

MELIUS

by Chef Yasser

Cold Appetizers

Levantine Platter (V)	38
Humus, Mutabbal, Beetroot Mutabbal, Pickles Salad	
Yalanji (V)	30
Vine leaves stuffed with seasoned rice and vegetables, braised in olive oil and lemon	
Lentil Stew (V)	32
Slowly cooked brown lentil with olive oil, coriander, garlic, and pomegranate molasses, topped with fried onions, crunchy bread, and pomegranate seeds	
Musakaa (V)	32
Fried eggplant mixed with onions and tomatoes, braised in olive oil and topped with parsley	

Salad

Quinoa Tabbouleh	44
Quinoa salad blended with finely chopped parsley, tomatoes, pomegranate and onions, lemon and extra virgin olive oil dressing	
Burrata Cheese (N) (D)	50
Burrata cheese, mixed greens, dried figs, and roasted walnuts, served with balsamic dressing	
Beetroot Orange (N)	42
Beetroot, feta crumbles, peeled orange, and spinach, served with pistachio and orange dressing	
Fattoush Melius	40
Our signature fattoush, baby eggplants filled with mixed greens and vegetables, seasoned with a tangy sumac dressing topped with crispy Arabic bread	
Caesar Salad/ Chicken (D)	44
Freshly cut iceberg lettuce topped with Parmesan cheese and homemade Caesar dressing Add grilled chicken (AED 5)	

Hot Appetizers

Shrimps Croquetes	42
Breaded shrimp and bechamel balls served with Japanese mayonnaise (4p)	
Kebeh Sajieh (N)	38
Authentic Aleppo oven baked fine bulgur balls filled with marinated minced meat, served with yogurt (4p)	
Sujuk Roll	32
Arabic spiced sausage meat rolled in Arabic bread	
Cheese Puffs (D)	30
Baked filo pastry stuffed with goat cheese (4p)	
Meat Puffs (N)	34
Baked filo pastry stuffed with minced meat (4p)	
Quesadillas (V)	40
Traditional Mexican tortilla bread, stuffed with roasted vegetables, served with salsa, guacamole and sour cream	
Batata Harra (V)	34
Potato cubes cooked with coriander, garlic and mixed spices	
Falafel Tacos (V)	35
Traditional Falafel served in taco bread topped with vegetables and tahini sauce	

(N) Nuts (D) Dairy (V) Vegetarian (S) Spicy

Soup

Corn	34
Fresh creamy soup topped with pop-corn and grilled corn on the cob	
Lentil	32
Traditional Aleppo lentil soup served with crispy Arabic bread	
Mushroom Capuccino	34
Rich earthy soup topped with froth of creamy mushroom broth	

Mains

Quinoa Chicken (D)	70
Grilled chicken breast with Portobello mushroom sauce served on a warm bed of quinoa	
General Tso's Chicken (D)	60
Fried crispy coated chicken fillets & julienne vegetables, in a sweet & tangy sauce; served with sticky white rice	
Butter Chicken (D)	65
Chicken stew braised in homemade butter gravy served with steamed rice	
Melius Salmon	75
Grilled Salmon topped with fennel, peeled orange, served with cauliflower puree and orange sauce	
Samakeh Harra (S)	74
Lemon-marinated fresh hamour, oven baked and covered with a mouth-watering tomato and tahini sauce garnished with crispy angel hair potato	
Tenderloin (200g)	105
Grilled rosemary marinated tenderloin, served with noisette potatoes and mustard and green pepper-corn sauce	
Fattet Makdous (N)	60
Baby eggplants stuffed with minced meat, pine nuts, and onions braised in tomato sauce topped with crispy bread, yogurt and tahini sauce	
Kebbeh Labaniyeh (N) (D)	64
Fine bulgur balls filled with minced meat, braised in cooked yoghurt, served with vermicelli rice	
Signature Shawerma (D)	58
Oven baked special bread topped with chicken shawerma, onions and sumac sauce	
Fattet Shawerma (D)	60
Chicken shawerma topped with tomato sauce, crispy bread, yoghurt and tahini sauce	
Chicken Skewers (D)	56
Marinated tender chicken breast cubes grilled on skewers served with potato jacket	
Mix Grill (D)	65
Chicken skewers, lamb skewers and kofta served with potato jacket	

From the Oven

Sharhat B Ajeen	48
Oven baked special bread filled with thinly sliced fillet of lamb, onions, and tomatoes, served with yoghurt	
Lahm B Ajeen (N)	40
A traditional Syrian oven baked pie topped with seasoned minced meat, served with yoghurt	

Risotto

Risotto ai Funghi (V)	60
Wild mushroom risotto finished with Parmesan cheese and fresh parsley	
Shrimps & Saffron Risotto	78
Risotto with saffron, topped with grilled shrimps	

Pasta

- Our pasta is freshly handmade in our kitchen
- Gluten free pasta is available upon request

Rigatoni Chicken Alfredo (D)	60
Rigatoni pasta, chicken strips and mushroom in a creamy white sauce garnished with beetroot sprouts and basil	
Ravioli Ricotta (V) (D)	60
Freshly made spinach ravioli pasta filled with ricotta cheese, in rich creamy pink sauce	
Gnocchi al Pesto (V) (N)	55
Light fluffy potato dumplings smothered in a creamy pesto sauce garnished with bean sprouts and basil leaves	
Tagliatelli Primavera (V)	60
Fresh Tagliatelli with fresh vegetables	
Fussili all'Arrabbiata (V)	58
Fresh penne pasta served with all time classic Italian spicy tomato sauce	

Pizza

Baked to perfection in our traditional Italian stone oven

Margherita (V) (D)	52
Homemade tomato sauce, buffalo mozzarella & fresh basil, garnished with arugula	
Burrata (N) (D)	68
Homemade tomato sauce, Burrata cheese topped with arugula salad, pine nuts & olive oil	
Mushroom (V) (D)	65
Homemade pesto sauce, mix of mushrooms, buffalo mozzarella topped with truffle oil	
Pesto Vegetariano (V) (D)	60
Homemade pesto sauce, asparagus, grilled vegetables, pine nuts and buffalo mozzarella	
Pepperoni (D)	63
Homemade tomato sauce, Italian pepperoni, buffalo mozzarella	

Sandwiches

Beef Burger	60
Mouth watering beef patty, beetroot sauce, lettuce, and cheddar cheese served with potato wedges	
Steak	54
Thinly sliced fillet of steak, lettuce, and homemade mayonnaise	
Club Sandwich (D)	48
A trio of grilled chicken fillet, eggs, lettuce and beef bacon in wholemeal toast bread	
Chicken Pesto (N) (D)	50
Grilled chicken breast, sun dried tomatoes, rocket leaves, pesto and Mozzarella cheese	