

COLD MEZZEH

hummous 37 (E, D, V)

purée of freshly boiled chick peas & tahini sauce

moutabel 37 (E, G, V)

roasted eggplant, tahini sauce & pomegranate

mohammara 37 (E, D, V, N)

purée of chili paste, bread, walnuts & olive oil

tabouleh 37 (E, V, D)

parsley, mint, tomatoes, burghul, olive oil lemon juice

eggplant moussaka 37 (E, V, D, G)

roasted baby eggplant, chickpeas, pepper, onion, garlic, tomato sauce

warak enab 40 (E, V, D)

stuffed wine leaves, rice, mint, tomatoes, parsley, onion

fattoush salad 37 (E, V, D)

cucumber, tomatoes, herbs, crispy bread, pomegranate

jarjir salad 37 (E, V, N, D)

fresh rocca leave, cherry tomato, almond, onion,

shrimp salad 80 (E, D, G)

shrimps, avocado, tomato, coriander, lemon juice, onion, olive oil

HOT MEZZEH

hummous bil laham 53 (E, D)

grilled lamb cubes, tahina sauce & puree of freshly boiled chickpeas

beef sujuk 53 (E, D)

arabic beef sausage mix with pepper, tomato sauce, onion

chicken liver 50 (E, D)

sautéed chicken liver with pomegranate molasses

fried hot mezzeh 50 (N)

lamb kibbeh, cheese fatayer, spinach fatayer

fried falafel 35 (V, E)

served with tahini sauce & mixed pickles salad

aromatic grilled halloumi cheese 55 (V)

halloumi cheese marinated with herbs, breaded & grilled, watermelon

moutabel (batarsh) 50 (N, E)

roasted eggplant, yoghurt, tahina sauce, tomato sauce & grilled lamb cubes

shrimp or baby calamari Provençal 80 (E, G)

sautéed shrimp with garlic butter, coriander, lemon juice

SOUPS

arabic lentil soup 55 (E, V, D)

moroccan harira soup 55 (E, D)

tomato soup 55 ((E, V, D)

MEAT & SEAFOOD FROM THE

CHARCOAL GRILL

café arabesque mixed grilled platter 145 (E)

lamb cube, shish taouk, lamb kofta, eggplant kabab

grilled baby chicken platter 85 (E)

marinated chicken with yoghurt, garlic and lemon

shish taouk 105 (E)

marinated chicken cubes with yoghurt and arabic spice

grilled lamb chops platter 140 (E)

australian lamb marinated with arabic spices

café style charcoal grilled whole seabass 170 (E, D)

fresh boneless sea bass marinated with herbs

grilled fresh tiger prawns 180 (E, D)

arabic spiced tiger prawns with tahina sauce

mixed grilled seafood platter 180 with lobster 365 (E)

tiger prawns, sea bass fillet, salmon fillet, calamari

toshka arayes 95 (E,D)

minced lamb marinated with arabic spice, spread on arabic bread

lamb shank tagine 155 (E, D)

fresh australian lamb shank slow cooked in moroccan spice & baby vegetable

SIDE ORDERS

batata harra 35 (V, G, E, D)

french fries 35 (V, G, E, D)

saffron rice 45 (E, V, D)

grilled vegetables 35 (V, E, G, D)

roasted green asparagus 35 (V, E, G, D)

(N) Contains Nuts

(D) Dairy Free

(E) Egg Free

(G) Gluten Free

(V) Vegetarian

All prices are expressed in UAE Dirhams, inclusive of 10% municipality fee, 10% service charge and 5% VAT

INTERNATIOLO FOOD APPETIZERS & SALAD

caesar salad 85 (E,G)
roman lettuce, Caesar dressing, chicken breast, bacon, croutons

greek salad 68 (D,V)
rumen lettuce, cucumber, cherry tomato, mix color capsicum, kalamata olive onion, feta cheese, vinegar, olive oil

quiche aux poireaux 60 (E,D,G)
leeks, smoked salmon, cheese

prime beef burger 99 (D,G)
burger buns, beef patty, tomato, lettuce, pickles, melted cheese caramelized onion, mayo mustard

club sandwich 85 (E,D,G)
grilled chicken breast, veal bacon, fried eggs, tomato, lettuce, mayo mustard

mediterranean pita 75 (D,G,V)
pita bread, tomato, feta cheese, cucumber, mushroom, avocado, rocka leaves

smoked salmon 80 (G,D,N)
sour cream, protein bread

burrata cheese 85(D,N,V)
heirloom tomato, Greece Kalamata olives, pesto sauce

spaghetto cav Giuseppe coco 95 (G)
shrimp, cherry tomato, fresh tarragon

orecchiette Pugliesi 85 (D,V)
tomato sauce, cheese ricotta dry, basil oil

DESSERTS

um ali 55 (N)
puff pastry, milk, nuts, fresh cream

assorted baklawa 58 (N)
buttered pastries filled with nuts

homemade kunafa 65 (N)
baked kunafa with cheese, arabic ice cream, sugar syrup

hallawa bil jaben 50 (N)
semolina dough, cheese, sugar syrup

haytilih (mouhalabieh) 45 (G, N)
arabic ice cream

dates cake with cinnamon 65 (N)
pistachio ice cream, with orange sauce

AFTERNOON TEA

CLASSIC 255 | CHAMPAGNE 415

PER COUPLE

The Lounge provides a peaceful haven where guests can savour one of the most beloved of English rituals, the afternoon high tea served daily from 2:00pm to 6:00pm. A champagne afternoon tea package is also available daily from 2:00pm to 4:00pm.

Selection of tea and coffee included.

amuse bouche

lychee and raspberry sorbet

savory

pan brioche, marinated salmon, and tarragon smoked mayo

cucumber, fresh cream and dill sandwich

caviar, organic butter and lime sandwich

avocado sandwich

foie gras macaron dipped in dark chocolate

forest chips

tomato frangipane, burrata and black olives

savory cone and black truffle

sweet

pistachio chocolate cake

raspberry profiteroles

gluten free chocolate

tiramisu pot

lemon meringue tart

cassis macaron

home-made scones served with clotted cream and lemon curd

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