



## STARTERS & SALADS

	<b>House Greek <sup>(V)</sup></b> 45 Slow-Cooked Red & Yellow Capsicum   Cucumber   Feta Cheese   Olive   Cherry Tomato   Baby Gem Lettuce   Lemon Dressing
	<b>Quinoa <sup>(V)</sup></b> 55 Quinoa   Guacamole   Kale Leaves   Lemon Dressing
	<b>Burrata <sup>(V)</sup></b> 85 Heirloom Tomato   Basil Pesto   Balsamic Dressing
	<b>Smoked Salmon</b> 95 Grilled Asparagus   Avocado Slices   Rocket Leaves   Soy Beans   Citrus Dressing
	<b>Eggplant Raheb <sup>(V)</sup></b> 55 Smoked Eggplant   Tomato   Green Onion   Mint Leaves   Parsley   Lemon Juice   Olive Oil
	<b>Tabouleh <sup>(V)</sup></b> 40 Chopped Parsley   Mint   Tomatoes   Cracked Wheat   Olive Oil   Onions   Lemon Juice
	<b>Hommous <sup>(V)</sup></b> 40 Chickpeas Purée   Tahina Sauce   Lemon Juice   Olive Oil
	<b>Moutabel <sup>(V)</sup></b> 40 Roasted Eggplant   Tahina Sauce   Lemon Juice   Olive Oil
	<b>Vine leaves <sup>(V)</sup></b> 40 Vine Leave Parcels   Rice   Tomatoes   Mint   Parsley   Olive Oil

## HOT STARTERS

	<b>Chicken Liver</b> 40 Sautéed Chicken Liver   Lemon Juice   Fresh Garlic   Pomegranate
	<b>Potato Harra</b> 45 Crispy Potato Cubes   Chili   Garlic   Coriander   Lemon Juice   Pine Nuts
	<b>Makanek</b> 55 Sautéed Lamb Sausages   Pomegranate Molasses   Pine Nuts
	<b>Assorted Fried Arabic Savory</b> 65 Lamb Kibbeh   Cheese Sambousek   Spinach Fatayer   Tahina Sauce

## SOUPS

	<b>Tomato Soup</b> 55 Roasted Tomato   Garlic   Thyme
	<b>Lentil Soup</b> 45 Creamy Cooked Lentil   Toasted Arabic Bread

## MAINS



### SEAFOOD

	<b>Wild Sea Bass</b> 130 Seared Sea Bass   Grilled Asparagus   Lemon Butter Sauce
	<b>Pan Seared Salmon</b> 140 Grilled Salmon   Broccoli Purée   Dill Cream Sauce   Sautéed Vegetables
	<b>Grilled King Prawns</b> 140 Tomato sauce   Syadia Rice
	<b>Grilled Mix Seafood</b> 150 Prawns   Calamari   Scallops   Salmon   Grilled Baby Vegetables
	<b>Mix Tempura Platter</b> 95 Shrimp   Calamari   Cod Fish   Soya Sauce

### MEAT & POULTRY

	<b>Beef Tenderloin 220g</b> 175 Mashed Potato   Buttered Vegetables   Jus
	<b>Australian Steak</b> 100 Sirloin Steak   Cajun Fries   Sautéed Vegetables   Gravy
	<b>Canadian Veal Chop Milanese 350g</b> 155 Breaded Veal   Tomato and Arugula Salad   Parmesan Shavings
	<b>Grilled Lamb Chops</b> 120 Lamb Cutlet   Polenta Cake   Tomato Ragout   Pepper Jus
	<b>Grilled Baby Chicken</b> 85 Marinated Boneless Chicken   Potato Wedges   Yoghurt Dill Sauce
	<b>Mixed Grill</b> 110 Lamb Kebab   Lamb Kofta Kebab   Shish Taouk   Crispy Spicy Bread   Garlic Sauce

### VEGETARIAN

	<b>Mediterranean Pasta <sup>(V)</sup></b> 60 Penne   Tomato Sauce   Basil   Olives
	<b>Greek Moussaka <sup>(V)</sup></b> 55 Eggplant   Tomato   White Sauce   Parmesan Cheese

### SIDES

	Cut Fries 30
	Mixed Steamed Vegetables 30
	Mashed Potato 20
	Steamed White Rice 20

### DESSERTS

	<b>Chocolate Mousse</b> 30 Sponge   Orange Confit   Nougatine
	<b>Crème Brûlée</b> 30 Crunchy Popcorn   Cherries   Raspberry   Crispy Baby Basil
	<b>Baked Herbs Ricotta Cheese Cake</b> 30 Mediterranean Citrus   Thyme   Vanilla Ice Cream
	<b>Fruit Salad</b> 30 Mix Fresh Fruits   Mint   Mango Sorbet
	<b>Apple Tart</b> 30 Cream Cheese Filling   Hazelnut Ice Cream   Bourbon Caramel
	<b>Mixed Arabic Sweet</b> 60 Assorted Thin Buttered Pastry   Nuts   Syrup

(V) Vegetarian,  Half-board Options

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

All Prices are in UAE Dirhams. Prices are inclusive of 7% municipality fee, 10% service charge, and 5% VAT.