



الشرق الحميم
The Mediterranean

E - M E N U

MEZZEH COLD

■	HUMMUS BEIRUTI 180gm 621kcal	850
	chickpea puree with garlic, lemon juice & tahina	
■	MOUTABAL 150gm 427kcal ⓘ	850
	roasted ground aubergines with tahina, lemon, parsley	
■	SHANKLISH 180gm 837kcal ⓘ ⓘ	850
	herbed feta & tomato spread	
■	MOU’HAMARA 165gm 668kcal ⓘ	850
	walnut, tomato & chilli relish	
■	WARAK’ INAB B’ZEIT 120gm 79kcal ⓘ ⓘ	850
	stuffed vine leaves poached in olive oil & lemon juice	
■	FATTOUSH 348gm 262kcal ⓘ ⓘ	850
	lebanese chunky salad; tossed in lemon, mint, olive oil & sumac	
■	BABAGANOIJ 160gm 139kcal ⓘ	850
	roasted eggplant relish with mint, parsley & bell peppers	
■	TABBOULEH 180gm 239kcal ⓘ	850
	the famous parsley & cracked wheat salad	
■	LABNEH	
	B’Toumyogurt cheese with mint, oilve oil & garlic 180gm 640kcal ⓘ	850
	Baladeyogurt cheese rolled in zatar & preserved in olive oil 175gm 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. We levy 5% service charges.

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

MEZZEH HOT

FALAFEL 300gm | 553kcal
 chickpea & broad bean patties with tahina
 1000

SAMBOUSEK

Jibneh.....sambousek stuffed with feta cheese & thyme 185gm | 525kcal
 1000

Laham....filled with minced lamb & pinenuts 185gm | 739kcal
 1100

SAFI’HA

B’Jibneh....halloumi & zatar stuffed mini open pie 253gm | 373kcal
 1000

B’Sebanekh.....spinach & sumac stuffed mini open pie 308gm | 548kcal
 1000

BATATA HARRA 450gm | 244kcal
 1000
 spiced potato with corriander & tomato



KIBBEH 210gm | 709kcal
 1100
 crisp-fried lamb dumplings stuffed with pinenuts

CIGAR AL HOUT 250gm | 680kcal
 1100
 moroccan style spring rolls with seafood & vermicelli











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GRILLS

	HALLOUMI MESHWI 260gm 606kcal 	1500
	lebanese spice marinated grilled halloumi	
	MESHWI BAHRY 453gm 516kcal  	3050
	platter of char-grilled lobster, prawns, hammour & calamari	
	GAMBERI MESHWI 167gm 727kcal  	2550
	herbs & tamarind marinated char-grilled prawns	
	MESHWI MISHAKKAL-FOR TWO 390gm 440kcal	2550
	platter of char-grilled lamb & chicken kebabs	
	KAFTA KHOSH- KHASH 410gm 467kcal	2050
	lamb kebabs on a bed of spicy sauce	
	KAFTA MESHWI 250gm 631kcal	1800
	skewered minced lamb kebab	
	LAHAM MESHWI 330gm 745kcal	1800
	char-grilled tender cubes of marinated lamb	
	SHISH TAOUK 280gm 450kcal 	1450
	tomato & garlic grilled chicken skewers	
	D'JAJ MOSAHAB 350gm 720kcal	1550
	oregano-garlic avored boneless chicken breast	

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WRAPS & SANDWICHES

▲	MAHANCHA LAHAM 300gm 468kcal	⌘ ⌘	
	long ropes of filo stuffed with minced lamb, rolled & baked		1400
■	FALAFEL ROLL 411gm 540kcal	⌘	
	falafel patties wrapped in freshly baked bread along with gherkins & parsley		1100
	MANAKEESH		
■	ZATAR.....topped with thyme, sesame & olive oil 320gm 609kcal	⌘ ⌘	1100
■	B’JIBNEH.....topped with halloumi 330gm 428kcal	⌘ ⌘	1100
▲	SHAWARMA D’JAJ 435gm 810kcal	⌘	1450
	shawarma chicken & pickled vegetables wrapped in freshly baked bread		

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MAIN COURSE

■	KHUDRA MOUSIM 250gm 307kcal	1300
	vegetables of the season grilled & sautéed in balsamic	
■	TAGINE KHODAR 500gm 749kcal	1300
	traditional moroccan vegetable stew with chickpeas, almonds & prunes, accompanied by couscous	
■	SHARIA MEDFOUNA MUSHROOM 400gm 869kcal	1300
	moroccan specialty of couscous, vermicelli & mushrooms	
▲	KHAROOF MAHSHI - FOR TWO 850gm 1426kcal	3350
	slow braised lamb leg served on a lamb "biryani"	
▲	TAGINE LAHAM 500gm 658kcal	1900
	traditional moroccan mutton stew with potato, beans & almonds accompanied with couscous	
▲	LAHAM MOUZET 751gm 1057kcal	1900
	lamb shanks served with spicy vegetable & lebanese rice	
▲	TAGINE D’JAJ 500gm 578kcal	1450
	traditional moroccan chicken stew with prunes, sesame seeds & almonds accompanied with couscous	

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ACCOMPANIMENTS

■

CAPSI ROZ 400gm | 326kcal

🌾

🥚

tomato rice with capsii spices

700

■

BREADS 200gm | 479kcal

🌾

🥚

400

DESSERTS

■

BAKLAWA 150gm | 742kcal

🌾

🥚

🥚

the famous lebanese crispy pistachio pastry

400

■

KNEFEH 200gm | 283kcal

🌾

🥚

🥚

baked ricotta sprinkled with orange blossom nectar

400

■

UMM ALI 250gm | 283kcal

🌾

🥚

🥚


butter rich pudding baked with cream and nuts

400

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BEVERAGES

- 

LEMON MAA WARD 250ml | 107kcal

refreshing blend of fresh lime, mint and rose water

450
- 

LEBANESE TEA 180ml | 24kcal

450

HERBAL SHEESHA

- FRUIT HERBAL SOEX

Premium Soex

Classic Soex
- 3490

2990

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PREMIUM SOEX

BOMBAY PAAN MASALA2490

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

MINT CHOCOLATE2490

hint of mint over a rich layer of chocolate

SWEET BUBBLE GUM2490

discover your young & yuppie side with this forever youthful flavour

MOJITO2490

let your grand hookah evening begin with this popular cocktail flavour

ORANGE SLUSH2490

feel the fruity punch of captivating orange flavour

WATERMELON COOLER2490

mouthwatering sweet fruity flavour









TROPICAL EXPLOSION2490

creamy exotic flavor of floral extracts

GRAPE PAAN TWIST2490

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

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المنطقة

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