



قمر Qamar

Two continents, two cultures, two cuisine philosophies.

Authenticity, spices and fragrances: explore the depth and richness of the culinary culture from Middle East and India and the result of years of culinary history blend in a creative menu.

We wish you a wonderful culinary journey at  .



Gold Appetizers

Dahi Vada - 60 ^v

Traditional lentil dumplings dipped in sweeten yoghurt, flavoured with roasted cumin, mint, tamarind and chutney

Qrads Salad with Avocado - 80 ^{s, D}

Steamed shrimp with avocado, feta cheese and lettuce

Avocado Hummus Bin Lahma - 90 ^v

Hummus with sautéed lamb tenderloin with lemon and spices

Aloo Papdi Chaat - 60 ^v

Indian mix of deep-fried pastries, Indian vermicelli, sweetened yoghurt, sweet and sour chutney

Dajaj Fatteh - 60 ^{v, N}

Hummus with boiled chicken breast

Hot Appetizers

Shrimp Kuneife - 130 ^{s, G}

Crisp fried tiger prawn roll marinated with Arabic spices and harissa sauce

Shawarma Sandwich - 85 ^N

Chicken thigh seasoned with Arabic spices, garlic sauce and cucumber pickle with crispy fries

Falafel - 65 ^v

Deep fried chickpea patties with fresh herbs and spices

Lucknow Aloo Mutter Ki Tikki - 75 ^v

Pan-fried potato cutlets stuffed with green peas, flavored with nutmeg and spices

Classic Samosa Duo - 75 ^v

Duo of samosas: Stuffed with potatoes and green peas, curried lamb, and green peas.

Sawda - 75 ^N

Chicken liver sautéed with the garlic and pomegranate sauce

Arayas Lahem - 90 ^N

Mixture of finely chopped lamb, cucumber and Arabic spices on a pan-fried pita bread

Potato Harra - 60 ^v

Fried spiced potato with Arabic spices



To Share

Cold Mezzeh - 150 ^{G, D, N}

Hummus, tabbouleh, babaganoush, muhamara, labneh, stuffed wine leaves, fattoush salad served with pita and Arabic bread

Hot Mezzeh - 140 ^{G, D}

Spinach sambousek, kibbeh, rakakat cheese, cheese fatayer and sambousek

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Soup

Oriental Lentil Soup - 65 v

Typical yellow lentil soup with cumin flavour

Murgh Aur Dhaniya ka Shorba - 65 v

Creamy chicken soup with aromatic spices and coriander

Harira Soup - v, N

Classic Moroccan soup with tomato, lentil and chickpeas, your choice:

Vegetarian - 75

Lamb tenderloin - 85

Vegetarian Main Course

Dal Tadka Lahsuni - 90

Yellow lentil, tomato, onion, tempered with garlic

Panzer Tikka Butter Masala - 120 D, N

Curried cottage cheese tossed with tomato, cashew nut and cream

Aloo Gobhi Adrakhi - 90

Stir fired potato, cauliflower, fresh coriander, onion and tomato-masala

Dal Bukhara - 130

Smoked black lentil, tomato, fenugreek and fresh cream

Bhindi Masala - 90

Curried okra with onion, tomato and fresh coriander

Lahsuni Palak Paneer - 90 D

Creamy spinach with paneer cheese, onion, tomato and garlic

Rice Specialties

Traditional Machbous v, N

Traditional middle eastern rice dish, your choice:

Vegetable - 130

Shrimp - 160

Lamb - 170

Dum Ki Biryani v, N

Traditional Indian Basmati rice with spices and herbs, your choice:

Chicken - 140

Lamb - 170

Vegetable - 130

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Main Course

Chicken Tikka Masala - 145

Chicken tikka thigh in onion tomato masala with dry fenugreek

Kadhai Chicken - 150 ^N

Curried chicken thigh, bell pepper, tomato, onion, coriander, and spices

Traditional Tagine ^N

With preserved lemons, olives, and warm spices:

With chicken thigh - 160

With lamb shank - 205

Butter Chicken - 150 ^N

Creamy curry of chicken thigh, cheese, tomato, cream, and cashew nut gravy

Seabass Harra - 220 ^S

Whole seabass grilled and marinated with black pepper, salt, cumin, served with harissa sauce

Joshina Jinga Curry - 150 ^N

Prawns curry with onion, coconut milk and spices

Rogan Josh - 145 ^N

Curry of lamb shoulder with kashmiri spice, red onion, tomato paste, yoghurt and nutmeg

Bread

Tandoori Roti - 20 ^G

Plain Naan - 20 ^{G, D}

Laccha Paratha - 25 ^G

Arabic Pita - 25 ^G

Butter Naan - 25 ^{G, D}

Garlic Naan - 25 ^{G, D}

Cheese Naan - 35 ^{D, G}



Sides

Vegetable Raita or Plain Yoghurt - 25

Masala papad - 25

Fried papadum topped with red onions, tomatoes and tangy masala

Steamed Rice - 45

Khuska - 45 ^V

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From the Tandoori and Grill



Chef's Special

Sultan Murgh Angara – 205 ₪

Chicken thigh marinated in our chef's special masala and slow cooked in the tandoori

Jingha Achari – 230 ₪

Tiger prawns marinated in Achari masala and dash of kolonji

Kafir Boti Kebab – 200 N

Lamb loin marinated in labneh and aromatic spices

Murgh Malai Tikka – 205 N

Chicken thigh marinated with yoghurt, amul cheese, cashew nut and green cardamom spices

Lahsuni Murgh Tikka – 205 N

Chicken thigh marinated with yoghurt, garlic, and aromatic spices

Tandoori Lamb Cutlets – 220 N

Lamb chops 24-hour marinated with caramelized onion, cloves and aromatic spices

Tandoori Pomfret – 230 ₪

Pomfret fish marinated in yoghurt, Indian spices and Kasaundi mustard

Kabab Tikka – 160 N

Lamb loin marinated in Arabic spices and garlic

Beef tikka – 170 N

Beef tenderloin marinated in Arabic spices and garlic

Rysh Lahm – 220 N

Lamb chops seasoned with garlic, salt, parsley, and spices served with Arabic sauce

Jawani Dajaj – 140 N

Chicken wings marinated with harissa and served with garlic sauce

Dajaj Mashwi – 210 N

Baby chicken marinated with Arabic spice harira sauce, grilled vegetables with harira bread

Arabic Spiced Tiger Prawns – 200 ₪

Tiger prawns marinated in Arabic spices and tahina sauce

Grilled Platters

Qamar Signature Mix Grilled – 590 D, S

Signature mix grilled beef tikka, chicken shish tawouk, tiger prawns, lamb kofta with harissa grilled vegetables and garlic sauce.

Qamar Seafood – 850 ₪

Grilled seafood platter with tiger prawns, salmon, lobster, and sea bass



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Dessert

Choice Of Ice Cream - 40 ^D

Chocolate, vanilla, date, strawberry

Gulab Jamun - 65 ^D

Reduced milk dumpling dipped in sugar syrup, served warm

Sabu Dana Ki Kheer - 70 ^D

Tapioca pudding with milk and dry fruits

Fresh Fruits - 70

Seasonal fruit platter

Gajar Ka Halwa - 75

A carrot pudding simmered with milk cooked with sugar, spices, nuts and ghee

Hapoos Mango Cheesecake - 75

A variation of the original cheesecake topped with mango jelly and flavoured with tropical fruit

Umm Ali - 75 ^{G, D, N}

Traditional Egyptian bread pudding

Kunefe - 80 ^D

With vanilla ice cream

Baklava - 80

With vanilla ice cream

Chef Selection of Baklava - 80 ^{G, D, N}

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