















الشرق المتوسطي









The Mediterranean

M E N U

MEZZEH COLD

■ BEIRUTI 621kcal	850
chickpea puree with extra strong garlic & lemon	
■ MOUTABAL 427kcal 	850
roasted ground aubergines with tahina, lemon, parsley	
■ SHANKLISH 837kcal  	850
herbed feta & tomato spread	
■ MOU'HAMARA 668kcal 	850
walnut, tomato & chilli relish	
■ WARAK' INAB B'ZEIT 79kcal  	850
stuffed vine leaves poached in olive oil & lemon juice	
■ FATTOUSH 262kcal  	850
lebanese chunky salad; tossed in lemon, mint, olive oil & sumac	
■ BABAGANOUJ 139kcal 	850
roasted eggplant relish with mint, parsley & bell peppers	
■ TABBOULEH 239kcal 	850
the famous parsley & cracked wheat salad	
LABNEH	
■ B'Toumyogurt cheese with mint, oilve oil & garlic 640kcal 	850
■ Baladeyogurt cheese rolled in zatar & preserved in olive oil 638kcal 	850

We promote usage of locally grown & organic products. Our culinary team shall be pleased to accommodate any special dietary requirements. Prices mentioned are in Indian Rupees and subject to Government Taxes.

■ Vegetarian ■ Non-vegetarian Allergen:  Gluten  Crustacean  Groundnut  Soyabean  Sulphate  Milk  Egg  Fish

MEZZEH HOT

■ FALAFEL 553kcal	🌾	1000
chickpea & broad bean patties with tahina		
SAMBOUSEK		
■ Jibneh.....sambousek stuffed with feta cheese & thyme 525kcal	🥛	1000
■ Laham....filled with minced lamb & pinenuts 739kcal	🥛 🥚 🌾	1100
SAFI'HA		
■ B'Jibneh....halloumi & zatar stuffed mini open pie 373kcal	🌾	1000
■ B'Sebanekh.....spinach & sumac stuffed mini open pie 548kcal	🌾	1000
■ BATATA HARRA 244kcal		1000
spiced potato with corriander & tomato		
■ KIBBEH 709kcal	🌾	1100
crisp-fried lamb dumplings stuffed with pinenuts		
■ CIGAR AL HOUT 680kcal	🌾 🥚 🐠 🥛	1100
moroccan style spring rolls with seafood & vermicelli		

GRILLS

■ HALLOUMI MESHWI 606kcal	🥛	1500
lebanese spice marinated grilled halloumi		
■ MESHWI BAHRY 516kcal	🐠 🐠	3050
platter of char-grilled lobster, prawns, hammour & calamari		
■ GAMBERI MESHWI 727kcal	🐠 🐠	2550
herbs & tamarind marinated char-grilled prawns		
■ MESHWI MISHAKKAL-FOR TWO 440kcal		2550
platter of char-grilled lamb & chicken kebabs		

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■ KAFTA KHOSH- KHASH 467kcal	2050
lamb kebabs on a bed of spicy sauce	
■ KAFTA MESHWI 631kcal	1800
skewered minced lamb kebab	
■ LAHAM MESHWI 745kcal	1800
char-grilled tender cubes of marinated lamb	
■ SHISH TAOUK 450kcal 🍷	1450
tomato & garlic grilled chicken skewers	
■ D'JAJ MOSAHAB 720kcal	1450
oregano-garlic flavored boneless chicken breast	

WRAPS & SANDWICHES

■ MAHANCHA LAHAM 468kcal 🌾 🍷	1400
long ropes of filo stuffed with minced lamb, rolled & baked	
■ FALAFEL ROLL 540kcal 🌾	1100
falafel patties wrapped in freshly baked bread along with gherkins & parsley	
MANAKEESH	
■ ZATAR.....topped with thyme, sesame & olive oil 609kcal 🌾 🍷	1100
■ B'JIBNEH.....topped with halloumi 428kcal 🌾 🍷	1100
■ SHAWARMA D'JAJ 810kcal 🌾	1450
shawarma chicken & pickled vegetables wrapped in freshly baked bread	

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MAIN COURSE

■ KHUDRA MOUSIM 307kcal	🌾	1300
vegetables of the season grilled & sautéed in balsamic		
■ TAGINE KHODAR 749kcal	🌾 🌾	1300
traditional moroccan vegetable stew with chickpeas, almonds & prunes, accompanied by couscous		
■ SHARIA MEDFOUNA MUSHROOM 869kcal	🌾 🌾	1300
moroccan specialty of couscous, vermicelli & mushrooms		
■ KHAROOF MAHSHI - FOR TWO 1426kcal	🌾 🌾	3350
slow braised lamb leg served on a lamb "biryani"		
■ TAGINE LAHAM 658kcal	🌾 🌾	1900
traditional moroccan mutton stew with potato, beans & almonds accompanied with couscous		
■ LAHAM MOUZET 1057kcal	🌾 🌾	1900
lamb shanks served with spicy vegetable & lebanese rice		
■ TAGINE D'JAJ 578kcal	🌾 🌾	1450
traditional moroccan chicken stew with prunes, sesame seeds & almonds accompanied with couscous		

ACCOMPANIMENTS




■ CAPSI ROZ 326kcal	🌾 🌾	700
tomato rice with capsi spices		
■ BREADS 479kcal	🌾 🌾	400

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DESSERTS

- BAKLAWA | 742kcal






400

the famous lebanese crispy pistachio pastry
- KNEFEH | 283kcal



400

baked ricotta sprinkled with orange blossom nectar
- UMM ALI | 283kcal



400

butter rich pudding baked with cream and nuts

BEVERAGES

- LEMON MAA WARD | 107kcal

450









refreshing blend of fresh lime, mint and rose water
- LEBANESE TEA | 24kcal

450

a classic preparation of green tea with fresh mint leaves

**An average active adult requires 2,000 kcal energy per day,
however, calorie needs may vary.**

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HERBAL SHEESHA

FRUIT HERBAL SOEX

Premium Soex	3490
Classic Soex	2990

PREMIUM SOEX

BOMBAY PAAN MASALA 2490

spicy flavor of traditional betel leaf with the sweetness of areca nuts

MINT CHOCOLATE 2490

hint of mint over a rich layer of chocolate

SWEET BUBBLE GUM 2490

discover your young & yuppie side with this forever youthful flavour

MOJITO 2490

let your grand hookah evening begin with this popular cocktail flavour

ORANGE SLUSH 2490

feel the fruity punch of captivating orange flavour

WATERMELON COOLER 2490

mouthwatering sweet fruity flavour

TROPICAL EXPLOSION 2490

dreamy exotic flavor of floral extracts

GRAPE PAAN TWIST 2490

delightful wicked twist with a heady mix of spicy paan & juicy grapes

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CLASSIC SOEX

BLUEBERRY RED CHERRY STRAWBERRY	1990
PAAN RAAS PAAN APPLE SPLASH	1990
GRAPE MINT GRAPE	1990
DOUBLE APPLE ORANGE WATERMELON PEACH	1990
KIWI LEMON MIX FRUIT MINT	1990
VANILLA CRUSHED ICE CHOCOLATE ECSTACY	1990
BUBBLE GUM SILVER FOX	1990



المنزل
The Mediterranean

HOTEL SAHARA STAR, OPP. DOMESTIC AIRPORT, MUMBAI - 99, INDIA.