



SOUP

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| Lentil Soup | 50 |
| Cooked lentil served with toasted Arabic bread | |
| Chicken Broth (Chicken Soup) | 50 |
| Chicken cooked with carrot, potato cubes, vermicelli, coriander | |
| Seafood Soup | 60 |
| Rich tomato and seafood stock, cooked with saffron, calamari, prawns, hammour fillet | |

SALAD

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| Moutable | 40 |
| Hearty dip of roasted eggplant with tahina sauce, lemon juice Served with olive oil | |
| Tabouleh | 40 |
| Chopped parsley, mint with tomatoes, burghul, wheat, olive oil, onions, lemon juice | |
| Halloumi Salad | 40 |
| Freshly cut cubes halloumi, cucumber, tomato, olives, zaatar leaves, rocket leaves Served with lemon juice, olive oil | |
| Rocket & Zaatar | 40 |
| Aromatic herbs salad with tomato, onion, olive oil, lemon juice, sumq powder | |
| Oriental Salad | 40 |
| Aromatic herbs, tomatoes, Lebanese cucumbers, capsicum, radish, romaine lettuce Served with lemon juice, olive oil | |
| Shanklish | 40 |
| Traditional Lebanese cheese served with fine tomato, parsley, onion, capsicum, olive oil | |

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| Al Basha Salad | 40 |
| Minced cucumber, tomatoes, lettuce, green chili, mint, parsley, lemon, garlic, olive oil | |
| Seafood Salad | 55 |
| Shrimps, octopus, squid, mussels, fresh parsley, lemon juice, tomato, onion, olive oil | |

APPETIZER

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| Hommous | 40 |
| Velvety puree of freshly boiled chickpeas with tahina sauce, lemon juice Served with olive oil | |
| Fattoush | 40 |
| Toasted Arabic bread salad with cucumber, lettuce, tomatoes, fresh herbs, olive oil, vinegar and sumaq powder | |
| Warak Enab Bil Zaite | 40 |
| Vine leaf parcels stuffed with seasoned rice, tomatoes, mint, parsley | |
| Hommous Beiruti | 40 |
| Velvety puree of freshly boiled chickpeas with tahina sauce, lemon juice, tomato,, parsley | |
| Mouhamra | 45 |
| Toasted bread with walnuts mixed in tomato sauce | |
| Baba Ganoush | 45 |
| Dip of roast eggplants with onions, tomatoes, parsley, capsicum, lemon juice, olive oil, pomegranate molasses | |
| Halloumi Cheese and Zaatar with Olives | 40 |

RAW MEAT DISHES

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| Kebbeh Nayeh | 50 |
| Raw minced lamb with burghul, wheat, olive oil, onion, mint leaves | |

HOT STARTERS

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| Foul Medamas | 40 |
| Slow cooked brown beans flavored with garlic lemon juice, olive oil | |
| Lamb Sambousek | 45 |
| Sambousek dough stuffed with minced meat | |
| Fried Halloumi | 65 |
| Our secret recipe halloumi , wrapped with vermicelli, fried until golden brown | |
| Lamb Soujouk | 45 |
| Fried spicy sausages pan-fried with lemon, pepper, tomato, garlic, onion | |
| Lamb Mekanek | 45 |
| Fried lamb sausages cooked with lemon juice, pomegranate molasses, pine seed | |
| Chicken Liver | 45 |
| Sautéed Chicken liver, With lemon juice, chopped fresh garlic, pomegranate molasses | |
| Chicken Wings Provencal | 45 |
| Grilled chicken wings, with butter, garlic, coriander, lemon juice | |
| Falafel Platter | 50 |
| A mixture of chickpeas, beans deep fried served with sliced tomato, chopped Romaine lettuce, cucumber pickles, tahini sauce | |
| Fried Lamb Kebbeh | 45 |
| A paste consisting of meat, bulghur, wheat, stuffed with minced meat, pine seeds | |
| Potato Harra | 45 |
| Fried potato mixed with chopped coriander, garlic | |
| Cheese Rolls | 45 |
| Fried rolls stuffed with akawi cheese | |
| Hommous with meat | 50 |
| Chickpeas crunched with tahini and lemon juice served with fried lamb cubes on the top and pine seed | |

MAIN COURSE

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| Lamb Cutlets | 95 |
| Grilled lamb cutlets marinated with Arabic spices served with French fries | |
| Grilled Seafood Platter (for 2 Persons) | 310 |
| Omani Lobster, hammour fillet, shrimps, calamari, marinated with herbs, olive oil, arabic spices, served with tahini sauce, cocktail sauce | |
| Grilled Hammour | 115 |
| Hammour fillet marinated with herbs, olive oil, Arabic spices Served with tahini sauce, grilled vegetables | |
| Kebab Halabi | 90 |
| Grilled minced lamb with garlic, hot chili paste served with crispy bread and vegetable on the top | |
| Grilled Baby Chicken | 95 |
| Chicken whole marinated with lemon juice garlic tomato paste served with Potato Wedges | |
| Grilled Shrimps | 140 |
| Shrimps marinated with garlic, lemon juice served with grilled potato, cocktail sauce | |
| Arayes | 75 |
| Minced lamb with onions, tomatoes, pine seed, and mint in grilled Arabic bread | |
| Mixed Grill Al Basha (for 2 Persons) | 245 |
| Skewers of lamb, chicken, fish and seafood | |
| Mixed Grill | 95 |
| Lamb kebab, lamb kofta kebab, lamb cutlets, shish taouk | |
| Shish Taouk | 90 |
| Chicken cubes grilled on charcoal with mushroom, capsicum marinated in garlic and lemon juice served garlic paste | |
| Lahem Mashwi | 90 |
| Grilled lamb cubes, marinated with Arabic spices Served with crispy bread and vegetable on the top | |
| Lamb Kofta | 90 |
| Grilled minced lamb with parsley, onions, Arabic spices Served with crispy bread and vegetable on the top | |

DESSERT

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| Konafa | 55 |
| Roast semolina stuffed with white cheese served with syrup | |
| Fresh Fruit Platter | 70 |
| Oum Ali | 50 |
| Bread cooked with milk, nuts and sugar syrup | |
| Mixed Arabic Sweet | 55 |
| Assorted thin buttered pastry filled with nuts and topped with syrup | |
| Halawet El Jibn | 50 |
| Sheets of cheese stuffed with fresh cream, topped with crushed pistachio Served with sugar syrup | |

Ingredients may contain allergens. If you are allergic kindly inform us for better assistance.

Prices are inclusive of 10% municipality fees, 10% service charge, and 5% VAT.