

Cold Mezzes

Cold dips and salads are famous across entire Middle East

■	<i>Hummus</i> <i>Chickpea puree, tahina, lemon salt, extra virgin olive oil</i>	700
■	<i>Hummus Bil Sanobar</i> <i>Crispy pine nut, olive oil</i>	1075
■	<i>Hummus Beiruti</i> <i>Onion, tomato, flat parsley, spiced chickpeas, extra virgin olive oil</i>	700
■	<i>Hummus Turki</i> <i>Piri piri olive, extra virgin olive oil</i>	700
■	<i>Hummus Truffle</i> <i>Black truffle shavings, truffle oil</i>	1175
■	<i>Babaganouj</i> <i>Smoked aubergine with parsley, onion, tomato, chili, pomegranate and molasses</i>	700
■	<i>Shankleesh</i> <i>Aged feta cheese, paprika, za'atar, onion, tomato, parsley, bell peppers, extra virgin olive oil</i>	700
■	<i>Labneh Avocado</i> <i>Avocado with Israeli cucumber, mint and creamy yoghurt</i>	775
■	<i>Black Garlic Labneh</i> <i>Creamy yoghurt flavoured with black garlic</i>	825
■	<i>Labneh Truffle</i> <i>Creamy yoghurt flavoured with truffle, truffle oil</i>	1175
■	<i>Muhammara</i> <i>Fiery red pepper paste, walnut, pistachio, molasses, extra virgin olive oil</i>	700
■	<i>Mutabbal</i> <i>Grilled eggplant puree mixed with sesame paste</i>	700
■	<i>Black Garlic Toum</i> <i>Creamy black garlic sauce</i>	525
■	<i>Toum</i> <i>Creamy garlic sauce</i>	225

■	<i>Olives</i> Stuffed jumbo Greek olives	825
■	<i>Tabbouleh</i> Traditional Arabic parsley and tomato salad with burgul, lemon juice, olive oil	700
■	<i>Tacos Mediterranean</i> Signature dips in mini corn shells	775
■	<i>Greek Salad</i> Traditional Greek preparation of tomato, cucumber, Kalamata olive, feta, onion with oregano dressing	700
■	<i>Fattoush</i> The famous Shami mixed vegetable salad flavoured with sumac	700
■	<i>Rocka and Fig Salad</i> Fig, rocket leaves, onion, tomato, toasted almond flakes tossed with extra virgin olive oil, paprika, molasses drizzle	775
■	<i>Hummus Bil Lahm</i> Hummus, crispy lamb, pine nut, lemon	700

Hot Mezzes

Baked, grilled and fried hot starters from the kitchens of Middle East

■	<i>Falafel</i> Grounded chickpea cakes with spices	700
■	<i>Cigara Boregi</i> Halloumi cheese filled crispy rolls, a delicacy of Damascus	750
■	<i>Kolokithi</i> Crispy zucchini, yellow squash, garlic yoghurt	700
■	<i>Yogurtulu Ispanaki</i> Warm spinach, onion, garlic yoghurt, crispy onion straws	700
■	<i>Asparagus Makhli</i> Pan tossed asparagus with garlic, pine nut sauce	850
■	<i>Halloumi</i> Halloumi cheese grilled with peppers, prunes, aged balsamic	750
■	<i>Batata Harra with Asparagus</i> Fried spiced potatoes, asparagus, fresh coriander, garlic dressing	700

■	<i>Foul Bīl Tahīna</i> Simmered fava beans, garlic, paprika, cumin, extra virgin olive oil, tahina, crispy pita, an Egyptian speciality	725
■	<i>Jībneh Fatayer</i> Ricotta, feta, labneh, onion and mint stuffed pastries baked in oven	725
■	<i>Crispy Rubian</i> Batter fried prawns with garlic, harrisa sauce	1050
■	<i>Samak Turkey</i> Fried fish with Turkish dressing	875
■	<i>Dajaj Moroccan</i> Crispy fried chicken tossed in Moroccan spices topped with piri piri olives	800
■	<i>Kibbe</i> Hand shaped croquets of fresh lamb mince, baharat spice and cracked wheat; the national dish of Lebanon	825

Mezze Sampler

■	<i>Chef's selection of any four vegetarian cold and hot mezzes</i>	1600
■	<i>Chef's selection of any four non-vegetarian cold and hot mezzes</i>	1700

Soups

■	<i>Arabic Lentil Soup</i> Traditional orange lentil soup flavoured with cumin, served with lemon and crispy bread	525
■	<i>Domates Corbasi</i> Tomato and barley soup	525
■	<i>Soup Harrira</i> Lamb broth, vermicelli, chickpea, coriander, saffron, lemon, tomato	525
■	<i>Shorbet Dajaj</i> Chicken broth, mushroom, vermicelli, za'atar	525

Middle Eastern Breads

<i>Mani Ash Bil Za'atar</i> <i>Lebanese bread sprinkled with za'atar spice</i>	275
<i>Khoubz</i> <i>Traditional Lebanese bread</i>	275
<i>Eish Baladi</i> <i>Whole wheat pita</i>	275
<i>Arabic Toasted Bread</i> <i>Turkish chili, za'atar</i>	275
<i>Mani Ash Bil Toum</i> <i>Lebanese bread sprinkled with garlic</i>	275
<i>Lavash</i> <i>Turkish chili, za'atar</i>	275

Grills and Kebabs

All grills and kebabs will be accompanied with pita bread or butter prasley rice

■ <i>Artichawki Meshwi</i> <i>Marinated artichokes smoked on the lava grill</i>	1075
■ <i>Zaitoon Batata Meshwi</i> <i>Char grilled new potatoes stuffed with sundried tomato, green olive, onion with sweet Turkish chili, parsley and coriander</i>	950
■ <i>Jibne Meshwi</i> <i>Char grilled cheese kebab with pine nut</i>	1075
■ <i>Avari Meshwi</i> <i>Char grilled cottage cheese flavoured with onion juice, tomato paste, yoghurt, black pepper, cardamom and paprika</i>	950
■ <i>Asparagus Ma Feter</i> <i>Peruvian asparagus tossed with chermoula and forest mushrooms</i>	1325
■ <i>Mediterranean Grilled Vegetables</i> <i>Grilled green and yellow zucchini, trio of bell peppers, mushroom, asparagus, broccoli, haricot beans glazed with fiery Turkish chili sauce</i>	950

- *Malek Al Karides*

Char grilled prawns marinated in Turkish spices

1475
- *Samak Salalah*

Char grilled Kolkata bekti marinated in traditional piquant sauce; cooked on skewers

1075
- *Sheesh Taouk*

Lemon and garlic marinated chicken morsels skewered with sweet peppers; barbequed on flame

1025
- *Farouj Meshwi*

Char grilled spring chicken flavoured with Syrian spices

1025
- *Kebab Meshwi*

Minced lamb kebab flavoured with parsley and Lebanese spices

1075
- *Kebab Istanbul*

Grounded lamb with pine nut, fresh mint, Turkish spices, red bell pepper

1075
- *Grilled Lamb Chops*

New Zealand lamb chops cooked with cinnamon, black pepper, onion juice, garlic juice; served with tahina mash

1925
- *Mixed Grills*

Chef's selection of non-vegetarian grills (Samak Salalah, Sheesh Taouk, Lamb Chop)

1925

Entrée

- *Spanakos Menemen*

Velvety medley of spinach, potato, feta and pine nut in potato pancake

975
- *Turfu*

Exotic vegetable ragout

975
- *Balilla*

Chickpea, broad beans simmered with saffron and cumin

975
- *Moussaka*

Grilled zucchini, squash, aubergine, cracked wheat, chickpeas, tomato, cumin, coriander, paprika

975
- *Aushak Sabanikh*

Spinach, pine nut and feta ravioli, soya granules, tomato, garlic yoghurt

975

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| <div style="display: flex; align-items: center;"> <div style="margin-right: 10px;"> <div style="width: 10px; height: 10px; background-color: #c00000; border: 1px solid black; margin: 2px;"></div> </div> <div> <p>Samak Bil Feta</p> <p><i>Fillet of Kolkata bekti, tomato, feta cheese flavoured with Syrian spices</i></p> </div> </div> | 1075 |
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| <div style="display: flex; align-items: center;"> <div style="margin-right: 10px;"> <div style="width: 10px; height: 10px; background-color: #c00000; border: 1px solid black; margin: 2px;"></div> </div> <div> <p>Kotopoulo Stifado</p> <p><i>A Greek delicacy of chicken dices stewed with roasted white onion, tomato, flavoured with cinnamon, served with butter parsley rice</i></p> </div> </div> | 1025 |
| <div style="display: flex; align-items: center;"> <div style="margin-right: 10px;"> <div style="width: 10px; height: 10px; background-color: #c00000; border: 1px solid black; margin: 2px;"></div> </div> <div> <p>Lahm Barkook</p> <p><i>Lamb shanks simmered in caramelized onion and prune sauce; a delicacy of Greece</i></p> </div> </div> | 1175 |

Tagine

A flavourful Moroccan delicacy served in traditional tagine pot with cous cous

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| <div style="display: flex; align-items: center;"> <div style="margin-right: 10px;"> <div style="width: 10px; height: 10px; background-color: #2e8b57; border: 1px solid black; margin: 2px;"></div> </div> <div> <p>Vegetable Tagine</p> <p><i>Fresh vegetables, chickpea, Kalamata olive, prunes in flavourful tomato sauce</i></p> </div> </div> | 1075 |
| <div style="display: flex; align-items: center;"> <div style="margin-right: 10px;"> <div style="width: 10px; height: 10px; background-color: #c00000; border: 1px solid black; margin: 2px;"></div> </div> <div> <p>Prawn Tagine</p> <p><i>Prawns cooked with chickpea, Kalamata olive, pickled lemon in tangy tomato sauce</i></p> </div> </div> | 1525 |
| <div style="display: flex; align-items: center;"> <div style="margin-right: 10px;"> <div style="width: 10px; height: 10px; background-color: #c00000; border: 1px solid black; margin: 2px;"></div> </div> <div> <p>Samak Tagine</p> <p><i>Fresh bekti fish cooked with chickpea, Kalamata olive and pickled lemon in tangy tomato sauce</i></p> </div> </div> | 1175 |
| <div style="display: flex; align-items: center;"> <div style="margin-right: 10px;"> <div style="width: 10px; height: 10px; background-color: #c00000; border: 1px solid black; margin: 2px;"></div> </div> <div> <p>Dajaj Tagine</p> <p><i>Boneless leg of chicken cooked with chickpea, Kalamata olive and pickled lemon in tangy tomato sauce</i></p> </div> </div> | 1075 |
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B'stilla

Virtually the national dish of Morocco. Highly flavoured mixtures encased in crisp and flaky golden warkha pastry served with salad

- *Vegetable B'stilla* 975
Exotic vegetables in creamy pine nut sauce
- *Moroccan Chicken B'stilla* 975
Chicken cooked in Moroccan spices with almond, baked in fillo sheet

Fattir

Egyptian pizza

- *Fattir Khudra* 975
With tomato, onion, bell peppers, chickpea, Kalmata olive and halloumi cheese
- *Fattir Dajaj* 1025
With shredded chicken, trio of peppers, onion, tomato, halloumi cheese
- *Fattir Bil Lahm* 1075
With pulled lamb meat, onion, peppers, halloumi cheese and spicy tomato sauce

Talas Kebabi

Stuffed griddle baked breads from Turkey

- *Spanaki Ma Avari* 825
Spinach, cottage cheese, white pepper powder, hand picked spices
- *Jibni Zaitoon* 825
Olive, Turkish chili, za'atar, onion, cheese
- *Lahm* 850
Minced lamb, cumin, cinnamon, paprika

Wraps and Shawarma

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| ■ | <i>Moroccan Vegetable Wrap</i> | 1025 |
| | <i>Moroccan spice tossed crunchy vegetables wrapped with pita bread</i> | |
| ■ | <i>Falafel Wrap</i> | 1025 |
| | <i>Tahina dressed chickpea nuggets, hummus, onion, tomato salad rolled in a pita</i> | |
| ■ | <i>Chicken Shawarma</i> | 1025 |
| | <i>Spit roasted chicken, garlic sauce, onion and tomato salad rolled in freshly baked Arabic bread</i> | |
| ■ | <i>Lamb Shawarma</i> | 1075 |
| | <i>Pulled lamb meat, garlic sauce, harissa, onion, tomato salad wrapped with thin pita bread</i> | |

Rice

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| ■ | <i>Truffle Pilaf</i> | 1075 |
| | <i>Rice with truffle, black currant, pine nut, pistachio</i> | |
| ■ | <i>Mujaddara</i> | 575 |
| | <i>A combination of aromatic rice and whole red lentil flavoured with nutmeg and Arabic ghee, crispy onion straws</i> | |
| ■ | <i>Macbous Al Khudra</i> | 575 |
| | <i>Spiced rice with vegetables and dried lemon</i> | |
| ■ | <i>Souk Pilaf</i> | 575 |
| | <i>Saffron scented Arabic rice preparation jeweled with black currant, pistachio, pomegranate, caramelized onion</i> | |
| ■ | <i>Macbous Al Dajaj</i> | 625 |
| | <i>Loomi flavoured spiced rice with chicken</i> | |

Single Diner Souk Experience 2150 *Vegetarian*

Cold Mezzes

- *Hummus Beiruti*
Onion, tomato, flat parsley, spiced chickpea, extra virgin olive oil
- *Babaganouj*
Smoked aubergine with parsley, onion, tomato, chili, pomegranate and molasses

Hot Mezzes

- *Yogurtulu Ispanaki*
Warm spinach, onion, garlic yoghurt, crispy onion straws
- *Falafel*
Grounded chickpea cakes with spices

Grills and Maincourse *Will be accompanied with pita or rice*

- *Avari Meshwi*
Char grilled cottage cheese flavoured with onion juice, tomato paste, yoghurt, black pepper, cardamom and paprika
- *Turlu*
Exotic vegetable ragout

Dessert

- *Baklava*
Traditional Lebanese fillo and mixed nuts pastries
- *Rose Petal Ice Cream*

Single Diner Souk Experience 2250

Non - Vegetarian

Cold Mezzes

- *Hummus Bil Lahm*
Hummus, crispy lamb, pine nut, lemon
- *Babaganouj*
Smoked aubergine with parsley, onion, tomato, chili, pomegranate and molasses

Hot Mezzes

- *Crispy Rubian*
Batter fried prawns with garlic, harrisa sauce
- *Kibbe*
Hand shaped croquets of fresh lamb mince, baharat spice and cracked wheat; the national dish of Lebanon

Grills and Maincourse

Will be accompanied with pita or rice

- *Samak Bil Feta*
Fillet of Kolkata bekti, tomato, feta cheese flavoured with Syrian spices
- *Sheesh Taouk*
Lemon and garlic marinated chicken morsels skewered with sweet peppers; barbequed on flame

Dessert

- *Baklava*
Traditional Lebanese fillo and mixed nuts pastries
- *Rose Petal Ice Cream*

Dessert

■	<i>Baklava</i> <i>Traditional Lebanese fillo and mixed nuts pastries</i>	575
■	<i>B'stilla Au Lait</i> <i>From Moroccan city of Fez - sweet puff pastry with cinnamon spiced almond and saffron milk</i>	575
■	<i>Chocolate Ash Al Sarai</i> <i>Middle Eastern chocolate and bread pudding</i>	625
■	<i>Knafi Jibni</i> <i>Sweetened shredded pastry with ricotta cream</i>	575
■	<i>Omalí</i> <i>From Alexandrian empire - baked fillo with condensed milk</i>	575
■	<i>Chocolate Cigara</i> <i>Chocolate cigara stuffed with nuts and hot chocolate</i>	625
■	<i>Ataif Makhlí</i> <i>Deep fried pancake stuffed with walnut, ricotta cheese dipped in rose scented syrup</i>	575
■	<i>Rose Petal Ice Cream</i>	575
■	<i>Orange Blossom and Pistachio Ice Cream</i>	600
■	<i>Feta Caramel Ice Cream</i>	600

Mashorbat

<i>Moroccan Mint Tea</i>	350
<i>Turkish Coffee</i>	350
<i>Tea - Darjeeling / Assam / Taj blend</i>	350
<i>Coffee</i>	350