

...MEDITERRANEAN

... CLASSIC MEZZA SELECTION AED

SERVED COLD 22

Tabouleh – chopped parsley with tomatoes, bulgur, lemon juice and olive oil

Hummus – pureed chickpeas with lemon

Fattoush – local lettuce with tomatoes, cucumber, sumac and a pomegranate dressing

Baba ghanoush – charcoal roasted aubergine salad

Olive and zataar salad – fresh olives tossed with zataar, fresh parsley and shallots

SERVED HOT 22

Spinach fatayer – fried spinach parcels

Meat sambousek – fried pastry roll stuffed with minced lamb with onions

Kibbeh – deep fried minced lamb with pine nuts (n)

Falafel – served with a tahina dip

Mezza platter selection of 2 hot and 2 cold mezza 75

... MOROCCAN

Taktouka - roasted peppers and tomato salad with Moroccan spices and extra virgin olive oil 42

Zaalouk - chargrilled eggplant with paprika, cumin and olive oil 42

Moroccan haria soup - with lamb, dates and eggs 48

Royal couscous - with marinated lamb shank and chicken sweet braised onions 85

Couscous tfaya - braised chicken with saffron, raisins, eggs and caramelized onions 79

Tagine merakchiya - braised lamb shanks with lemon pickle, garlic and cumin 79

Lamb 'Tfaya' - with raisins, saffron served with couscous 75

Braised lamb shank tagine - lamb shank with prunes and almonds (n) 85

Corn fed chicken tagine - with preserved lemons and olives 75

Tagine taghazout - lamb shank with braised artichokes, peas and lemon pickle 75

Pastilla - with chicken, cinnamon, almonds and honey 78

Pastilla - with seafood vermicelli and saffron 95

Plain couscous 18