



# النسوة

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, EVOO
- ▲ **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 & EVOO
- ▲ **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 EVOO

• 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

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

## 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
- **KHOBOZ** | 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

• 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

## MAIN COURSE

- **ASPARAGUS BAKLAVA** | 320 Kcal |   1300  
 crispy phyllo pastry filled with asparagus, feta & pistachios, served with matbucha sauce
- **TAGINE KHODAR** | 340 Kcal 1300  
 moroccan-style vegetable served with couscous
- ▲ **LAHAM MOUZET** | 420 Kcal 2000  
 lamb shank braised in aromatic spices
- **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 |  2850  
 shrimp cooked in spicy tomato-garlic sauce

## DESSERTS

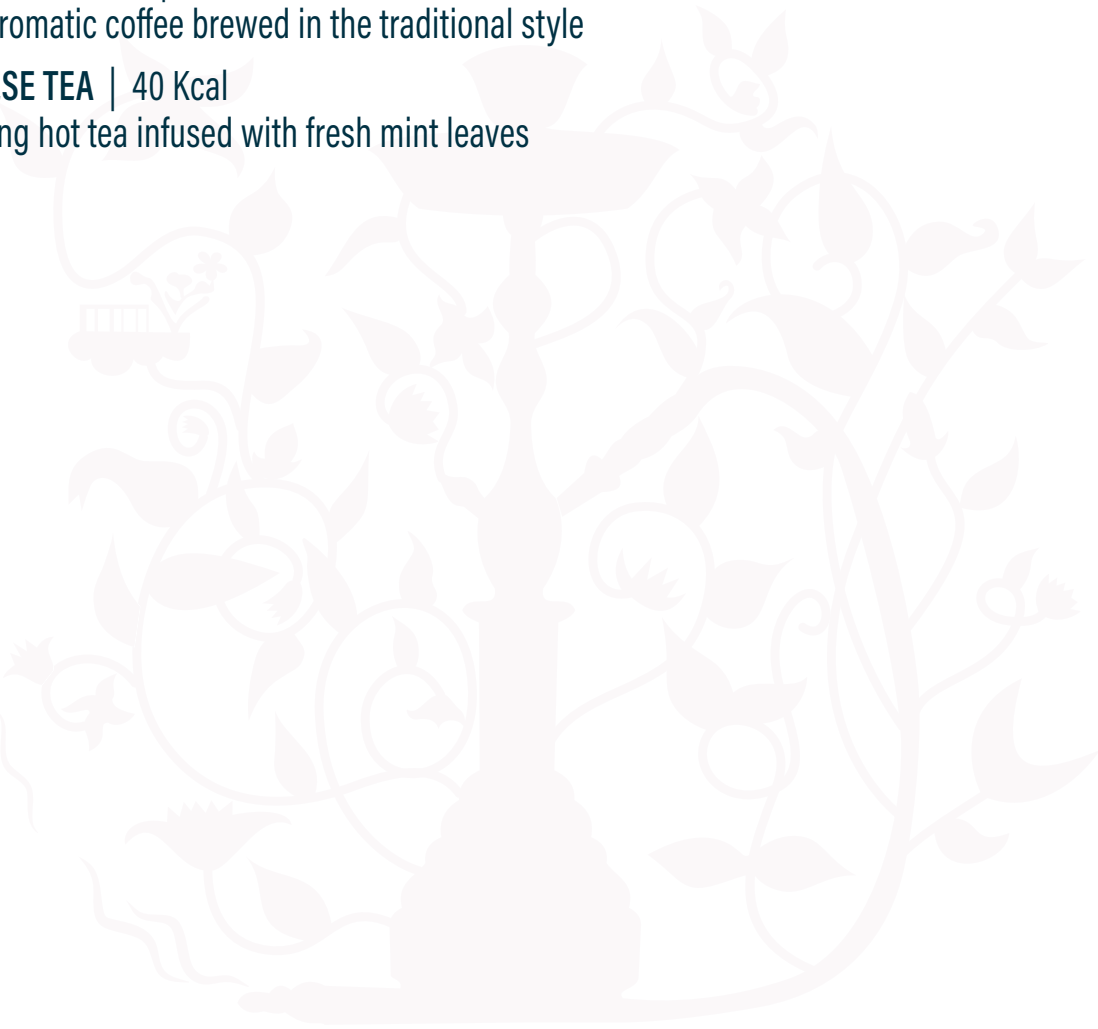
- **PISTACHIO BAKLAVA WITH ICE CREAM** | 300 Kcal |    500  
 flaky pastry filled with crushed pistachio & rose syrup, topped with a scoop of ice cream
- **CLASSIC KNAFEH** | 500 Kcal |  500  
 shredded phyllo dough layered with melted cheese, baked until golden
- **UMM ALI** | 500 Kcal |    500  
 traditional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

• 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

## REFRESHMENTS

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



• 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