# Iftar Menu

### To start

Dates | apricots | prunes

Ramadan drink selection: Tamarhindi | Qamar al-din | Jallab | Laban

# Mezzeh bento

Avocado hummus 🧇 🐠



Potato, garlic and fresh dill

Toomeyah 🧇 🐠

Chickpeas, avocado, tahini and herbs

Baladi salad 💊 🚯



Lettuce, arugula, cherry tomato, cucumber and Oriental vinaigrette

Muhammara 🔷 💊



Walnut, chili and sweet pepper

Lamb kibbeh 👠

Bulgur dough filled with minced lamb and pine nuts

Falafel 💊

Fried chickpeas with coriander and sumac

# Soup

### Moroccan harira soup

Braised chicken, green lentils, chickpeas, vermicelli and tomato

## Main Course

Your choice of:

Moroccan chicken tagine 🔞 💊



Dry fruits, onion, ras el hanout, saffron couscous

Okra and lamb casserole



Braised fresh okra, lamb chops, spiced tomato gravy, chicken gizzard, khalta rice

Seafood warak enab



Wine leaves stuffed with seabass, shrimps and octopus, dill and pineapple rice

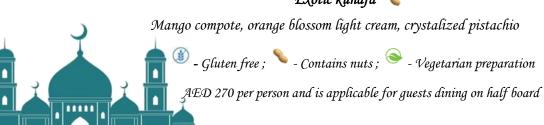
Vegetables toorlley 🕒 💊

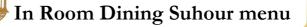


Seasonal legumes, garlic and vinegar sauce, rice, crispy bread and yogurt sauce

#### **Desserts**

Exotic kunafa 🔪





Available everyday from 11pm until 5am

### **Juice Selection**

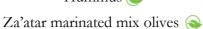
Orange juice | Watermelon juice | Pineapple juice | Carrot juice

#### To start

Selection of fresh sliced fruits platter with dates Organic yogurt with honey, strawberry and granola \square

#### Cold Selection

Hummus 🙈



Labneh topped with black sesame and olive oil @

#### Hot Selection

Foul medames @



Eggs to order:

Omelette | scrambled | boiled | fried Served with grilled tomato, potato hash brown and sautéed mushrooms

Along with Arabic pita and Artisan bread

