



Iftar Menu

RAMADAN JUICE

Laban, Tamer Hindi, Jalap, Vimto, Qamar al Deen, Soft Drinks

SALADS

Green Salad, Berry Tabbouleh, Rocca With Nuts Salad,
Chickpeas Salad, Vine Leave, Shanklish Salad, Potato Salad,
Red Kidney Beans Salad, Fatoush, Aloo Chana Chaat

MEZZE

Babaganouj, Beet Hummus, Labnah With Garlic,
Classic Hummus, Mutable, Tzatiki, Mohamara, Makdous, Vine Leaf Dolma

NUTTY CORNER

Roasted Spicy Cashew Nuts, Caramelized Walnuts, Roasted Almonds, Salty
Peanuts, Dates, Figs, Apricots, Prunes

MAKE YOUR OWN SALAD BAR

Lettuce: Lolo Rosso, Rocca, Romaine, Radicchio, Frisse

Fresh Veg: Turnip, Cucumber, Carrot, Bean Sprouts, Cauliflower, Broccoli,
Cherry Tomato, Baby Corn, Asparagus, Zucchini, Mushrooms, American Corn

Toppings: Croutons, Sesame Seeds, Sliced Olives, Sundried Tomato,
Cornichon, Silver Onions, Capers, Lemon Wedges, Jalapenos

Dressings: Vinaigrette, Honey Mustard, Balsamic, Cocktail, Caesar, Sriracha
Mayo, Pomegranate Molasses, Chili Mint Vinaigrette

SOUP

Lentil Soup with Croutons and Lemon Wedges

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HOT APPETIZERS

Rakakat Cheese
Chicken Shawarma Spring Roll
Lamb Kibbeh
Samosa

MAIN COURSE

Yemeni Lamb Ouzi with Kabsa Rice
Egyptian Style Stuffed Quails **OR**
Slow Roasted Duck with Zaat'ar

Charcoal BBQ: Shish Taouk / Chicken Arayes / Lamb Kofta / Shish Kebab

Meat Stuffed Cabbage Rolls
Beef Medallions with Broccoli
Grilled Fish with Lemon Coriander Sauce
Baked Penne in Creamy Mushroom Sauce
Vermicelli Rice
Batata Harra
Baked Vegetable Potpie

Dessert

Our signature Baklava Tower
Homemade Umm Ali
Traditional Rice Pudding
Pistachio Bokaj
Turkish Asabeh
Awamat
Mamoul Platter – Date, Pistachio, Chocolate, Walnuts
Almond Basbousa
Katayef with Nutella
Halawat Al Jeben
Cashew Borma
Aysh el Bulbul
Chocolate Cake
Tiramisu Cake Slice
Belgian Chocolate Mousse
Fresh Fruit Platter with Seasonal Fruits

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