







# A LA CARTE MENU

#### STARTER **Lentil Soup** 35 Lentil, carrot, onion, celery and spices **Hurayra Soup** 35 Meat, chickpeas, green lentil, onion, parsley, coriander, noodles and spices 32 **Lisan Aleusfur Soup** Vegetable, carrot, onion and vermicelli broth SALAD Rucola (D) (N) 48 Rocca leaves, tomato, beetroot, green apple, grilled cheese, hazelnut, pomegranate sauce and olive oil 42 Fattoush (G) Cherry tomato, cucumber, lettuce, mint, parsley, radish toasted bread, pomegranate sauce and olive oil **Cucumber with yogurt** 40 Cucumber, pieces, mint, yogurt, dried grapes and olive oil 42 **Tabbouleh** Tomato, bulgur, parsley, spring onion, pomegranate, lemon juice and olive oil COLD APPETIZER 40 Chickpeas mixed with tahini, lemon juice and olive oil 45 **Hummus Beiruti** Hummus puree with tomatoes, parsley and olive oil

Vine leaves wrapped with rice mixture, peppers, parsley, tomatoes,

Grilled eggplant mixed with yogurt, tahini, cumin and olive oil

cooked walnuts, olive oil and lemon juice

**Eggplant Mutabbal** (D)

40

40

Vine leaves



## **COLD APPETIZER**

Shanklish (D) Mature cheese with herbs, capsicum, tomato and onion	42
<b>Labneh with Walnut</b> (D) (N) Labneh, feta cheese, walnuts, dill and olive oil	40
Muhammara (N) Cake crumbs and crushed walnuts mixed with hot pepper sauce and olives	42
Beetroot Moutabal (D) Beetroot, tahini, yogurt, honey and olive oil	40
<b>Baba Ghanoush</b> (N) Grilled eggplant, green pepper, tomatoe, onions, pomegranate seeds, walnut and olive oil	40
Raw Kibbeh (G) (N) Fresh lamb with herbs, onions, bulgur, walnuts, chili pesto and olive oil	49

#### **HOT APPETIZER**

Chicken Liver (N) Chicken liver with pomegranate sauce, onion slices, green coriander, pine nuts and sesame	55	
Nakanik (N) Arabic beef sausage with pomegranate and honey sauce, pine, sesame	55	
<b>Chicken Musakhan</b> (G) Bread rolls with chicken slices cooked with olive oil and sumac, green coriander, pine nuts	60	
<b>Sujiq</b> Sausage with pepper, onion and spices	55	
<b>Arayes Kofta</b> (G) Arabic bread stuffed with minced meat, vegetables and pistachios	65	
Cheese Rolls (D) (G) Dough chips stuffed with mozzarella cheese, parsley and mint	40	
Hummus Meat (N) Hummus puree with tenderloin slices and pine nuts	55	
Fried Kibbeh (G) (N) Wheat dough stuffed with meat, onions and nuts	40	
<b>Falafel</b> A dough of chickpeas, vegetables and spices fried in oil	40	
Vegetable Sambousek (D) (G) Dough chips stuffed with spinach, carrots, mushrooms and onions	40	



# **MAIN COURSE**

<b>Lamb Chops</b> (N) Lamb chops marinated in olive oil with white beans, tomato sauce and pine nuts	165
Lamb with Rice (N) Lamb, rice, peas, carrots and nuts	135
<b>Lamb Tagine</b> Lamb, potatoes, onions, carrots, tomatoes cooked in traditional earthenware	145
Lamb Couscous Lamb, potatoes, onion, zucchini, tomato sauce, couscous	145
<b>Tarabulsia Fish</b> (S) Seabass fillet with pepper, tomato, onion and tahini sauce	125
Meat Vine Leaves Rice, beef tenderloin, grape leaves, lemon sauce	135
Okra with Meat Tenderloin with okra, tomato sauce, spices and nuts	135
Chicken with Potatoes Chicken thighs, potatoes and tomato sauce	125
Chicken Couscous Chicken pieces, potatoes, onions, zucchini, tomato sauce, couscous	120
Arabic Tawouk (N) Grilled chicken breast pieces, rice with vegetables and nuts	125
Baby Chicken  Grilled boneless chicken with vegetables and garlic sauce	125
SIDE DISH	
Vermicelli Rice	30
Kabsa Rice	30
Couscous	30



## **EASTERN SWEETS**

Konafa with Cheese (D) (G) (N) Konafa dough, akkawi cheese, pistachio and cream	60
Rice Pudding (D) (N) Rice, milk, chantilly, sugar, nuts	50
Osmaliyah (D) (N) Roasted konafa with cream and pistachio served cold	48
Ghazal Ice Cream (D) (N) Ice cream with cream, pistachio and sugar strands	75

# SHISHA

Regular	130
Mixed	170
Premium	21 <sup>c</sup>

Shisha is available from 12pm until 2am.

Please seek the waiters assistance for all available flavours.