Chocolate Krantz**
 Orange blossom sauce with baklava ice cream
- 🍷 **Grilled Figs** 🍷 available
 Pistachio rose shortbread with fig ice cream
- 🍷 **Um Ali**
 Vanilla creme, croissant, pistachio, toasted almond
- 🍷 🍷 **Muhallabieh**
 Set milk pudding with vanilla poached apricots, sumac crumble

✔ nuts 🍷 seafood ✔ vegetarian 🍷 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 inclusive of 23.2% government taxes & service charge.