



AFTERNOON TEA

AND
ARABIC CUISINE









000	MEZZEH	
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Hummus ()	
Baba Ganoush (🗸)	
Fatoush Salad (
Mutabel ()	
Oriental salad (290 Cucumber, tomatoes, red onion, capsicum, romaine lettuce, dry mint, lemon juice, olive oil	
Tabouleh Salad ()	
Pita Bread 150	
COLD MEZZEH SET (750 Hummus, Baba Ghanoush, Fatoush salad, Muhamara, Served with olives and pita bread	



Cheese Rakakat ()	50
Falafel ()	50
Chicken Shawarma Sandwich	20
Meat Fatayer	50
Kibbeh	50
Crispy Halloumi Cheese (🗸)	50
HOT MEZZEH SET 7 Cheese Rakakat (✓), Kibbeh, Meat Fatayer, Falafel (✓) Served with tomato chutney	'50

FROM THE GRILL

Arabic Mixed Grill
Shish Tawook
Lamb Kofta
Grilled King Prawns 1,100 Marinated fresh dill, coriander, ginger, cumin, Served with grilled vegetables and lemon butter sauce
Grilled Lamb Chops 1,350 Marinated with mustard and cinnamon Served with grilled vegetables and tomato chutney
Arabic Mixed Seafood Plater 1,100 Seabass, prawns, squid, mussels served with Arabic rice and lemon butter sauce
Lebanese Fish Harra
Vegan Kebab ()



COLD AND HOT MEZZEH

Hummus, Mutabel, Fatoush salad Beef Fatayer, Kibbeh, Cheese Rakakat Olives, Pita bread

MIXED GRILL

Chicken shish tawook, lamb kofta, king prawns Lemon butter and Arabic rice

> <u>DESSERT</u> Um Ali or Baklava

> > 1,490/set



Selection of Ice Cream	130
Umm Ali (🗸)	250
Mohalabiya	290
Baklava ()	250
Sliced Tropical Fruits ()	350