



RAMADAN MENU 2024

Ramadan juices

Jallab Tamer Hendy, Qamar Al-Din,
Date & and dry apricot on the table

Pickles & cheese

Selection pickles, selection cheese, labneh balls

COLD STARTERS

Hommos, mutable, vine leaves, relishes,
Loubyi bil zit, hindbeh, fried cauliflower, eggplant
Tabouleh, Fattoush Rocca with pomegranate,
Shanklish, mixed pickles,
, mudardara, rahib salad
Greek salad chicken Caesar salad
Crab avocado, pasta, beetroot salad
Quinoa avocado salad,
Selection classic jars

Soup

Lintel soup
Chicken vermicelli

Under lamp

Kibbeh, samosa, falafel, spring roll cheese roll

Carving

Roasted lamb with oriental rice

Carving

Roasted chicken with freekeh

Pasta station

Spaghetti, penne
White sauce, tomato sauce
Onion, garlic, chili, parmesan cheese
Shrimp, beef, calamari

BBQ station

Kofta, shish tawook, kebab, shrimp, fish fillet
Onion, eggplant

MAIN COURSE

Stuffed zucchini, vine leaves with lamb nick
Dawood basha
Vermicelli rice
Chicken Biryani
Paneer matter
Fish Harrah
Roasted potato
Mix vegetable

Saj & Fattah station

Meat, zaater, cheese

Fateh & balila station

Hummos fattah, eggplant fattah
Foul, baleela

Shawarma station

Chicken shawarma, saj bread
Garlic sauce, pickles,

DESSERTS

Selection fruit, Othmalieh
Muhallabia, Kunafa, asabea Zainab
Katayef Ashta and Walnut,
Maamoul, blah el sham
Luqymat, asafiri, Basbousa
Selection french pastry
Um Ali