



RAMADAN IFTAR MENU 2022

Selections of Ramadan Juices

Jallab(N), Laban Aryan (D), Tamarind, Qamardine

On the Table

Khudri Dates, Dry Fruits, and nuts

Salads and Appetizers

Selection of Bread rolls and Arabic Bread (G, E)

Hummus (V, SS)

Mohammara (G, N, V, SP)

Moutable (D, V, SS)

Vine Leaves (V)

Fattoush (V, SP, G)

Lobieh Bil zit | Green Beans Salad with Tomato and garlic (V, SP)

Vegetables Crudities

Mixed Olives, Turnip Pickle, Arabic pickle, Makdous (N, SP)

Selection of Hot Mezzah

Lamb Sambousek (G, N, SB)

Spinach Fatayer (G, N, V, SB)

Cheese Roll (D, G, SB)

Soup selection

Oriental Lentil Soup with Lemon Wedge and Pita bread (G, V)

Chicken Vermicelli soup (G, SP)

Main Course

Beef Stew | root vegetables, mushroom (G, D)

Grilled Sea bass | with Harra Sauce Lemon Pickle and Black Olives, vegetables ragout (S, SP, N)

Shish Taouk (SP, D, G, M)

Lamb kebab, Lamb Kofta (G)

Roasted Potato | Roasted Potato with Chermoula sauce and Black Olives (SB, SP)

Grilled vegetables

Pasta Arabiatta (G, D)

Saffron rice

Desserts

Chocolate gateau(D)(G)(E)

Umali (D)(G)

Assorted Fruits Platter

Selection of Arabic sweets (D)(G)

Dish contains Gluten (G) Vegetarian (V) Nuts (N) Sea foods (S) Dairy (D) Eggs (E)
Sulphite (SP) Sesame (SS) Soybeans (SB) Mustard (M) Celery (C)
All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)