

Iftar Menu!

RAMADAN BEVERAGES

JALLAB, TAMER HINDI , ROOH AFZA

DRY FRUITS

DATES, NUTS, RAISINS

COLD MEZZA

HUMMUS, TABBOULEH, MOUTABEL , BATATA HARRA , FATTOUSH

SALADS

CHICKEN AND GRAPE SALAD, CELERY, WALNUT, MAYONNAISE
BEETROOT, ORANGE SEGMENTS, WALNUT AND FETA CHEESE

ON THE PLATTERS

CAULIFLOWER BIL TAHINA ,EGGPLANT BIL TAHINA , LOBYEH BIL ZEIT, WARAQ
ENAB

SALAD BAR

ROMAINE LETTUCE, MIXED LETTUCE

TOMATO WEDGES, SLICED CUCUMBER, GRATED CARROT, SLICED CAPSICUM
JARS: GREEN OLIVE, JALAPENO, CAPERS, SUN DRIED TOMATO, GHERKIN AND
MIXED PICKLE

CONDIMENTS: FETA CHEESE, PARMESAN CHEESE, SPRING ONION, PARSLEY,
BEAN SPROUT, BACON, CHICKEN BREAST, RADISH, SWEET CORN, ANCHOVIES
DRESSINGS: BALSAMIC DRESSING, COCKTAIL DRESSING, LEMON DRESSING,
CAESAR DRESSING

OLIVE OIL, BALSAMIC VINEGAR AND LEMON JUICE

BREAD SELECTION

SELECTION OF BREADS, WHITE AND BROWN BREAD ROLLS AND ARABIC BREAD
BUTTER, MARGARINE

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SOUP

ARABIC LENTIL SOUP, LEMON AND CROUTONS

OUZI STATION

LAMB LEG AND WHOLE CHICKEN WITH BONE, ON ORIENTAL RICE, YOGHURT

MAIN COURSE

FISH HARRA

BEEF AND OKRA SALONA

CHICKEN MUSAHAB, SUMAC ONION

STIR FRIED NOODLES

VEGETABLE RATATOUILLE

DILL RICE

POTATO HARRA

FUSILLI PASTA, PINK SAUCE, PEPPERS AND MUSHROOM

CHICKEN SHAWARMA, TOMATO, GHERKIN, GARLIC MAYONNAISE AND FRENCH FRIES

HOT MEZZAH

LAMB KEBBEH, CHEESE SAMBOUSEK, KETCHUP, SWEET CHILI SAUCE

DESSERT

ARABIC BASBOUSA

CRÈME BRULE

MOHALABIA

CARROT HALWA

DATE CHEESECAKE

UM ALI

WHOLE FRUITS