



Menu

Mezze

\$

Harissa Olives GF V

Black, green & Kalamata olives

16

Hummus V

Chickpea, tahini & lemon juice

16

Moutabel V

Grilled smoky eggplant, tahini & lemon juice

16

Tabbouleh V

Flat parsley, tomato, crushed wheat, lemon juice & olive oil

16

Baba Ghanoush V

Grilled eggplant, bell peppers, lemon juice & olive oil

16

Beetroot Moutabel V

Grilled smoky eggplant, beet root, tahini & lemon juice

16

Stuffed Vine Leaves GF V

Rice stuffed grape leaves, tomato, red onions, mint, olive oil, coriander, cumin & baby romaine lettuce

16

Fattoush Salad V

Tomato, cucumber, bell pepper, pomegranate, extra virgin olive oil & crisps

18

Halloumi Tomato and Cucumber V

Cold halloumi cheese, sliced cucumber & tomato

21

"A Taste of the Middle East" (For Two) V

Hummus, moutabel, tabbouleh, baba ghanoush, stuffed vine leaves, spicy harissa olives served with warm pita bread

36

Soup

Lentil Soup V

Red lentil, butter, carrot, leeks, garlic, cumin powder, lemon & fried bread croutons

18

Moroccan Harira

Green lentil, lamb, fresh coriander, flat parsley, lemon, harissa & rainbow peppers

21

V-Vegetarian S-Seafood A-Alcohol N-Nuts D-Dairy SP-Spicy GF-Gluten Free SN-Signature Dish

Kindly notify one of our team members if you have any allergic intolerance.
Selection and prices may be subject to change without prior notice. Prices are
quoted in USD and inclusive of 10% Service Charge and 17% Government Service Tax.



Menu

Hot Appetizer

\$

| | |
|---|----|
| Cheese Sambousek V | 23 |
| Cheese stuffed pastry | |
| Spinach Sambousek V | 23 |
| Spinach & sumac stuffed pastry | |
| Lamb Kibbeh | 23 |
| Minced lamb meat in burghul | |
| Crispy Falafel V | 23 |
| Spiced chickpea, parsley & broad bean patties | |
| Grilled Halloumi GF V N | 26 |
| Grilled vegetable & pesto yoghurt | |
| Eggplant Moussaka with Grilled Chicken SN | 29 |
| Baked eggplant topped with tomato sauce & chickpeas | |

Tagine Main Courses

All tagines served with one side dish

| | |
|--|----|
| Vegetables V | 36 |
| Chickpea, eggplant, carrot, butternut squash, rainbow peppers & falafel crumb | |
| Moroccan Style Chicken GF | 46 |
| Preserved lemon, green olives & spices | |
| Slow Braised Lamb Rump SN | 47 |
| Australian lamb rump, spiced gravy, butternut squash, prunes, spinach, red onion & tahini | |
| Wagyu Cheek | 49 |
| Australian wagyu beef cheek, spiced gravy, butternut squash, prunes, spinach, red onion & tahini | |
| Seafood S | 53 |
| Prawns, squid, reef fish, black & green mussels in spiced saffron fennel broth | |

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Menu

Charcoal Fired Main Courses

\$

All kebabs served with shredded cucumber salad, tahini sauce, Lebanese bread, grilled vegetables & one side dish

Reef Fish

39

Maldivian line caught reef fish, lemon juice, cumin & lemon garlic sauce

Saffron Chicken Kebab

41

Boneless chicken breast, saffron, yoghurt, lemon juice & garlic sauce

Lamb Kofta Kebab

46

Ground lamb, onion, cumin, olive oil, garlic, parsley & garlic sauce

Lamb Kebab

52

Australian lamb rump, lemon juice & garlic sauce

Grilled Jumbo Prawns

52

4 pieces of marinated jumbo prawns & lemon garlic sauce

Seafood Mixed Grill*

67

Reef fish, prawns, calamari, black mussels, lemon garlic sauce & spicy harissa sauce

**Dine around supplement USD 24*

Mixed Grill*

78

Saffron chicken, lamb chop, lamb kofta kebab, lamb kebab, garlic sauce & spicy harissa sauce

**Dine around supplement USD 28*

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Menu

Side Dishes

\$

| | |
|--|----|
| Breadbasket V | 6 |
| Lebanese white & brown breads | |
| Paprika Fries V SN | 13 |
| French fries with paprika & grated Halloumi | |
| Saffron Rice V GF | 13 |
| Saffron flavoured basmati rice & dried fruits | |
| Moroccan Style Couscous V | 13 |
| Dried fruits & bell peppers | |
| Batata Harra V GF | 13 |
| Spicy arabic potatoes | |
| Grilled Vegetables V GF | 16 |
| Grilled rainbow bell pepper, zucchini & tomatoes | |

Arabic Desserts

| | |
|--|----|
| Umm Ali V N | 12 |
| Puff pastry, milk, nuts & cream | |
| Mahalabia V GF SN | 12 |
| Milk, rose water, sugar & pistachio | |
| Arabic Vermicelli V GF | 12 |
| Vermicelli, rose water, milk & sugar | |
| Tropical Sliced Fruit Platter V | 16 |
| Fresh seasonal fruits | |

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Kids Menu

Starters

\$

Hummus GF

9

Crudities with cucumber & carrots

Crispy Falafel V

12

Spiced chickpea, parsley & broad beans patties

Soup

Lentil Soup V

7

Fried bread croutons

Mains

Reef Fish S

13

Boneless grilled fish & saffron rice

Chicken Kebab

16

Boneless cornfed chicken breast & saffron rice

Lamb Kofta Kebab

18

Ground lamb, onion, garlic, cumin, olive oil & saffron rice

Desserts

Umm Ali V N

7

Puff pastry, milk, nuts & cream

Mahalabia V GF N

7

Milk, rose water, sugar & pistachio

Ice Cream Selection

Per Scoop

6

Per Two Scoops

8

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