



Japanese Fusion Dinner

Edamame

Selection of Tacos: Salmon, Tuna and Wagyu beef

Yellow Tail Tuna, Yuzu and Soy
Salmon Tartare, Wasabi, Soy, Caviar
Tuna Tataki, Jalapeno Dressing
Spinach Salad, Dry Miso, Yuzu and Truffle

Oman Lobster Served with a Spicy Lemon Dressing
Blazed Wagyu Beef

100% Cocoa Pie, Salt and Toffee Emulsion

AED 850 per guest

Please inform us of any food allergies at the time of order
Prices are exclusive of 5% VAT



Nara's Gastronomic Dinner

Bresaola Rolls with Black Truffle Butter
Local Onion Pie

Shrimp and Avocado Ceviche
Salmon Tataki, Jalapeno Dressing, Mango Rougail and Quinoa
Carpaccio and Beef Tartare, Miso and Caviar

Lobster Virgo and Yuzu Sauce
Wagyu Beef, Spicy Ginger Caramel, Ruccula Chimichurri

100% Cocoa Pie, Salt and Toffee Emulsion

AED 950 per guest

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Prices are exclusive of 5% VAT



Nara's Fine Dining Barbecue

Local Onion pie
Bresaola and Foie Gras Rolls

Shrimps Spring Rolls on a Miso Yuzu Sauce
Quinoa Soy Truffle Salad, Jalapeno Dressing
Eggplant and Sesame Moutabal Pie

Slow Cooked Hamour in a Banana Leaf

Free Range Rack of Lamb on the Barbecue
Mint and Dry Raisin Bulgur
Méchouia and Lemon Emulsion

100% Cocoa Pie, Salt and Toffee Emulsion

AED 690 per guest

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Prices are exclusive of 5% VAT



Nara's Signature Barbecue

Local Onion pie
Méchouia on a Whole Wheat Toast

Shrimps Spring Rolls served with a Miso Yuzu Sauce
Quinoa Soy Truffle Salad, Jalapeno Dressing
Eggplant and Sesame Moutabal Pie
Bread Selection

Traditional Lamb Tajine
Hoisin Marinated Chicken
Beef Kofta, Tahini, Truffle Sauce with Pomegranate and Marinated
Onions
Perch in a Banana Leaf, Bean Sprouts and Spicy Dressing
Seasonal Vegetables
Mint and Raisin Bulgur

Tatin Apple Pie in a dome, Toffee Sauce,
Passion Fruit Vinaigrette

AED 650 per guest

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Nara's Oriental Dinner

Spicy Fish Toast
Méchouia on a Whole Wheat Toast

Hummus
Tabbouleh
Eggplant Salad
Fattoush Salad

Marinated Chicken Leg
Lamb Tajine
Homemade Kofta
Seasonal Vegetables
Mint and Raisin Bulgur

Roasted Apple and Toffee

AED 590 per guest
AED 450 per guest (from 30 guests)

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Nara's Vegan Menu

Local Onion Pie
Méchouia on a Whole Wheat Toast

Bean Sprouts Curry
Quinoa Soy Truffle Salad
Hummus
Bread Selection

Vegan Steak and Sausages, Chimichurri Sauce
Tomatoes à la Provençale
Potatoes on the Charcoal

Roasted Apple and Toffee

AED 450 per guest

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Prices are exclusive of 5% VAT



Nara's Finger Food Menu

SKEWERS

Chicken Kebab
Roasted Mini Potatoes
Marinated Tuna
Shrimp Curry Lollipop

ON A SLATE

Spicy Chicken Drumsticks
Kibbeh with Sesame Dip
Spinach Fatayer
Oriental Veggie Bruschetta

MINI CASSEROLE

Lentils and Granny Smith Salad
Beef Stir Fry
Salmon Tartare
Fried Rice and Vegetables

SWEETS

Selection of Arabic Pastries
Mini Tatin Apple Pie
Mint Tea

AED 590 per guest
AED 450 per guest (minimum of 30 guests)

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Prices are exclusive of 5% VAT



Nara's Arabic Barbecue

Méchouia on a Whole Wheat Toast

Spicy Fish Toast

Hummus
Tabbouleh
Eggplant Salad
Fattoush Salad

Marinated Chicken Leg
Spiced Arabic sausages
Homemade Kofta
Seasonal Vegetables
Perch in a Banana Leaves, Bean Sprouts and Spicy Dressing
Mint and Raisin Bulgur

Roasted Apple and Toffee

AED 400 per guest
AED 350 per guest (from 100 guests)

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Nara's Children Menu

Homemade Cheeseburger
Corn on the Cob
Vegetables and Dips

Homemade Chocolate Mousse
Marshmallows S'mores on the fire pit
(*With parent supervision)

AED 190 per Child (up to 12 years old)

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Prices are exclusive of 5% VAT