HOT DRINKS

	AED
Café blanc Hot water and orange blossom water	15
Espresso	25
Café Latte	30
Turkish Coffee	30
Cappuccino	30

TEA & HERBAL SELECTION 30

Moroccan Tea

Selection of Tea

SPECIALTY COFFEE 51

Irish Coffee
Irish whisky, sugar, coffee and cream

Café Royale
Cognac, sugar, coffee and cream

Mexican Coffee
Kahlua, sugar, coffee and cream

Calypso Coffee
Tia Maria, sugar, coffee and cream

DESSERTS

	AED
Ashta Bil Assal (N) Fresh cream topped with pistachio nuts, drizzled with honey	48
Kunafa Beiruti (N) Kunafa dough with white sweet cheese and pistachio nuts	45
Halawa Bil Jebin (N) Rolls of sweet white cheese filled with fresh cream, pistachio and caramelized orange	40
Mafroukeh (N) Fresh cream with crushed pistachio, rose water and blossom water	45
Levantine Kashtaliah (N) Milk and rose water pudding, pistachio nuts	38
Kellaj Pastry stuffed with fresh cream and topped with sugar syrup	40
Baklawa (N) Assortment of thin buttered pastry layers filled with nuts and doused in syrup	38
Assorted Arabic Sweets (N) Selection of Arabic sweets	45
Assorted Fresh Fruits Selection of seasonal fresh fruits	48
Sorbets Lemon, strawberry	43

Levantine Speciality Ice Cream — 45

Baklawa Ice Cream

Turkish Coffee Ice Cream

Arabic Coffee Ice Cream

Dates Ice Cream

(S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% Authority Fees and 10% Service Charge

Levantine

“Levantine cuisine is the traditional cuisine of Ottoman Empire, now usually called the Levant region. This region shared many culinary traditions under the Ottoman Empire which continue to be influential today”

Executive Oriental Head Chef, Ali El Bourji, has created a menu balancing authentic Lebanese cuisine with more contemporary dishes created with Levant produce to suit every palate

Sahtein
Enjoy your meal
Bonne appétit

Executive Oriental Head Chef: Ali El Bourji

LEVANTINE SIGNATURES

AED

Levantine Hommous (N) 35
Velvety purée of boiled chickpeas, cumin powder, minced parsley and pine seeds

Bemieh Bil Zeit 35
Okra cooked with tomato,coriander,onion,garlic and olive oil

Fresh Artichoke 45
Whole fresh boiled artichoke seasoned with garlic, olive oil and lemon juice

Artichoke Salad 45
Hearts of Artichoke,tomato,fresh zaatar,olives, pomegranate seeds

Makdous Salad (N) 45
Eggplant stuffed with walnuts,red chilli,turnips,garlic,olive oil,parsley and capsicum

Prawns Tajeen (S) 75
Prawns,capsicum,garlic,onion,olives,carrot,tomato,paprika

Levantine Battata 40
Mashed potato seasoned with spring onion,grilled garlic, lemon juice, olive oil and fresh thyme

Levantine Fatteh (N) 45
Boiled chickpeas seasoned with garlic and topped with yogurt tahina dressing,crispy bread cubes and ghee

Chicken Mossakhan (N) 75
Shredded chicken sautéed with onions,sumac rolled in a saj bread and grilled

Kawaj 85
Shredded lamb sautéed with onions, garlic,pepper and tomato

Shrimps Provencal 75
Shrimps,coriander,garlic and lemon juice

Roasted Lamb Shank with Green Wheat 180
Whole Lamb Shank Roasted and Served with Green Wheat and Dry Fruits

SOUPS

Soup of the day Chef Special 35

Harrira Soup 35
Traditional Moroccan chickpea and lentil soup

Lentil Soup 35
Purée of red lentils, onion and garlic,crispy bread and fresh lemon

(S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% Authority Fees and 10% Service Charge

VEGETERIAN SET MENU

Cold Mezzeh

Mixed Lebanese pickles, Hommous, Moutabel, Fattoush, Shanklish, Vine Leaves, Eggplant mousakaa, Baba Ghanoush

Hot Mezzeh

Cheese Sambousek, Spinach Fatayer, Cheese Rekakat,Halloumi Cheese with roasted tomato, Potato Harra,Sauted Broad Beans with coriander and Falafel with Tahina Sauce

Main Course

Okra Stew with vermicelli rice
Vegetable Couscous

Dessert

Assortment of Seasonal Fruits
Assortment of Arabic Sweets (N)

AED 195 PER PERSON

Minimum Two Orders

VEGETARIAN MAIN COURSES

Artichoke Stew 95
Cooked with onion,carrot and served with steamed rice

Green Beans Stew 95
Cooked with tomato sauce and served with steamed rice

Vegetable Stew 95
Cooked with tomato sauce and served with steamed rice

Eggplant Stew 95
Cooked with chick peas,tomato sauce served with steamed rice

Okra Stew 95
Cooked with tomato sauce and served with steamed rice

(S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% Authority Fees and 10% Service Charge

AURJOWAN MENU

Cold Mezzeh

Vegetable Platter
Mixed Lebanese Pickles
Hommous
Moutabel
Tabouleh
Fattoush
Rocca Beetroot Salad
Shrimp Cocktail
Hindbi Bil Zeit
Vine Leaves
Fish Tajin
Aubergine Mousakaa
Shanklish
Bemieh Bil Zeit

Hot Mezzeh

Meat Sambousek (N)
Cheese Rakakat (V)
Seafood Kebbeh (N)
Spinach Fatayer (V) (N)
Potato Harrah
Hommous with Meat (N)
Lamb Sausages with Tomato Sauce
Prawns Provencal (S)

Main Course

Grilled Lobster
Grilled King Prawns (S)
Grilled Seabass
Lamb Kebab
Kofta kebab
Shish Taouk
Lamb Chops
served with grilled onion and grilled tomato

Dessert

Assortment of Seasonal Fruits
Assortment of Arabic Sweets (N)
Ashta Bil Assal (N)

AED 495 per person
Minimum Four Orders

(S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% Authority Fees and 10% Service Charge

A ‘ LA CARTE

COLD MEZZEH

	AED
Vegetable Platter Selection of fresh seasonal vegetables	35
Mixed Lebanese Pickles Assortment of pickled vegetables and mixed olives	25
Hommous Velvety purée of freshly boiled chickpeas with tahina	38
Hommous Beiruty Purée of chickpeas with garlic, chopped parsley, tahina and lemon	33
Moutabel Char-grilled eggplant with tahina and pomegranate	33
Tabouleh Salad of finely chopped parsley and mint with fresh tomato, burghul, olive oil and lemon juice	38
Fattoush Chopped lettuce, tomato, cucumber, capsicum, radish, mint, rocket, onions, sumac topped with crispy bread and tossed with lemon pomegranate molasses and olive oil	40
Rocca Salad with Beetroot and Fresh Thyme(V)(N) Rocket,fresh thyme,garlic,onion,lemon juice,olive oil,beetroot,cheese and walnuts.	45
Labneh with Garlic Lebanese dried yoghurt with garlic and fresh mint	30
Baba Ghanoush Char-grilled eggplant with onion, garlic, tomato, parsley, seasoned with olive oil and lemon juice	33
Aubergine Mousakaa Eggplant cooked with tomato, onions, garlic and chickpeas	35
Shanklish Crumbled dried yogurt cheese topped with tomato, onion, parsley and olive oil	40
Vine Leaves Vine leaves parcels stuffed with seasoned rice, tomato, mint and parsley	38
Hindbi Bil Zeit Sautéed chicory with garlic, crispy onions and olive oil	30
Fish Tajin (N) Grilled fish fillet with tahina sauce,capsicum,tomato,onion,garlic and pine seeds	45
Samkeh Harra (N) Grilled fish fillet with tomato,capsicum,onion,garlic and pine seeds	55

RAW MEAT SPECIALITIES

Kebbeh Nayeh Minced raw beef mixed with crushed wheat, mint and Levantine spices	45
Tebleh Nayeh Minced beef with Levantine spices and garlic paste	45
Kafta Nayeh Minced lamb with onions, parsley and Levantine spices	45

(S) contains shellfish, (N) contains nuts
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HOT MEZZEH

	AED
Hommous with Lamb and Pine Seeds (N) Purée of chickpeas with tahina, topped with lamb and pine nuts	40
Potato Harra Sautéed potato with coriander, red pepper, garlic and lemon juice	38
Potato Kebbeh (N) Deep-fried burghul and potao dumplings filled with minced lamb,pine seeds and Arabic spices	35
Halloumi Grilled Halloumi Wrap with Kunafa Dough and roasted tomato topped with tomato, olives and fresh basil.	45
Falafel Deep-fried patties of minced chickpeas, fava beans, coriander, onion, garlic	38
Cheese Rekakat Akawi cheese mixed with chopped shallots, parsley wrapped in filo dough and deep-fried	38
Cheese Sambousek Traditional Lebanese pastry stuffed with mixed Lebanese cheese, shallots and parsley	35
Meat Sambousek (N) Pastry filled with minced lamb and pine seeds	35
Levantine Spinach Fatayer (N) Pastry filled with spinach, onions and pine seeds	35
Fried Kebbeh (N) Deep-fried burghul dumplings filled with minced lamb, pine seeds and Arabic spices	38
Levantine Seafood Kebbeh Deep-fried wheat dumplings filled with minced seafood, onions and coriander	45
Chicken Wings Pan-fried chicken wings with coriander, garlic and lemon juice	50
Chicken Liver Pan fried chicken liver with garlic, coriander pomegranate molasses and lemon juice	43
Mixed Mouajanat (2 pieces each) (N) Selection of cheese rekakat, meat sambousek, fried kebbeh and spinach fatayer	48
Lamb Makanek (N) Pan-fried lamb sausages sautéed with pomegranate	45
Soujouk (N) Pan-fried lamb sausages with tomato and onion	45

(S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% Authority Fees and 10% Service Charge

ASHTAROUT MENU

Cold Mezzeh

Vegetable platter
Assorted pickles
Hommous
Moutabel
Tabouleh
Fattoush
Shanklish
Fish tajin (N)
Vine leaves
Aubergine mousakaa
Makdous Salad (N)
Roll Beef Basterma with Labneh
Baba ghanoush

Hot Mezzeh

Cheese Rekakat
Meat Sambousek (N)
Meat Kebbeh (N)
Spinach Fatayer (N)
Hommous with Meat (N)
Potato Harra
Prawns Tajeen (S)

Main Course

Grilled Prawns (S)
Grilled Seabass
Shish Taouk
Lamb Kebab
Kofta Kebab
Lamb Chops
served with grilled onion and grilled tomato

Dessert

Assortment of Seasonal Fruits
Assortment of Arabic Sweets (N)
Ashta Bil Assal (N)

AED 380 per person
Minimum Four Orders

(S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% Authority Fees and 10% Service Charge

ADONIS MENU

Cold Mezzeh

Vegetable platter
Assorted pickles
Hommous
Moutabel
Tabouleh
Fattoush
Shanklish
Labneh with Garlic
Cheese baladi
Hindbi bil zeit
Vine leaves
Aubergine mousakaa

Hot Mezzeh

Spinach Fatayer (N)
Meat Sambousek (N)
Cheese Rekakat
Meat Kebbeh (N)
Potato Harra
Hommous with meat (N)

Main Course

Grilled Seabass
Shish Taouk
Lamb Kebab
Kofta Kebab
Lamb Chops
served with grilled onion and grilled tomato

Dessert

Assortment of Seasonal Fruits
Assortment of Lebanese Sweets (N)
Ashta Bil Assal (N)

AED 285 per person
Minimum Four Orders

(S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% Authority Fees and 10% Service Charge

FISH AND SEAFOOD

	AED
Samak Bizri Fried whitebait served with tahini sauce and fried bread	85
Grilled Fillet Red Snapper Marinated with coriander, garlic, lemon juice, served with harra potato and roasted artichoke	175
Grilled King Prawns (4 pieces) (S) Marinated king prawns with garlic, cumin and lemon juice served with sautéed vegetables and mashed potato	198
Grilled Whole Lobster (S) Grilled lobster marinated with Arabic herbs served with sautéed vegetables and saffron rice	270
Mixed Seafood Platter (S) Grilled marinated fillet red snapper, lobster and prawns with garlic, coriander, cumin, lemon juice, served with saffron rice and sautéed vegetables	275
Sultan Ibrahim Deep fried red mullet fish served with tahina sauce, lemon slices and fried bread	148
Grilled Fillet SeaBass Marinated with cumin, garlic, coriander, served with roasted baby potato, sautéed vegetables and saffron rice	198

LEVANTINE SPECIALS

GRILLED LAMB SHOULDER (350)
For 2 persons

Whole grilled Lamb Shoulder Served with oriental rice, roasted vegetables and yogurt cucumber salad

LEVANTINE SEAFOOD PLATTER (455)
For 2 persons

Selection of Grilled Lobster,Grilled Prawns,Grilled Seabass Fish, Grilled Redsnapper Fish served with saffron rice and roasted vegetables

(S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% Authority Fees and 10% Service Charge

GRILLED MEAT AND POULTRY

AED

Levantine Mixed Grill 155
Assortment of lamb kebab,kofta kebab,lamb chops,shish taouk and arayes served with grilled onion and grilled tomato

Lamb Chops 150
Lamb chops marinated with olive oil and Arabic spices served with grilled vegetables, onion parsley salad and French fries

Lamb Kebab 120
Diced lamb tenderloin marinated with olive oil and Arabic spices served with grilled vegetables,onion parsley salad and French fries

Kofta Kebab 105
Minced lamb marinated with chopped onion, parsley and Arabic spices served with grilled vegetables and parsley salad

Kofta Khashkhash (N) 110
Minced lamb grilled with spicy tomato sauce and pine seeds served with grilled onion and tomato

Chicken Kofta 110
Minced chicken mixed with garlic,coriander,ginger grilled and served with grilled vegetables and parsley salad

Shish Taouk 120
Marinated chicken cubes served with grilled vegetables and French fries

Grilled Boneless Chicken 125
Marinated whole boneless chicken with garlic and lemon served with grilled vegetables and roasted potato wedges

Grilled Veal 145
Cubes of veal tenderloin served with grilled vegetables, and roasted potato wedges

Levantine Arayes 75
Lebanese bread filled with seasoned minced lamb and grilled

SIDE ORDERS

Steamed Basmati rice 30

Saffron rice 30

Sautéed vegetables 30

French fries 30

(S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% Authority Fees and 10% Service Charge

LEVANTINE MENU

The "Levantine Menu" takes you on a journey through the gastronomy of the Levant and Ottoman Empire. The menu is composed of some of our all time favorite dishes which give you a true insight to the Lebanese cuisine. To add a touch of extravagance, choose additional specialties from our "Levantine Signatures".

Cold Mezzeh

Assorted pickles
Hommous
Moutabel
Tabouleh
Fattoush
Cauliflower salad
Shanklish
Aubergine Mousakaa

Hot Mezzeh

Cheese Rekakat
Meat Sambousek (N)
Meat Kebbeh (N)
Spinach Fatayer (N)

Main Course

Shish Taouk
Lamb Kebab
Kofta Kebab
served with grilled onion and grilled tomato

Dessert

Assortment of Seasonal Fruits
Assortment of Lebanese Sweets (N)

AED 195 per person
Minimum Two Orders

(S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% Authority Fees and 10% Service Charge