



Levantine Lunch

2 Course | AED 150 Per Person

3 Course | AED 175 Per Person

Starters

(Choice of One)

Fattoush (V, LS)

Cucumbers, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread

Tabbouleh (V, DF, VG)

Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice

Batata Harrah (V)

Fried Potatoes, Garlic, Coriander, Lemon

Mouajjanat Moshakala (N, LS)

(1 Piece Each)
Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

Hummus (V, SE, GF, DF, VG)

Chickpea Purée, Tahini Sauce, Lemon

Moutabal (V, SE, GF)

Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

Baba Ghanouj (V, GF, DF, VG)

Grilled Eggplant, Onions, Tomato, Parsley, Mint

Lamb Makanek (N, LS)

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

Main Course

(Choice of One)

Al Nafoorah Shawarma (SE)

Chicken or Beef in Saj Bread, Pickles, Fries

Kebab Halabi

Minced Lamb, Parsley, Onions

Shish Taouk

Marinated Diced Chicken, Garlic, Lemon

Samke Hara (N, SF, GF, CS)

Suman Fish with Special Sauce Tomato, Capsicums, Pine Seeds Arabic Lebanese Spices

Grilled Vegetables (V, GF)

Eggplant, Potato, Zucchini, Tomato, Vegetable Rice, Harra Sauce

Desserts

(Choice of One)

Ashta Bil Asal (N)

Fresh Cream, Pistachios, Honey

Lebanese Fruit Platter

Seasonal Fruit

Baklawa (N)

Assortments of Buttered Pastry and Nuts

🌿 SIGNATURE DISH | DF - DAIRY FREE | E - EGG | GF - GLUTEN FREE | MU - MUSTARD | N - NUTS | S - SOY | SE - SESAME
SF - SEAFOOD | R - RAW | V - VEGETARIAN | VG - VEGAN | LS - LOCALLY SOURCED | CS - CERTIFIED SUSTAINABLE

If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come in to contact with allergens. All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax.