



Arabic journey

COLD AND HOT STARTERS

Hummus

Classic (V, SE)

65

Traditional hummus with chickpeas and olive oil

Bil Lahma (N, SE)

80

Sautéed lamb tenderloin on top of hummus, garnished with pine nuts and parsley

Tabbouleh (VG)

50

Finely chopped parsley with tomato, mint, onion, lemon juice, and olive oil

Fattoush (VG, G)

60

Arabic salad with cucumber, tomato, radish, onion, pomegranate dressing, and crispy Arabic bread

Eggplant Tomato Salad (VG)

60

Fried eggplant mixed with cherry tomatoes, fresh onion, olive oil, and a mix of Arabic herbs

Cauliflower in Tahina Sauce (SE, G, VG)

55

Seasoned fried cauliflower mixed with tahina-garlic sauce, croutons

Falafel (VG, SE)

55

Crispy fritters made of chickpeas, garlic, and spices, served with tahini sauce and pickles

Musakhan Chicken Rolls (G, N)

65

Pulled chicken with sumac, caramelized onions and peanuts

Hawawshi (G, D, SE)

65

Ground lamb meat with fresh onions and aromatic Arabic spices, stuffed inside pita bread

Menu allergens:

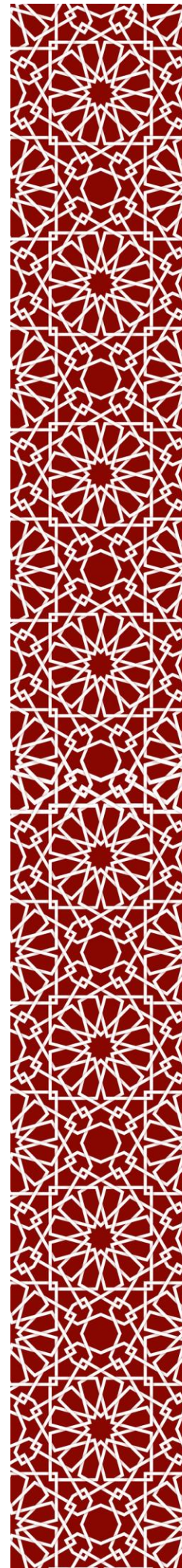
D-dairy | G-gluten | N-nuts | SE-sesame | S-seafood | V-vegetarian



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Kibdeh (Sautéed Beef Liver)	70
Marinated beef liver with lime juice, vinegar, salt, pepper, cumin, green chili, and garlic	
Shawarma (D, G)	85
Chicken seasoned with Arabic spices, garlic sauce, and cucumber pickle	
Garlic Prawns (S, D)	90
Sautéed prawns with lemon and coriander	
Cold Mezzeh (G, D, V, SE, N)	130
Hummus, muhammara, baba ghanoush, labneh, stuffed vine leaves	
Hot Mezzeh (G, D, N)	125
Spinach sambousek, kibbeh, cheese rakat, cheese fatayer	

SOUP

Oriental Lentil Soup (V, G)	50
Yellow lentil soup with cumin, coriander, and onions	
Vegetarian Harira Soup (V, G)	50
Lamb Harira Soup	65
Classic Moroccan soup with tomato, lentil, and chickpeas	

GRILLS

Chicken Shish Tawook (D, G)	145
Labneh, oregano, garlic, lemon	
Musahab Chicken (G, D, SE)	130
Chicken thigh marinated with tomato, onion, and mixed Arabic spices	
Laham Riyesh (D, G, SE)	140
Lamb chops seasoned with garlic, salt, parsley, oregano, and sumac	
Shish Kebab (D, SE, G)	155
Lamb loin with Arabic spices and garlic	
Arabic Tiger Prawns (S, D, G)	170
Tiger prawns marinated in Arabic spices and tahina sauce	

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CHEF'S SPECIAL

Qamar Signature Mixed Grill (D, G, SE) Lamb chops, chicken shish tawook, lamb kofta, beef tikka	595 (HB x)
 Seafood Mixed Grill (S, D, G, SE) Fresh lobster, salmon, tiger prawns, seabass	795 (HB x)

MAINS

Lebanese Eggplant Moussaka (V) Fried eggplant, chickpeas, and bell pepper served in a tomato-based sauce and coriander	110
Chicken Mandi (D, N, G) Smoke-infused rice and chicken marinated with traditional whole spices	120
 Seabass Harra (S, N) Marinated pan-fried seabass with cumin, black pepper, pine nuts, and harissa sauce	185
Singari Fish (S, SE) Whole butterfly sea bass with tomatoes, onions, bell pepper, and chili	170

MOROCCAN TAGINE

Traditional Lamb Shank (G, SE, N, D) Couscous with apricots and prunes	205 (HB 60)
Vegetable Tagine (VG, G) Assorted seasonal vegetables with saffron	165

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Indian journey

Palak Bhindi Chaat (G, D)

Deep fried spinach leaves, okra with tamarind, yogurt

60

Classic Samosa Duo (G, D)

Stuffed with lamb, potatoes, and green peas

65

Makkai Aloo Kebab (V, G)

Deep-fried corn and potato dumplings with tomato chutney

50

Onion Bhajji (V, G)

Mixed vegetables in gram flour with mint chutney

50

Kachumber Salad (VG)

Mixed vegetables with olive oil, corn, and lemon dressing

50

Gilafi Seekh Kebab (D)

Chicken mixed with lemon juice, cumin powder, garam masala, and chat masala

65

Shrimp Amsol (S)

Shrimp tossed with garlic, onion, bell pepper, and kokum

70

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VEGETARIAN MAINS

Dal Tadka Lahsuni (D) Yellow lentils with tomato, onion, and garlic	90
Paneer Tikka Butter Masala (D, N) Tandoori grilled curried cottage cheese with tomato, cashew nuts, and cream	115
Vegetables Jalfrezi (D, N) Garden mixed vegetables in masala with fenugreek	95
Dal Bukhara (D) Smoked black lentils with tomato, fenugreek, and cream	90
Lahsuni Palak Paneer (D) Creamy spinach with paneer cheese, onion, tomato, and garlic	90
Mushroom Mutter (D, N) Fresh mushrooms with green peas, onion, tomato, Indian spices, cashew nuts	90
Panchmel ki Subzi (D, N) Mixed vegetables cooked with onion, tomato, and aromatic masala	90

MAINS

Chicken Chettinad (D) Fiery hot chicken curry from the Chettinad region	165
Murgh Tikka Masala (N, D) Chicken tikka with tomato, onion, masala and dry fenugreek	185
Butter Chicken (D, N) Chicken thigh in a tomato, cream, and cashew nut sauce	150
Chicken Do Pyaza (D, N) Marinated chicken with ginger garlic paste, sautéed onion, and Indian spices	110

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Rogan Josh (D) Boneless lamb with Kashmiri spices, red onion, tomato paste, yogurt, and nutmeg	170
Lamb Rara Gosht (D, N) Lamb chunks marinated with yogurt and masala	175
Peshwari Jingha Masala (S, N, D) Prawns cooked in a traditional mix of spices with coconut milk and curry leaves	195

TANDOOR

Sultan Murgh Angara (D) Chicken thigh with Chef's special masala	175
Bhatti Ka Murgh (D, N) Chicken pieces marinated in hung curd with crushed cashew nuts and a mélange of spices	180
Murgh Hajari Kebab (D, N) Chicken marinated with egg, green chili paste, grated cheese, cream, ginger, and garlic paste	175
Kayree Lamb Chops (D) Lamb chops marinated in caramelized onion, cloves, aromatic spices	220 (HB 60)
Lamb Boti Kebab (D, N) Lamb cubes marinated with brown onion, cashew nuts, mustard oil	220
Tiger Prawns (S, D, SE, N) Prawns with white sesame, mace powder, spices, and cashew nuts	230 (HB 60)

RICE SPECIALITIES

Drum Ki Biryani	130
Vegetable (V, D, N)	140
Chicken (D, N)	170
Lamb (D, N)	

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SIDE DISHES

Bread

- Naan (plain, butter, or garlic) (G, D)
- Cheese Naan (G, D)
- Peshwari Naan (N, G, D)

Roti

- Lacha Paratha (G, D)
- Tandoori Roti (G)

Raita (D)

- Plain, cucumber and mint, pineapple

Basmati Rice

- Sayadia Rice (D)
- Mandi Rice (D, N, G)

DESSERT

Mango Kulfi (D, N)

- Mango ice cream with pistachio dust

Gulab Jamun (D, N)

- Deep-fried reduced milk pudding with saffron and sugar syrup

Chocolate Samosa (D, G, N)

- Served with your choice of ice cream

Seasonal Fruit Platter

Umm Ali (G, D, N)

- Traditional Egyptian bread pudding

Kunafa (D, G, N)

- Served with your choice of ice cream

Date Pudding (G, D, N)

- Saffron caramel sauce and vanilla ice cream

Gajar Ka Halwa (N, D)

- Carrot pudding simmered with milk, spices, nuts, and ghee

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