

SALADS

KABISS (V) Selection of homemade pickles	28
TABOULEH (G) (V) Mixed parsley, tomato, mint, onion and olive oil, fine white burghul	38
FATTOUCH (G) (N) (V) Oriental vegetable salad with sumac bread, walnuts and molasses	38
HENDBEH MKELEYEH (V) Chicory sautéed in olive oil, onion and garlic	38
BAKLEH W ZAATAR (V) Watercress and fresh thyme salad, onion, tomato and sumac	32
RAHEB (V) Whole roasted eggplant, vegetables and apple vinegar	35
JARJIR W CHAMANDAR (V) (N) NEW Rocca and beetroot with sliced onion, tomato, walnuts and sumac dip	40

COLD MEZZEH

HOUMMUS (V) Chickpeas purée with tahini and olive oil	32
MOUTABAL (V) Char-grilled eggplant purée, pomegranate, tahini	32
HOUMMUS HALABI (G) (N) (V) Chickpeas purée, spicy tomato, pepper salsa and pistachio	35
MOUTABAL AJAMI (N) (V) Char-grilled eggplant purée, fried eggplant, molasses and walnuts	40
HOUMMUS BEIRUTI (N) (V) Chickpeas purée, green chili, parsley and pine seeds	35
LABNEH PHOENICIAN (D) (V) Labneh mixed with tomato, olives, green onion, olive oil and basil	30
INNABIYEH (V) Stuffed vine leaves with rice, tomato and pomegranate dip	38
MUHAMMARA (G) (N) Capsicum, chili paste, walnuts, bread crumbs, olive oil and molasses	35
CHANKLISH (D) (V) Aged spicy cheese with parsley, onion and tomato	40
BEZRE BIL LOZ (G) (N) Fried whitebait fish with almonds and tahina sauce	55
LOUBIEH (V) Cold beans and tomato stew	30
HOUMMUS BIL KARAZ (V)(N) SIGNATURE Chickpeas purée sweeten with aleppo cherry, onion, tomato and pistachio	38
MOUSAKAA (V) NEW Fried eggplant, tomato, chickpeas and onion sautéed	36
HOUMMUS BIL LAHMEH (G) (N) Chickpeas purée with tahina, sautéed lamb meat, pine seeds	55

SOUP

ADAS MAJROUCH (D) (N) (V) Lentil soup, labneh cream and pistachio dukka	36
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HOT MEZZEH

HALLOUMI W MOUHAMARAH (V) (G) SIGNATURE Deep fried halloumi cheese with mohammara crust, apricot, quince and molasses dip	46
KRAYDES BIL ITHMALIYEH (N) (D) (G) SIGNATURE Deep fried prawns rolled in ithmaleyeh dough, tahini and harra sauce	82
FALAFEL BYBLOS (N) NEW Chickpeas purée flavoured with coriander and garlic, stuffed with muhammara and nuts	46
MWARADEH (G) (N) Open kebbeh with minced meat, cherries and molasses	41
KASBEH W ROUMAN Pan-fried chicken liver with pomegranate molasses	36
BATATA JABALIYEH (D) (V) Fried potato flavoured with coriander, green chili and lime juice	38

MAKANEK (N) Lamb sausage with oriental spices and lime	40
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SUJOK Spicy lamb sausage, tomato and onion Provençal	40
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JAWANEH (D) Fried chicken wings "provençal" with coriander, garlic and lime	35
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MOUJANAT (D) (G) (N) Arabic savouries "kebbeh, sambousek, fatayer and raqaqat" with avocado and zaatar labneh	55
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NAYEH "TARTARE"

KEBBEH NAYEH (G) (N) Raw lamb meat tartare, onion, burghul and basil	65
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HABRA NAYEH (N) Raw lamb meat tartare served with garlic dip	65
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TABLIYEH (G) (N) Selection of raw meat tartare "kafta, habra, ftileh, frakeh, kebbeh"	235
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FATTEH

KRAYDES (D) (G) (N) Fried prawns topped with yoghurt, fried bread and pine seeds	50
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KEBAB (D) (G) (N) Grilled kebab topped with yoghurt, fried bread and pine seeds	48
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CHICKEN (D) (G) (N) Grilled chicken cubes, yoghurt, fried bread and pine seeds	48
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GRILLS

KRAYDES (G) Grilled prawns, mouhamarah dip	140
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KHESHKHASH (G) (N) Char-grilled lamb kebab with tomato and chili peppers	68
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KASTALETA (G) Char-grilled lamb chops with zaatar and basil	158
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ARAYESS MACHROUHA (G) (N) Flavoured minced meat baked in tlameh bread	56
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SHISH TAOUK (G) (D) Char-grilled chicken marinated in garlic	70
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SHISH KEBAB (G) Char-grilled lamb tikka	70
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MSAHHAB (G) Char-grilled boneless chicken in vine leaves	95
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MACHAWI MCHAKALEH (G) Mixed grill platter "taouk, lamb tikka, kofta, lamb chops"	148
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KEBAB BILKARAZ (G) (N) Rolled minced meat, mixed with Aleppo cherry, onion, tomato and pistachio	79
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KEBAB BATINJAN (G) Char- grill lamb kofta flavoured eggplant sautéed onion and capsicum	79
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DESSERT

HALAWAT EL JIBIN BIL ASSAL (D) (G) (N) (V) Cheese pastry, clotted ashta, sweet petal, pistachio and syrup	50
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BAKDASH ISH-EL-BELBOUL (N) (D) (G) (V) SIGNATURE Arabic bakdash ice cream with ithmaleyeh nest and pistachio	68
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AIYSH AL SARAYA (D) (G) (N) (V) Bread and ashta cream, flavoured with rosewater topped with honey and nuts	48
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MOUHALABIYA BIL KARAZ (D) (G) (N) (V) Cherry flavoured milk pudding, ashta, berries and marshmallows	48
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KUNAFI (D) (G) (N) (V) Cheese and semolina pudding with sugar syrup	58
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LEVANT FAWAKEH (V) Sliced fresh fruits	65
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LEVANT FAWAKEH (V) Sliced fresh fruits (four person)	105
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AWAMAT BI DEBES KHARROUB (G) (N) (D) (V) SIGNATURE Fried lebanese dumpling, molasses, hazelnut and mistika ice cream	48
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RIZ B HALIB (G) (N) (D) (V) Rice pudding with milk, amarena and pistachio	48
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V - This item is suitable for vegetarians, N - Contain nuts or traces of nuts, G - Gluten, D - Dairy
Some of the menu items may contain nuts, seeds, milk, egg or/and other allergens. We understand the dangers to those with severe allergies. Please ask to speak to the restaurant manager for further advice.

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and taxes.