

# Suhoor at Salamar

## Cold Mezzeh

<b>Hummus (V, N)</b> <i>puree of freshly boiled chickpeas and tahina sauce</i>	<b>AED 55</b>
<b>Moutabel (V, N)</b> <i>dip of roasted eggplant with tahina sauce and lemon juice</i>	<b>AED 55</b>
<b>Babaganoush (V)</b> <i>grilled eggplant dip with onion, tomato, parsley, mint, lemon juice</i>	<b>AED 55</b>
<b>Tabouleh (V)</b> <i>finely chopped parsley, mint, tomatoes, burghul, olive oil, and lemon juice</i>	<b>AED 60</b>
<b>Fattoush (V)</b> <i>cucumber, tomatoes, herbs, pomegranate dressing and toasted Arabic bread</i>	<b>AED 60</b>
<b>Warak Enab Bil Zaite (V)</b> <i>vine leaves stuffed with seasoned rice tomato, mint and parsley</i>	<b>AED 55</b>
<b>Assorted Arabic Pickles (V)</b> <i>pickled vegetables, Lebanese cucumber, turnip, chili and cauliflower</i>	<b>AED 45</b>
<b>Watermelon Halloumi Cheese (V, D)</b> <i>halloumi cheese with watermelon slices, mint leaves, olive oil and pomegranate</i>	<b>AED 60</b>
<b>Mohammarah (V, N)</b> <i>ground walnut with onion, chili capsicum, garlic, breadcrumbs, olive oil and oriental spices</i>	<b>AED 45</b>

## Main Course

<b>Grilled Prawns (S, D)</b> <i>garlic and lemon juice</i>	<b>AED 220</b>
<b>Grilled Salmon Fillet</b> <i>Salmon fillet, garlic, zatar herbs, lemon juice, olive oil and seasonal vegetables</i>	<b>AED 160</b>
<b>Grilled Lamb Chops</b> <i>cubes of beef fillet with grilled vegetables</i>	<b>AED 185</b>
<b>Shish Taouk</b> <i>cubes of chicken marinated in garlic and lemon with French Fries</i>	<b>AED 110</b>
<b>Mixed Grill</b> <i>a combination of lamb kebab, kofta kebab, shish taouk, lamb chops with French fries</i>	<b>AED 230</b>

## Soup

<b>Lentil Soup (V, D)</b> <i>puree of red lentil, toasted Arabic bread and lemon</i>	<b>AED 60</b>
<b>Chicken Freekeh Soup (D)</b> <i>green smoked wheat, chicken cubes, carrot and green peas</i>	<b>AED 60</b>

## Hot Mezzeh

<b>Falafel (V, N)</b> <i>Chickpeas, garlic, onion, coriander and tahina sauce</i>	<b>AED 60</b>
<b>Potato Harra (V)</b> <i>pan fried potato cubes with garlic, coriander and chili</i>	<b>AED 55</b>
<b>Cheese Rukak (V, D)</b> <i>fried akawi cheese wrapped in filo dough</i>	<b>AED 55</b>
<b>Meat Sambousek (N)</b> <i>minced lamb and pine seeds in a tender crust</i>	<b>AED 60</b>
<b>Spinach Fatayer (V, N)</b> <i>Pastry filled with spinach and minced onion</i>	<b>AED 55</b>
<b>Chicken Liver with Pomegranate Sauce</b> <i>sautéed chicken liver and pomegranate sauce</i>	<b>AED 65</b>
<b>Fried kebbeh (N)</b> <i>fried lamb dumplings and pine nuts</i>	<b>AED 60</b>
<b>Moajanat moshakala (V, N)</b> <i>cheese rukak, meat sambousek, spinach fatayer and fried kibbeh</i>	<b>AED 60</b>
<b>Sujuk</b> <i>spicy beef sausage and tomato sauce</i>	<b>AED 65</b>

<b>Lamb Mekanek (N)</b> <i>lamb sausage and lemon juice</i>	<b>AED 65</b>
<b>Traditional Chicken Shawarma</b> <i>slices of chicken, served with pickles and French fries</i>	<b>AED 85</b>

## Dessert

<b>Konafa Nabulsia (N,D)</b>	<b>AED 50</b>
<b>Fresh Fruit Platter</b>	<b>AED 85</b>
<b>Um Ali (N, D)</b> <i>bread cooked with milk, nuts and sugar syrup</i>	<b>AED 50</b>
<b>Mixed Arabic Sweet (N, D)</b>	<b>AED 50</b>
<b>Halawet El Jibn (N, D)</b> <i>sheets of cheese stuffed with fresh cream, topped with crushed pistachio, served with sugar syrup</i>	<b>AED 50</b>

All the dishes mentioned may contain certain ingredients which may lead to allergic reactions  
(D) - Dairy, (N) - Nuts, (S) - Seafood, (V) - Vegetarian, (A) - Alcohol  
if you are allergic to certain food items or may have special dietary requirement, please inform your server or the chef  
All prices are in UAE Dirhams and inclusive of 5% VAT, 10% Service charge and 7% municipality fee.

# Beverage

## Ramadan Special

Jallab	AED 35
Laban Ayran	AED 35
Tamer Hind	AED 35
Enaab	AED 35
Kamareldin	AED 35

## Hot Beverage

Sahalab	AED 35
Kerfe	AED 35
Karkadeh	AED 35
Yansoon	AED 30
Hilba	AED 30
Zanjabeel	AED 30
Turkish Coffee	AED 30
Espresso	AED 30
Cappucino	AED 35
Cafe Latte	AED 35
Hot Chocolate	AED 35
Moroccan Tea	AED 35
Hot Tea	AED 35

black, green, earl grey

## Fresh Juice

Pineapple	AED 35
Orange	AED 35
Watermelon	AED 35
Pomegranate	AED 35
Carrot	AED 35
Fruit Cocktail	AED 40
Strawberry Juice	AED 35
Lemonade	AED 30
Banana Honey and Milk	AED 35
Avocado	AED 40

## Water

Hildon Sparkling - S	AED 20
Hildon Sparkling - L	AED 25
Hildon Still - S	AED 15
Hildon Still - L	AED 25
Soft Beverages	AED 25

## Shisha

Cocktail	AED 130
Apple	AED 100
Double Apple	AED 100
Grape	AED 100
Strawberry	AED 100
Cherry	AED 100
Sweet Melon	AED 100
Orange	AED 100
Rose	AED 100
Mint	AED 100
Lemon	AED 100
Lemon Mint	AED 100
Grape Mint	AED 100

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