



LUNCH MENU

APPETIZERS AND SALADS

Fattoush (G), (V), (N) Fresh greenhouse vegetable salad with baked pita bread croutons drizzled with sweet & sour pomegranate molasses	45
Watermelon and Feta cheese (D), (V) Refreshing chilled watermelon cubes with Greek feta cheese, lime zest, drizzled with extra virgin olive oil	55
Quinoa tabbouleh (V), (N) Crunchy quinoa flakes, greenhouse vegetables, shredded parsley, zesty black lemon dressing	65
Dukkha spiced chicken salad (N) Chicken fillets dusted with walnut dukkha, fluffy quinoa, spiced pumpkin, home sprouted pulses	75
Panzanella salad (G), (V), (N) Sun dried tomato focaccia, greenhouse tomatoes and cucumbers, olives, fragrant herb dressing, red onions and hand-picked basil	65
Falafel salad (G), (V), (N) Crispy chick pea falafel, broad beans, sprouts, harissa dressing, avocado, fresh lime	65
Burrata salad (D), (V) Creamy Italian stracciatella, grilled artichokes marinated in lemon thyme, greenhouse tomatoes, fresh basil, extra virgin olive oil, aged balsamic vinegar	65
Beef carpaccio (D) Sliced lean beef tenderloin, extra virgin olive oil, salted capers, Rocca leaves and shaved parmesan	75
Levantine hot mezze platter (G), (D), (N) Warm and crispy spinach fatayer, cheese sambousek, lamb kibbeh served with zaatar laban, and roasted pistachio nuts	75
Chargrilled Octopus (D), (N) Aromatic saffron aioli, herb marinated heirloom tomatoes, lightly smoked almonds and fresh basil	95
Arabian Mezze (G), (D), (N) Mouthwatering array of Arabian delicacies, Hummus, Muhammara, Babaganoush, Moutabel with stone oven baked pita bread	65
Mediterranean artichoke tart (D), (N), (V) Grilled artichoke tart, zaatar scented labneh mousse, salted pistachio nuts	65
SOUP	
Bean and pasta soup (V), (G) Tuscan style bean soup with fresh herbs, cannellini beans and orecchiette pasta	50
Lamb Harira soup Hearty North African lamb and vegetable soup seasoned with fragrant oriental spices	55

Please let us know if you have any food allergies or any special dietary requirements

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PASTA

- Penne with Rocca pesto** (G), (N), (D), (V) 85
Mediterranean style pasta coated in tangy Rocca pesto, sun dried cherry tomatoes and aged parmesan cheese, fresh penne
- Linguini Bolognese** (G), (D), (N) 95
Hearty Italian veal and beef ragout, enriched with flavors of nutmeg and aged parmesan cheese, served on fresh whole meal linguini
- Torchietti tomato e basilica** (G), (V), (N) 85
Fresh Torchietti pasta tossed in rich tomato sauce and fresh basil
- Salmon strozzapreti** (D), (G) 95
Thinly cut salmon strips, buttery strozzapreti topped with double cream dill sauce
- Spaghetti Aglio e olio con peperoncini** (G), (V), (N) 75
Garlic tossed spaghetti with subtle hints of red chili and freshly shredded parsley leaves
- Garlic Prawn Torchietti** (G), (S), (D) 135
Flash fried tiger prawns, coated in a velvety parmesan crème fraiche and chive sauce, tossed with fresh torchietti pasta and baby spinach

PIZZA

- Ghadeer's famous Buratta and air dried beef pizza** (G), (D) 125
Thinly shaved Spanish air dried beef, fresh Buratta cheese, Rocca leaves and extra virgin olive oil
- Wagyu beef and truffle mascarpone** (G), (D) 165
Sautéed Wagyu beef strips, truffle infused mascarpone cheese, fresh fine herbs, garlic oil
- Smoked salmon and avocado** (G), (N) 125
Fresh avocado, lightly smoked salmon, almond flakes and fine herb salad
- Classic Margherita** (G), (D), (V) 105
Thin crusted classic, home style tomato sauce, Italian mozzarella and fresh oregano
- Seafood pizza** (S), (G), (D) 125
Home-style tomato sauce and shredded mozzarella topped with mussels, shrimps and calamari
- Beef bacon and mushroom** (G), (D) 115
Crispy beef bacon with fresh white mushrooms, garlic and mozzarella and home-style tomato sauce

MAIN COURSE

- Pan seared Salmon** (D), (N) 135
Fresh salmon, garlicky baby potatoes, Rocca, creamy truffle dressing, toasted almond flakes, confit cherry tomatoes
- Harissa chicken Kabab** (D), (G) 105
Buttermilk marinated chicken thighs, Levantine spices, sautéed kale and pearl barley
- Mediterranean Seabream** (D) 125
Flash fried sea bream fillet, charred zucchini and la ratte potatoes, thyme vinaigrette

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Garlic sautéed Prawns (D)	165
Butterflied king prawns roasted in garlic infused olive oil, butter whipped venere rice, freshly snipped chives	
Lamb shank tagine (G)	135
Clay oven baked lamb shanks, steamed cous cous, green olives and home-made lemon preserve	
Spinach and feta cheese spanakopita (D), (V), (G)	85
Buttery phyllo pastry layered with savory spinach and feta cheese	
Zucchini spaghetti (V), (N)	85
Jumbo green asparagus, sun ripe cherry tomatoes, herb marinated artichokes, fresh basil	
Mediterranean Cod (D), (G)	165
Pan fried cod fish fillet, creamy fregula pasta, char roasted bell peppers and plum tomato sugo	
DESSERT	
Crème catalane (D)	45
Baked Spanish style custard infused with citrus and cinnamon and a caramel sugar crust	
Lemon crostata (D), (G)	45
Ricotta cheese tart with fragrant lemon zest and home churned vanilla ice cream	
Halawet el jibn (G), (D), (N)	45
Sweet cheese rolls filled with cream, roasted pistachios and wild honey	
Galaktoboureko (G), (D)	40
Greek rose scented semolina pudding, baked in paper thin phyllo pastry sheets	
Honey and nut baklava (G), (N)	55
Mediterranean style baklava layered with nuts and drenched in orange blossom syrup	
Tiramisu (D), (G)	50
Ladies fingers dipped in espresso, layered with creamy mascarpone and a dusting of organic cacao	
Oven baked figs (D), (N)	50
Warm baked figs topped with walnut labneh and drizzled with honey	
Macedonia (D)	45
Fresh fruit and berry salad with home churned vanilla ice cream	
Chocolate fondant (D), (G)	55
Orange scented molten dark chocolate cake, silky milk chocolate ice cream	
Sweet Nectarines (D)	50
Chargrilled nectarines with labneh ice cream and crushed caramelized pumpkin seeds	

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