

MENU

COLD & HOT MEZZEH

Kuku Sabzi (D) (V) (N) 55
Baked herbes omelet, kashk yogurt, pecan, cranberries

Batata Harra (V) (D) 60
Baby potato, cilantro, ezme salsa, citrus cream

Sauteed Chicken Liver (G) (D) 65
Onion hummus, smoked capsicum sauce

Kibbeh Nayeh (G) (RAW) 75
Onion, herb salad

Charcoal Grilled Soujouk (N) (D) 75
Spiced lamb sausage, roasted baby marrow, scallion chimichurri

Hummus Bil Lahmeh (N) 80
Chickpeas puree, tahini, spiced beef

SOUP

Oriental Lentil Soup (V) (VG) (G) 55

Harrira Soup (G) 55
All soups served with lemon wedges, crispy pita bread

SALADS

Wild Za'atar Salad (V) (VG) 60
White onion, semi dried tomato, green almond, sumac dressing

Fatoush (G) (V) (VG) 65
Tomatoes, cucumber, watercress, mint, pomegranate

Spicy Kisir (D) (G) 65
Bulgur, Aleppo chili paste, plum tomato, crispy shallots

Roasted Beetroots Salad (D) (N) 70
Whipped feta cheese, dukkah, pickled onion, coriander, citrus sauce

FROM THE BREAD OVEN

Pide with Goat Cheese, Black Sesame (D) (G) 55

Lahmacun (Lahm Bil Ajeen) (G) 65

Lamb Arrayes (G) (N) 75
Grilled stuffed pita bread, Tahini salad

Chicken Shawarma (G) (D) 80
Garlic mayonnaise, tahini sauce, sumac salad, pickles & fries

SIGNATURES

Kusa Bil Laban (D) (G) (N) 110
Stuffed Marrow and Yoghurt sauce

Chicken Musakhan (G) (N) 130
Roasted corn-fed chicken, braised onion & sumac

Beef Cheeks Tanjia (N) (G) 150
Braised beef cheeks, stuffed savoy cabbage with couscous, tfaya, almond

Seafood Tagine (S) 165
Tiger prawns, local squid, baby octopus, clams, preserved lemon

TO SHARE

Amaseena Mix Grill (G) (D) 190
Shish kebab, shish taouk, kofta, lamb chops, harissa bread, kabsa rice

Slow cooked Lamb Shoulder 310
Braised green lentil, prunes, za'atar chimichurri

Grilled Local Sea Bream 330
Smoked taktouka, Preserved lemon, chermoula

(G) Gluten | (N) Nuts | (D) Dairy | (V) Vegetarian | (VG) Vegan

All prices are in UAE Dirhams and inclusive of 10% service charge, 7% government fees and 5% VAT.





DESSERT

Amassena Muhalabiya (D) (N)

Amarena cherry and gazel banat

AED 50

Cinnamon Muakacha (D) (N)

Walnut, coconut custard, black cardamom ice cream

AED 50

Aish El Saraya (N) (G) (D)

*Caramelized brioche topped with figs and orange blossom brulee,
ashta ice cream*

AED 55

Traditional Umm Ali (D) (N) (G)

Candied nuts, raisins, mastic ice cream

AED 55

Seasonal Fruits Platter (V) (VG)

AED 65

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