



## Levantine Lunch

2 Course | AED 150 Per Person 3 Course | AED 175 Per Person

## Starters (Choice of One)

Fattoush (V)
Cucumbers, Tomatoes, Herbs, Pomegranate
Dressing, Toasted Arabic Bread

Tabboulch (V)
Finely Chopped Parsley, Mint, Tomatoes, Onions,
Bourghul, Olive Oil, Lemon Juice

Batata Harrah (V)
Fried Potatoes, Garlic, Coriander, Lemon

Mouajanat Moshakala (D, N, LS) (t Piece Each) Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh Hummus (V, SE, GF) Chickpea Purée, Tahini Sauce, Lemon

Moutabal (V, D, SE, GF) Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

Baba Ghanouj (V, GF) Grilled Eggplant, Onions, Tomato, Parsley, Mint

Lamb Makanek (N) Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

## Main Course (Choice of One)

Al Nafoorah Shawarma Chicken or Beef in Saj Bread, Pickles, Fries

Kebab Halabi
Minced Lamb, Parsley, Onions

Shish Taouk
Marinated Diced Chicken, Garlic, Lemon

Samke Hara (F) Suman Fish with Special Sauce Tomato, Capsicums, Pine Seeds Arabic Lebanese Spices

Grilled Vegetables (V)
Eggplant, Potato, Zucchini, Tomato,
Vegetable Rice, Harra Sauce

Desserts (Choice of One)

Ashta Bil Asal (N, D)
Fresh Cream, Pistachios, Honey

Lebanese Fruit Platter Seasonal Fruit Baklawa (N, D)
Assortments of Buttered Pastry and Nuts