

SOUP

- MOROCCAN HARIRA**
Lamb, lentils, Moroccan spices, tomato, vegetables
- LEMEN CHICKEN**
Chicken, carrot, lemon, onion
- SHORBET AL ADAS**
Red lentil, Lebanese spices

COLD MEZZA

- BABA GHANOUJ**
Smoked eggplant, lemon
- HUMMUS**
Chickpea purée, tahini
- HUMMUS BEIRUTI**
Chickpea purée tahini, cumin, garlic, parsley, green chilli, pickles
- MOUHAMARA**
Mixed nuts, Arabic spices, chilli
- MOUTABEL**
Grilled eggplant, tahini, lemon
- MORTADELLA HALABI**
Arabic style chicken pistachio rolls, garlic mustard
- WARAK ENAB**
Rice stuffed vine leaves, olive oil

HOT MEZZA

- CHEESE RAKAKAT**
Fried pastry, Lebanese cheese
- CHICKEN WINGS TAHINI**
Grilled chicken wings, Arabic spices, tahini
- FALAFEL**
Ground chickpeas, tahini
- HALLOUMI**
Halloumi cheese, black olives, cucumber, pomegranate molasses
- WAGYU HUMMUS**
Wagyu beef, hummus, sweet Arabic spices, peanuts
- KEBBEH MAKLIEH**
Minced lamb stuffed with burghul
- SPINACH FATAYER**
Fried pastry sumac spinach, onion, peanuts
- SOUJOUK**
Lamb sausage, spicy sauce

SALAD

- ARMENIAN PRAWNS**
Mixed vegetables, grilled prawns, burghul, garlic, lemon, olive oil
- FATTOUSH**
Vegetables, crispy bread, sumac, pomegranate molasses, olive oil
- HALLOUMI ZATAR**
Halloumi cheese, tomato, cucumber, onion zatar, olive oil
- PALESTINIAN CHICKEN**
Palestinian cous cous, grilled chicken, onion, parsley, tomato, lemon
- TABBOULEH**
Parsley, burghul, onion, tomato, lemon

SAJ

Folded traditional Arabic thin bread cooked on a hot plate

- CHICKEN SHAWARMA**
Chicken, pickles, tomato, garlic sauce
- LABNEH**
Cucumber, yoghurt, mint, tomato, olives, zatar
- MIXED CHEESE**
Halloumi, cheese shilal, tomato
- TOSKA**
Lamb, cheese, onion, tomato, chilli paste
- TRUFFLE SEAFOOD**
Mixed seafood, truffle garlic mayonnaise, tomato, lettuce

MOROCCAN TAJINE

Served with royal cous cous

- 30 CHICKEN** 65
Chicken breast, dried apricot, Moroccan spices, vegetables
- 30 LAMB** 77
Lamb loin, prunes, Moroccan spices, vegetables
- V 25 SEAFOOD (*HB Supplement \$20)** 80
Mixed seafood, dried apricot, Moroccan spices
- V 21 VEGETABLE** 52
Vegetables, dried apricot, Moroccan spices
- V 21 SKEWERS FROM THE GRILL**
Served with salad, grilled tomato, garlic mayonnaise
- V 23 MEAT**
- N S V 22 DAJAJ MASHWI** 65
Grilled whole baby chicken, Lebanese spices
- V 21 KOFTA HALABI** 59
Minced lamb, onion, parsley, Arabic spices
- N 23 MIXED GRILL (*HB Supplement \$20)** 82
Lamb kofta, lamb chop, shish taouk, shish kebab
- N 23 RYASH LAHAM** 72
Grilled lamb chops, Arabic spices
- V 20 SHISH TAOUK** 52
Chicken breast, Arabic spices
- TURKISH SHISH KEBAB** 72
Pepper marinated beef, chilli paste, Turkish spices
- V 22 KOFTA ORFALI** 61
Lamb, onion, parsley, baby eggplant, chilli paste, Arabic spices
- 28 WAGYU KEBAB (*HB Supplement \$25)** 88
Wagyu beef, marinated with Arabic spices
- V 27 SEAFOOD**
- V 30 SAMAKEH HARRAH** N S 45
Grilled reef fish, Harrah sauce
- N 33 TUNA HARRIFA** S 45
Marinated grilled tuna, Arabic harrifa spices
- N 32 ROBIAN BIL SALSA** 56
Grilled shrimp, Arabic spices, saffron, lemon garlic sauce
- N 26 CALAMARI MASHWI** 48
Lebanese style saffron calamari
- S 28 LOBSTER MASHWI (*HB Supplement \$35)** 98
Marinated grilled lobster
- Served with vegetable rice, grilled vegetables, lemon butter sauce*
- 32 FANDITHA SIGNATURE FISH** S 48
Grilled reef fish, garlic, pomegranate molasses with potato harra
- V 29 SIDE DISH** 10
- V 24 COUS COUS GRILLED VEGETABLE ORIENTAL RICE VEGETABLE RICE**
- 42 DESSERT**
- V 26 ARABIC DELIGHT** N 22
Assorted traditional Arabic sweets
- FRUITY KUNafa** 22
Arabic kunafa, vanilla crème brûlée
- ROSE WATER MUHALLABIA** N 22
Rose water, pistachio, strawberry ice cream
- UM ALI** N 22
Baked pastries, pistachio, raisins, vanilla ice cream
- 32 FANDITHA DATE PUDDING** N 22
Honey, walnut, caramel ice cream
- V 24 FRUIT**
- V 23 TROPICAL FRUIT PLATTER** 22
- S 28 HOME MADE ICE CREAM & SORBET** 4
- 36 ICE CREAM**
Baklava, caramel-nuts, chocolate, pistachio, strawberry rose water, vanilla
- SORBET**
Coconut lemongrass, grapefruit, lemon, mango ginger