

Cedar Brunch

Cold Mezzeh

Tabbouleh ^(V)

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

Hummus ^(V, SE, GF)

Chickpea Purée, Lemon, Tahini Sauce

Moutabel ^(V, SE, D, GF)

Grilled Eggplant, Labneh, Pomegranate, Tahini Sauce

Shanklish ^(V, D)

Crumbled Cheese, Onions, Tomato, Parsley, Olive Oil

Bakleh Salad ^(N, GF, V, VG)

Fresh Purslane Leaves, Cherry Tomato, Beetroot, Dry Apricot Fresh Pomegranate,
Lemon Zest, Olive Oil

Baladi Cheese ^(D)

White Cheese, Cherry Tomato, Cucumber, Fresh Zaatar, Green Olives, Olive Oil

Shrimps Tajeen ^(D, S, GF, SE)

Cooked Shrimps, Tahina, Fresh Thyme, Fresh Pomegranate

Hot Mezzeh

Moajanat Moshakala

Cheese Rakakat | Meat Sambousek ^(N) | Spinach Fatayer ^(N) | Fried Kibbeh ^(N)

Batata Harra ^(V)

Fried Potatoes, Garlic, Coriander, Lemon

Falafel ^(V, SE)

Chickpea, Coriander, Garlic, Tahini Sauce

Crunchy Carrot Kofta Bite ^(N, SE, CS)

Arabic Bread, Carrot Mutabel, Lamb Kofta, Pomegranate Sauce,
Pine Seeds, Fresh Thyme

From The Oven

Sfiha Baalbakiyi (N, D)

Minced Lamb, Pine Nuts, Tomatoes, Onion, Pomegranate Sauce

Main Course

(Choose One)

Mediterranean Sea Bass Sayadieh (F, LS, D)

Zaatar Spiced Sea Bass, Lemon, Sayadieh Rice and Sauce

Grilled Shrimps (SF, D)

Shrimps, Saffron Rice, Garlic, Lemon Juice

Mixed Grill

(1 Skewer Each)

Shish Taouk, Lamb Kofta, Lamb Fillet

Grilled Vegetables (V, D)

Zucchini, Potatos, Eggplant, Asparagus, Tomato,
Grilled Vegetable Sauce, Vegetable Rice

Desserts

(Choose One)

Madloka (D, N)

Fresh Cream, Pistachios, Sugar Syrup

Cheese Kunafa (D, N)

Akawi Cheese Pastry Dipped in Sugar Syrup

Lebanese Fruit Platter

Mixed Fruits

AED 375 Soft Beverages | AED 475 House (Soft Beverages, Beer & Wines)

AED 575 Premium (Soft Beverages, Beer, Wines & Spirits)

AED 175 Kids (5-12 Years Old) | AED 180 Shisha

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