

## SOUP

- LENTIL SOUP AED 30**  
**CHICKEN MUSHROOM SOUP AED 30**

## SALADS

- FATTOUSH (V) AED 36**  
 Tomatoes, cucumbers, fresh leafy vegetables mixed with lemon, molasses & fried Arabic bread
- TABOULEH (V) AED 34**  
 Fresh chopped parsley with chopped tomatoes, onions and bulgur with lemon sauce
- ROCA SALAD (V) AED 32**  
 Fresh roca leaves with tomatoes, onions and sumac with lemon dressing
- CABBAGE SALAD (V) AED 30**  
 Cabbage, tomatoes, dry mint & lemon dressing

## COLD STARTERS

- HUMMUS (V, N) AED 30**  
 Chickpeas mixed with tahini, lemon juice and olive oil
- MOUTABBAL (V, N) AED 34**  
 Grilled eggplant mixed with tahini, lemon juice, served with pomegranate seeds
- VINE LEAVES (V) AED 36**  
 Leaves stuffed with rice, parsley and tomatoes flavoured with lemon & pomegranate molasses
- MOUSSAKA EGGPLANT (V, N) AED 40**  
 Fried eggplant cubes with tomato sauce and coloured pepper
- LABNEH (D, N) AED 28**  
 Local labneh served with olive oil and mint
- MOUHAMARA (V, N) AED 38**  
 Bread crumbs with red pepper paste, almond and olive oil

## HOT APPETIZER

- HUMMUS WITH MEAT (N) AED 46**  
 Hummus with tahini, lamb cubes and pine nuts
- CHICKEN LIVER AED 44**  
 Fried chicken liver with garlic and pomegranate molasses dressing
- MAKANEK (D, N) AED 56**  
 Delicious lamb makanek cooked with lemon sauce and pomegranate molasses
- MOLOKHIA (N) AED 40**  
 Fresh green molokhia leaves with garlic and coriander
- SOUJOUK AED 56**  
 Delicious spiced lamb sausage with coloured pepper and tomato with lemon sauce
- CHICKEN WINGS PROVENCAL AED 50**  
 Fried chicken wings with provencal sauce & coriander
- POTATO HARRA (V) AED 28**  
 Fried potato cubes with paprika, lemon & coriander
- FALAFEL (V, N) AED 38**  
 Fried chopped chickpeas seasoned with the chef's special spices, served with tahini sauce
- FRIED KEBBEH (D, N) AED 46**  
 Bulgur and spices stuffed with meat & onions served with pomegranate molasses

## PASTRIES

- CHEESE SPRING ROLLS (D, V, N) AED 44**  
 Stuffed with akkawi cheese served with sweet chili sauce
- SAMBOUSEK CHEESE (D, N) AED 40**  
 Sambousek dough stuffed with akkawi and Feta cheese
- SAMBOUSEK MEAT (D, N) AED 40**  
 Sambousek dough stuffed with minced meat
- FATAYER SPINACH (D, N) AED 40**  
 Sambousek dough stuffed with spinach, onion and sumac
- ZAATAR FATAYER (D, V, N) AED 24**  
 Fatayer dough with zaatar dry, sesame and olive oil

## MIXED MEZZE AED 128

- Pickles, black olives, green olives, maktous  
 Hummus, moutabbal, moussaka, vines leaves  
 Kebbeh & Sambousek cheese  
 Spicy potato, chicken liver, makanek  
 Arabic bread basket

## THE GRILL

- LAMB CUBES AED 99**  
 Lamb cubes marinated and grilled on charcoal
- LAMB CHOPS AED 99**  
 Lamb chops marinated with red pepper and grilled on charcoal
- SHISH TAOUK AED 90**  
 Tender chicken breast cubes marinated with garlic and special spices served with garlic cream
- LAMB KOFTA AED 96**  
 Minced lamb with special spices, onions and parsley
- KABAB PISTACHIO (N) AED 98**  
 Minced lamb mixed with special spices and pistachio
- KABAB AZMERLY (D, N) AED 98**  
 Minced lamb mixed with special spices and Mozzarella cheese
- MIXED GRILL (D, N) AED 138**  
 Mix grill platter of meat, shish and your choice of kabab

## THE DESSERTS

- KUNAFI (N) AED 44**  
 Dessert made with spun pastry kataifi, soaked in a sweet, sugar-based attar syrup
- BAKLAWA (D, N) AED 44**  
 Layered pastry dessert made of filo pastry, filled with chopped nuts, and sweetened with honey
- HALAWET JIBEN (D, N) AED 44**  
 Syrian dessert made of a semolina and cheese dough, filled with cream
- BASBOUSA (D, N) AED 38**  
 Sweet, syrup-soaked semolina cake that originated in Egypt, semolina batter is baked in a pan