8 Jal NAFOORAH

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 Kufta 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, SC, LS, D) Zaatar Spiced Sea Bass, Lemon, Sayadieh Rice and Sauce

> Grilled Shrimbs (SF, D) Shrimps, Saffron Rice, Garlic, Lemon Juice

Mixed Grill (I 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 350 Soft Beverages | AED 450 House (Soft Beverages, Beer & Wines) AED 550 Premium (Soft Beverages, Beer, Wines & Spirits) AED 175 Kids (5-12 Years Old) | AED 150 Shisha

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