

النافورة
AL NAFOORAH

Salads

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|---|----|
| <i>Fattoush</i> (V, LS) | 55 |
| Cucumbers, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread | |
| <i>Tabbouleh</i> (V) | 55 |
| Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice | |
| <i>Jergier</i> (V, LS, GF) | 55 |
| Rocca Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce | |
| <i>Za'atar Salad</i> (V, LS, GF) | 55 |
| Fresh Thyme, Tomatoes, Onions, Pomegranate Sauce | |
| <i>Al Nafoorah Salad</i> (V, N) 🌿 | 65 |
| Rocca Leaves, Dried Figs & Dates, Beetroots, Tomatoes, Walnuts, Olive Oil & Pomegranate Sauce | |
| <i>Chef Salad</i> (V, N, SE) 🌿 | 65 |
| Baby Spinach, Quinoa, Tomato, Onion, Green Olives, Sesame Seeds, Sunflower Seeds, Lemon, Olive Oil, Sweet Chili | |

Soups

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| <i>Lentil</i> (V, D) | 50 |
| Red Lentil Purée, Garlic, Onion, Leek, Toasted Arabic Bread | |
| <i>Chicken Vermicelli</i> (D) | 50 |
| Arabic Vermicelli, Diced Chicken, Lemon | |

Jumeirah Flavours

Half-Board

Half Board guests are entitled to a choice of one dish from Salads, Cold Mezzeh or Hot Mezzeh, one Main Course and one Dessert per person with a supplement of AED 180 Per Person.

The only dishes excluded from the above are Al Nafoorah Mixed Grills, Mixed Seafood Platter and Grilled Lobster which can be purchased at a supplement of AED 240 Per Person.

Raw Meat Dishes

Kibbeh Nayeh ^(R) 80
Minced Beef, Bourghul, Onion, Basil, Olive Oil, Kibbeh Spices

Habra Nayeh ^(R) 80
Minced Beef

Cold Mezze

Labneh with Mint ^(V, D) 50
Strained Yoghurt, Chiffonade Mint, Olive Oil

Baba Ghanouj ^(V, GF) 50
Grilled Eggplants, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon

Hummus ^(V, SE, GF) 50
Chickpea Purée, Tahini Sauce, Lemon

Moutabel ^(V, D, SE, GF) 50
Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

Lubia Bil Zaita ^(V, GF) 55
Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil

Muhammara ^(V, N) 55
Chili Paste, Walnuts, Bread Crumbs, Pomegranate Sauce, Olive Oil

Shanklish ^(V, D) 55
Crumbled Cheese, Onions, Tomatoes, Parsley, Olive Oil

Warek Enab Bil Zaita ^(V, GF) 55
Stuffed Vine Leaves, Rice, Tomato, Onion, Parsley, Mint

Hindba Bil Zaita ^(V) 55
Chard Leaves, Onions, Olive Oil, Lemon

Al Nafoorah Hummus ^(V, N, SE)  55
Chickpea Purée, Tahini Sauce, Lemon Roasted Pine Seeds, Cumin

Hot MezzeH

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| <i>Batata Harrah</i> (V) | 55 |
| Fried Potatoes, Garlic, Coriander, Lemon, Chili Flakes | |
| <i>Cheese Rakakat</i> (V, D, LS) | 55 |
| Akawi Cheese Wrapped in Filo Pastry | |
| <i>Meat Sambousek</i> (N, D, LS) | 55 |
| Tender Crust Pastry Filled with Minced Lamb & Pine Seeds | |
| <i>Spinach Fatayer</i> (V, N, D, LS) | 55 |
| Pastry Triangle Filled with Spinach, Onions, Pine Seeds | |
| <i>Fried Kibbeh</i> (N, LS) | 55 |
| Fried Lamb Dumpling Filled with Minced Meat & Pine Seeds | |
| <i>Cheese Sujuk Rolls</i> (D) | 58 |
| Akkawi Cheese and Sujuk Wrapped in Filo Pastry | |
| <i>Falafel</i> (V, SE) | 60 |
| Chickpea, Coriander, Garlic, Tahini Sauce | |
| <i>Moajanat Moshakala</i> (N, D, LS) <i>1 Piece Each</i> | 60 |
| Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh | |
| <i>Chicken Liver with Pomegranate</i> (GF) | 60 |
| Sautéed Chicken Liver, Pomegranate Sauce | |
| <i>Lamb Makanek</i> (N, LS) | 60 |
| Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds | |
| <i>Grilled Halloumi</i> (V, D) | 60 |
| Halloumi Cheese, Tomato, Olive Oil, Za'atar, Green Olives | |
| <i>Hummus Bil Lahma</i> (N, SE) | 65 |
| Classic Hummus, Diced Beef, Pine Seeds | |
| <i>Shrimp Fatteh</i> (D, SE, SF, N) | 65 |
| Shrimp Layered with Fried Bread and Coated in Yogurt, Tahini Sauce, Lemon, Garlic | |
| <i>Calamari Mtafa</i> (F) | 75 |
| Fried Calamari, Baby Squid, Capsicum, Coriander, Lemon | |
| <i>Samak Bizri</i> (F, SE) | 85 |
| Fried Whitebait Fish, Tahina Sauce, Fried Arabic Bread | |
| <i>Fried Asafir</i> 🌿 | 190 |
| Pan-Fried Birds, Pomegranate Sauce (6 Pieces) | |

Chef Speciality

- Kibbeh Bil Laban* (N, D) 🌲 110
Lamb Dumpling Stuffed with Minced Meat & Pine Seeds,
Cooked Yogurt Sauce, Vermicelli Rice
- Vine Leaves and Marrows* (D) 🌲 120
Baby Marrow, Vine Leaves,
Stuffed with Rice and Minced Meat served with Slow Cooked Lamb Shank
- Lamb Shank* (N, D) 🌲 195
Lamb Shank with Lebanese Spices, Oriental Rice, Lebanese Demi-Glace

Vegetarian Options

- Oven Roasted Eggplant* (V, N, D) 85
Eggplant, Capsicum, Chickpea, Tomato Sauce, Garlic, Onion, Vermicelli Rice
- Grilled Vegetables* (V, D) 85
Zucchini, Potatoes, Eggplant, Asparagus, Tomato, Grilled Vegetable Sauce,
Vegetable Rice

From The Oven

- Za'atar Manakish* (V, D, SE) 50
Za'atar, Olive Oil, Sesame Seeds
- Kaakeh with Cheese* (D, SE) 55
Flat Kaak Covered with Sesame Seeds, Mixed Akkawi and Kashkaval Cheese
- Lahmeh Bel Ajeen Manakish* (N, D) 60
Flat Bread, Minced Lamb, Tomatoes, Onions, Pomegranate Sauce, Pine Seeds

Seafood

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| <i>Suman Fillet with Chili Sauce</i> (F, N) <i>3pc</i> | 175 |
| Suman Fish, Saffron Rice, Tomato Sauce, Capsicums, Onions, Garlic, Pine Seeds, Lebanese Spices | |
| <i>Grilled Salmon</i> (F, SE, N) 🌲 | 195 |
| Grilled Salmon Fillet, Tajen Sauce, Pine Seeds, Grilled Vegetables | |
| <i>Mediterranean Seabass</i> (F, D, LS) | 195 |
| <i>1pc 700g</i> | |
| Za'atar Spiced Seabass, Lemon, Saffron Rice | |
| <i>Grilled Sea Bream</i> (F) | 195 |
| Charcoal Grilled Sea Bream, Coriander, Garlic, Baby Corn, Asparagus, Baby Carrot | |
| <i>Grilled Shrimps</i> (SF, D) <i>4pc</i> | 195 |
| Saffron Rice, Garlic, Lemon Juice | |
| <i>Grilled Lobster</i> (SF, D) 🌲 | 295 |
| Canadian Lobster with White Sauce, Mushrooms, Carrot Lebanese Spices, Kash Kaval Cheese | |
| <i>Mixed Seafood Platter</i> (SF, F, D) <i>For Two</i> | 335 |
| <i>1pc Seabass, 2pc Shrimps, 2pc Suman Fish</i> | |
| Seabass, Shrimps, Suman Fillet, Grilled Vegetables | |

Side Dishes

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| <i>French Fries</i> | 35 |
| <i>Saffron Rice</i> (D) | 35 |
| <i>Vermicelli Rice</i> (D, N) | 35 |
| <i>Grilled Vegetable</i> | 40 |
| <i>Oriental Rice</i> (D, N) | 40 |

From The Charcoal Grill

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| <i>Grilled Sujouk 8pc</i> Grilled Spicy Beef Sausage, Tomato Sauce | 85 |
| <i>Al Nafoorah Shawarma (D, SE)</i> Chicken or Beef in Saj Bread, Pickled, Fries | 80 |
| <i>Arayes (N)</i> Minced Lamb with Onions, Tomatoes, Mint, Capsicum, Pine Seeds on Arabic Bread | 90 |
| <i>Chicken Wings 8pc</i> Grilled Chicken Wings, Garlic, Lemon | 90 |
| <i>Shish Taouk 2 Skewers, 5pc Each</i> Marinated Diced Chicken, Garlic & Lemon | 110 |
| <i>Kebab Halabi 3 Skewers</i> Minced Lamb, Parsley, Onions | 110 |
| <i>Kebab Kheshkhash 3 Skewers</i> Minced Lamb, Spicy Tomato Sauce | 115 |
| <i>Farouj Meshwi</i> Grilled Whole Chicken with Grilled Potatoes, Garlic Sauce | 130 |
| <i>Grilled Lamb 2 Skewers, 5pc Each</i> Cubed Lamb Fillet | 165 |
| <i>Mixed Grill with Lamb Chops</i> <i>1 Skewer Each, 1pc Lamb Chops</i> Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Lamb Chops | 170 |
| <i>Lamb Chops 4pc</i> Grilled Lamb Chops, French Fries | 175 |
| <i>Oven Baked Sujouk (SE) 🌿</i> Minced Beef Sausage, Arabic Spices, Zaatar Bread, Capsicum, Tomato, Sesame | 175 |
| <i>Beef Sharhat 🌿</i> Sliced Beef Tenderloin, Cherry Sauce, Arabic Water Cress Baklaa, Baked Potatoes | 195 |
| <i>Al Nafoorah Mixed Grill For Two (SF) 🌿</i> <i>1 Skewer Each</i> Lamb Fillet, Minced Lamb, Cubed Chicken, Beef Sausage, Shrimps, Chicken Wings and French Fries | 335 |

Beirut Set Menu

AED 550 Per Person / Minimum 4 People

Cold Mezze

Fattoush (V, LS)

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

Tabbouleh (V)

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

Jergier (V, LS)

Rocket Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce

Baba Ghanouj (V, GF)

Grilled Eggplant, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon

Hummus (V, SE, GF)

Chickpea Purée, Tahini Sauce, Lemon

Moutabel (V, SE, D)

Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate

Lubia Bil Zaita (V, GF)

Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil

Shanklish (V, D)

Crumbled Cheese, Onions, Tomato, Parsley, Olive Oil

Warek Enab Bil Zaita (V)

Stuffed Vine Leaves, Rice, Tomatoes, Onions, Parsley, Mint

Hot Mezze

Batata Harrah (V)

Fried Potatoes, Garlic, Coriander, Lemon, Chili Flakes

Moajanat Moshakala (LS, D, N)

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

Chicken Live with Pomegranate (GF)

Sautéed Chicken Liver, Pomegranate Sauce

Lamb Makanek (N, LS)

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

Main Course

Mixed Seafood (SF, F, D)

Shrimps, Suman Fillet

Mixed Grill with Arayes (N)

Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Arayes

Desserts

Ashta Bil Asal (N, D)

Fresh Cream, Pistachios, Honey

Baklawa (N, D)

Assortment of Buttered Pastry, Nuts

Halawat Al Jeben (N, D)

Sweet Cheese with Fresh Cream, Pistachios, Sugar Syrup

Lebanese Fruit Platter

Mix Fruits



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