

SOUP

Harira

		Your choice of one hot and one cold		
ite & lemon	\$19	Babaganoush V		
	\$24	Tabbouleh V		
nder	¥=.	Fatoush V		
		Mouhamara V N		
umbor	\$16	Labneh V		
		Hummus V		

Warak enab V

Moutabel V

Hummus beirut V

Lamb, lentils, chickpea, spices, date & lemon		
Shawrabat samak Reef fish, tomato, cumin & coriander	\$24	
SALAD		
Tomato salad V Heirloom tomato, red onion, cucumber, sumac & lemon	\$16	
Prawn & carrot salad Moroccan style, cumin, carrot, lemon, parsley & olive oil	\$24	
Falafel salad V Parsley, romaine, tomato, coriander & dressing	\$23	
Halloumi salad V Deep fried halloumi cheese, romaine, lemon & date vinaigrette	\$2I	

SELECTION OF HOT MEZZE

SELECTION OF COLD MEZZE

\$15

\$19

\$15

\$14

\$12

\$19

\$16

\$16

\$14

Your choice of one hot and one cold

Wagyu hummus	\$25	
Halloumi V	\$16	
Spinach fatayer V	\$15	
Falafel V	\$14	
Kibbeh	\$14	
Cheese rakatkat V	\$14	



MAINS

SAJ Chicken shawarma	\$32	Calamari Grilled calamari with Arabic spices and safran	\$42
Mixed cheese & zatar V Mixed seafood		Shish kebab Marinated Black Angus with Lebanese spices	\$41
TAGINE Lamb tagine	\$35	Shish taouk Corn fed chicken breast with Shan spices	\$35
Chicken tagine Shell fish tagine	\$34 \$48	Kofta halabi Minced lamb, parsley, cumin, onions & garlic	\$36
Vegetable tagine V Reef fish Baked marinated reef fish with harrah sauce	\$27 \$42 \$98	Ribeye steak Marinated in Moroccan spices	\$42
		Baby chicken Marinated in sumac spices & onions	\$39
Maldivian lobster chermoula (Supplement \$68) Grilled Maldivian lobster, cilantro, parsley, garlic, cumin & lemon		Mashawi bahariah (Supplement \$68) Lobster, reef fish, scallop, tuna, prawn and calamari marinated in Arabic spices	\$98
Tiger prawn Grilled prawn, cumin & banadurah harrah	\$48	Mashawi grill (Supplement \$68) Lamb chop, shish taouk, shish kebab, merquez marinated spices	\$98

YOUR CHOICE OF ONE SIDE

Eggplant moussaka V \$8 Couscous V \$8 Oriental rice \$8 Plain rice V \$8 Batata harra V \$8 Fried cauliflower V \$8

YOUR CHOICE OF SAUCE

Spicy tomato & coriander Garlic toum Chermoula sauce Coriander mayonnaise & cumin Harrisa garlic

DESSERT

Custard kataifi \$16 Semolina custard in kataifi, figs & Turkish apricot

Walnut parfait N \$12 Cinnamon walnut parfait, baklava crust & rose petal sorbet

> **Date cheesecake \$18** With pistachio ice cream

Orange blossom yoghurt \$16 With poached rhubarb

> Fruit platter \$14 Selection of tropical fruit