

COLD MEZZEH

	AED
Khaymat Salad (V) ◦ <i>Mixed Salad of Cucumber, Tomato, Lettuce, Green Chili, Beetroot, Mint and Parsley, tossed in light Lemon Vinaigrette</i>	38
Khaymat Hommous (V) (N) <i>Velvety freshly boiled Chickpea Purée with Tahina Sauce topped with roasted Pine Seeds and Cumin</i>	37
Jat Khudra Lebanese Crudités (V) ◦ <i>Selection of seasonal Vegetables and wild Lebanese Tomato</i>	85
Hommous (V) <i>Velvety freshly boiled Chickpea Purée with Tahina Sauce</i>	38
Moutabel (V) ◦ <i>Dip of roasted Eggplant with Tahina Sauce and Pomegranate</i>	38
Baba Ghanouj (V) <i>Grilled Eggplant Dip with Onion, Tomato, Parsley and Mint</i>	38
Tabouleh (V) <i>Finely chopped Parsley and Mint, Tomato, Burghul, Olive Oil and Lemon Juice Dressing</i>	38
Fattoush (V) ◦ <i>Cucumber, Tomato, Herbs, Pomegranate Dressing and toasted Arabic Bread</i>	38
Zaatar Salad (V) ◦ <i>Aromatic Herb Salad, Tomato and Onion in Pomegranate Sauce</i>	38
Jarjeer (V) ◦ <i>Rocket Lettuce, Tomato, Onion, Olive Oil, Vinegar and Pomegranate Sauce</i>	38
Shanklish (V) <i>Crumbled Cheese with Onion, Parsley, Tomato and Lebanese Olive Oil</i>	40
Warak Enab Bil Zaite (V) <i>Vine Leaves stuffed with seasoned Rice, Tomato, Mint and Parsley</i>	36

	AED
Labneh Spheres or Bel Zaatar (V) ◦ <i>Labneh spheres mixed in Lebanese Olive Oil</i>	36
Assorted Arabic Pickles (V) <i>Pickled Vegetables, Lebanese Cucumber, Turnip, Chili and Cauliflower</i>	36
Lubia Bil Zaite (V) ◦ <i>Tender Green Beans with Tomato, Garlic, Onion and Olive Oil</i>	38
Hindbe Bil Zaite (V) <i>Freshly sautéed Dandelion Leaves with Onion, Olive Oil and Lemon Juice</i>	38
Battrakh <i>Dried Fish Roe served with toasted Bread, Olive Oil and Garlic</i>	135

SOUPS

	AED
Lentil Soup (V) <i>Purée of Red Lentils, Onion and Garlic Soup with toasted Arabic Bread</i>	37
Chicken Soup <i>Cream of Chicken Soup with diced Chicken and fresh Coriander</i>	37

RAW MEAT DISHES

	AED
Kebbeh Nayeh <i>Freshly minced Lamb with Burghul topped with Olive Oil</i>	55
Kebbeh Orfaly <i>Oriental spiced fresh minced Lamb with Burghul</i>	55
Kebbeh Frakeh (South of Lebanon recipe) <i>Freshly minced Lamb with Burghul and special Lebanese Spices</i>	55
Khaymat Selection Raw Meat <i>Kebbeh Nayeh, Habrah Nayeh, Frakeh</i>	190

HOT MEZZEH

	AED
Hommous Bel Lahm (N) <i>Velvety Chickpea Purée with Tahina Sauce topped with minced Lamb and Pine Seeds</i>	53
Falafel <i>Chickpeas, Garlic, Onion and Coriander fried Paste served with Tahina Sauce</i>	35
Batata Harra (V) ◦ <i>Fried Potato cubes with Garlic and Coriander</i>	36
Cheese Rakakat (V) <i>Fried Akawi Cheese wrapped in Filo Pastry</i>	40
Meat Sambousek (N) <i>Tender Crust filled with minced seasoned Lamb and Pine Seeds</i>	40
Spinach Fatayer (V) <i>Pastry triangle filled with Spinach and minced Onions</i>	36
Chicken Liver with Pomegranate Sauce ◦ <i>Sautéed Chicken Livers drizzled with Pomegranate Sauce</i>	55
Fried Kebbeh (N) <i>Fried Lamb Dumplings filled with minced Meat and Pine Nuts</i>	40
Moajanat Moshakala (N) <i>Cheese Rakakat, Meat Sambousek, Spinach Fatayer and fried Kebbeh</i>	45
Sujuk Grill <i>Spicy Beef Sausages</i>	47
Lamb Makanek <i>Lamb Sausages with fresh Lemon Juice</i>	47



Chicken Wings with Coriander and Garlic Sauce ◦ 45
Pan fried Chicken Wings brushed with a Coriander, Lemon and Garlic Sauce

Fried Asafir 135
Pan fried Fig Birds with Pomegranate Sauce (5 EACH)

SHAWARMA AED

Traditional Chicken or Beef Shawarma 55
Finely sliced marinated Beef or Chicken served with Pickles and French Fries

Hommous with Beef or Chicken Shawarma 57
Plate of Hommous topped with Chicken or Beef Shawarma

SEAFOOD AED

Grilled Summan with Grilled Vegetables ◦ 135
Arabic spiced grilled Summan with Vegetables and Tahina Sauce

Sherry Fillet with Chili Sauce 135
Grilled Sherry Fillet, Vermicelli Rice with Chili Sauce

Grilled Shrimps and Summan with Rice 138

Grilled Shrimps 180
Garlic and Lemon Juice

Fried Shrimps with Tartar Sauce 180

Grilled Omani Lobster 230
Grilled Omani Lobster with Arabic Herbs, Garlic and Lemon Juice served with Saffron Rice

Saffron Rice (V) 25

FROM THE CHARCOAL GRILL AED

Arayes (N) 54
Minced Lamb with Onion, Tomato, Mint and Pine Nuts in grilled Arabic Bread

Kebab Kheskhash 75
Minced spicy Lamb with Tomato Sauce

Kebab Halabi 75
Minced Lamb with Parsley and Onion

Grilled Lamb 110
Cubed Lamb Fillet

Grilled Lamb Chops with French Fries 135

Kebab Mint 76
Minced Lamb mix with fresh Mint Leaves

Kebab Bel Cherry with Rice 85
Minced Lamb with fresh Cherry

Grilled Kebbeh (Zgharta) 75
Deep-charcoal grilled Lamb Meatballs with Cracked Wheat and Onion, filled with sautéed minced Meat

Beef Kebab 175
Cubes of Beef Fillet with grilled Vegetables

Khaymat Grilled Chicken Wings 35
Barbecued Chicken Wings with Lemon and Garlic Sauce

Shish Taouk ◦ 76
Diced Chicken marinated in Garlic and Lemon

Mixed Grill 120
A combination of Lamb Kebab, Kofta Kebab, Shish Taouk and Lamb Chops

Mixed Grill 120
A combination of Lamb Kebab, Kofta Kebab, Shish Taouk and Lamb Chops

Grilled Half Boneless Chicken with French Fries 55

Grilled Whole Boneless Chicken with French Fries 100

DESSERT AED

Ashtha Bil Aasal (N) 46
Fresh Cream with Almonds, Pistachios and Honey

Halawa Bil Jeben (N) 46
Sweet Cheese with Pistachio and Sugar Syrup

Baklawa (N) 46
Assortment of buttered Pastry filled with Nuts and doused in Syrup

Osmalieh 55
Konafa Vermicelli with fresh Milk Pudding

Rice Pudding (N) 46
Classic Arabic Milk and Rice, Sugar and Blossom Rose Water Pudding

Fruits 46
Seasonal Fruits

