

The image features a dark grey background with a repeating geometric pattern of interlocking stars. A large, ornate golden arch frames the central text. Three golden lanterns with intricate patterns and glowing interiors hang from the top of the arch. The text is centered within the arch.

النسقة طعم

SOUL OF LEBANESE DINING

SALATA

- **FATTOUSH** | 150 Kcal | 🌿 850
 crisp lettuce, cucumber & radish tossed in sumac dressing
- **JARJEER SALAD** | 130 Kcal | 🌿 800
 peppery arugula & sweet beetroot tossed in citrus dressing, walnut, feta crumble
- **BLACK QUINOA TABBOULEH** | 120 Kcal 800
 a refreshing parsley, black quinoa salad tossed in tomatoes, EV00
- ▲ **D'JAJ MESHWI WITH AVOCADO** | 280 Kcal | 🌿 850
 meshwi chicken served cold over avocado in lemon-tahini dressing
- ▲ **TAHINA BIL SAMAK** | 230 Kcal | 🐟 850
 cold seafood salad in creamy tahini sauce

HUMMUS

- **HUMMUS PLATTER** | 220 Kcal | 🌿 1200
 a curated collection of flavoured hummus; black bean, corn-jalapeno & avocado
- **CLASSIC HUMMUS** | 249 Kcal | 🌿 850
 chickpea puree with sesame paste & EV00
- ▲ **HUMMUS BIL LAHEM** | 310 Kcal | 🌿 1200
 creamy hummus topped with sautéed minced lamb & pine nuts
- ▲ **HUMMUS BIL D'JAJ** | 260 Kcal | 🌿 1100
 classic hummus topped with shawarma chicken

COLD MEZZEH

- **MABRUK MEZZEH PLATTER** | 420 Kcal | 🌿 3200
 a classic assortment featuring hummus, mou'hamara, babaghanouj, labneh bil nana & fattoush
- **MOU'HAMARA** | 190 Kcal | 🌿 900
 roasted red pepper & walnut dip, enhanced with sweet-tart pomegranate molasses
- **BABAGHANOUJ** | 160 Kcal | 🌿 850
 chargrilled eggplant blended with tahini, garlic & lemon
- **LABNEH BIL NANA** | 140 Kcal | 🌿 850
 hung yogurt mixed in garlic, fresh mint & drizzled with EV00

• We promote usage of locally grown & organic products. Our culinary team shall be pleased to accommodate any special dietary requirements.

■ Vegetarian ▲ Non-Vegetarian Allergen: 🌿 Gluten 🥛 Milk 🥚 Egg 🦀 Crustacean 🐟 Fish 🥜 Soyabean 🌰 Groundnuts 🌱 Sulphite 🌿 Sesame

HOT MEZZEH

• FALAFEL

- **CLASSIC:** chickpea fritters cooked till golden | 250 Kcal |  1050
- **ROLL:** falafel & pickled vegetables wrapped in freshly baked khoboz | 540 Kcal |  1200
- **SANDWICH:** falafel & pickled vegetables grilled in kaak bread | 380 Kcal |  1200
- **ROOT HARRA** | 180 Kcal 1000
 cubes of fried root vegetable spiced with garlic, coriander & chilli

• SAMBOUSSEK

- **VEG:** crispy pastry filled with melted cheese, parsley | 525 Kcal |    950
- ▲ **LAHAM:** crispy pastry filled with lamb mince, feta cheese & pine nuts | 739 Kcal | 1150

• KIBBEH

- **PUMPKIN:** a vegetarian twist of fried dumpling with pumpkin, bulgur | 440 Kcal |   950
- ▲ **LAHAM:** fried dumplings filled with minced lamb, bulgur, & pine nuts | 709 Kcal |   1200
- **MAHANSHA BIL KHODAR** | 385Kcal |  950
 spiral pastry filled with spiced vegetables & baked till golden

• SHAWARMA CHICKEN

- ▲ **ROLL:** shawarma chicken & pickled vegetables wrapped in freshly baked khoboz | 810 Kcal |  1550
- ▲ **SANDWICH:** shawarma chicken & pickled vegetables, grilled in kaak bread | 630 Kcal |  1550
- ▲ **SPICED SQUIDS** | 360 Kcal |  1500
 baby squid marinated in sumac & cumin, fried until crisp & golden
- ▲ **MAQANEQ** | 450 Kcal 1400
 lamb sausages sautéed with garlic & warm spices
- ▲ **SAWDA D'JAJ** 1200
 pan-fried chicken liver in pomegranate molasses & arabic spices | 260 Kcal
- ▲ **JAWANEH D'JAJ BIL KOZBARA** | 240 Kcal 1200
 crispy chicken wings tossed in lemon & coriander sauce

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FROM THE OVEN

- **ZOUGH & TRUFFLE KHACHAPURI** | 220 Kcal |   1050
 boat shape bread filled with melted cheese, pesto & scented truffle
- **BAKED AUBERGINE & HALLOUMI** | 320 Kcal |   1050
 baked eggplant in earthy texture with crispy halloumi & tahini sauce
- **KHOBZ** | 240 Kcal |  400
 soft warm arabic flatbread
- **ZA'ATAR BREAD** | 280 Kcal |   400
 freshly baked flat bread topped with za'atar, sesame seeds & EVOO
- ▲ **LAHAM ARAYES** | 310 Kcal |  1900
 seasoned ground lamb stuffed in crispy pan-fried pita bread
- ▲ **D'JAJ KHACHAPURI** | 320 Kcal |   1200
 boat-shaped bread baked with melted cheese & herb-seasoned chicken

CHARCOAL- GRILLED

- **JIBNEH MESHWI** | 360 Kcal |  1550
 cottage cheese skewer chargrilled to perfection
- **HALLOUMI & FIG MESHWI** | 230 Kcal |  1400
 halloumi cheese grilled & served with caramelized fig, EVOO
- ▲ **LAHAM RIYASH** | 340 Kcal 3250
 parsley-seasoned lamb chops grilled to perfection
- ▲ **LAHAM KHASHKHASH** | 350 Kcal |  3200
 minced lamb skewers cooked in traditional middle eastern-style
- ▲ **MESHWI BAHRI** | 370 Kcal |  3200
 a curated selection of premium seafood, grilled with aromatic herbs
- ▲ **MESHWI MISHAKKALI** | 400 Kcal 3000
 grilled chicken, lamb & kafta
- ▲ **SHISH TOUK** | 330 Kcal 1650
 chicken skewer grilled in a marination of tomato & garlic

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MAIN COURSE

ASPARAGUS BAKLAVA 320 Kcal crispy phyllo pastry filled with asparagus, feta & pistachios, served with matbucha sauce	1300
TAGINE KHODAR 340 Kcal moroccan-style vegetable served with couscous	1300
LAHAM MOUZET 420 Kcal lamb shank braised in aromatic spices	2000
MANDI	
VEGETABLE: aromatic saffron rice with vegetable 420 Kcal	2800
LAHAM: arabian spiced lamb served over fragrant rice 450 Kcal	3300
D'JAJ: slow cooked chicken layered over saffron infused rice 420 Kcal	3150
GAMBERI HARRA 380 Kcal shrimp cooked in spicy tomato-garlic sauce	2850

DESSERTS

PISTACHIO BAKLAVA WITH ICE CREAM 300 Kcal flaky pastry filled with crushed pistachio & rose syrup, topped with a scoop of ice cream	500
CLASSIC KNAFEH 500 Kcal shredded phyllo dough layered with melted cheese, baked until golden	500
UMM ALI 500 Kcal traditional arabic croissant pudding with milk, nuts & raisins	500
MAHALABIA 380 Kcal golden kataifi pastry nest filled with a creamy saffron-flavoured pudding	500

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REFRESHMENTS

- **AYRAN** | 90 Kcal |  450
 traditional savory yogurt based beverage
- **KUSHAF** | 120 Kcal 450
 middle eastern dried fruit compote
- **LEMON MAWARD** | 100 Kcal 450
 rosewater lemonade with a fragrant floral touch
- **COCKTAIL SEASON** | 150 Kcal 450
 lebanese style mixed fruit layered mocktail
- **LEBANESE COFFEE** | 70 Kcal 450
 rich & aromatic coffee brewed in the traditional style
- **LEBANESE TEA** | 40 Kcal 450
 refreshing hot tea infused with fresh mint leaves

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