



## COLD MEZZEH & SALADS

<b>Hummus (N) (G)</b> Chickpeas, pine nuts, tahini	45
<b>Moutabel (V) (G)</b> Smoked grilled eggplant, tahini, pomegranate seeds	45
<b>Muhammara (N) (V)</b> Bread crumbs, chili paste, tahini, pomegranate syrup, cashew nuts	45
<b>Fat touth (V)</b> Cucumber and tomato salad, lettuce, toasted Arabic bread, pomegranate dressing	45
<b>Tabouleh (V)</b> Finely chopped parsley leaves, mint, tomato, bulgur, lemon, olive oil	45
<b>Vine Leaves (V)</b> Filled with rice, tomatoes, mint, parsley	45
<b>Caesar Salad (V)</b> Baby gems, sundried tomatoes, parmesan cheese	65
<b>Antioxidant (N) (V) (G)</b> Mixed green, grapes, celery, cucumber, walnut, apple, blue cheese, mint, red onion, goji berry, pomegranate, honey grain, mustard vinaigrette	65
<b>Smoked Burrata (V)</b> Heirloom tomato, organic zaatar, black olives	85
<b>Slowly Cooked Miso Glazed Duck Breast (V) (G)</b> Sautéed kale, orange vinaigrette, taggiasca olives	90
<b>Scottish Smoked Salmon (V)</b> Avocado, caper berries	105
<b>Organic Quinoa Salad, Poached Lobster (G)</b> Crunchy vegetables	110

## HOT MEZZEH

<b>Fried Meat Kibbeh (N)</b> Minced beef, pine nuts, bulgur dumplings	50
<b>Cheese Roll (V)</b> Akawi cheese wrapped in pastry filo dough	50
<b>Lamb Sambousek (N)</b> Deep-fried pastry filled with lamb and pine nuts	50
<b>Spinach Fatayer (V) (N)</b> Deep-fried pastry with spinach, onion, pine and pomegranate seeds	50
<b>Lamb Arayes (N)</b> Minced lamb, tomato, mint, Arabic bread	50

## MAIN COURSES

Taste the real smoky flavor by Josper oven

<b>Corn-Fed BBQ Baby Chicken</b> Roasted Brussel sprouts, baked potato, broccolini	110
<b>New York Angus Steak (G)</b> 10 oz. Stanbroke pure black Angus, herbs, Garlic potato, caramelized shallots, truffle cardamom jus	190
<b>Beef Burger</b> Smoked veal bacon, caramelized onions, portobello mushrooms, homemade spicy dip, French fries	100
<b>Lamb Kofta</b> Tomato bulgur, kash kash sauce,	120
<b>Black Angus Tenderloin (G)</b> Vitelotte potato mash, asparagus, veal jus	220
<b>Arabic Mixed Grill (G)</b> Chicken Shish taouk, lamb kofta, beef kebab, lamb chops, oriental rice	225

## LET'S TRY OUR INDIAN FLAVORS

### From Tandoori Oven

<b>Chicken Tikka (G)</b> Indian spiced and yoghurt marinated chicken cooked in tandoori oven, served with selections of chutney, mango & mint	90
<b>Tandoori Prawns (G)</b> Tiger prawns marinated with ginger garlic, lemon juice saffron yoghurt, served with selections of chutney, mango & mint	155
<b>Red Snapper Tandoori (G)</b> Mint and coriander coleslaw salad, served with selections of chutney, mango & mint	150

### Curry Selection

<b>Bhunna Mutton (G)</b> Mutton cooked in spicy masala, tomato & onion	120
<b>Tandoori Butter Chicken (N) (G)</b> Cashew nut and tomato gravy	155
<b>Paneer Butter Masala (V) (N) (G)</b> Indian cottage cheese cooked with rich tomato gravy and butter	85
<b>Naan</b> (garlic, plain, butter)	20
<b>Steamed basmati rice (G)</b>	25
<b>Peas Pulao (G)</b>	30

### Biryani Selection

<b>Lam Biryani (N) (G)</b> Yogurt marinated lamb leg, Indian spices, basmati rice, papadum & pickles, raita	125
<b>Prawn Biryani (N) (G)</b> Yogurt marinated prawns, Indian spices, flavored basmati rice, papadum & pickles, raita	155
<b>Subz Dum Biryani (V) (N) (G)</b> Indian spices, basmati rice, vegetables papadum & pickles, raita	85

## PIZZA & PASTA

<b>Pizza Margherita (V)</b> San Marzano tomato spread, mozzarella	70
<b>Pasta Arrabbiata (V)</b> Spicy herbs tomato sauce, parmesan flakes	80
<b>Pizza Pecorino</b> Beef cecina, arugula, San Marzano tomato spread and olives	90
<b>Seafood Pasta</b> Crustacean sauce	145

All prices are in AED and inclusive of 10% municipality fees, 10% service charge & 5% VAT

To serve you better, please communicate with the service staff if you have any food intolerance or allergy

Nuts (N) Gluten Free (G) Vegetarian (V)

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